



MITTAL INTERNATIONAL

Complete Commercial Kitchen Equipment Solution



ABOUT MITTAL INTERNATIONAL

Mittal International is one of the leading importer of kitchen equipment for hotels and other institutions catering to the needs of food and beverage industries of India. Renowned for its customized service, Mittal International offers a wide range to the hospitality industry.

KITCHEN EQUIPMENT RANGE

Complete range of equipment for kitchens as well as refrigeration equipment for Hotels, Restaurants, Fast Food Joints, Ice Cream Parlours, Coffee Shops, Super Markets, and Food Centers.

PAN INDIA SERVICE

We offer nation wide free installation and after sales service in association with our office Mumbai and Business Associates at Bangalore, Jaipur, Hyderabad, Chennai, Ludhiana, Calcutta, Ahmedabad etc, for warranty as well as after warranty periods. To ensure International quality service, Mittal International has a team of trained engineers.

CONSULTANCY AND CUSTOMIZED SERVICE

We offer complete packages to the hospitality industry including consultancy to Hotels, Restaurants, Fast Food Joints, Ice Cream Parlours, Coffee Shops, Super Markets, and Food Centers, and satisfy all customized needs of our clients.

PROJECTS

From large catering facilities, exclusive clubs, hotels, international food chains to small food retailers, we are the one single source of supply.

Our range of products suits every budget. We value our customers' continued support.

CUSTOMER
FRIENDLY
SUPPORT
INNOVATIVE
POSITIVE
PUNCTUAL
TIMELY

OUR SERVICES

Mittal International is strategically positioned in the Heart of New Delhi, with our professional staff to provide a total solution.

PRODUCTS

Our global network of suppliers support us with the best quality products to give optimum value for your investment.

INSTALLATION

With a team of highly skilled and trained professionals every installation is efficiently coordinated and completed. We provide free installation of equipment bought from us, through our network of Associates in various cities.

TESTING AND COMMISSIONING

The final stage involves the testing and commissioning of all equipment installed. Our specialists will ensure thorough operational readiness and conformance.

SUPPORT SERVICE

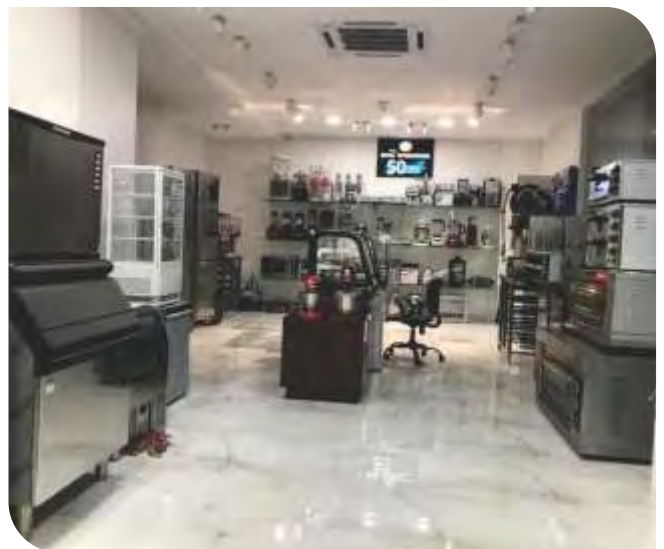
We provide complete after-sales service and support. Our warehouse is well stocked with spare parts and an efficient service team ensures quick turnaround maintenance and repair. We also undertake service contracts for your existing equipment.

TEST KITCHEN

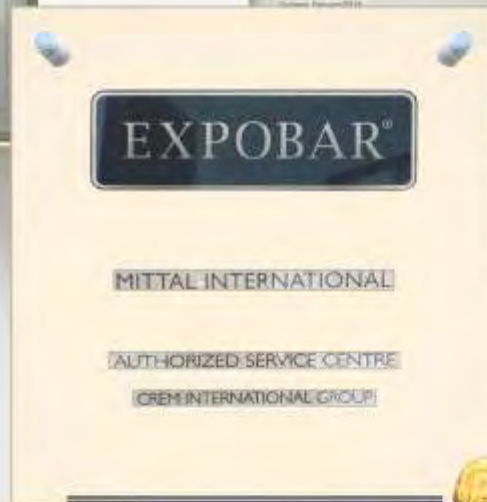
Our state-of-the-art test and training kitchen showcases years of experience in engineering with the latest and best equipment available. At any time, you're invited to 'test drive' any equipment before committing to purchase it. We will demonstrate how to get the most out of every piece of equipment.



OUR DEMO KITCHENS - DELHI, MUMBAI & CHENNAI



AWARDS OF MITTAL INTERNATIONAL



OUR VALUABLE CLIENTS

HOTELS

FINE DINE & OTHERS

QSR

COFFEE



CATERING



BAKERY



SUPER MARKET



CINEMAS



and much more...

TOTAL HOTEL PROJECTS COMPANY

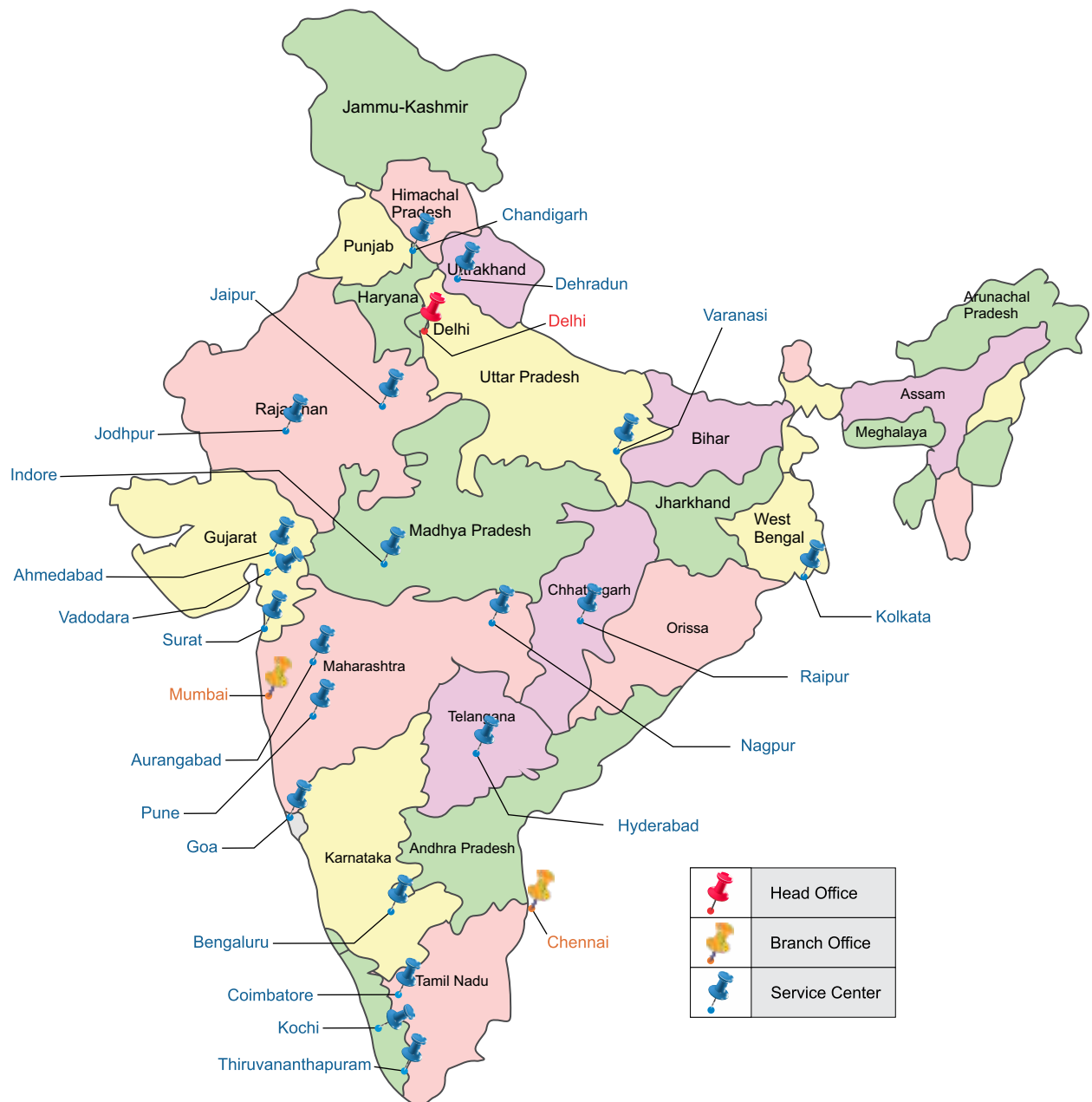
We also offer complete imported kitchen refrigeration equipment for hotel projects. Some of the projects recently completed were for the following:

- ITC FORTUNE, RAJKOT
- ITC FORTUNE, DURGAPUR
- THE OBEROI, NEW DELHI
- PREMIER INN, GOA
- THE GRAND BHAGWATI, INDORE
- THE PARK, JODHPUR
- ZONE BY THE PARK, BANGALORE
- ROYAL ORCHID, BARODA
- THE WESTIN HOTEL, PUNE
- RADISSON HOTEL, PUNE
- RAAS HAVELI, JODHPUR
- SAROVAR PORTICO, HARIDWAR
- COUNTRYYARD MARRIOTT, AHMEDABAD
- COUNTRY INN, NEW BOMBAY
- HOLIDAY INN, PUNE
- UMRAO HOTEL, GURGAON
- EXPREN HOTEL, CHENNAI
- COUNTRY INN, PANJIM

Brand supplied by us for Hotel Projects

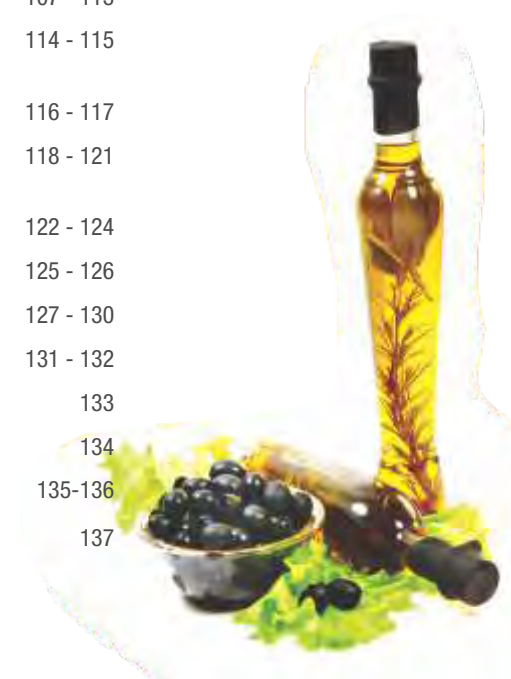
					
					
					
					
					
					

SALES & SERVICE NETWORK



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High Quality Setting
Standards High

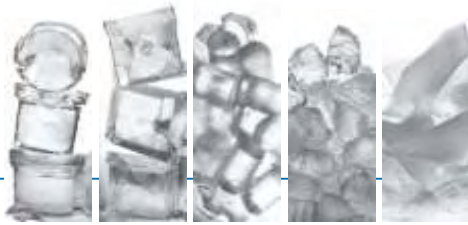


Scotsman[®]

Ice Systems

Ice Cube Machine,
Ice Flake Machine
and Ice & Water Dispenser





Ice and its shapes



Small Gourmet
8 g
Ø 21 x H 25 mm



Medium Gourmet
20 g
Ø 30 x H 34 mm



Large Gourmet
39 g
Ø 38 x H 41 mm



Extra Large
60 g
Ø 44 x H 46 mm



Large Cube
17 g
W 29 x D 24 x H 29 mm



Half Large Cube
6 g
W 10 x D 24 x H 29 mm



Dice Cube
10 g
W 22 x D 24 x H 22 mm



Nugget
1 g to 5 g
Small = Ø 11 mm x H 13 mm
Medium = Ø 17.5 mm x H 18 mm



Cubelet
1 g
Residual Water Content 8%
L 16 x D15 x H 7-8 mm



Flake
Residual water content 25%



Superflake
Residual water content 15%



	B 2006	AC 46	AC 56	AC 86	AC 106	AC 126	AC 176	AC 206	AC 226
	AS - WS	AS - WS	AS - WS	AS - WS	AS - WS	AS - WS	AS - WS	AS - WS	AS - WS
MAX ICE CAPACITY Kg/24h	20 Kg	24	31(AS) - 32 (WS)	38 (AS) - 39 (WS)	50	70 (AS) - 74 (WS)	83 (AS) - 85 (WS)	130 (AS) - 137 (WS)	145 (AS) - 150 (WS)
STORAGE CAPACITY Kg	6 Kg	9	12.5	19	23	34	48	50	70
STORAGE NUMBER OF M CUBES	-	450	625	950	1150	1950	2400	2500	3500
CUBE DIMENSIONS	M	M	S-M-L	S-M-L	M-L	S-M-L	S-M-L	S-M-L	S-M-L
COOLING SYSTEM	Air/Water	Air (AS) - Water (WS)	Air (AS) - Water (WS)	Air (AS) - Water (WS)	Air (AS) - Water (WS)	Air (AS) - Water (WS)	Air (AS) - Water (WS)	Air(AS) - Water(WS)	Air(AS) - Water(WS)
INSTANT POWER (WATT)	-	400	400	480	580	740	760	850	1150
ELECTRIC CONSUMPTION KWh/24h	7 (AS) - 5 (WS)	8	7,6 (AS) - 7,0 (WS)	9,4 (AS) - 9,0 (WS)	10,2 (AS) - 10,0 (WS)	13,8 (AS) - 12,3 (WS)	16,8 (AS) - 15,3 (WS)	18,1 (AS) - 16,1 (WS)	24,2 (AS) - 19,2 (WS)
VOLTAGE STANDARD V/Hz/Ph	230/50/1	230/50/1	230/50/1	230/50/1	230/50/1	230/50/1	230/50/1	230/50/1	230/50/1
DIMENSIONS W x D x H mm	333x457x599	386x600x645	386x600x826	531x600x875	531x600x930	680x600x1010	680x600x1120	1250x620x860	1078x715x1082
NET WEIGHT Kg	28	35	36	44	47	65	70	82	96
Water Usage Lt/h	-	3,2 (AS) - 27,3 (WS)	3,7 (AS) - 20,2 (WS)	6 (AS) - 42,5 (WS)	6 (AS) - 53,3 (WS)	5,7 (AS) - 70,8 (WS)	6,2 (AS) - 73,0 (WS)	10,8 (AS) - 81,3 (WS)	13,8 (AS) - 139,2 (WS)
REFRIGERANT	R 134a	R 134 a	R 134 a	R 134 a	R 134 a	R 134 a / R 404 a	R 134 a	R 404 a	R 404 a
FINISH	S.Steel	S.Steel	S.Steel	S.Steel	S.Steel	S.Steel	S.Steel	S.Steel	S.Steel

Gourmet Cube



VDS
VERTICAL
SUPER DICE
SYSTEM



VCS
VERTICAL CONTOUR
SYSTEM



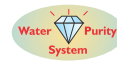
HSS -
HORIZONTAL
SPRAY SYSTEM



ESS - ENERGY
SAVING SYSTEM



ACC - ADAPTIVE
CYCLE CONTROL



WPS - WATER
PURITY SYSTEM



THC - TOTAL
HYGIENE
CONCEPT



BIF - BUILT IN
FACILITY



MXG 428



MXG 438



MXG 638



MXG 938

	MXG 328	MXG 428	MXG 438	MXG 638	MXG 938
Maximum Capacity	150 Kg	195 Kg	195 Kg	340 Kg	410 Kg
Storage Bin (Capacity Kg)	B 193 129 Kg	B 193 129 Kg	B 393 181 Kg	B 550 252	B 550 252
Cooling	Air / Water	Air / Water	Air / Water	Air / Water	Air / Water
Instant Power (Watt)	1200	1850/1400	1850/1400	2800/2200	3200
Electric Consumption Kw/24 Hour	23.3/26	36.7/32.2	36.7/32.2	52/48	69.3/66.5
Voltage	230/50/1	230/50/1	230/50/1	230/50/1	400/50/3 N
Dimension (WXD XH) mm	568 X 704 X 721	568 X 704 X 721	773 X 705 X 721	773 X 704 X 1128	773 X 704 X 1236
Dimension with Storage Bin (WXD XH)	568 x 843 x 1766	568 x 843 x 1766	773 x 843 x 1766	1084 x 819 x 2103	1084 x 819 x 2211
Net Weight	66 Kg	66 Kg	73 Kg	116 Kg	143 Kg
Refrigerant	R 404a	R 404a	R 404a	R 404a	R 404a
Finish	S.S.	S.S.	S.S.	S.S.	S.S.

Ice & Water Dispensers

TC 180



HID 540



DXG 35 AS



	TC 180	HID 312	HID 525	HID 540	DXG 35 AS
Max Daily Production-24 Hour Air=10°C / Water=10°C	135 Kg	118 Kg	227 Kg	227 Kg	37 Kg
Shipping Weight	73 Kg	83 Kg	95 Kg	98 Kg	60 Kg
Dimension (Inch)	15x26x34	16.25x24.38x35	21.25x24.38x35	21.25x24.38x41	15x20.9/32x63.3/16
Shipping Dimension (Inch)	-	24.25x27.13x41.5	24.25x27.13x41.5	24.25x27.13x47.5	-
Voltage	230/50/1	230/50/1	230/50/1	230/50/1	230/50/1

Super Dice Cube

NU SERIES



	NU 100	NU 150	NU 220	NU 300
Max Ice Capacity (kg / 24)	56 Kg	85 Kg	109 Kg	142 Kg
Storage Bin (Capacity Kg)	20 Kg	20 Kg	37 Kg	37 Kg
Cooling	Air Cooled	Air Cooled	Air Cooled	Air Cooled
Instant Power (Watt)	450	500	600	950
Electric Consumption Kw/24 Hour	8.9	9.0	13.9	17.6
Voltage V/Hz/ph	230/50/1	230/50/1	230/50/1	230/50/1
Dimensions W X D X H mm	600 X 610 X 770	600 X 610 X 770	650 X 690 X 870	651 X 690 X 1003
Net Weight (Kg)	50 Kg	50 Kg	65 Kg	65 Kg
Refrigerant	R 404a	R 404a	R 404a	R 404a

NW SERIES



	NW 308 AS	NW 458 AS/WS	NW 508 AS	NW 608 AS/WS	NW 1008 AS/WS	NW 1408 AS/WS
Max Ice Capacity (kg / 24)	160	215	215	315	485	660
Storage Bin (Capacity Kg)	B 193 (129 Kg)	B 393 (178 Kg)	B 393 (178 Kg)	B 393 (178 Kg)	B 393 (178 Kg)	B 530 (243 Kg)
Cooling	Air/Water	Air/Water	Air/Water	Air/Water	Air/Water	Air/Water
Instant Power (Watt)	950	1000	1250	1600	2500	3365
Electric Consumption Kw/24 Hour	16.8/11.9	22.9/18	24.5/17.5	36.5/29.6	52.8/49.7	57.2/52.4
Voltage V/Hz/ph	230/50/1	230/50/1	230/50/1	230/50/1	380/50/N - 230/50/1	230/50/1
Dimensions (Machine Only) W X D X H mm	560 X 610 X 609	760 X 620 X 575	560 X 610 X 609	760 X 620 X 575	760 X 620 X 800	765 X 610 X 1000
Dimensions with Storage Bin W X D X H mm	560 X 843 X 1654	768 X 843 X 1620	768 X 843 X 1648	768 X 843 X 1614	768 X 843 X 1839	768 X 873 X 2268
Net Weight (Kg)	54	73	67	78	105	130
		R 404A	R 404A	R 404A	R 404A	R 404a
		S.Steel	S.Steel	S.Steel	S.Steel	S.Steel

Flake / Nugget Ice



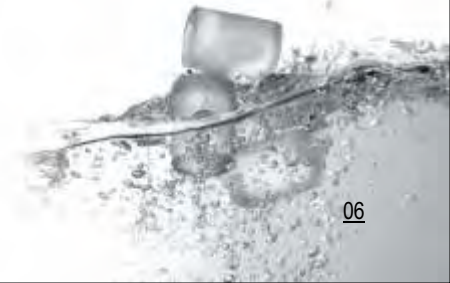
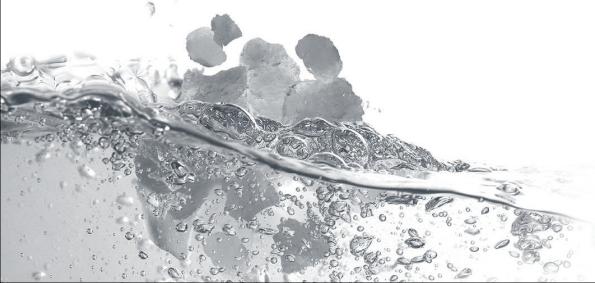
FLAKERS

Model	AF 80 AS/WS	AF 103 AS/WS	AF 124 AS/WS	AF 156 AS/WS	AF 206 AS/WS
Max Daily Production Air = 10°C / Water = 10°C	70 kg	105 kg	120 kg	150 kg	200 kg
Storage Bin Capacity	25 Kg	30 Kg	40 Kg	60 Kg	60 Kg
Instant Power (W)	340 / 300	400 / 350	470	575 / 510	830 / 630
Voltage	230 / 50/1	230 / 50/1	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1
Electric Consumption Kw/24 Hour	6.9 / 7.0	9.0 / 8.2	10.5 / 11.9	13.8 / 12.5	18.4 / 15.0
Water Usage (L/H)	2.2 / 17.1	3.3 / 32.1	4.0 / 29.8	5 / 76	6.3 / 85.4
Refrigerant (Gas)	R 134a	R 404a	R 404a	R 404a	R 404a
Dimension (mm)	535 X 620 X 890	592 X 622 X 1078	950 X 605 X 872	950 X 605 X 1083	950 X 605 X 1083
Weight (Kg)	50	68	66	75	77

Model	MF 26 AS/WS	MF 36 AS/WS	MF 46 AS/WS	MF 56 AS/WS	MF 66 AS/WS
Max Daily Production Air = 10°C / Water = 10°C	120 kg	200 kg	330 kg	600 kg	1220 kg
Power (W)	500 / 400	700 / 650	1200	2000	3900
Voltage	230 / 50 / 1	230 / 50 / 1	230 / 50 / 1	230/50/1 - 400/50/3N	230/50/3 - 400/50/3N
Electric Consumption Kw/24 Hour	10.8 / 9.5	16.0 / 15.3	26.0	45.0	80.0
Dimension Machine only (mm) WXDXH	563 X 536 X 531	563 X 536 X 531	538 X 663 X 645	538 X 663 X 785	1065 X 698 X 850
Dimension Machine with Storage Bin (mm) WXDXH	563 X 843 X 1576	563 X 843 X 1576	563 X 843 X 1576	1084 X 843 X 1824	1220 X 1128 X 2277
Water Usage (L/H)	4.6 / 29	6.7 / 108.3	10.0 / 104.2	21.7 / 187.5	36.3 / 416.7
Refrigerant (Gas)	R 134a	R 404a	R 404a	R 404a	R 404a

NUGGET

Model	AFC 80 AS/WS	AFC 134 AS/WS	MFN 46 AS/WS	MFN 56 AS/WS	MFN 86 AS/WS	N 0622 AS	N 0922 AS
Max Daily Production Air = 10°C / Water = 10°C	85 kg	130 kg	270 kg	580 kg	2000 kg	292 kg	496 kg
Storage Bin Capacity	25 Kg	40 Kg	-	-	-	-	-
Instant Power (W)	440 / 350	600 / 500	1200	1800 / 2200	6400 / 5800	N/A	N/A
Voltage	230/50/1	230/50/1	230/50/1	230/50/1 - 400/50/3N	400/50/3N	230/50/1	230/50/1
Dimension machine only (mm) WXDXH	535 X 626 X 890	950 X 605 X 872	538 X 663 X 645	538 X 663 X 785	1080 X 780 X 1255	577 X 610 X 585	577 X 610 X 686
Water Usage (L/H)	2.7 / 59	3.8 / 59.4	9 / 104.2	14.8 / 187.5	64.6 / 416.7	102 / 386.7	125 / 473.9
Refrigerant (Gas)	R 404a	R 404a	R 404a	R 404a	R 404a	R 404a	R 404a



Scale Ice

MAR SERIES

MAR 56

Ice type:
Scale ice
Condensing system:
Air cooled
Water cooled
Max daily production:
426 kg
Dimensions:
W 906 mm
D 621 mm + 192 mm
H 1125 mm

MAR 76

Ice type:
Scale ice
Condensing system:
Air cooled
Water cooled
Max daily production:
570 kg
Dimensions:
W 906 mm
D 621 mm + 192 mm
H 1125 mm

MAR 106

Ice type:
Scale ice
Condensing system:
Air cooled
Water cooled
Max daily production:
785 kg
Dimensions:
W 906 mm
D 621 mm + 192 mm
H 1125 mm

MAR 126

Ice type:
Scale ice
Condensing system:
Air cooled
Water cooled
Max daily production:
1000 kg
Dimensions:
W 906 mm
D 621 mm + 192 mm
H 1125 mm

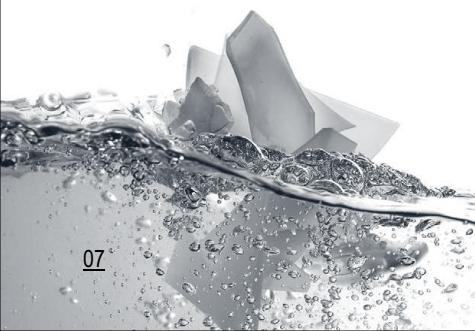


MAR 206

Ice type:
Scale ice
Condensing system:
Air cooled
Water cooled
Max daily production:
1850 kg
Dimensions:
W 1326 mm
D 676 mm + 177 mm
H 1125 mm

MAR 306

Ice type:
Scale ice
Condensing system:
Air cooled
Water cooled
Max daily production:
2450 kg
Dimensions:
W 1326 mm
D 676 mm + 177 mm
H 1125 mm





Soft Serve Freezer,
Batch Ice Cream Freezer,
Thick Shake Freezer
& Other Equipments



Soft Serve Freezer

Single Flavor, Taylormate®

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet.

Mix Hopper

One, 8 quart (7.6 liter). Refrigerated to maintain mix below 41°F (5°C) in Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXDHX)
142	One, 1.5 Quart (1.4 Ltr)	One, 0.5 HP	3000 BTU/hr - R404A	220-240/50/1	403 X 616 X 746 mm

Soft Serve Freezer

Single Flavor, Taylormate®

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet.

Mix Hopper

One, 8 quart (7.6 liter). Separate hopper refrigeration (SHR) maintains mix below 41F (5C) in Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXDHX)
152	One, 1.5 Quart (1.4 Ltr)	One, 0.5 HP	3000 BTU/hr - R 404A 400 Btu/Hr (SHR) - R 134a	220-240/50/1	448 X 699 X 762 mm

Soft Serve Freezer

Single Flavor

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custard, yogurt and sorbet.

Mix Hopper

One, 8 quart (7.6 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) in Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXDHX)
C 152	One, 1.5 Quart (1.4 Ltr)	One, 0.5 HP	3000 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1	444 X 745.75 X 673 mm

Soft Serve Freezer

Compact Twin Twist

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custard, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

Mix Hopper

Two, 8 quart (7.6 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) in Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXDHX)
C 161	Two, 1.5 Quart (1.4 Ltr)	Two, 0.5 HP	3500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1	562 X 638 X 737 mm

Soft Serve Freezer

Twin Twist, Pump

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

Mix Hopper

Two, 14 quart (13.2 liter). Separate hopper refrigeration (SHR) maintains mix below 41F (5C) during Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD X H)
C 722	Two, 2.8 Quart (2.7 Ltr)	Two, 1.0 HP	9500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1	592 X 858 X 927 mm

Soft Serve Freezer

Twin Twist

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

Mix Hopper

Two, 14 quart (13.2 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD X H)
C 723	Two, 2.8 Quart (2.7 Ltr)	Two, 1.0 HP	9500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1	592 X 858 X 927 mm

Soft Serve Freezer

Single Flavor, Pump

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet.

Mix Hopper

One, 20 quart (18.9 liter). Simplified air/mix pump delivers the precise amount of mix and air to the freezing cylinder for consistent overrun. Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD X H)
C 706	One 3.4 Quart (3.2 Ltr)	One, 1.5 HP	9500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1	464 X 820 X 864 mm

Soft Serve Freezer

Single Flavor

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet.

Mix Hopper

One, 20 quart (18.9 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD X H)
C 707	One 3.4 Quart (3.2 Ltr)	One, 1.5 HP	9500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1	464 X 820 X 864 mm

Soft Serve Freezer

Twist, Pump

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

Mix Hopper

Two, 20 quart (18.9 liter). Simplified air/mix pumps deliver the precise amount of air and mix to the freezing cylinders, and reduces operator parts. Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD XH)
C 712	Two, 3.4 Quart (3.2 Ltr)	Two, 1.5 HP	9500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1 380-415/50/3N	646 X 919 X 1524 mm

Soft Serve Freezer

Twist

Features

Offer all the popular soft serve variations from low or non-fat ice creams to custards, yogurt and sorbet. Serve two separate soft serve flavors, or an equal combination of both in a twist.

Mix Hopper

Two, 20 quart (18.9 liter). Separate hopper refrigeration (SHR) maintains mix below 41°F (5°C) during Auto and Standby modes.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD XH)
C 713	Two, 3.4 Quart (3.2 Ltr)	Two, 1.5 HP	9500 BTU/hr - R 404A 400 BTU/hr (SHR) - R 134a	220-240/50/1 380-415/50/3N	646 X 919 X 1524 mm

Hot Treatment Combination Shake and Soft Serve Freezer

Features

The Heat Treatment system provides a daily heating and cooling cycle to safely maintain dairy products up to two weeks before a complete disassembly and cleaning is required. Heat Treatment freezers address food safety, product waste, maintenance and repair cost concerns.

Mix Hopper

Two, 20 quart (18.9 liter). Refrigerated to maintain mix below 41°F (5°C). Air/mix pumps deliver the precise amount of air and mix to the freezing cylinder.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD XH)
C 606	7 Quart (6.6 Ltr) Shake Side 3.4 Quart (3.2 Ltr) Soft Serve Side	1.0 HP Shake 1.5 HP Soft Serve Freezer	11000 BTU/hr - Shake 9500 BTU/hr - Soft Serve	380-415/50/3	641 X 987 X 1535 mm

Batch Ice Cream Freezer

Features

Serve homemade, low or medium overrun ice cream, gelato, sorbet or Italian ice. Fruits, candies and nuts can be folded in as product is being drawn into your container. Product may be ejected at temperatures low enough for serving, depending on mix formulation, flavorings and overrun desired.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD XH)
104	One, 3 Quart (2.9 Ltr)	One, 1.0 HP	2500 BTU/hr - R404A	220-240/50/1	418 X 681 X 542 mm

Gas Lower Cooker Surface/ Electric Upper Platens Two-Sided Grill

Features

One touch menu selection automatically provides accurate TIME, TEMPERATURE, and GAP settings for every product.



Model	Upper Platens	Cooking Surface Height	Cooking Zone	Ceramic Infrared Gas Burner	Size (WXD XH)
L 819	Two	737 to 864 mm	Two (for Separate Cooking)	Two (25000 BTU/hr Each)	716 X 1037 X 1397-1524 mm

Electric Two-Sided Grill

Features

One touch menu selection automatically provides accurate TIME, TEMPERATURE, and GAP settings for every product.



Model	Upper Platens	Cooking Surface Height	Cooking Zone	Total Power	Size (WXD XH)
L 820	Two	737 to 864 mm	Two (for Separate Cooking)	17 Kw	716 X 966 X 1397-1524 mm

MagnaBlend®

Frozen Beverage Blending Station

Features

Faster, smarter and better - the quick service blender of tomorrow has arrived. Designed to increase speed of service in every way, MagnaBlend redefines efficiency as we know it.



Model	Ice Hopper	Blender Pitchers	Voltage	Size (WXD XH)
SB125	Standard Iec Bin Holds - 5.9 Kg Optional Extra Large Bin Holds - 12.7 Kg	Upto 473 ml (Once)	220-240/50/1	415 X 648 X 698 mm

Thick Shake Freezer

Single Flavor

Features

Vary your menu by offering shakes & smoothies or frozen cocktails, fruit juices, coffees, cappuccino and tea slush beverages, all served at the desired thickness.

Mix Hopper

One, 14 quart (13.2 liter). Refrigerated to maintain mix below 41°F (5°C). Approved for dairy and non-dairy products.



Model	Freezing Cylinder	Beater Motor	Refrigeration System	Voltage	Size (WXD XH)
430	One, 4 Quart (3.8 Ltr)	One, 1/4 HP	4000 BTU/hr - R404A	220-240/50/1	418 X 703 X 699 mm

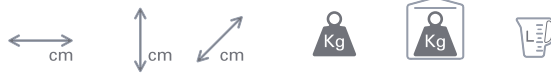


ugolini®

Juice Dispenser,
Slush Dispenser,
Ice Cream Machine
& Hot Chocolate Dispenser

COMPACT SERIES

Easy to use and versatile, these dispensers are designed to cool all types of non-carbonated drinks using a magnetic submerged pump. Quick and easy to dismantle for perfect cleaning, they save your time and make your work simpler and more profitable.

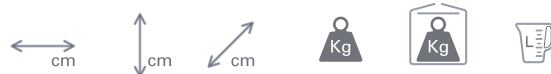


Arctic Compact 8/1	18	63	40	14	15	8
Arctic Compact 8/2	25	63	40	17	19	16
Arctic Compact 8/3	37	63	40	22	24	24
Arctic Compact 8/4	50	63	40	29	30	32
Arctic Compact 12/1	18	61	47	17	19	12
Arctic Compact 12/2	36	61	47	23	26	24
Arctic Compact 12/3	54	61	47	37	40	36
Arctic Compact 12/4	72	61	47	50	55	48



DELUXE SERIES

Simple, easy to use and versatile, these dispensers are designed to cool all types of drink (natural fruit juices, coffee, tea, almond milk, etc.). Quick and easy to dismantle for perfect cleaning, they save your time and make your work easier.

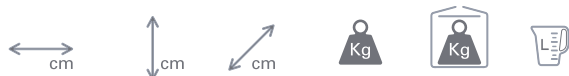


Arctic Deluxe 12/1	18	57	47	17	19	12
Arctic Deluxe 12/2	36	57	47	23	26	24
Arctic Deluxe 12/3	54	57	47	37	40	36
Arctic Deluxe 12/4	72	57	47	50	55	48
Arctic Deluxe 20/1	18	67	47	18	20	20
Arctic Deluxe 20/2	36	67	47	26	29	40
Arctic Deluxe 20/3	54	67	47	42	45	60
Arctic Deluxe 20/4	72	67	47	53	56	80



A SERIES

Counter top dispenser for cooling and dispensing natural fruit juices. Designed with special technical features that guarantee that drinks are perfectly stirred. All the parts that come into contact with the drink can be easily and quickly dismantled for perfect cleaning.



A 12	32	64	40	19	21	12
A 19	32	70	40	20	22	19



NG SERIES (NEW GENERATION)

Very simple to use, assuring at the same time the best reliability with a smart and unique design. This series of machines combines the advantages of the secure and efficient "traditional" technology of the MT Line with the aesthetic and functional innovations of the NG Line. Extremely compact, it allows the preparation of slushes, sherbets, cold creams and cocktails, to satisfy all customers all year long.



NG 6 / 1 Easy	20	62	48	23	25	6
NG 6 / 2 Easy	40	62	48	41	44	12
NG 6 / 3 Easy	60	62	48	57	60	18
NG 10 / 1 Easy	20	71	50	25	27	10
NG 10 / 2 Easy	40	71	50	45	48	20
NG 10 / 3 Easy	60	71	50	61	64	30



DELICE SERIES

Counter top dispenser for mixing hot chocolate and other thick drinks. Versatile, reliable, compact and easy to use. Its simplicity makes your work easier. With its exclusive and elegant design, its product visibility helps to increase sales.

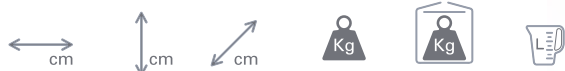


Delice 3	24	41	29	5	6	3
Delice 5	24	49	32	6	7	5



Mini **GELPLUS**

MiniGel, technically innovative Ugolini machine which has been designed to meet the needs of businesses who want to offer their customers top quality dessert/soft ice cream. Compact and easy to use with simple, elegant lines, it has been designed to be noticed and serve ice cream at its best. It is an exclusively Italian product for businesses that want only the best.









MiniGEL 1	20	62	48	25	27	6
MiniGEL 2	40	62	48	45	48	12
MiniGEL 3	60	62	48	61	64	18



MINI SERIES







The smallest dispenser for creams, sorbets and granitas in the world with a patented magnetic transmission system. Its compact size and 100% reliability make this dispenser as asset to your business.

	 cm	 cm	 cm	 Kg	 Kg	
MINI 1	18	65	47	22	24	6
MINI 2	36	65	47	36	39	12
MINI 3	54	65	47	48	51	18



MT SERIES

Counter top dispenser for making and dispensing granitas and other iced drinks featuring an exclusive patented magnetic transmission system. Reliable, compact and easy to use, it offers 100% product visibility and encourages customer to buy.

	 cm	 cm	 cm	 Kg	 Kg	
MT 1P	28	69	47	25	28	10
MT 2	36	69	47	39	42	20
MT 3	54	69	47	53	56	30



GIANT SERIES

Giant 2 is a "giant" multi-functional dispenser specially designed to serve large quantities of product in a short period of time. With a total capacity of 30 liters and dual cooling circuit, it is designed for environments with high sales volumes. Total product visibility and the large illuminated lids guarantee an increase in sales and profit margins.









	 cm	 cm	 cm	 Kg	 Kg	
Giant	46	90	53	61	66	30

MICRO SERIES

Introducing the smallest of the Ugolini family. It is extremely compact, but it is as professional and reliable as its "bigger" sisters. Stylish and space saving, it will allow you to handle small quantities of product avoiding waste.



	 cm	 cm	 cm	 Kg	 Kg	
Micro 1	18	51	47	20	22	3



Blenders

The Smarter Choice...





DRINK MACHINE TWO-SPEED

Durable and Efficient Blending

The Drink Machine Two-Speed is the reliable blender when powerful, functional, blending is needed. With manually-controlled two-speed capability, the Drink Machine Two-Speed will flawlessly create delicious frozen coffee drinks, fruit smoothies, granitas, shakes and more.

Product Specifications

Drink Machine Two-Speed Item No. 10011

Motor: ≈2 peak output horsepower motor

Electrical: 220 - 240 V, 50/60 Hz, 1000 - 1200 W

Pack: Includes Drink Machine Two-Speed with 1,4 L high-impact, clear/stackable container, complete with blade assembly and lid, and grey base.

Net Weight: 5,5 kg (6,3 kg with box)

Dimensions: 51,4 x 20,3 x 22,9 cm (H x W x D)



BARBOSS® ADVANCE®

The Ultimate Blender For Every Beverage Program

Whether preparing blended drinks, simple syrups or purées for cocktail bases, the BarBoss Advance is an essential tool for adding or expanding a beverage program.

Product Specifications

BarBoss® Advance® Item No. 10197

Motor: ≈2 peak output horsepower motor

Electrical: 220 - 240 V, 50/60 Hz, 750 - 850 W

Pack: Includes BarBoss Advance with 0,9 L high-impact, clear/stackable Advance® container, complete with Advance blade assembly and lid, and red base.

Net Weight: 5,9 kg (6,3 kg with box)

Dimensions: 44,9 x 20,3 x 22,9 cm (H x W x D)





DRINK MACHINE ADVANCE®

The Ultimate Blender For Every Beverage Program
From fruit smoothies to thick shakes, the Drink Machine Advance is an essential tool for adding or expanding a blended beverage program.

Product Specifications

Drink Machine Advance® Item No. 10199

Motor: ≈2 peak output horsepower motor

Electrical: 220 - 240 V, 50/60 Hz, 750 - 850 W

Pack: Includes Drink Machine Advance with 0,9 L high-impact, clear/stackable Advance® container, complete with Advance blade assembly and lid, and silver base.

Net Weight: 5,9 kg (6,3 kg with box)

Dimensions: 44,9 x 20,3 x 22,9 cm (H x W x D)



VITA-PREP® 3

Unmatched Performance in Commercial Kitchens

Professional chefs and culinary schools around the world trust the Vita-Prep 3 for exceptional power, versatility, and performance. From chopping delicate ingredients to blending tough purées, the Vita-Prep 3 is the only tool that's durable and capable of perfectly chopping, grinding, and blending it all.

Product Specifications

Vita-Prep® 3 Item No. 10089

Motor: ≈3 peak output horsepower motor

Electrical: 220 - 240 V, 50/60 Hz, 1100 - 1200 W

Pack: Includes Vita-Prep 3 with 2,0 L high-impact, clear/stackable container complete with blade assembly and lid, accelerator tool, and black base.

Net Weight: 5,9 kg (6,3 kg with box)

Dimensions: 51,4 x 20,3 x 22,9 cm (H x W x D)





T&G™ 2 BLENDING STATION®

Powerful, Noise-Reduced Blending

The T&G 2 offers reduced sound and blending time. It quickly and easily creates smoothies, frappés, ice cream drinks and frozen cocktails.



Product Specifications

T&G™ 2 Blending Station®

On-Counter:	Item No. 42009
Motor:	≈2 peak output horsepower motor
Electrical:	220 – 240 V, 50/60 Hz, 1075 – 1200 W
Pack:	Includes T&G 2 with 0,9 L high-impact, clear/stackable Advance® container, complete with Advance blade assembly and lid, and removable compact cover.*
Net Weight:	7,7 kg (8,6 kg with box)
Dimensions:	
On-Counter:	49,2 x 23,5 x 26,7 cm (H x W x D)
	Height with lid open: 68,9 cm



THE QUIET ONE®

The Quietest Commercial Blender Available

The ultimate blender with unparalleled sound reduction, exceptional beverage blends, and improved speed of service.

Product Specifications

The Quiet One®

On-Counter:	Item No. 50031
Motor:	≈3 peak output horsepower motor
Electrical:	220 – 240 V, 50/60 Hz, 1300 – 1500 W
Pack:	Includes The Quiet One® Blending Station® Advance® with 1,4 L high-impact, clear/stackable Advance® container complete with Advance blade assembly and lid, and removable compact enclosure.
Net Weight:	9,1 kg, (12,7 kg with box)
Dimensions:	
On-Counter:	45,7 x 21,6 x 27,2 cm (H x W x D)
	Height with lid open: 62,2 cm





RINSE-O-MATIC®

Powerfully Rinses Blender Containers

No more rinsing containers by hand or letting the water run; the Rinse-o-matic is the more efficient way to rinse any blender container* in seconds! Just place the container upside down and the high water pressure rinses residue away, saving you time and money.

Product Specifications

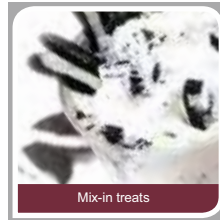
Rinse-o-matic®

Item Number: 1442

Pack: Includes Rinse-o-matic blender container rinser, base, 1 extra sprayhead assembly, 2.5 ft. hose assembly, Y connector, faucet adapters and instructions.

Net Weight: 1.6 lbs. (2.2 lbs. with box)

Dimensions: 13.6 x 5.5 x 5.5 in. (H x W x D)



MIX'N MACHINE® ADVANCE®

Programmed Frozen Treat Mixer for Improved Results and Easier Operation

The Mix'n Machine Advance, the industry's leading frozen treat mixer, can incorporate candies, cookies and other hard-to-mix ingredients into hard or soft serve ice cream or yogurt. Easily expand your menu and make highly profitable frozen treats. Perfect for high-volume ice cream shops, smoothie shops and quick-service restaurants.

Product Specifications

Mix'n Machine® Advance®

Item Number: 580

Motor: 500 - 3000 RPM bare motor speed

Electrical: 220 - 240 V, 50/60 Hz, 285 - 325 W

Pack: Includes Mix'n Machine Advance with permanent soft ice cream agitator.

Net Weight: 19.2 lbs. (22.2 lbs. with box)

Dimensions: 24.0 x 10.0 x 8.3 in. (H x W x D)

VITAMIX XL™ VARIABLE SPEED

Serve More With A Single Blend

Maximize your kitchen's possibilities with the largest capacity, countertop blender. Blend up to 24 (240 mL) servings at once! The XL is engineered to reduce prep-time, improve staff efficiency, and expand your menu capabilities.

Product Specifications

Vitamix XL™ Variable Speed Item No. 10185

Motor: ≈4,2 peak output horsepower motor

Electrical: 220 - 240 V, 50/60 Hz, 7,5 A

Pack: Includes Vitamix XL with interlock, accelerator tool and 2 containers (5,6 liters and 2,0 liters) complete with blade assembly and lid.

Net Weight: 22,7 kg

Dimensions: 47,3 x 21,6 x 48,3 cm (H x W x D)

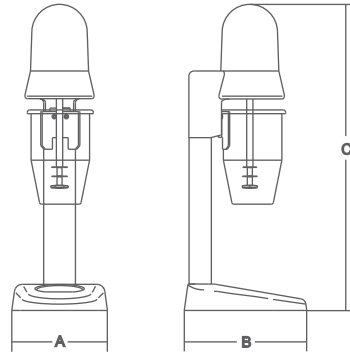




Food Processing
Equipments

DRINK MIXERS

- A complete line of drink mixers with a soft design. Designed to commercial use, they meet all European and North-American safety requirements.
- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.
- Transparent 550 cc Tritan cup or stainless steel cup on request.
- 900 cc stainless steel cup on 120 W version.



Sirio 1

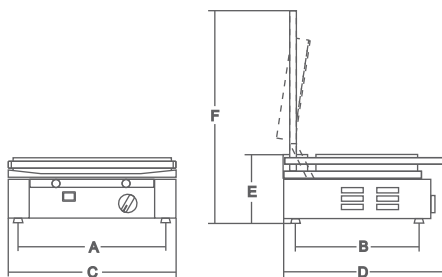


Sirio 2

	watt/H	r.p.m.	lt	m	m	mm	kg	mm	kg	
Sirio 1	100/0.14	1ph	14.000	0.55	150	195	485	2.5	210x250x520	3.5
Sirio 2	100+100/0.14+0.14	1ph	14.000	0.55x2	300	195	485	5	370x260x520	6.5

SANDWICH GRILLS

- Thanks to its small size, it is easy to handle and to position, offering as well a large cooking surface.
- Ribbed and smooth surfaces available.
- Structure in stainless steel.
- Cast iron plates with ceramic coating treatment:
- highest sturdiness and life time; - perfect thermal conductivity; - very easy to clean.
- Adjustable upper plates.
- Self balancing upper plate.



PD Wafer



PDR



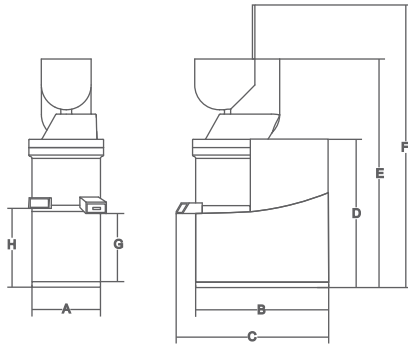
Elio RR

	watt/H	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Elio	1.550	1ph	250x255	215	275	260	435	235	500	16	490x320x330	17
PD	3.000	1ph	500x255	475	275	515	435	235	500	28	560x430x270	30
PD PS	3.000	1ph	500x255	475	275	526	435	235	540	28	560x430x270	30
PDC	3.000	1ph	500x255	475	275	515	435	235	500	26	560x430x270	27
PD Wafer	3.000	1ph	∅170	475	275	515	435	235	500	34	560x430x270	36
Cort	2.100	1ph	355x255	340	275	380	435	235	500	22	430x420x270	22
Cort PS	2.100	1ph	355x255	340	275	380	420	155	540	22	430x420x270	23

SLOW JUICER

Low-speed juicer extractor for fruits and vegetables

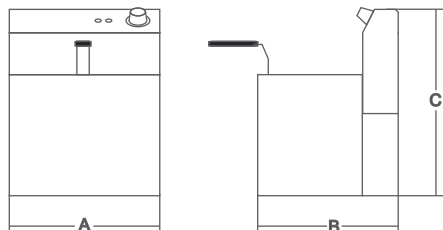
- S/steel construction.
- Special introduction hopper for easy loading of larger pieces.
- High efficiency screw propeller.
- Drip cap.
- Quick and easy disassembly of the parts used for processing.
- Pestle for easy introduction of the products.
- Cleaning brush.
- Equipped with 2 trays: one for juice and one for waste.



	⚡	🔌	🔄	🍷	A	B	C	D	E	F	G	H	⚖️	📦	📦
	watt/Hp	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Eltor 37	250/0.34	1ph	37	140x80	145	220	240	342	450	530	160	166	6.7	370x290x340	8

FRYERS

- Made from stainless steel.
- Reinforced basket.
- Thermostat and safety cut-off probe and reset button.
- Shock-proof coated heating elements.
- Removable heating body and safety switch.
- Shockproof protection on resistances easily disassemble.
- Position of basket drip.
- Lid supplied.
- Tap optional.



Eldorado 8R / Eldorado 10R



Eldorado 5 / Eldorado 8

Eldorado 5x2 / Eldorado 8x2

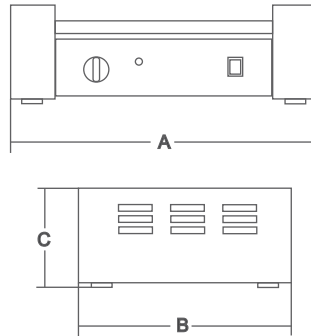












Eldorado 8x2R / Eldorado 10x2R

	⚡	🔌	📦	🍷	A	B	C	⚖️	📦	📦
	watt		lit	mm	mm	mm	mm	kg	mm	kg
Eldorado 5	2.700	1ph	min. 1,8 - max 3,2	220x120 h.100	180	420	360	6	260x590x450	7
Eldorado 5x2	2.700+2.700	1ph	min. 1,8 - max 3,2	220x120 h.100 (x2)	360	420	360	12	720x540x480	13
Eldorado 5+8	2.700+3.300	1ph	5 - min. 1,8 - max 3,2 8 - min. 3 - max 5	220x120 h.100 230x205 h.100	450	420	360	13	720x540x480	14
Eldorado 8	3.300	1ph	min. 3 - max 5	230x205 h.100	270	420	360	7	570x320x420	8
Eldorado 8x2	3.300+3.300	1ph/3ph	min. 3 - max 5	230x205 h.100 (x2)	530	420	360	14	720x540x480	15
Eldorado 8R	3.300	1ph	min. 3 - max 5	230x205 h.100	270	420	360	7.5	570x320x420	8.5
Eldorado 8x2R	3.300+3.300	1ph/3ph	min. 3 - max 5	230x205 h.100 (x2)	530	420	360	15	570x540x480	16
Eldorado 10R	6.000	3ph	min. 3,8 - max 6	250x240 h.100	270	460	360	9	720x540x480	10
Eldorado 10x2R	6.000+6.000	3ph	min. 3,8 - max 6	250x240 h.100 (x2)	520	460	360	18	720x540x480	20

HOT DOG WARMER

- The roller-type wurstel heater is ideal in fast-food retailers, bars and pubs. It allows a fast and even cooking of wurstels and sausages which will get the taste and the browning of grilled meat without having to turn them over manually.
- Made from stainless steel body.
- Asynchronous motor with gear-box reducer.
- S/S rolls with shock-proof heating elements.












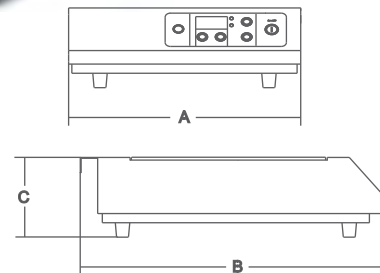
										
	watt	n.	mm	mm	mm	mm	mm	kg	mm	kg
GW 5	850	1ph	5	ø25x350	450	230	170	7.5	550x400x260	8.5
GW 7	1.400	1ph	7	ø25x460	560	300	170	11	700x480x240	12
GW 9	1.650	1ph	9	ø25x460	560	375	180	13	700x480x240	14.5

INDUCTION HOBS

- The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms; thanks to the absence of fumes they are perfect for public cooking performances or when the preparation is made in view of customers.
- Graduated digital controls.
- Extremely easy to use and to clean.
- Cooking surface makes cleaning easy.
- Safe operations are ensured by the cooking surface which is never heating up.
- Induction hobs are energy saving thanks to heating efficiency and no need to heat up.
- Electric absorption is stopped when the pan is removed from the hob surface.

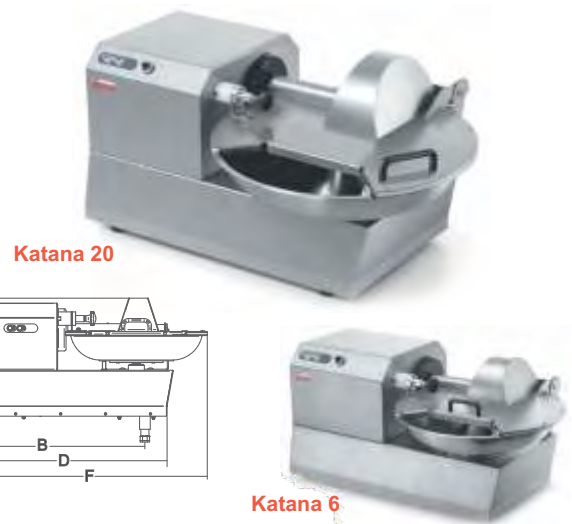
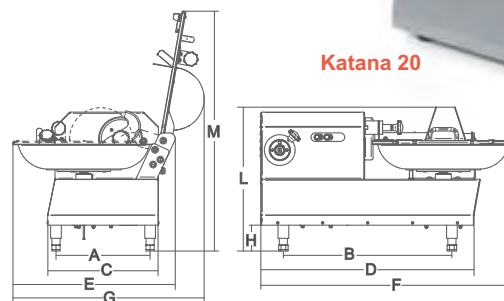

















									
	watt	mm	mm	mm	mm	mm	kg	mm	kg
IH 27	2.700	1ph	280x280	323	370	105	4	360x425x130	4.5
IH 35	3.500	1ph	280x280	330	425	105	5	385x475x145	5.5
IH 35 Wok	3.500	1ph	ø280	340	445	110	7.3	410x505x160	8



HORIZONTAL CUTTER

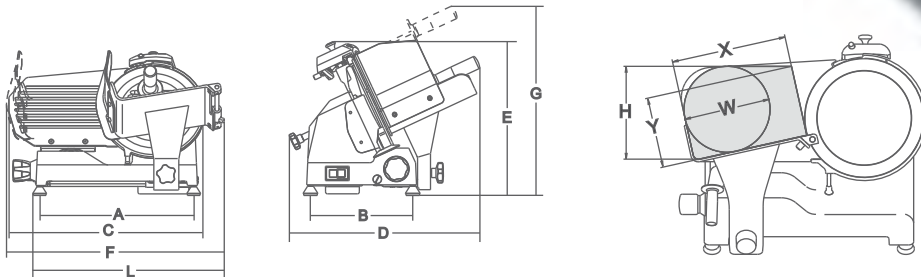
- Completely made of stainless steel AISI 304
- Blade driven by powerful ventilated asynchronous motor.
- Sturdy, removable AISI 304 stainless steel bowl.
- Easily removable interlocking lid to facilitate cleaning and sanitising.
- Controls with IP 67 stainless steel buttons.
- Easily removable blade hub with 3 blades standard (configurable to 2 blades).
- Dedicated knives available for special purposes.
- Maximum protection against liquid infiltration on the shaft.
- Perfect for meat and vegetables, but also suitable for many other types of processing.



																							
	watt/Hp	n.	lt	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Katana 6	370/0.5	1ph	3	6	1440	297	540	356	714	516	832	582	92	472	760	428	776	710	864	1089	61	1200x670x800	79.5
Katana 12	750/1	1ph/3ph	3	12	1440	335	600	393	758	587	902	680	92	508	850	467	836	710	873	1138	71	1200x670x800	89.5
Katana 20	2.390/3.25	1ph	3	20	600/2.600	390	650	450	820	700	1013	822	92	572	1010	521	886	710	883	1189	93	1000x1200x800	111.5
Katana 12 VV	824/1.12	1ph	3	12	600/2.600	335	600	393	758	587	902	680	92	508	850	467	836	710	873	1138	71	1200x670x800	89.5
Katana 12 PTO	750/1	1ph/3ph	3	12	1440	335	600	393	758	587	902	680	92	508	850	467	836	710	873	1138	71	1200x670x800	89.5

SLICING MACHINE

- Anodized cast aluminum alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener is standard for all models bigger than 220 A.I.
- Teflon coated or toothed blades are available on demand.
- 25° blade inclination.



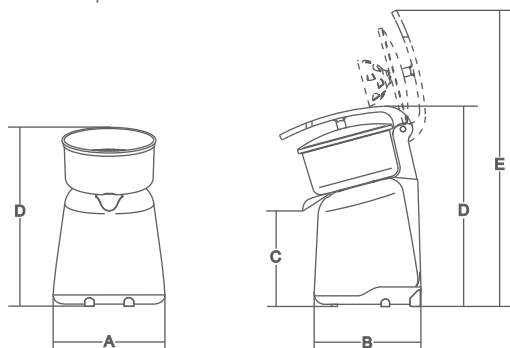
	mm-inch	watt-Hp	mm	mm	mm	A	B	C	D	E	F	G	L	X	Y	H	W	kg	mm	kg
Topaz 195	195/8"	110/0,15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10.5	430x400x370	12
Topaz 220	220/9"	145/0,20	13	245	200x220	380	250	440	410	330	550	400	450	200	130	145	140	13	600x500x420	15
Topaz 250	250/10"	145/0,20	13	235	220x225	412	255	480	410	360	515	455	505	210	170	190	180	15.5	600x500x420	17.5
Topaz 275	275/11"	145/0,20	13	235	220x225	412	255	520	410	370	525	455	505	200	190	205	205	16.5	600x500x500	19
Mirra 300 Y09	300/12"	210/0,29	13	285	250x275	435	295	600	610	420	640	510	535	250	185	225	210	20.5	800x600x520	23.5

CITRUS JUICERS

- Commercial easy to use citrus juicer with round design.
- White or chrome body, no edges or seams for easy cleaning.
- Stainless steel bowl is removable for cleaning and is dishwasher safe, ABS bowl available on request.
- Removable sieve with reamer in two sizes to squeeze any kind of citrus.
- Aluminium stainless steel lever to avoid any food contact is available on request.
- Patented safety microswitch on the cone allows to activate the juicer when the product is pushed down.
- Speed control on request.



Apollo CHR



Apollo Con Leva VV

	watt/HP	r.p.m.	A	B	C	D	E	kg	mm	kg
Apollo CHR	150/0,20	1ph 320	210	210	155	290	-	3	270x340x370	4
Apollo VV	150/0,20	1ph 280 ÷ 750	210	210	155	290	-	3	270x340x370	4
Apollo con Leva	150/0,20	1ph 320	210	265	155	330	480	3.5	270x340x370	4.5
Apollo con Leva VV	150/0,20	1ph 280 ÷ 750	210	265	155	330	480	3.5	270x340x370	4.5

PIZZA OVENS

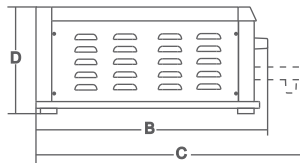
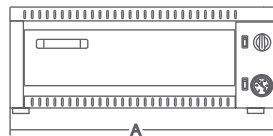
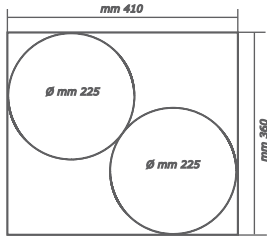
- Structure in stainless steel.
- Refractory brick deck.
- Shock-proof coated heating elements.
- Shock-proof heating elements.
- Capacity to 1 level: 2 pizzas Ø ≤ mm 225



Stromboli



Stromboli 2 / Vulcano 2C



	watt/H	ph	min.	°C	mm	mm	mm	mm	mm	kg	mm	kg
Stromboli	1.600	1ph	30	50 ÷ 350	410x360 h.80	580	490	550	245	22.5	660x540x320	25
Stromboli 2	3.200	1ph	30	50 ÷ 350	410x360 h.80 (x2)	580	490	550	420	37	660x540x480	40
Vulcano 2C	6.400	1ph/3ph	30	50 ÷ 350	500x520 h.115	745	695	780	490	75	890x800x650	86

MEAT GRINDERS / MINCER

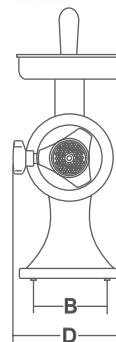
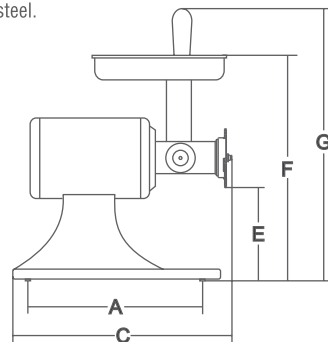
- Sturdy anodized aluminum frame.
- Ventilated motor.
- Hermetic meat grinder gearbox with oil bath gears.
- hardened and ground helical gears.
- Mouth and meat grinder alloy blade of alums
- S7steel plate and knife.
- Mouth removable grater aluminum alloy polished and anodised aluminum.
- Compartment for knife and plate.
- Polished die-cast aluminum construction.
- Oil bath gearbox meat grinder.
- Mouth and propeller mincer in untreated cast iron for food, on request in Aisi 304 stainless steel.



TC8 Vegas



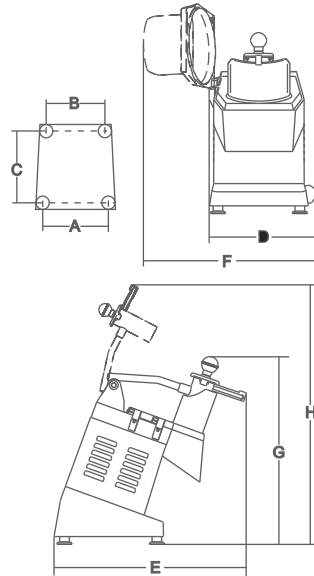
TC12E / TC22E



	watt/H	ph	Kg/h.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 8 Vegas	250/0.34	1ph	70	6	205	170	335	300	85	360	410	10	560x400x350	12
TC 12E	735/1	1ph/3ph	150	4.5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22E	800/1.2	1ph/3ph	198	4.5	225	185	440	215	135	445	520	21	320x460x470	23

VEGETABLE CUTTERS

- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like mozzarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collecting tray.
- Bath collect-interlock provided.
- Version with dishwashing safe S/S lid available.

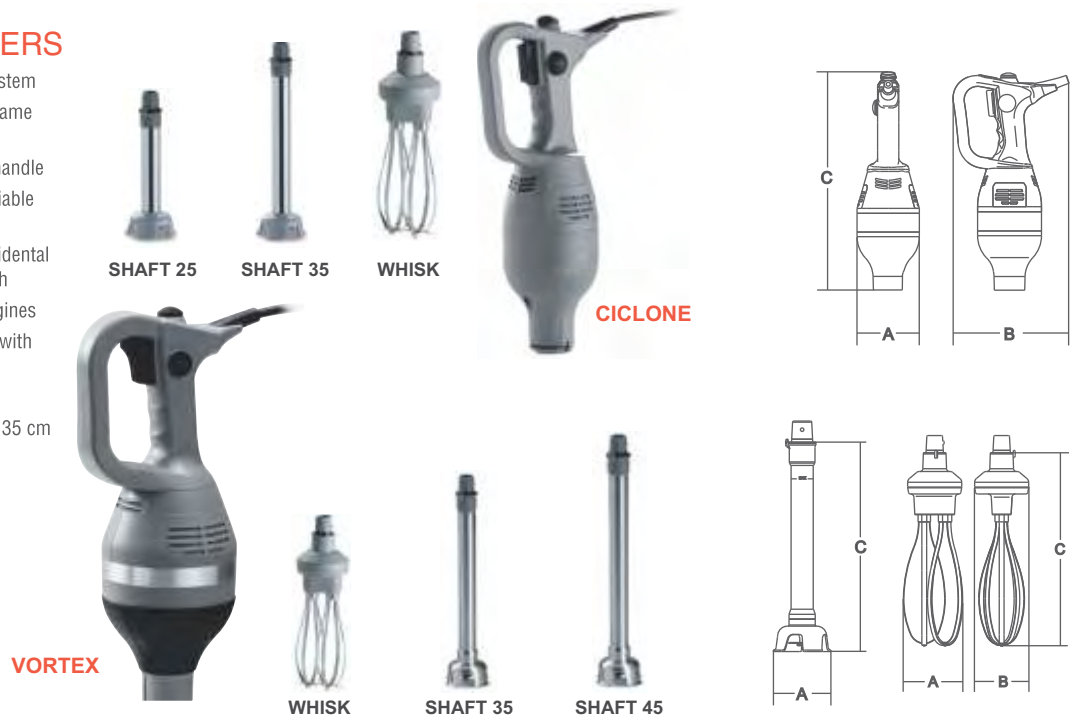


	watt/H	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Tm2 Inox	515/0.7	1ph/3ph	300	225	195	255	280	510	-	510	770	17.5	720x350x500	21



HAND-HELD MIXERS

- Efficient motor cooling system
- Sturdy, lightweight ABS frame
Glass Filled
- Practical and ergonomic handle
- Available with fixed or variable speed
- safety system against accidental activation of Trigger switch
- Available in 3 different engines
- The machine is protected with IPX3
- Quick coupling system
- Shafts available in 25 and 35 cm



	⚡	🔌	🌀	🌀	📏	ⓐ	ⓑ	ⓒ	Ⓚ	📦	📦
	watt/Hp		r.p.m.	r.p.m.	lt	mm	mm	mm	kg	mm	kg
Ciclone 20	200/0.27	1ph	2.300	12.000	20	100	182	340	2	440x330x150	3
Ciclone 20 VV	200/0.27	1ph	1.900÷2.700	1.000÷12.000	20	100	182	340	2	440x330xx150	3
Vertex 43	430/0.60	1ph	1800	12.500	100	125	190	377	2.5	230x270x430	3
Vertex 43 VV	430/0.60	1ph	400÷1.800	0÷12.500	100	125	190	377	2.5	230x270xx430	3

SALAMANDER

SALAMANDRA BASIC

- Made from stainless steel.
- Heating up controlled by a symsthata.
- Galvanized steel gridiron and heating elements protection grill.
- Easy to remove crumb pan.
- Grind iron can be placed on 4 levels accordingly to the cooking requirements.
- Optional wall mounted support



Salamandra Basic



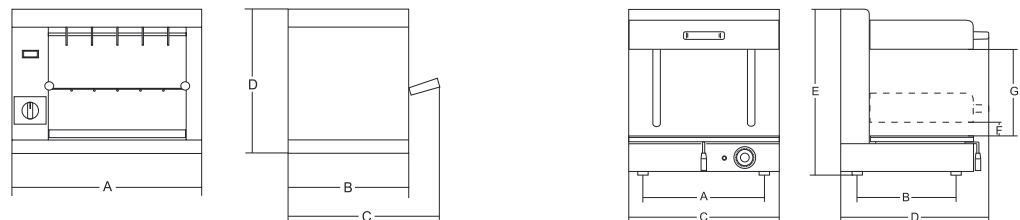
Salamandra Pro 1/1 G

SALAMANDRA PRO 1/1 G

- Stainless steel body.
- High on the heating structure can be adjusted.
- Easy to remove crumb pan.
- Galvanized steel grill.
- Shock-proof coated heating elements.
- Vent outlets.
- Electronic symsthats.



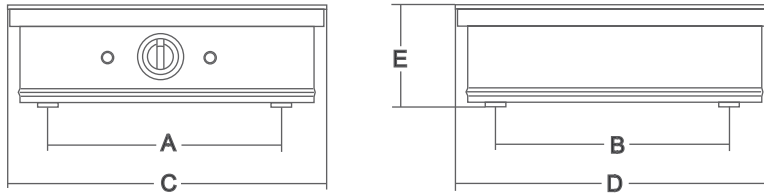
Salamandra Pro 1/2 G



	⚡	🔌	⏸	🔋	🔌	ⓐ	ⓑ	ⓒ	ⓓ	ⓔ	ⓕ	ⓖ	Ⓚ	📦	📦
	watt/H		n.	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Salamandra Basic	2.800	1ph	1	480x330 h.320	-	620	350	445	430	-	-	-	16	670x450x480	18
Salamandra Pro 1/2 G	1.700	1ph	1	-	385x350	330	400	400	545	510	30	240	45	500x630x650	50
Salamandra Pro 1/1 G	3.400	1ph	2	-	585x350	510	400	600	545	510	30	240	56	750x630x630	66

CREPES 1

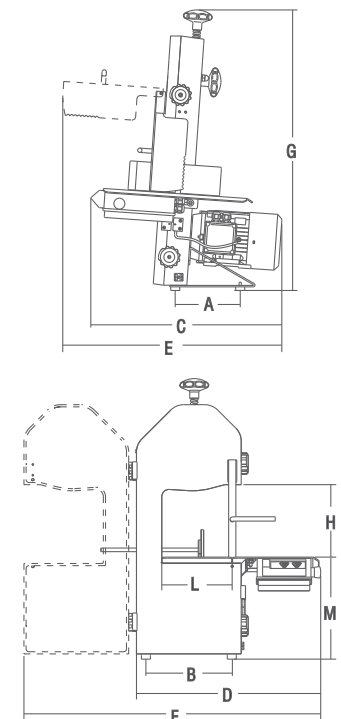
- Structure in stainless steel.
- Simple and compact shape.
- Overall dimensions is the work surface.
- Chromium-coated cast iron cooking surface for a perfect thermal distribution.
- Symostat control.
- Shock-proof coated heating elements.
- Adjustable feet for a safe and steady placing.
- With smooth surface or with mould available.



	watt/H	1ph	mm	mm	mm	mm	mm	mm	kg	mm	kg
Crepes 1	2.000	1ph	350	200	220	350	350	135	9.5	410x430x220	10.5

BONE SAWS

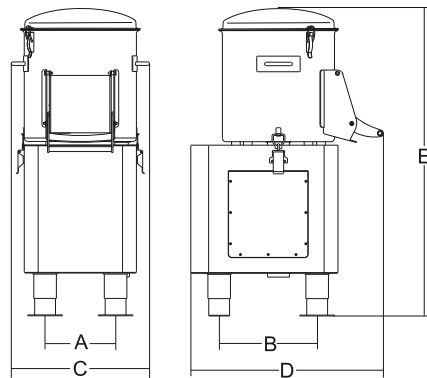
- Simple and sturdy machines that are safe and easy to use.
- Stand-alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.
- Features a counter, meat pusher and serving slicer in stainless steel AISI 304.
- 24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).
- Ease and precision in both horizontal and vertical adjustment of the upper pulley.
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Sealed bearings on upper pulley.



	mm	Hp/k.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
SO 1550 F3	1550	1ph 1.5/1.400 3ph 2/1.400	210	400x420	180	238	530	510	606	822	778	215	195	269	32	720x570x1200	44
SO 1650 F3	1650	1ph 1.5/1.400 3ph 2/1.400	210	430x475	180	300	530	600	640	950	915	249	200	305	39	720x570x1200	51
SO 1840 F3	1840	1ph 1.5/1.400 3ph 2/1.400	250	430x475	180	300	530	600	640	950	915	249	240	305	40	720x570x1200	52

POTATO PEELERS

- AISI 304 stainless steel body.
- Transmission system with self-tensioning belt Poliv.
- High efficiency ventilated motors for continuous operation.
- Stainless peeling disc.
- PP abrasive walls with easily replaceable mantle by the operator.
- Bath and easily removable bottom peeling without tools and dishwasher safe (patented).
- Exhaust system automatically potatoes.
- Exhaust vent in stainless steel with quick and sealed locking.



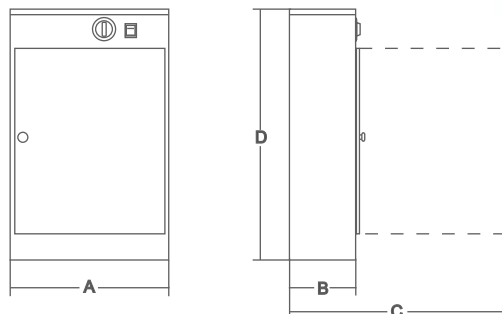
PPJ 10 SC

PPJ 20 SC

	watt/HP		r.p.m.	kg/lt	kg/h.	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
PPJ6 SC	370/0.50	1ph	320	6/10	105	220	260	400	400	690	-	-	23	720x570x1020	35
PPJ 10 SC	735/1	1ph	320	10/20	170	203	282	470	544	910	-	-	41.5	720x570x1200	51.5
PPJ 20 SC	1.102/1.5	1ph/3ph	275	20/35	340	295	337	560	650	1040	-	-	52	640x760x1400	62

STERILIZERS

- Made from AISI430 stainless steel.
- Chamber is closed by a smoked plexiglass door.
- Removable see-through plexiglass knives holder makes sanitation easier and allows sterilization without having to rotate the knives.
- Knives holder with built in drops collecting tray (only on 24W version).
- Mercury vapour lamp UV with wire screen protection.
- A safety microswitch switches the lamps on when the door is opened and switches them off when it is closed.
- The courtesy lamp, on 24W model, turns on only when the switch is "on" and the timer is at "0".



Ster. UV 16w

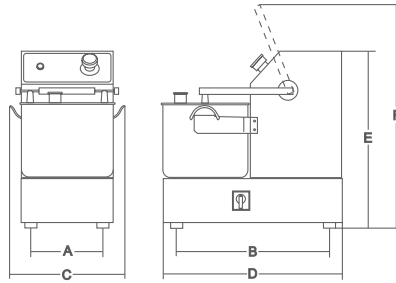


Ster. UV 24w

	watt				mm	mm	mm	mm	mm	kg	mm	kg
Steril. UV 16W	2x8	1ph	70 - 0,3A	0-120	15	310	400	140	520	9	470x250x700	11
Ster. UV 24W	3x8	1ph	100 - 0,5A	0-120	20	290	400	300	690	14.5	470x400x700	16.5

BOWL CUTTER

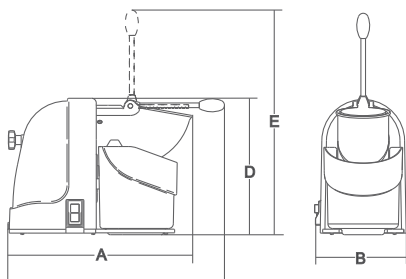
- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Lid with opening to add ingredients during operation.



	watt/Hp		lt	lt	r.p.m.	mm	mm	mm	mm	mm	mm	kg	mm	kg
C4	350/0.5	1ph	3.3	1.5	2500	160	310	305	365	255	-	10	450x330x310	11
C4 VV	350/0.5	1ph	3.3	1.5	1500÷2500	160	310	305	365	255	-	10	450x330x310	11
C6	350/0.5	1ph	5.3	3.1	2500	160	310	305	365	320	-	11	450x330x400	12
C6 VV	350/0.5	1ph	5.3	3.1	1500÷2500	160	310	305	365	320	-	11	450x330x400	12
C9 VV	350÷350 0.5÷0.5	1ph	9.4	5.4	1500÷2500	225	410	355	455	380	-	23	720x350x500	25
C15 da Banco	2.940/4	3ph	14.5	8.2	2800	265	480	380	610	530	700	52	720x570x770	67
C15	2.940/4	3ph	14.5	8.2	2800	340	400	420	445	1030	1130	66	600x600x1150	75
C15 Macelleria / For meat	2.940/4	3ph	14.5	8.2	2800	340	400	420	445	1030	1130	66	600x600x1150	75
C15 Pasticceria / For thick mixes	5.150/7	3ph	14.5	8.2	1200÷1800	340	400	420	445	1030	1130	66	600x600x1150	75

ICE CRUSHERS

- Allows to crush ice in different sizes by adjusting the blade
- Finely crushed ice for the traditional Italian granitas.
- Flakes for frozen cocktails or to serve or display cold dishes.
- Safety microswitch on the feeding mouth.
- Safety microswitch on the collecting tray.
- Polished aluminium feeding mouth.
- Stainless steel parts and details.
- Aluminium and stainless steel internal structure.
- Body and tray are made from thermoformed alimentary plastic.
- Ribbed belt for low power absorption.



	watt/Hp		r.p.m.	r.p.m.	mm	mm	mm	mm	mm	kg	mm	kg		
Triton	350	1ph	12.000	1.500	10	2	365	210	465	295	480	8.5	540x280x310	10



Glass Washer & Dishwasher





DWASH 40

- Light wash and rinse arms, granting the best efficiency also when the water pressure is weaker
- Easy to remove nozzles, to help with daily cleaning operations
- Back flow prevention valve
- Rinse-aid dispenser
- Thermostop system: the rinse starts only when the water in boiler reaches 85°C



DWASH 50

- A further upper surface filter
- Door security
- Built-in rinse-aid pump
- AISI 304 structure
- Sound and heat proof door
- Double skin door with security micro switch
- Deep-drawn and inclined tank for a perfect total drain
- Overflow and drain pipes integrated system, for a triple protection of the washing pump
- Anti dropping roof to safeguard the hygiene of the freshly washed dishes
- Light wash and rinse arms, granting the best efficiency also when the water pressure is weaker
- Easy to remove nozzles, to help with daily cleaning operations
- Back flow prevention valve
- Rinse-aid dispenser (peristaltic version on demand)
- Thermostop system: the rinse starts only when the water in boiler reaches 85°C



DWASH 100

- One wash cycle
- Hood operating start/stop functions
- Deep-formed tank
- Built-in rinse-aid pump
- Tank and boiler thermometres
- A further upper surface filter
- Linear or angular layouts
- Easily removable basket support
- Light wash and rinse arms, granting the best efficiency also when the water pressure is weaker
- Double tank filter + pump filter

Silent,
reliable
and easy to use



FEATURES	DWASH 40	DWASH 50	DWASH 100
Racks/hour (nr)	30	30	40
Washing cycles (sec.)	120	120	90
Power supply	230V - 50Hz	230V - 50Hz	400V 3N - 50Hz
Washing pump (W)	190	400	550
Boiler heating element (W)	2400	2800	6000
Tank heating element (W)	1850	1850	2700
Total input (W)	2590	3200	6550
Tank capacity (lt)	14.5	29	30
Boiler capacity(lt)	3.4	5.7	5.7
Water consumption (lt)	1.8	2.3	2.8
Basket size (mm)	400 x 400	500 x 500	500 x 500
Glass max height (mm)	305	320	355
Dishes max height (mm)	-	345	410
Tray max height (mm)	-	-	530 x 325
Hydric pressure (kPa)	200÷400	200÷400	200÷400
Size (mm)	450 x 535 x H 700 37 Kg	590 x 600 x H 850 56.5 Kg	720 x 735 x H 1445/1880 100 Kg



RX 101 E COMPACT

The new RX 101 E Compact will surely catch your attention. Its working direction and most of the options can be quickly and easily arranged and assembled on either sides. This gives the possibility to offer a wide choice of layouts.

RX 101E Compact is the practical solution for a quick delivery... with all the benefits of being compact.

FEATURES

Rack/Hour (1)(2) nr	70/100
Power supply	400 V 3N ~ 50Hz
Basket Size mm	500 X 500
Noise at 1 m dB(a)	66.2
Dimension (mm)	1080 X 715 X 1565 / 1900 H
WASHING	
Wash Pump (Kw)	0.9
Operating Temperature (°C)	55
Tank Capacity (Ltr)	80
Heating (Kw)	9
RINSE	
Water consumption(3)Ltr / h - kPa	200
Heating (Kw)	12
Boiler Capacity (Ltr)	28.5
Total Power (Kw)	23
Operating Temperature (°C)	85
DRYING	
Length (mm)	500
Fan (Kw)	0.25
Capacity (M3/h)	570
Heating (Kw)	4.5
STEAM CONDENSER	
Fan Power (Kw)	0.05
Absolute Humidity (gv / kga)	28
Capacity(gv / kga)	340



HT 11

- Double skin insulated hood
- Chair type tank
- Self cleaning vertical pump
- Double tank filter, with debris collection system + pump filter
- Easy to access for maintenance
- Anti dropping roof panel
- Build-in water softener available
- Easily removable basket support

FEATURES

Racks/hour (nr)	60 (2) / 30
Washing cycles (sec.)	60 / 120
Power supply	230 Vac3 ~ 50Hz 400 Vac3N ~ 50Hz
Washing pump (W)	1300
Boiler heating element (W)	9000
Tank heating element (W)	2700
Total input (W)	10300
Tank capacity (lt)	35
Boiler capacity(lt)	10
Water consumption Per Cycle (3)	4
Basket size (mm)	500 x 500
Tray max height (mm)	Gastronorm
Useful Passage (mm)	410
Hydric Pressure	200 ÷ 400
Rinse Aid Dispenser	Standard
Detergent Dispenser	Optional
Insulated	Optional



EXPOBAR®

Semi Automatic Coffee Machine

*Soul for all
our espresso machines*

MEGACREM

mega crem is a range of handsomely designed and very reliable espresso machines. the various models come in many types and range from a basic models to the most advanced machines.



FEATURES

the machines with a display are also equipped with an advanced pid sensor system so that the water always keeps an exact brewing temperature. the temperature is continuously monitored and is rapidly adjusted if it changes. this means that the temperature can be adjusted for the very best espresso experience.



mini control 2 Gr



mini control 1 Gr



mini control 1 Gr with grinder, black

Group	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
mini 1 Group	2770W 230V 1n~	6	480	580	520
mini 1 Group with grinder	3125W 230V 1n~	6	480	580	630
mini 2 Groups	2780W 230V 1n~	6	480	580	520
2 Groups	3330W 230V 1n~	11.5	720	580	520
	4780W 400V 3n~				
2 Groups with grinder	3685W 230V 1n~	11.5	720	580	630
3 Groups	4290W 400V 2n~ / 230V 3~	17.5	990	580	520
	6290W 400V 3n~				
4 Groups	4305W 400V 2n~ / 230V 3~	17.5	990	580	520
	6305W 400V 3n~				

MONOROC

Monoroc is an efficient espresso machine that fulfils all demands for a nice espresso in a simple and easy way. The user-friendly functions of the machine are based on well-tried technology and by skillful and professional craftsman. This means that Monoroc is a reliable and solid machine that you can really trust, every day-year after year.

FEATURES

- Built-in volumetric motor pump, complete with two retention valves and solid particle filter
- Copper boiler with heat exchanger per group and pressure relief valve
- Group head with direct pre-infusion chamber
- One steam arm and one hot water tap
- Heating element low water level auto cut-off

CONTROL

- 4 different programmable coffee doses per group
- Auto-fill water boiler
- Automatic back-flush brewing group



Group	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
2 Groups	2780W 230V IN~	11.5	650	540	480

ONYX



Born from the perfect combination of reliable, high performance Expobar machines and our continuous pursuit of innovative solutions to push coffee technology further, ONYX is the professional grade premium espresso machine that merges creative design with endless customization possibilities.



ONYX Mini 2GR



ONYX 3GR



ONYX Pro 2GR



Side- and back panel with LED Pro model only

FACTS	ONYX			ONYX <i>Pro</i>	
	2 Group Mini	2 Group	3 Group	2 Group	3 Group
Height	500mm	500mm	500mm	500mm	500mm
Depth	585mm	585mm	585mm	585mm	585mm
Width	490mm	695mm	985mm	695mm	985mm
Weight	47 Kg	67 Kg	95 Kg	70 Kg	98 Kg
Brewing Groups	2	2	3	2	3
Boiler Volume	6	11	11	11	11
Boiler Pressure	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar	0.8 to 1.2 bar
Total Boilers	1	1	1	3	4
Steam Wands	2	2	2	2	2
Auto Steamer	no	no	no	option	option
Hot Water Tap	1	1	1	1	1
Noise Level	<70dB	<70dB	<70dB	<70dB	<70dB

CARAT ECO

With innovative design and technology we have created an eye-catching machine with genuine quality. Being one of the markets most energy efficient espresso machines the Carat is fully adapted to modern environmental requirements as well as each and everyones interest in a clean and healthy lifestyle enjoy a cup of Pure Passion.



Carat Eco Mini Display 1GR white



Carat Eco Display 2GR white



Carat Eco Mini Display 1GR black



Carat Eco Display 2GR black

FACTS	CARAT ECO MINI 1 GROUP		CARAT ECO 2 GROUPS	
	Standard	Turbo steamer	Standard	Turbo steamer
Steam Wand	1pc	1pc	1pc	1pc
Hot Water	1pc	1pc	1pc	1pc
Turbo Steamer	None	1pc	None	1pc
High Group with Cup Stand	Yes		Yes	
Electronic Temperature Control (PID)	Yes		Yes	
Smart Stand by Mode	Yes		Yes	
Height, Width, Depth	620, 586, 563mm		620, 774, 563mm	
Boiler Volume	6 litres		11.5 litres	
Power Supply	1- phase 230V AC 50/60Hz 1F+N 2750W		3 phase 380V AC 50/60Hz 3F+N 4750W	
Cold Water Connection	3/8 Internal thread		3/8 Internal thread	

OFFICE



FEATURES

- Built-in vibration motor pump
- Copper boiler with heat exchanger per group and pressure relief valve professional style
- Group head with direct pre-invasion chamber (Pulser & Control)
- One steam arm and one hot water tap, professional
- Auto-fill water boiler
- Heating element and water pump low water level auto cut-off
- Water softener incorporated
- 2.75 litre water tank

CONTROL

- 4 different programmable coffee doses per group
- Automatic back-flush group head

Group	Power supply	Boiler (litres)	Width mm	Depth mm	Height mm
1 Group Control	2065W 230V IN~	1.5	250	420	410

COFFEE GRINDER



TECHNICAL CHARACTERISTICS

Voltage: 230V / 220V / 110V
Frequency: 50Hz / 60Hz
Phases: 1(monophase)
RPM: 1.300 / 1.600
Current: 1,75A / 3,7A
Capacitor: 10nf / 40nf
Power: 0,20Hp / 356W
Protection rating: IP21
Motor supplied with thermal protector
Maximum operating time: 30 min.
Tempered steel grinding wheel (62HRC) ø 60mm
Lifespan of grinding wheels: 500kg
Hopper capacity: 2kg
Doser capacity: 600 g
Doser regulation: 5/12 g
Doser lever: right/left
Stop/start standard version: manual
Optional: automatic start
Dimensions width x length x height: 210x380x600mm
Weight: 9kg
Air noise: 77dB



MARFIL

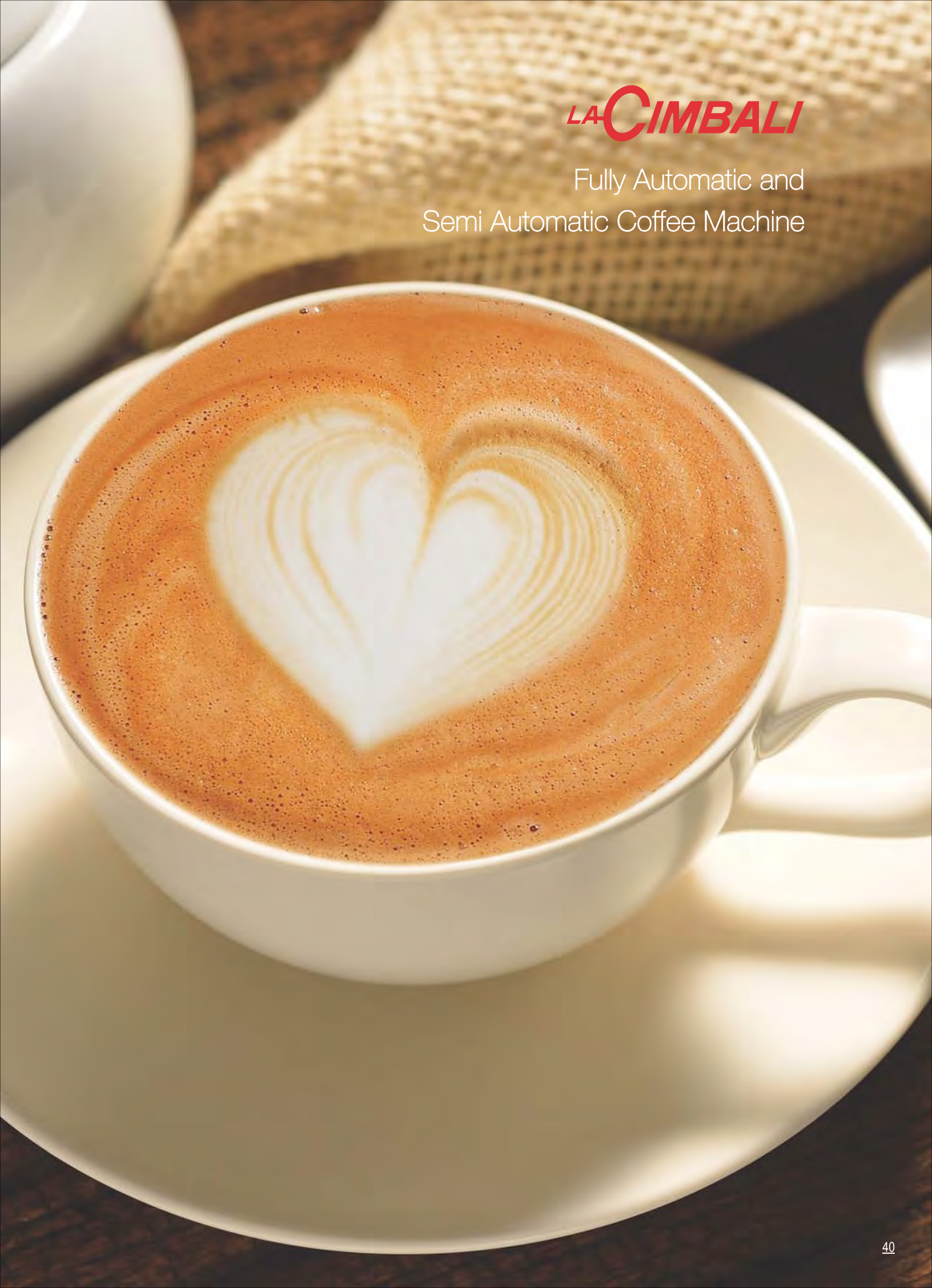
MAIN ATTRIBUTES

Hopper (2kg) made of unbreakable and non-deformable material (co.polyester), with fast lock system and self-levelling when off the coffee grinder, with the possibility of cleaning in a dishwasher at 90 °C. Micrometric regulation of the coffee grind using a regulatory pawl. New expulsion system for the ground coffee (always leaving the grinding cavity clean when the coffee grinder stops). Bodywork manufactured in anti-scratch material, in a single piece (less vibrations, more robustness). With ventilation system (internal air inlet and outlet). Large tray integrated into the body, ready to take knocks (porta lter). Single-bodied, hermetically sealed doser without aroma loss, vibrationless and made of unbreakable material. Ergonomic handle. Universal coffee tamper (rotatable). Doser fitted with gasket-saver (porta lter positioner). Hardened steel grinding blades (62/65HRC) 60mm in diameter.

Optional: Left- or right-handed doser lever. Coffee counter. Optional personalisation system with chrome plates on the doser and on the rear of the bodywork. Automatic stop/start every two cups (depending on filling dispenser). "High Production" motor 0,33Hp/402W.

LA CIBALI

Fully Automatic and
Semi Automatic Coffee Machine



SUPER AUTOMATIC ESPRESSO COFFEE MACHINE Q10 MILKPS

Designed for those locations with a production rate of up to 100 beverages per day and able to deliver a complete beverage menu, Q10 is the compact super-automatic machine that is easy to use and versatile. It is available in the only-coffee, cappuccino (MilkPS) and solubles (C&S) versions all featuring either the push-button panel or the touch screen.

Dosed Beverage Selections	8 (2x7)
Steam Wand	Yes
Grinder Doser	1 (2 Optional)
Milkps	Yes
Smart Boiler	Yes
Hot Water & Coffee Boiler	1
Boiler Capacity	0.9 Ltr
Steam Boiler	1
Steam Boiler Capacity	1.1 Ltr.
Coffee Bean Hopper Capacity	1 (2)x0.6 Kg
Dimensions: L X P X H (mm)	350 x 630 x 670
Weight (kg)	48.5
Max. Power Absorption	2000-2300
Coffee output (2 x 30cc cups / h)	200
Cappuccino output (2 x 150cc cups / h):	140



SUPER AUTOMATIC ESPRESSO COFFEE MACHINE M1 MILKPS

M1 is a superautomatic machine designed for locations where espresso coffee is not the core business (up to 150 cups per day) and space is a critical factor. Easy to use, M1 guarantees a superior in-the-cup quality. M1 delivers a complete coffee menu utilizing coffee beans and fresh milk. The quality of the beverages is guaranteed by LaCimbali's renowned expertise in espresso extraction and by innovative milk frothing devices such as the TurboSteam and the MilkPS.

Dosed Beverage Selections	2 x 8
Hot Water Selections	1
Hot Water Wand	1
Steam Wand	1
Smart Boiler	Yes
Boiler	1
Boiler Capacity	2.5 Ltr.
Grinder-dosers	2
Hoppers	2
Coffee Bean Hopper Capacity	2 x 0.6 Kg
Dimensions: L X P X H (mm)	350 x 620 x 760
Weight (kg)	54
Max. Power Absorption	3100 - 3600
Coffee output (cups / h)	200
Cappuccino output (150cc cups / h)	190



SEMI AUTOMATIC COFFEE MACHINE

Compact, elegant, versatile machine that's easy to use, adjust and maintain. UNDCI is made of steel and aluminium. It has a fixed-nozzle thermosiphon system that's adaptable and high-performing, guaranteeing excellent results in the cup. The new, mechanical button pad is in metal and lies flush with the machine. It's user-friendly and precise, thanks to the LED lights.

Model	A1	A2
Multi-direction Stainless Steel Steam Wands	1	2
Hot Water Dispenser	1	1
Boiler Capacity	5 L	10.5 L
Max. Power	2800-3300	3800-4500
Dimensions (w X D X H) Mm	432x528x570	712x528x570
Voltage	230/50/1	230/50/1

- Compact Size
- Reliable, high-performing thermal system
- New button pads with LEDs
- Can be personalised



A1



A2

COFFEE GRINDER



TECHNICAL CHARACTERISTICS

Voltage: 230V / 220V / 110V
Frequency: 50Hz / 60Hz
Phases: 1(monophase)
RPM: 1.300 / 1.600
Current: 1,75A / 3,7A
Capacitor: 10nf / 40nf
Power: 0,20Hp / 356W
Protection rating: IP21
Motor supplied with thermal protector
Maximum operating time: 30 min.
Tempered steel grinding wheel (62HRC) ø 60mm
Lifespan of grinding wheels: 500kg
Hopper capacity: 2kg
Doser capacity: 600 g
Doser regulation: 5/12 g
Doser lever: right/left
Stop/start standard version: manual
Optional: automatic start
Dimensions width x length x height: 210x380x600mm
Weight: 9kg
Air noise: 77dB



MARFIL

MAIN ATTRIBUTES

Hopper (2kg) made of unbreakable and non-deformable material (co.polyester), with fast lock system and self-levelling when off the coffee grinder, with the possibility of cleaning in a dishwasher at 90 °C. Micrometric regulation of the coffee grind using a regulatory pawl. New expulsion system for the ground coffee (always leaving the grinding cavity clean when the coffee grinder stops). Bodywork manufactured in anti-scratch material, in a single piece (less vibrations, more robustness). With ventilation system (internal air inlet and outlet). Large tray integrated into the body, ready to take knocks (porta lter). Single-bodied, hermetically sealed doser without aroma loss, vibrationless and made of unbreakable material. Ergonomic handle. Universal coffee tamper (rotatable). Doser fitted with gasket-saver (porta lter positioner). Hardened steel grinding blades (62/65HRC) 60mm in diameter.



NIVONA

Fully Automatic
Coffee Machine

Barista
in a box

Fully Automatic Coffee Machine

CafeRomatica
NICR 520 with MILK CONTAINER

Capacity Per Day	upto 50
Aroma Balance System	x
Coffee strength selection	x (3-level)
Individual program "My Coffee"	x
Digital text/symbol dialogue display	-/x
Cup lighting	x
One Touch SPUMATORE (cappuccino at the press of a button)	x
Adjustable coffee temperature	x (3-level)
Height-adjustable coffee spout	x (14.0 cm)
Powder compartment for pre-ground coffee	x (1 portion)
Individually adjustable water hardness	x (4-level)
Removable water tank, volume approx.	2.2 litres
Hot water function for Tea	x
Compact dimensions (W x H x D), cm approx.	24 x 34 x 46
Bean container, content approx.	250 g
Voltage	230 v
Max. power consumption	1455 w
Weight incl. packaging	10.0 kg



CafeRomatica
NICR 769 with MILK CONTAINER

Capacity Per Day	upto 75
Aroma Balance System	x (3 profiles)
Coffee strength selection	x (5-level)
Individual program "My Coffee"	x (1)
Digital text/symbol dialogue display	x (TFT, touch)
Cup lighting	x
One Touch SPUMATORE (cappuccino at the press of a button)	x
Adjustable coffee temperature	x (3-level)
Height-adjustable coffee spout	x (14.0 cm)
Powder compartment for pre-ground coffee	x (1 portion)
Individually adjustable water hardness	x (4-level)
Removable water tank, volume approx.	2.2 litres
Hot water function for Tea	x (3-level)
Compact dimensions (W x H x D), cm approx.	24 x 34 x 46
Bean container, content approx.	250 g
Voltage	230 v
Max. power consumption	1455 w
Weight incl. packaging	11.0 kg



CafeRomantica
NICR 1030 with MILK CONTAINER

Capacity Per Day	upto 150
Aroma Balance System	x (3 profiles)
Coffee strength selection	x (5-level)
Individual program "My Coffee"	x (18)
Digital text/symbol dialogue display	x (TFT, touch)
Cup lighting	x (2-colour)
One Touch SPUMATORE (cappuccino at the press of a button)	x (Duo)
Adjustable coffee temperature	x (3-level)
Height-adjustable coffee spout	x (16.5 cm)
Powder compartment for pre-ground coffee	x (1 portion)
Individually adjustable water hardness	x (4-level)
Removable water tank, volume approx.	3.5 litres
Hot water function for Tea	x (3-level)
Compact dimensions (W x H x D), cm approx.	30 x 42 x 48
Bean container, content approx.	600 g
Voltage	230 v
Max. power consumption	2700 w
Weight incl. packaging	16.4 kg



REFRIGERATED MILK CONTAINER
NICO 100

The new NIVONA Cooler keeps the fresh milk for your milk froth at the ideal temperature. Thanks to its own power supply, a whole litre of milk stays cold and delicious. The mini-refrigerator has been specially developed for our Spumatore and fits all the coffee machines of series 6, 7, 8, 9 and 10.

Elegant, high-quality design
Easy handling
150 x 315 x 270 mm (W x H x D), 2.6 kg
230v / 50hz / 23w
Suitable for all common milk cartons (1 l)
Cooling capacity: up to 20°C below surrounding temperature and up to max. 2°C



NIMC 1000 Milk Container

- The perfect way to store fresh milk
- Made of transparent plastic
- Shows the milk level at a glance
- Capacity: 1 litre
- For models with cappuccino function Spumatore





Combi Oven Touch Screen & Digital Control

Bistrot Line

The Bistrot line of ovens by Best For is designed to adapt to the furnishings and the available space in any room setting. An innovative design distinguishes the exterior layout and the basic, yet elegant character of the ovens, beginning with a compact frame that reduces external dimensions. The body of the ovens have exacting geometric look, bold lines and modern shapes: the appearance is made more dynamic and brilliant. Stainless steel provides the entire line with uniformity and balance, and extra strong materials ensure safety, sturdiness, hygiene, significantly lower energy consumption, and greater durability for the electrical components.



Bistrot Rack



Bistrot 1065



Bistrot 665



Freshness, Fragrance, Flavour.

People who enjoy little treats during the day expect great taste from their bakery products. Whether frozen, pre-baked or made of fresh dough, the baked product must have a crunchy surface, a soft interior, and an enveloping aroma that reflects what is being eaten. That's what we expect from our morning croissant, our personal pizza during a break, our bread at lunch, our hors d'oeuvres before dinner and our dessert after a meal or on a special occasion.

BISTROT LINE FIELDS OF ACTIVITY

- | | |
|-------------------------------|--|
| Bake shops and bread bakeries | Service stations |
| Pastry shops | Delicatessens and shops specialized in roasted foods |
| Supermarkets | Catering services |
| Restaurants | Self service restaurants |
| Pizzerias | Sandwich shops |
| Hotels and Bed & Breakfasts | Bars and stands |



Electric

The electric ovens of the Bistrot line ensure an outstanding temperature rise time. Specific armoured heating elements are designed for a greater reliability over time and excellent results in every type of cooking.



Gas

Each oven in the Bistrot line is based in an innovative design concept which guarantees greater thermal efficiency than a traditional electric convection oven, but with a significant reduction in power consumption.

Every oven available in two versions

Equipment and advantages

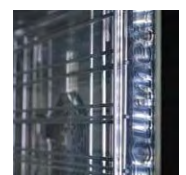


Touch screen display

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease.

Led illumination

The LED lights positioned on the door allow greater lighting of the product in cooking and enhance the design of our models; the led bars, compared to traditional lighting, ensure high efficiency, longer life, lower maintenance costs.



Double low emissive glass

The attention of our engineers is focused on energy efficiency and increasingly restrictive European standards demand more and more for low-emissivity glass.

BESTFORAIR multi-fan system

Our ovens are equipped with 5 speeds, guaranteeing the correct air speed for cooking each product. The precise fan speed setting allows you to control the suitable flow of warm air for each type of cooking.



Classic



Simplicity at your service

Any oven function can be activated with a simple touch on the glass panel. Using our Touch Screen display, it's easy to control your Bistrot oven and its corresponding equipment.

A few clear, easy-to-understand keys can be used in a multitude of combinations to allow you to set any parameter, start or customize previously stored programs, and monitor cooking temperature, time and type.



Technology that cooks

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease. Equipped with a simple, intuitive and customizable interface, quick management of chef and user recipes, 500 programmable recipes, night cooking programs, all with more than 30 languages.

Vision



Bistrot MF250 Deck Oven

Bistrot 433

Bistrot 465

Control Pannel	BISTROT MF 250	BISTROT 433 CLASSIC	465 CLASSIC - 465 VISION
Type	Electric	Electric	Electric or Gas
Capacity (Tray)	1 Tray 40-60 cm	4 Tray 46-33 cm	4 Tray 40-60 cm
Space Between Tray	-	75mm	81mm
Power Supply	230 1N 400 3N	230 1N	230 1N 400 3N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	4.5 Kw	3.7 Kw	8 Kw
Gas Power	-	-	12 Kw - 10.320kcal/H
Max. Temperature	350 °C	270 °C	270 °C
Dimensions (LXPXH)			
Electric	850 X 925 X 390	622 X 750 X 614	850 X 930 X 670
Gas			850 X 930 X 780
Weight	62 Kg	45 Kg	65 Kg / 80 Kg
Control Pannel	665 CLASSIC - 665 VISION	1065 CLASSIC - 1065 VISION	BISTROT RACK CLASSIC - BISTROT RACK VISION
Type	Electric or Gas	Electric or Gas	Electric or Gas
Capacity (Tray)	6 Tray 40-60 cm	10 Tray 40-60 cm	16 Tray 40-60 cm
Space Between Tray	81 mm	81mm	80mm
Power Supply	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	10 Kw	15 Kw	32 Kw
Gas Power	14.5 Kw - 12.470kcal/H	16.5 Kw - 14.197kcal/H	32 Kw - 27.515Kcal/H
Max. Temperature	270 °C	270 °C	270 °C
Dimensions (LXPXH)			
Electric	850 X 930 X 830	850 X 930 X 1150	850 X 963 X 1860
Gas	850 X 930 X 940	850 X 930 X 1260	850 X 1010 X 1970
Weight	82 Kg / 100 Kg	110 Kg / 130 Kg	182 Kg / 202 Kg

Combi Oven Touch Screen & Digital Control

Gourmet Line

Making different products at the same time using a single working tool allows you to prepare a perfectly arranged bench in a very short time. Grilling, roasting, frying, stewing, gratinating, steaming and vacuum cooking, cooking at night and at low temperature with no need of your presence, all with your GOURMET and all with the simplicity of the clear and intuitive VISION control panel. A single tool, reliable and precise, so versatile as to replace almost all old appliances such as pots and pans, fryers and grills, steamers and microwave ovens. And with an automatic washing system that guarantees absolute cleanliness and hygiene, without effort.

Space, energy and time saving, result security and process traceability with the HACCP data viewing, exporting and printing system.



Gourmet Rack



Gourmet 1021



Gourmet 621



A pleasure that demands respect

Eating well is a pleasure that demands respect. Rapid or slow cooking, strong or delicate flavours, firm or soft consistencies, persistent flavour and maintaining nutritional value define the personality of foods and describe the quality of a delicatessen. We expect an oven to be highly versatile, so it can incorporate – in a single unit – the excellence of the various culinary approaches represented by its diverse types of cooking.

GOURMET LINE FIELDS OF ACTIVITY

Shops specialized in roasted foods	Restaurants at service stations
Delicatessen	Pizzerias
Restaurants	Fast-food restaurants
Hotels	Snack Bars
Catering services	Butcher shops
Cafeterias	Fishmongers



Electric

The electric ovens of the Bistrot line ensure an outstanding temperature rise time. Specific armoured heating elements are designed for a greater reliability over time and excellent results in every type of cooking.



Gas

Each oven in the Bistrot line is based in an innovative design concept which guarantees greater thermal efficiency than a traditional electric convection oven, but with a significant reduction in power consumption.

Every oven available in two versions

Equipment and advantages

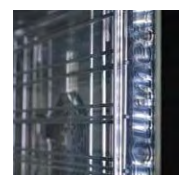


Touch screen display

7 inches LCD TFT colour screen CAPACITIVE protected by a 5 mm thick glass, multi-touch functionality, long lasting in most environments, resistant to contact with water, dust and grease.

Led illumination

The LED lights positioned on the door allow greater lighting of the product in cooking and enhance the design of our models; the led bars, compared to traditional lighting, ensure high efficiency, longer life, lower maintenance costs.



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Vision



Gourmet 523



Gourmet Slim



Gourmet 511



Gourmet 1011

Control Panel	GOURMET 523 CLASSIC	GOURMET SLIM CLASSIC GOURMET SLIM VISION	GOURMET 511 CLASSIC GOURMET 511 VISION	GOURMET 1011 CLASSIC GOURMET 1011 VISION
Type	Electric	Electric	Electric or Gas	Electric or Gas
Capacity (Tray)	5 Tray - 2/3 GN	5 Tray - 1/1 GN	5 Tray - 1/1 GN	10 Tray - 1/1 GN
Space Between Tray	61 mm	65 mm	65 mm	65 mm
Power Supply	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	5 Kw	8.5 Kw	5.5 Kw	11 Kw
Gas Power	-	-	8 Kw - 6.880kcal/H	15 Kw - 13.160kcal/H
Max. Temperature	270 °C	270 °C	270 °C	270 °C
Dimensions (LXPXH)	620 X 750 X 614	517 X 992 X 700	715 X 800 X 670	715 X 800 X 1000
Electric	-	-	715 X 800 X 780	715 X 800 X 1110
Gas	-	-	-	-
Weight	45 Kg	50 Kg	50 Kg / 65 Kg	80 Kg / 100 Kg

Control Panel	GOURMET 621 CLASSIC GOURMET 621 VISION	GOURMET 1021 CLASSIC GOURMET 1021 VISION	GOURMET RACK CLASSIC GOURMET RACK VISION
Type	Electric or Gas	Electric or Gas	Electric or Gas
Capacity (Tray)	12 Tray - 1/1 GN or 6 Tray - 2/1 GN	20 Tray - 1/1 GN or 10 Tray - 2/1 GN	20 Tray - 1/1 GN
Space Between Tray	80mm	80mm	65mm
Power Supply	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	17.5 Kw	24 Kw	32 Kw
Gas Power	23.5 Kw - 20.206kcal/H	32 Kw - 27.515kcal/H	32 Kw - 27.515kcal/H
Max. Temperature	270 °C	270 °C	270 °C
Dimensions (LXPXH)	920 X 920 X 830	920 X 1010 X 1150	850 X 963 X 1860
Electric	920 X 920 X 940	920 X 965 X 1260	850 X 1010 X 1970
Gas	-	-	-
Weight	95 Kg / 105 Kg	120 Kg / 145 Kg	182 Kg / 202 Kg

EASY LINE

Manual Combi Oven

Innovation

The Hotmax philosophy is concretely applied through the concept of innovation. Innovation in product lines, technology and design. Innovation in control systems, in the functionality of the ovens, and in the combinations offered.

Mixed convection and steam ovens for gastronomy bread and pastries.



Model	EASY 4	EASY 6	EASY 6	EASY 10	EASY 10
Type	Electric	Electric	Gas	Electric	Gas
Capacity (Tray)	4 Tray - GN 1/1 or 4 Tray 40-60 cm	6 Tray - GN 1/1 or 6 Tray 40-60 cm	6 Tray - GN 1/1 or 6 Tray 40-60 cm	10 Tray GN 1/1 or 10 Tray 40-60 cm	10 Tray GN 1/1 or 10 Tray 40-60 cm
Space Between Tray	75 mm	80 mm	80 mm	80 mm	80 mm
Power Supply	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N	230 1N 400 3N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	8.5 Kw	10.7 Kw	-	16 Kw	-
Gas Power	-	-	14.5 Kw - 12.450kcal/H	-	16.5 Kw - 14.197kcal/H
Max. Temperature	270 °C	270 °C	270 °C	270 °C	270 °C
Dimensions (LXPXH)	830 X 830 X 570	850 X 915 X 830	850 X 915 X 940	850 X 915 X 1150	850 X 915 X 1260
Weight	65 Kg	82 Kg	100 Kg	110 Kg	130 Kg

ACCESSORIES

- Decalcification system
- Self-condensing hood
- 16 Trays Proofers
- Kit connections draining and steam
- Shower Washing Kit

SNACK LINE

Convection Oven



Hotmax Combi Oven is a new range of electric convection ovens which are compact in size but extremely powerful. They are simple to operate, and can be fitted with digital or manual controls as well as a bottom-hinged or side-hinged door. These ovens adapt with ease to any working environment, whether bars or supermarkets, pizza parlours or self-service snack bars. They can also be combined with leavening units and other accessories that will augment their performance and efficiency.



Snack 434 T Manual



Snack 434 T Digital



Snack 464 T Digital



Snack 434 W Manual



Snack 434 W Digital



Snack 464 W Digital

Control Panel	434 T MANUAL	434 W MANUAL	434 T DIGITAL	434 W DIGITAL	364 T MANUAL	364 W MANUAL
Type	Electric	Electric	Electric	Electric	Electric	Electric
Capacity (Tray)	4 Tray 46-33 cm	4 Tray 46-33 cm	4 Tray 46-33 cm	4 Tray 46-33 cm	3 Tray 40-60 cm	3 Tray 40-60 cm
Space Between Tray	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm
Power Supply	230 1N	230 1N	230 1N	230 1N	230 1N	230 1N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	3.6 Kw	3.6 Kw	3.6 Kw	3.6 Kw	3.6 Kw	3.6 Kw
Max. Temperature	270 °C	270 °C	270 °C	270 °C	270 °C	270 °C
Dimensions (LXPXH)	620 X 720 X 580	620 X 720 X 580	620 X 720 X 580	620 X 720 X 580	830 X 830 X 487	830 X 830 X 487
Weight	36 Kg	36 Kg	36 Kg	36 Kg	43 Kg	43 Kg
Steam	Yes/ No	Yes	Yes	Yes	Yes	Yes
	MECHANICAL CONTROL		99 PROGRAM DIGITAL CONTROL		MECHANICAL CONTROL	

ACCESSORIES

- Specific Stand

- Decalcification system

- 16 Trays Proofer

SNACK LINE

Convection Oven



Snack 364 T Manual



Snack 364 T Digital



Snack 464 T Manual



Snack 364 W Manual



Snack 364 W Digital



Snack 464 W Manual



434 / Econo



464 / Econo

Control Pannel	364 T DIGITAL	364 W DIGITAL	464 T MANUAL	464 W MANUAL	464 T DIGITAL	464 W DIGITAL	434 / ECONO	464 / ECONO
Type	Electric	Electric	Electric	Electric	Electric	Electric	Electric	Electric
Capacity (Tray)	3 Tray 40-60 cm	3 Tray 40-60 cm	4 Tray 40-60 cm	4 Tray 40-60 cm	4 Tray 40-60 cm	4 Tray 40-60 cm	4 Tray 46-33 cm	4 Tray 40-60 cm
Space Between Tray	75 mm	75 mm	75 mm	75 mm	75 mm	75 mm	70 mm	70 mm
Power Supply	230 1N	230 1N	230 1N	230 1N	230 1N	230 1N	230 1N	230 1N
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Electrical Power	3.6 Kw	3.6 Kw	7.2 Kw	7.2 Kw	7.2 Kw	7.2 Kw	3.3 Kw	5.3 Kw
Max. Temperature	270 °C	270 °C	270 °C	270 °C	270 °C	270 °C	270 °C	270 °C
Dimensions (LXPXH)	830 X 830 X 487	830 X 830 X 487	830 X 830 X 570	830 X 830 X 570	830 X 830 X 570	830 X 830 X 570	600X635X488	800X745X488
Weight	43 Kg	43 Kg	53 Kg	53 Kg	53 Kg	53 Kg	23 Kg	44 Kg
Steam	Yes	Yes	Yes	Yes	Yes	Yes	No	No
	99 PROGRAM DIGITAL CONTROL		MECHANICAL CONTROL		99 PROGRAM DIGITAL CONTROL		MANUAL CONTROL	

ACCESSORIES

- Specific Stand

- Decalcification system

- 16 Trays Proofer

Combi Oven Accessories



GN Trolley (S.S)

Available Size

GN Dimension	Size in mm	Capacity
1/1 GN	450 x 650 x 1800	13 Tray

- Trolley For Gn Pan 1/1
- Gn Pan Trolley Offered For Hotels, Restaurants & Food Courts
- Fully Constructed In Heavy Duty Gauge Of Stainless Steel
- Provision Provided For Storage Of Stainless Steel Gn Pans
- Trolley Can Be Fabricated In Any Custom Size To Suit As Per Kitchen's Requirement
- Can Be Customized As Per Requirement



Combi Oven Trolley (S.S) (20-E)

Available Size

Model	Size	Capacity
201	Standard	20 Tray

- Trolley For Oven 1/1
- Oven Trolley Offered For Hotels, Restaurants & Food Courts
- Fully Constructed In Heavy Duty Gauge Of Stainless Steel
- Provision Provided For Storage Of Stainless Steel Oven
- Trolley Can Be Fabricated In Any Custom Size To Suit As Per Kitchen's Requirement



Oven Stand (S.S)



Standard 61



Standard 61 Covered



Standard 61 Proofer

Items	Available Size
Standard 61	845 x 732 x 671mm
Standard 61 Covered	845 x 732 x 671mm
Standard 61 Proofer	900 x 900 x 1000mm

Cold Room Racks (S.S)

- Ø38mm. Stainless Steel Round Pipe Up Right
- With Nylon Bullet Feet
- Available In Wire Mesh Shelf
- Available In Perforated Sheet Shelf
- Available In Plain Sheet
- Any Number Of Shelf Can Be Made As Per Design
- Wheel Option Available



Available Size

Model	Size
Cold Room Wire Mesh Rack	Model 8505 850 x 450 x 1800mm
Cold Room Wire Rack	Model 11005 1100 x 450 x 1800mm

Detergent and Cleaning Liquid



Floor Drain Cover

1) Cast Iron

- Single Piece
- Cast Iron Piece



Available Size

9"x18" Single Sheet

2) Stainless Steel

- Laser Cut
- No Welding
- No Joint
- 2mm Thickness



Available Size

9"x18" Single Sheet

3) Floor Trough (S.S) Perforated



Available Size

9"x18" Single Sheet

1. Pizza Grill Tray

(Teflon Coated)

(One Side Pizza)
(One Side Grill)



2/3 GN

1/1 GN

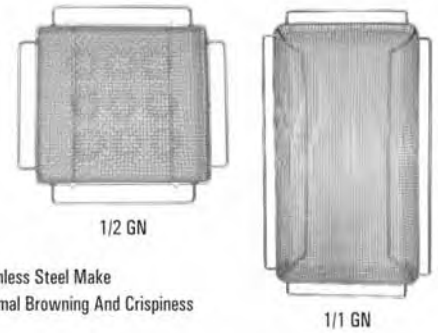
Available Size

GN Dimension	Size in MM
1/1 GN	325 x 530
2/3 GN	325 x 354

- Usable On Both Sides
- Optimal Non Stick Properties
- Easy To Clean

2. Combi Fry Basket (S.S)

(Non-Teflon Coated)



1/2 GN

1/1 GN

Available Size

GN Dimension	Size in MM
1/1 GN	325 x 530
1/2 GN	325 x 265

- Stainless Steel Make
- Optimal Browning And Crispiness

3. Baking Tray

(Non-Teflon Coated)



1/1 GN

1/2 GN

Available Size

GN Dimension	Size in MM
1/1 GN	325 x 530
1/2 GN	325 x 265

- In Aluminium
- Optimal Non Stick Properties
- Easy To Clean
- Best For Sil Pad

4. Baking Tray Perforated

(Non-Teflon Coated)



1/1 GN

1/2 GN

Available Size

GN Dimension	Size in MM
1/1 GN	325 x 530
1/2 GN	325 x 265

- In Aluminium
- Optimal Non Stick Properties
- Easy To Clean

5. Baking Tray

(Teflon Coated)



1/2 GN

1/1 GN

Available Size

GN Dimension	Size in MM
1/1 GN	325 x 530
1/2 GN	325 x 265

- In Aluminium
- Optimal Non Stick Properties
- Easy To Clean

6. Baking Tray Perforated

(Teflon Coated)



1/2 GN

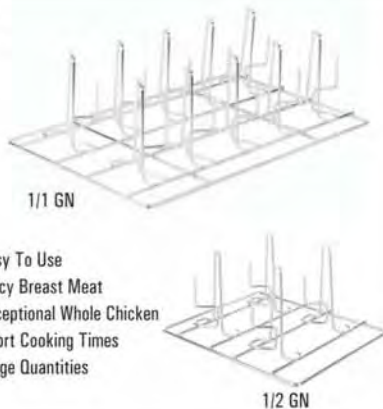
1/1 GN

Available Size

GN Dimension	Size in MM
1/1 GN	325 x 530
1/2 GN	325 x 265

- In Aluminium
- Optimal Non Stick Properties
- Easy To Clean

7. Whole Chicken Roast (S.S)



1/1 GN

1/2 GN

Available Size

GN Dimension	Capacity
1/1 GN	8 Chickens
1/2 GN	4 Chickens

- Easy To Use
- Juicy Breast Meat
- Exceptional Whole Chicken
- Short Cooking Times
- Large Quantities

8. Chicken Skewer Set (S.S)



Available Size

GN Dimension	Size in MM
Set 1/1 GN	325 x 530
Set 1/2 GN	325 x 265
Skewer 5 mm	530 mm Long
Skewer 8 mm	530 mm Long

- Different Cross Section For Universal Use
- Uniform Browning On All Side
- Easy To Use
- Consist Of 1 Frame & 5 Skewer

9. Sauce Cooking or Curry

(Granite Enamel)



1/1 GN

1/2 GN

Available Size

GN Dimension	Depth in MM
1/1 GN	20,40,60
1/2 GN	20,40,60

- Optimal Uniformity
- Universal Use
- Uniform Browning
- Exceptional Robustr...

10. Potato Baker (S.S)



Available Size

GN Dimension	Size in MM
Set 1/1 GN	325 x 530
Set 1/2 GN	325 x 265
Skewer 5 mm	530 mm Long
Skewer 8 mm	530 mm Long

- Up To 50% Quicker
- Large Quantities To Top Quality
- Easy To Handle
- Easy To Clean

11. Spare Rib Grill (S.S)



Available Size

GN Dimension	Size in mm
1/1 GN	325 x 530

- Vertically Arrangement
- Cooked To Perfection

12. S.S Grill

12(A). BARBEQUE GRILL



Non-Teflon Coated

Available Size

GN Dimension	Size in mm
1/1 GN	325 x 530
1/2 GN	325 x 265
2/3 GN	325 x 354



BBQ (Standard Size)

- Open Grill Tray
- Easy To Clean & Handle



13. GN Pan Solid (S.S)



Available Size

GN Dimension	Size in mm	Depth in MM
1/1 GN	325 x 530	20,40,65,100,150
1/2 GN	325 x 265	20,40,65,100,150
1/3 GN	325 x 176	20,40,65,100,150

14. Multibaker Tray

(Teflon Coated)



Available Size

GN Dimension	Size in mm	Moulds
1/1 GN	325 x 530	8
40X60	400X600	15



400X600

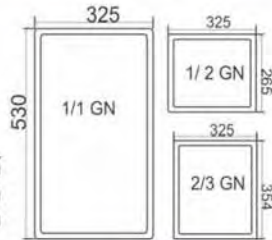
15. GN Pan (S.S) Perforated



1/2 GN

2/3 GN

1/1 GN

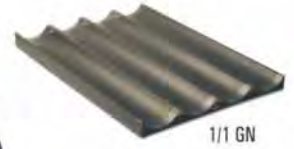


Available Size

GN Dimension	Size in mm	Depth in MM
1/1 GN	325 x 530	20,40,65,100,150
1/2 GN	325 x 265	20,40,65,100,150
2/3 GN	325 x 354	20,40,65,100,150

16. French Baguette Tray Perforated

(Teflon Coated)



1/1 GN

Available Size

GN Dimension	Size in mm
1/1 GN	325 x 530
New	400 x 600

- Base Perforated For Better Heat Transfer
- Even Baking
- Easy To Clean

17. Idly Tray (S.S)



1/2 GN

1/1 GN

Available Size

GN Dimension	Size in mm	Capacity	• Stainless Steel Make
1/1 GN	325x530mm	15 Idly	• Easy To Clean
1/2 GN	325x354mm	09 Idly	• Even Perforation For Better Result

18. Idly Tray

(Teflon Coated)



1/2 GN



1/1 GN

Available Size

GN Dimension	Size in mm	Capacity
1/1 GN	325 x 530	15 Idly
1/2 GN	325 x 265	09 Idly

19. Criss Cross Grill Tray

(Teflon Coated)



2/3 GN



1/1 GN

Available Size

GN Dimension	Size in mm
1/1 GN	325 x 530
2/3 GN	325 x 354

20. Griddle Grid

(Teflon Coated)

- Traditional Grill Pattern
- Easy To Clean



Available Size

GN Dimension	Size in mm
1/1 GN	325 x 530

RATIONAL CombiMaster® Plus

In a class of its own



	XS Model 6 2/3	Model 61*	Model 101*	Model 62	Model 102	Model 201	Model 202
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	1.069 mm	1.069 mm	879 mm	1.084 mm
Depth	555 mm	776 mm	776 mm	976 mm	976 mm	791 mm	996 mm
Height	567 mm	782 mm	1.042 mm	782 mm	1.042 mm	1.782 mm	1.782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	150–600 kPa or 0.15–0.6 MPa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa	150–600 kPa or 0.15–0.6 Mpa
CombiMaster® Plus cleaning:	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic	Automatic
CombiMaster® cleaning	-	Semi-automatic	Semi-automatic	-	-	-	-
Electric							
Weight of CombiMaster® Plus	62 kg	103 kg	132 kg	147 kg	182 kg	254 kg	334 kg
Weight of CombiMaster®	-	99 kg	128 kg	-	-	-	-
Connected load	5.7 kW	11 kW	18.6 kW	22,3 kW	36,7 kW	37 kW	65,5 kW
Fuse	3 x 10 A	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
"Dry Heat" output	5.4 kW	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
"Steam" output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight	-	114 kg	143 kg	160 kg	196 kg	284 kg	354 kg
Height including draft diverter	-	1.012 mm	1.272 mm	1.087 mm	1.347 mm	2.087 mm	2.087 mm
Electrical rating	-	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	-	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	-	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	-	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas LPG							
Max. nominal thermal load	-	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Dry Heat" output	-	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
"Steam" output	-	12 kW/12 kW	20 kW/20 kW	21 kW/21 kW	40 kW/40 kW	38 kW/38 kW	51 kW/51 kW

The SelfCookingCenter®
 Easy to use, makes healthy and delicious
 food, saves money



	XS Model 6 2/3	Model 61	Model 101	Model 62	Model 102	Model 201	Model 202
Capacity	6 x 2/3 GN	6 x 1/1 GN	10 x 1/1 GN	6 x 2/1 GN	10 x 2/1 GN	20 x 1/1 GN	20 x 2/1 GN
Number of meals per day	20–80	30–100	80–150	60–160	150–300	150–300	300–500
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
Width	655 mm	847 mm	847 mm	1.069 mm	1.069 mm	879 mm	1.084 mm
Depth	555 mm	776 mm	776 mm	976 mm	976 mm	791 mm	996 mm
Height	567 mm	782 mm	1.042 mm	782 mm	1.042 mm	1.782 mm	1.782 mm
Water inlet	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Water outlet	DN 40	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
Water pressure	150–600 kPa or 0,15–0,6 MPa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa	150–600 kPa or 0,15–0,6 Mpa
Electric							
Weight	72 kg	110 kg	135 kg	151 kg	185 kg	268 kg	351 kg
Connected load	5.7 kW	11 kW	18.6 kW	22.3 kW	36.7 kW	37 kW	65.5 kW
Fuse	3 x 10 A	3 x 16 A	3 x 32 A	3 x 32 A	3 x 63 A	3 x 63 A	3 x 100 A
Mains connection	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
Convection mode output	5.4 kW	10.3 kW	18 kW	21.8 kW	36 kW	36 kW	64.2 kW
Steam mode output	5.4 kW	9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
Gas							
Weight	–	1 23 kg	152 kg	168 kg	204 kg	299 kg	381 kg
Height including draft diverter	–	1.012 mm	1.272 mm	1.087 mm	1.347 mm	2.087 mm	2.087 mm
Electrical rating	–	0.3 kW	0.39 kW	0.4 kW	0.6 kW	0.7 kW	1.1 kW
Fuse	–	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A	1 x 16 A
Mains connection	–	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
Gas supply/connection	–	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
Natural gas/Liquid gas LPG							
Max. nominal thermal load	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
Convection mode output	–	13 kW/13 kW	22 kW/22 kW	28 kW/28 kW	45 kW/45 kW	44 kW/44 kW	90 kW/90 kW
Steam mode output	–	12 kW/13 kW	20 kW/22 kW	21 kW/23 kW	40 kW/44 kW	38 kW/40 kW	51 kW/56 kW

Hotmax

Food Service Kitchen
Equipment Range



DECK OVEN ELECTRIC/GAS

Model	Capacity	Dimension	Chamber Size	Power	Voltage
HGB-20D / PL-2	1 Deck / 2 Tray	1220 x 815 x 575	860 x 650 x 230	6.6 Kw	220 V
HGB-40D / PL-4	2 Deck / 4 Tray	1220 x 815 x 1090	860 x 650 x 230	13.2 Kw	380 V
HGB-60D / PL-6	3 Deck / 6 Tray	1220 x 820 x 1530	860 x 640 x 230	19.8 Kw	380 V
HGB-20Q / QL-2	1 Deck / 2 Tray	1330 x 890 x 645	860 x 650 x 230	100 W	0.76 Kg/Hour
HGB-40Q / QL-4	2 Deck / 4 Tray	1330 x 890 x 1415	860 x 650 x 230	200 W	1.52 Kg/Hour
HGB-60Q / QL-6	3 Deck / 6 Tray	1330 x 890 x 1705	860 x 650 x 230	300 W	2.28 Kg/Hour



PLANETARY MIXER

Model	Capacity (L)	Speed	Power	Dimension (mm)
WG-5L	10 L	-	0.3 Kw	370x230x410
WG-7L	20 L	-	0.35 Kw	410x250x425
WG-B10	10 L	110/360 r/min	0.45 Kw	450x366x606
WG-B20	20 L	105/180/408 r/min	0.75 Kw	520x420x760
WG-B30	30 L	105/180/408 r/min	1.3 Kw	545x440x882
WG-B40	40 L	80/160/310 r/min	1.5 Kw	620x630x1011
WG-B50	50 L	74 /150/288 r/min	1.8 Kw	690x622x1200
WG-B60	60 L	74 /150/288 r/min	2 Kw	724x652x1300
WG-B80	80 L	75 /111/147/220 r/min	3 Kw / 4 Kw	1205x740x1620
WG-B100	100 L	75 /111/147/220 r/min	3 Kw / 4 Kw	1205x740x1820



SPIRAL MIXER

Model	Bowl Capacity	Flour Capacity	Hook Speed	Bowl Speed Power	Power	Dimension (mm)
WG-20L	21L	8 Kg	150 / 200r/min	12 / 20 r/min	1.5 Kw	730x390x900
WG-30L	35L	12.5 Kg	150 / 200r / min	12 / 20 r/min	1.5 Kw	750x435x900
WG-40L	40L	16 Kg	150 / 200r / min	12 / 20 r/min	3 Kw	840x480x1000
WG-50L	54L	20 Kg	150 / 200r / min	12 / 20 r/min	3 Kw	880x520x1000
WG-60L	64L	25 Kg	150 / 200r / min	12 / 20 r/min	3 Kw	880x520x1000
WG-50KG	130L	50 Kg	100 / 200r / min	12 r/min	6 Kw	1160x730x1380
WG-75 KG	200L	75 Kg	100 / 200r / min	12 r/min	8.6 Kw	1330x840x1560
WG-100KG	260L	100 Kg	100 / 200r / min	12 r/min	9 Kw	1330x840x1560



DOUGH SHEETER

Model	Conveyor Belt Size	Type	Power	Max. Dough	Dimension (mm)
WG-400T	400 x 1600 mm	Table Top	0.4 Kw	4 Kg	780 x 1690 x 590
WG-450B	430 x 1700 mm	Table Top	0.56 Kw	4 Kg	820 x 1770 x 620
WG-520B	500 x 2000 mm	Table Top	0.56 Kw	5 Kg	820 x 2080 x 620
WG-400	400 x 1600 mm	Standing	0.4 Kw	4 Kg	760 x 2000 x 1040
WG-520	500 x 2000 mm	Standing	0.56 Kw	5 Kg	880 x 2550 x 1180
WG-650	630 x 2400 mm	Standing	0.75 Kw	6.5 Kg	1100 x 2950 x 1180

BREAD SLICER

Model	WG-Q31
Thickness Pc	12 mm
Dimension (mm)	650x660x760
Blade Length	380 mm
Power	0.25 Kw
Voltage	220 V



ELECTRIC PROOFER

Model	WG-13C
Power (kw)	2.6 Kw
Dimension (mm)	500x700x1610
Volt	240V / 50 Hz
Tray	13





With & Without STONE



STONE BASE



CRWON PIZZA OVEN ELECTRIC / GAS

Model	Capacity	Dimension (mm)	Chamber Size	Power	Type	Gas Consumption
HGD-101S	1 Deck / 1 Tray	945x605x485	640x455x180	3.2 Kw	Electric	-
HGD-202S	2 Deck / 2 Tray	945x605x815	640x455x180	6.4 Kw	Electric	-
HGQ-101S	1 Deck / 1 Tray	1050x700x550	670x470x190	100 W	Gas	0.58 Kg / Hour
HGQ-202S	2 Deck / 2 Tray	1050x700x970	670x470x190	200 W	Gas	1.16Kg / Hour

PIZZA OVEN

Model	Power	Dimension (mm)	Volt	Stone Dimension	Weight	Temp.
HEP-1ST	2 Kw	560x570x280	220V-240V/50-60 Hz	400x400	24 Kg	0~350°C
HEP-2ST	3 Kw	560x570x440	220V	400x400	33 Kg	0~350°C



ELECTRIC PIZZA CONVEYOR OVEN

Model	Power	W/Station Dimension (mm)	Volt	Dimension
HEP-12	6.7 kw	350x1000	220-240V	1100x570x360
HEP-18	10.3 Kw	500x1450	380V	1560x750x360
HEP-32	25.5 Kw	850x1800	380V	2500x1060x450



ELECTRIC TABLE TOP FRYER (SINGLE)

Model	Capacity	Power	Volts	Dimension (mm)
HEF-4L	4L	2 Kw	220-240V	265x385x 320
HEF-6L	6L	2.5 Kw	220-240V	310x410x 290
HEF-8L	8L	2.8 Kw	220-240V	310x410x340
HEF-11L	11L	3.2 Kw	220-240V	370x440x340

CONVECTION OVEN

Model	HEB-4F
Power (kw)	2.6
Dimension (mm)	595x600x580
Trays	4
Temperature	50-300° C
Weight (kg)	39 Kg



ELECTRIC TABLE TOP FRYER (DOUBLE)

Model	Capacity	Power	Volts	Dimension (mm)
HEF-4L-2	4 Ltr + 4 Ltr	2 + 2 Kw	220-240V	490x385x320
HEF-6L-2	6 Ltr + 6 Ltr	2.5 + 2.5 Kw	220-240V	590x385x320
HEF-8L-2	8 Ltr + 8 Ltr	2.8 + 2.8 Kw	220-240V	592x410x340
HEF-11L-2	11 Ltr + 11 Ltr	3.2 + 3.2 Kw	220-240V	725x440x345


I-TANK 2-BASKET GAS / ELECTRIC FRYER

Model	Power	Dimension (mm)	Capacity	Volts	Temperature Control	Type
HGF-778	12KW	400x700x1100	25L	-	50-190°C	Gas
HEF-26	10KW	420x830x1080	30L	380V	50-190°C	Electric


ELECTRIC SANDWICH GRILLER

Model	Power	Type	Volt	Dimension (mm)
HEG-811	1.8 Kw	Single	220V-240V	305x400x210
HEG-811E	2.2 Kw	Jumbo	220V-240V	425x400x210
HEG-813	1.8 + 1.8 Kw	Double	220V-240V	580x400x210


ELECTRIC TABLE TOP GRIDDLE (SINGLE)

Model	Power	Dimension (mm)	Weight	Capacity	Volts
HEG-822	4.4 Kw	730x470x240	32 Kg	50-300°C	220-240V/50-60Hz
HEG-836	12 Kw	915x620x360	100 Kg	50-300°C	220-240V/50-60Hz


ELECTRIC GRIDDLE ALL FLAT

Model	HEG-818
Power (kw)	3KW
Dimension (mm)	550x430x240
Volts	220V-240V/50-60Hz
Temperature Control	50-300°C


ELECTRIC/GAS SHAWARMA MACHINE

Model	Power	Dimension (mm)	Weight	Volts	Type
HGS-R4	14.8 Kw	530x630x1050	34 Kg	-	Gas
HES-E2	9.9 Kw	535x610x960	31 Kg	380V	Electric


SALAMANDER

Model	Power	Type	Volts	Dimension (mm)
HES-936	2KW	Hanging	220-240V	610x310x280
HES-937	4KW	Hanging	220-240V	790x450x490
HES-450	2.8KW	Lift	220-240V	450x510x530
HES-600	4KW	Lift	220-240V	600x520x530


ELECTRIC ROTISSERIES

Model	Power	Capacity	Volts	Dimension (mm)
HEJ-266	4.5KW	8-12 Chickens	220V-240V	810x630x610
HEJ-268	6KW	12-16 Chickens	380V	1010x630x880



POPUP TOASTER

Model	Power	Dimension (mm)	Slot Qty.	N. W.
HET-4	2.3 Kw	370x210x225	4 Pcs	4 Kg
HET-6	3.24 Kw	460x210x225	6 Pcs	5 Kg



CONVEYOR TOASTER

Model	Power	W/S Dimension (mm)	Volt	Dimension (mm)
HET-150	1.3 Kw	180x280	220V-240V	560x320x200
HET-300	2.2 Kw	260x280	220V-240V	560x385x200
HET-450	2.6 Kw	360x280	220V-240V	560x460x200



KABAB SLICER

Model	KS-100E
Power (kw)	80 W
Blade Dia (mm)	100
Volts	110-220V/50-60 Hz
Dimension (mm)	280x240x190



WAFFLE BAKER

Model	Power	Type	Volts	Dimension
HWB-1	1 Kw	Single	220-240v	250x350x260
HWB-2	2 Kw	Double	220-240v	500x350x260
HWB-1R	1.6 Kw	Single - Rotating	220-240v	300x380x250
HWB-2R	3.2 Kw	Double - Rotating	220-240v	630x350x250
HX-2208	1.75 Kw	Lolly	220-240v	410x305x240
HWB-1S	1.6 Kw	Square	220-240v	282x380x230
HWB-2S	3.2 Kw	Square	220-240v	570x380x230
HCB-1	1 Kw	Cone - Single	220-240v	282x380x230



HOT DOG GRILL

Model	Power	No. of Roller	Volts	Dimension (mm)
HHD-05	1KW	5 Roller	220-240V	560x255x190
HHD-07	1.4KW	7 Roller	220-240V	560x330x190
HHD-09	1.8KW	9 Roller	220-240V	560x410x190
HHD-11	2.2KW	11 Roller	220-240V	560x485x190



ICE CRUSHER

Model	Revolution	Volts	Dimension	Crusher Capacity	Power
HCC-6S	1450 R/M	220V/50Hz/1PH	425x200x305	65Kg/h	300 W

POP CORN MACHINE

Model	HP-6B
Power (kw)	1.44KW
Dimension (mm)	560x420x760
Volts	220V-240V/50-60Hz
Capacity	8 oz



CREPE MAKER

Model	Power	Volts	Dimension (mm)	Type
HCM-1	3KW	220-240V	450x470x230	Single
HCM-2	6KW	220-240V	860x470x230	Double



PLATE WARMER

Model	Power	Volts	Dimension (mm)
HPW-1	0.4KW	220V-240V/50-60Hz	450x570x900
HPW-2	0.8KW	220V-240V/50-60Hz	450x950x900



HOT FOOD DISPLAY COUNTER

Model	Power	Temp. Control	Volts	Dimension (mm)
HW-2P	0.8 KW	50-110°C	220-240V	660x480x630
HW-3P	1.2 KW	50-110°C	220-240V	950x480x630
HW-60-1	1.84 KW	50-110°C	220-240V	660x480x610
HW-60-5	1.84 KW	50-110°C	220-240V	900x480x610



HOT FOOD DISPLAY COUNTER

Model	Power	Temp. Control	Volts	Dimension (mm)
HW-6P-B	3 KW	50-110°C	220-240V	1200x760x860
HW-6P	3.8 KW	50-110°C	220-240V	1500x760x860
HW-6P-A	4.2 KW	50-110°C	220-240V	1800x760x860
HW-6P-C	5.2 KW	50-110°C	220-240V	2200x760x860



STEAM WARM DISPLAY

Model	Power	Volt	Type	Dimension (mm)
HW-500H	1.2 Kw	220-240V	Manual	380x420x760
HW-500HA	1.2 Kw	380 V	Touch Screen	380x420x760
HW-600H	1.6 Kw	380V	Manual	480x540x840



SOUP KETTLE

Model	83010SP
Power	400W
Dimension	10L
Volts	220V/50Hz



ELECTRIC LAVA ROCK GRILL

Model	HEL-928
Power	5 Kw
Dimension	460 X 600 X 400
Volts	220-240V



CHOCOLATE STOVE (MELTER)

Model	Power	Volt	No. of Pan	Dimension (mm)
HW-22	1 Kw	220-240V	2	220x530x180
HW-23	2 Kw	220-240V	3	230x640x180
HW-24	3 Kw	220-240V	4	370x480x180



SHORTENING FILTER CART LG-20

Model	HSC-20
Power (kw)	0.55KW
Dimension (mm)	450x330x350
Volts	220V-240V/50-60Hz
Weight (kg)	42Kg
Oil Filtering Capacity	5 Liters/min
Pump Flow	20 Liters/min



BLOATING MACHINE

Model	HML-900
Power (kw)	0.38KW
Dimension (mm)	910x480x1030
Volts	220V-240V/50-60Hz
Weight (kg)	59Kg



CANDY FLOSS

Model	Power	Volt	Dimension (mm)
HEC-01	0.93 Kw	220-240V	460x460x500
HEC-02	0.93 Kw	220-240V	730x730x500



DOUBLE LAYER WATER BOILER (HEAT & WARM)

Model	Power	Weight	Volts	Dimension (cm)
WG-10	1.5 KW	3.20 Kg	220-240V	Ø14.5 X 44
WG-15	2 KW	3.50 Kg	220-240V	Ø14.5 X 49.5
WG-25	2 KW	4.23 Kg	220-240V	Ø31.5 X 49
WG-30	2 KW	4.70 Kg	220-240V	Ø31.5 X 54
WG-35	2 KW	5.10 Kg	220-240V	Ø31.5 X 62
WG-40	2.5 KW	5.60 Kg	220-240V	Ø31.5 X 67



Hotmax

Electric Deck Ovens

Gas Deck Ovens

Rolling Machine

Spiral Machine

ELECTRIC DECK OVEN



Basic 1/40



Basic 2/40



Basic 1/50 Vetro



Basic 2/50 Vetro



Basic 4



Basic 44



Tray 66 L



Tray 9



Tray 99



Basic XL 3L



Basic XL 33L



Model	Basic 1/40	Basic 2/40	Basic 1/50 Vetro	Basic 2/50 Vetro	Basic 4	Basic 44	Basic XL 3L	Basic XL 33L	Tray 4	Tray 44	Tray 6 L	Tray 66 L	Tray 9	Tray 99
Temperature °C	50 320	50 320	45 455	45 455	45 455	45 455	50 320	50 320	45 455	45 455	45 455	45 455	45 455	45 455
Power supply VOLT	230	230	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400	230 400
Chamber n°	1	2	1	2	1	2	1	2	1	2	1	2	1	2
Power KW	1,6	2,4	5	7,5	4,7	9,4	6,0	12,0	6,9	13,8	10,2	20,4	15,3	30,6
Top heating element power W	800x1	800x2	2500x1	2500x2	2350x1	2350x2	3000x1	3000x2	1150x3	1150x6	1700x3	1700x6	2550x3	2550x6
Bottom heating element power W	800x1	800x1	2500x1	2500x1	2350x1	2350x2	3000x1	3000x2	1150x3	1150x6	1700x3	1700x6	2550x3	2550x6
External Dimension cm	W 56,8	W 56,8	W 91,5	W 91,5	W 97,5	W 97,5	W 130,5	W 130,5	W 110,0	W 110,0	W 150,0	W 150,0	W 150,0	W 150,0
	D 50,0	D 50,0	D 69,0	D 69,0	D 92,4	D 92,4	D 60,0	D 60,0	D 107,4	D 107,4	D 107,4	D 107,4	D 131,4	D 131,4
	H 28,0	H 43,0	H 35,7	H 52,7	H 41,3	H 74,5	H 41,3	H 74,5	H 41,3	H 74,5	H 41,3	H 74,5	H 41,3	H 74,5
Internal Dimension cm	W 41,0	W 41,0	W 62,0	W 62,0	W 66,0	W 66,0	W 108,0	W 108,0	W 82,0	W 82,0	W 123,0	W 123,0	W 123,0	W 123,0
	D 36,0	D 36,0	D 50,0	D 50,0	D 66,0	D 66,0	D 41,0	D 41,0	D 84,0	D 84,0	D 84,0	D 84,0	D 108,0	D 108,0
	H 9,0	H 9,0	H 12,0	H 12,0	H 14,0	H 14,0	H 14,0	H 14,0	H 17,5	H 17,5	H 17,5	H 17,5	H 17,5	H 17,5
Packing dimensions cm	W 67,0	W 67,0	W 97,0	W 97,0	W 103,0	W 103,0	W 137,0	W 137,0	W 115,0	W 106,0	W 158,0	W 158,0	W 142,0	W 142,0
	D 60,0	D 60,0	D 77,0	D 77,0	D 103,0	D 103,0	D 69,0	D 69,0	D 115,0	D 118,0	D 118,0	D 118,0	D 158,0	D 158,0
	H 41,0	H 58,0	H 48,0	H 65,0	H 54,5	H 87,5	H 53,5	H 87,5	H 54,3	H 91,0	H 54,3	H 91,0	H 54,3	H 87,5
Net weight kg	21,0	33,0	48,0	71,0	75,0	122,0	72,1	124,9	98,0	154,0	127,0	225,0	178,0	307,0
Gross weight kg	23,0	44,0	56,0	80,0	88,0	136,0	82,0	136,0	114,0	171,0	144,3	247,0	207,0	340,0

GAS DECK OVEN



Gas 4



Gas 6



Gas 9



Model	Gas 4	Gas 6	Gas 9
Temperature °C	0 450	0 450	0 450
Power supply VOLT	230	230	230
Power KW	16,1	21,5	27
Power kW	16,1	21,5	27,0
BTU / Hr	55000	73000	92000
KTAL / H	13800	18500	23200
Gas consumption Kg/h	1,262 (G 30/31)	1,696 (G 30/31)	2,129 (G 30/31)
m ³ /h	1,693 (G 20)	2,275 (G 20)	2,852 (G 20)
m ³ /h	1,693 (G 25)	2,275 (G 25)	2,852 (G 25)
External Dimension cm	W 100,0 D 106,2 H 56,0	W 100,0 D 136,2 H 56,0	W 130,5 D 136,2 H 56,0
Internal Dimension cm	W 62,0 D 62,0 H 15,0	W 62,0 D 92,0 H 15,0	W 92,0 D 92,0 H 15,0
Net weight kg	96,0	123,0	156,0
Gross weight kg	108,0	138,0	175,0



DMA 310/1



DMA 310/2



DMA 500/1



DSA 310 / 420



DSA 310/420 T GO



DSA 420/500 RP

ROLLING MACHINE

Model	DMA 310/1	DMA 500/1	DMA 310/2
Dough weigh gr	80 210	210 700	80 210
Pizza diameter cm	14 30	26 45	14 30
Power supply volt	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz
Single-phase motor power KW	0,25	0,25	0,25
hp	0,33	0,33	0,33
Machine Size cm	W 48,0 D 33,5 H 43,0	W 65,0 D 34,5 H 43,0	W 65,0 D 32,0 H 41,0
Packing Dimension cm	W 75,5 D 40,5 H 50,7	W 75,5 D 40,5 H 50,7	W 75,5 D 40,5 H 50,7
Net weight kg	18,0	27,0	22,0
Gross weight kg	22,0	31,0	26,0

Model	DSA 310	DSA 310 T.GO	DSA 420 T.GO	DSA 420 RP T.GO	DSA 500 RP
Dough weigh gr	80 210	80 210	210 700	220 900	220 900
Pizza diameter cm	14 30	14 30	26 40	26 40	26 45
Power supply volt	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz	230 1 ph 50 Hz
Single-phase motor power KW	0,25	0,25	0,25	0,25	0,25
hp	0,33	0,33	0,33	0,33	0,33
Machine Size cm	W 47,5 D 37,5 H 66,0	W 47,5 D 37,5 H 66,0	W 58,5 D 43,5 H 79,0	W 58,5 D 43,5 H 71,5	W 66,5 D 43,5 H 71,5
Packing Dimension cm	W 57,0 D 57,0 H 93,0	W 57,0 D 57,0 H 93,0	W 68,0 D 61,0 H 104,0	W 68,0 D 61,0 H 104,0	W 76,0 D 61,0 H 98,0
Net weight kg	28,0	28,0	37,0	38,0	41,0
Gross weight kg	35,0	35,0	39,0	45,0	49,0

SPIRALMACHINE



Model	IBM 5	IBM 10	IBM 15 / IBT 15	IBM 20 / IBT 20	IBM 30 / IBT 30	IBM 40 / IBT 40	IBM 50 / IBT 50
Dough weigh kg	5,0	8,0	12,0	17,0	25,0	35,0	42,0
Capacity Ltr	7,0	10,0	16,0	22,0	32,0	41,0	48,0
Dough/ hour kg	29,0	35,0	48,0	56,0	88,0	112,0	128,0
Bowl diameter cm	24,0	26,0	32,0	36,0	40,0	45,0	45,0
Power supply volt	230	230	230 400	230 400	230 400	230 400	230 400
Power (Speed 1) (volt230)	KW	0,37	0,37	0,75	0,75	1,1	1,1
	hp	0,50	0,50	1,0	1,5	1,5	2,0
Power (Speed 2) (volt400)	KW	-	-	0,75	0,75	1,30-1,70	1,30-1,70
	hp	0,50	0,50	1,0	1,5	1,75	2,30
Machine sizes Dimension cm	W 24,0	W 26,0	W 38,5	W 38,5	W 42,4	W 48,4	W 48,0
	D 50,0	D 50,0	D 67,0	D 67,0	D 73,5	D 80,5	D 80,5
	H 58,0	H 58,0	H 72,5	H 72,5	H 81,0	H 87,0	H 87,0
Packing dimensions cm	W 38,0	W 38,0	W 45,0	W 44,5	W 49,5	W 55,0	W 55,0
	D 65,0	D 65,0	D 76,0	D 76,0	D 77,5	D 84,0	D 84,0
	H 70,5	H 70,5	H 83,0	H 83,0	H 90,0	H 95,0	H 95,0
Net weight kg	37,5	40,0	59,0	62,0	82,0	92,0	98,0
Gross weight kg	45,0	45,0	75,0	70,0	91,0	105,0	109,0



Model	IMR 5	IMR 10	IMR 15 / ITR 15	IMR 20 / ITR 20	IMR 30 / ITR 30	IMR 40 / ITR 40	IMR 50 / ITR 50
Dough weigh kg	5,0	8,0	12,0	17,0	25,0	35,0	42,0
Capacity Ltr	7,0	10,0	16,0	22,0	32,0	41,0	48,0
Dough/ hour kg	29,0	35,0	48,0	56,0	88,0	102,0	128,0
Bowl diameter cm	24,0	26,0	32,0	36,0	40,0	45,0	45,0
Power supply volt	230	230	230 400	230 400	230 400	230 400	230 400
Power (Speed 1) (volt230)	KW	0,37	0,37	0,75	0,75	1,1	1,1
	hp	0,5	0,5	1,0	1,0	1,5	1,5
Power (Speed 2) (volt400)	KW	-	-	0,75	1,1	1,3	1,7
	hp	0,50	0,50	1,0	1,5	1,75	2,30
Machine sizes Dimension cm	W 38,5	W 38,5	W 38,5	W 38,5	W 42,4	W 48,0	W 48,0
	D 67,0	D 67,0	D 67,0	D 67,0	D 73,5	D 80,5	D 80,5
	H 64,5	H 64,5	H 72,5	H 72,5	H 81,0	H 87,0	H 87,0
Packing dimensions cm	W 41,5	W 41,5	W 45,0	W 41,5	W 47,5	W 54,0	W 54,0
	D 73,5	D 73,5	D 76,0	D 73,5	D 76,5	D 82,5	D 82,5
	H 69,5	H 69,5	H 83,0	H 79,5	H 88,5	H 93,5	H 93,5
Net weight kg	58,0	56,0	71,5	81,0	95,0	114,0	108,0
Gross weight kg	60,0	60,0	85,0	85,0	103,0	121,0	129,0



Refrigeration Equipments

Stainless Steel Vertical and
Under Counter Chiller / Freezer



Static Refrigerator & Freezer

Model	GN600 TNMCS	GN600 BTMCS	GN1400 TNMCS	GN1400 BTMCS	GN1400BTMCS (Dual Temperature)
Dimension (WXDXH) (MM)	620X730X1970	620X730X1970	1220X730X1970	1220X730X1970	1220X730X1970
Capacity (L)	500	500	1200	1200	1200
Power (W)	200	250	300	350	450
Temperature	0 ~ +5°C	-18 ~ -22°C	0 ~ +5°C	-18 ~ -22°C	0 ~ +5°C -18 ~ -22°C
Shelves	4	4	4	4	4
Gas	R134a	R134a	R134a	R134a	R134a



GN600 TNMCS



GN1400TNMCS

Under Counter Beer Cooler / Back Bar Refrigerator

Model	GN220H	GN320H
Dimension (WXDXH) (MM)	900X505X895	1335X505X895
Capacity (L)	223	320
Power (W)	280	350
Temperature	+2~+8°C	+2~+8°C
Shelves	2	2
Gas	R134a	R134a



GN220H



GN320H

Vertical Refrigerated / Freezer Ventilated

Model	GN600TNC	GN600BTC
Dimension (IXDXH) (MM)	700X700X2000	700X700X2000
Volume (L)	600	600
Cooling System	Ventilated	Ventilated
Temperature (°C)	-2 / +10	-18 / -22
Kind of Coolant	R 134a	R 404a



GN600TNC



GN600BTC



GN1400TNC



GN1400BTC

Vertical Refrigerated / Freezer Ventilated

Model	GN1400TNC	GN1400BTC
Dimension (IXDXH) (MM)	1200x700x2000	1200x700x2000
Volume (L)	1200	1200
Cooling System	Ventilated	Ventilated
Temperature (°C)	0 / +10	-18 / -22
Kind of Coolant	R 134a	R 404a



S-900



S-903

Saladette Counter

Model	S-900	S-903
Dimension (IXDXH) (MM)	900x700x850	1365x700x850
Volume (L)	240	386
Cooling System	Static with fan cooling	Static with fan cooling
Temperature (°C)	0 / +10	0 / +10
Kind of Coolant	R 134a	R 134a

PIZZA PREPARATION

Model	PS-200	PS-300
Dimension (IXDXH) (MM)	900x700x970	1365x700x970
Volume (L)	240	392
Cooling System	Static with fan cooling	Static with fan cooling
Temperature (°C)	0 / +10	0 / +10
Kind of Coolant	R 134a	R 134a



PS-200



PS-300



SH-200/700



SH-3000/800

PIZZA PREPARATION

Model	SH-2000/700	SH-2000/800	SH-3000/700	SH-3000/800
Dimension (IXDXH) (MM)	1360x700x1085	1510x800x1085	1795x700x1085	2020x800x1085
Volume (L)	282	390	417	580
Cooling System	Ventilated	Ventilated	Ventilated	Ventilated
Temperature (°C)	-2 / +10	-2 / +10	-2 / +10	-2 / +10
Kind of Coolant	R 134a	R 134a	R 134a	R 134a



GN2100TN / GN2100BT



GN2100TNG / GN2100BTG

Under Counter Refrigerator / Freezer

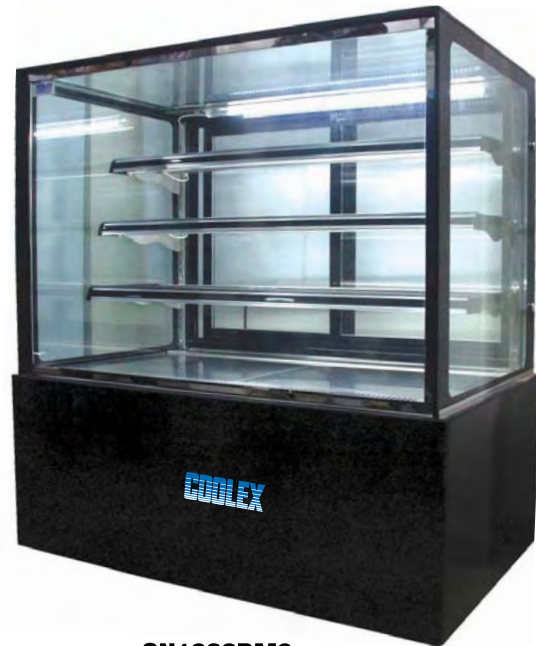
Model	GN2100TN	GN2100BT	GN2100TNG	GN2100BTG
Dimension (IXDXH) (MM)	1360x700x850	1360x700x850	1360x700x850	1360x700x850
Volume (L)	282	282	282	282
Cooling System	Ventilated	Ventilated	Ventilated	Ventilated
Temperature (°C)	-2 / +10	-18 / -22	-2 / +10	-18 / -22
Kind of Coolant	R 134a	R 404a	R 134a	R 404a

Pastry Cabinet

Model	GN900RM3	GN1000RM3	GN1200RM3	GN1500RM3	GN1800RM3	GN2000RM3
Dimension (WXDXH) (MM)	900X730X1200	1000X730X1200	1200X730X1200	1500X730X1200	1800X730X1200	2000X730X1200
Capacity (L)	380	425	515	650	785	875
Power (W)	450	450	450	550	650	750
Temperature	+2~+8°C	+2~+8°C	+2~+8°C	+2~+8°C	+2~+8°C	+2~+8°C
Shelves	3	3	3	3	3	3
Gas	R134a	R134a	R134a	R134a	R134a	R134a



GN900RM3



GN1200RM3

Sushi Showcase

Model	GN42L	GN52L	GN62L	GN72L
Dimension (WXDXH) (MM)	1160X420X315	1340X420X315	1510X420X315	1780X420X315
Capacity (L)	42	52	62	72
Power (W)	125	135	145	155
Temperature	+2~+12°C	+2~+12°C	+2~+12°C	+2~+12°C
Shelves	4	5	6	7
Gas	R134a	R134a	R134a	R134a



GN42L



GN52L



GN3100TN / GN3100BT



GN3100TNG / GN3100BTG

Under Counter Refrigerator / Freezer

Model	GN3100TN	GN3100BT	GN3100TNG	GN3100BTG
Dimension (IXDXH) (MM)	1795x700x850	1795x700x850	1795x700x850	1795x700x850
Volume (L)	417	417	417	417
Cooling System	Ventilated	Ventilated	Ventilated	Ventilated
Temperature (°C)	-2 / +10	-18 / -22	-2 / +10	-18 / -22
Kind of Coolant	R 134a	R 404a	R 134a	R 404a



VRX 2000/330

Refrigerated Topping Unit

Model	VRX 1200/330	VRX 1400/330	VRX 1500/330	VRX 1600/330	VRX 1800/330
Dimension (IXDXH) (MM)	1200x3350x435	1400x335x435	1500x335x435	1600x335x435	1800x335x435
Volume (L)	GN 1/4x5	GN 1/4x5	GN 1/4x7	GN 1/4x7	GN 1/4x9
Cooling System	Static	Static	Static	Static	Static
Temperature (°C)	0 / +10	0 / +10	0 / +10	0 / +10	0 / +10
Kind of Coolant	R 134a	R 134a	R 134a	R 134a	R 134a



VRX 2000/380/S/SLID

Refrigerated Topping Unit

Model	VRX 1200/380	VRX 1400/380	VRX 1500/380	VRX 1600/380	VRX 1800/380	VRX 2000/380
Dimension (IXDXH) (MM)	1200x395x435	1400x395x435	1500x395x435	1600x395x435	1800x395x435	2000x395x435
Volume (L)	GN 1/3x3+GN 1/2x1	GN 1/3x3+GN 1/2x1	GN 1/3x5+GN 1/2x1	GN 1/3x7	GN 1/3x8	GN 1/3x9
Cooling System	Static	Static	Static	Static	Static	Static
Temperature (°C)	0 / +10	0 / +10	0 / +10	0 / +10	0 / +10	0 / +10
Kind of Coolant	R 134a	R 134a	R 134a	R 134a	R 134a	R 134a

COOLEX

*A More Beautiful
and healthy life*

- ▷ **GLASS DISPLAY FREEZER**
- ▷ **CHEST FREEZER**
- ▷ **WINE CHILLER**
- ▷ **COOLER**



Features

- Hi-quality & effective compressor
- Super strong freezing capacity
- Adjustable thermostat & anti-scratch cabinet
- Available for freezing and refrigerating
- Automatic orientation top open door for easy storage
- Universal castor for easy moving (Optional)





Chest Freezers

Model	BD-100	BD-200	BD-350	BD-450	BD-500	BD-600
Unit Dimension (WxDxH) mm	580x560x840	960x560x840	1150x675x900	1400x715x930	1530x755x840	1690x680x790
Packing Dimension (WxDxH) mm	625x585x880	1005x585x880	1200x700x950	1450x740x980	1580x780x890	1729x770x860
Capacity (L)	100	200	300	400	500	600
Foaming Thickness (mm)	70	70	75	75	75	75
Temperature (°C)	-25	-25	-25	-25	-25	-25
Caster	Yes	Yes	Yes	Yes	Yes	Yes
Lock	Yes	Yes	Yes	Yes	Yes	Yes
Door	1	1	1	2	2	2



Glass Sliding Freezers

Model	SD-100	SD 200	SD-300	SD-400	SD-500
Unit Dimension (WxDxH) mm	620x510x830	865x545x784	1165x605x784	1361x675x782	1688x675x782
Packing Dimension (WxDxH) mm	670x560x860	915x605x840	1220x655x840	1415x770x870	1742x770x870
Capacity (L)	100	200	300	400	500
Temperature (°C)	-25	-25	-25	-25	-25
Caster	Yes	Yes	Yes	Yes	Yes



Island Freezer

Model	SD-450	SD-650
Unit Dimension (WxDxH) mm	1454x764x880	1883x823x880
Packing Dimension (WxDxH) mm	1523x837x1075	1940x880x1075
Capacity (L)	450	650
Temperature (°C)	-25	-25
Caster	Yes	Yes

Half Chiller / Half Freezer

Model	PCD-215T
Unit Dimension (WxDxH) mm	1034x534x860
Packing Dimension (WxDxH) mm	1100x597x906
Capacity (L)	215
Temperature (°C)	-25

Upright Freezer

Model	FD-300
Unit Dimension (WxDxH) mm	549x560x1636
Packing Dimension (WxDxH) mm	590x580x1676
Capacity (L)	250
Temperature (°C)	-25



Upright Showcase / Chiller

Model	LC-300	LC-400	LC-650	LC-1000	LC-1000S (Sliding Door)
Unit Dimension (WxDxH) mm	575x600x1805	620x635x2011	900x725x2036	1200x645x2036	1200x645x2036
Packing Dimension (WxDxH) mm	670x670x1885	685x665x2061	955x770x2136	1255x770x2136	1255x770x2136
Capacity (L)	300	400	650	1000	1000
Temperature (°C)	0~10°C	0~10°C	0~10°C	0~10°C	0~10°C



Under Counter Beer Cooler / Back Bar Refrigerator

Model	GN 220H	GN 320H
Unit Dimension (WxDxH) mm	900x505x895	1335x505x895
Capacity (L)	223	320
Power (W)	280	350
Temperature (°C)	+2~+8°C	+2~+8°C
Shelves	2	2
Gas	R 134a	R 134a

Wine Chiller

Model	XW-85	XW-400
Unit Dimension (WxDxH) mm	445x510x676	600x627x1835
Packing Dimension (WxDxH) mm	460x540x705	670x700x1923
Capacity (L)	85	400
Temperature (°C)	6 ~ 14°C	6 ~ 14°C



RT-98 L



RT-78 L-2



RT-235 L / 280 L

Glass Chiller

Model	RT 58L-2	RT 78L-2	RT 98L-2	RT 235L
Unit Dimension (WxDxH) mm	428x386x810	428x386x1075	428x386x1250	515x485x1690
Packing Dimension (WxDxH) mm	475x432x888	475x432x1145	475x432x1310	580x540x1760
Capacity (L)	58	78	98	235
Temperature (°C)	0-12	0-12	0-12	0-12

Countertop hot displays

Model	RTR-120L
Unit Dimension (WxDxH) mm	678x568x686
Packing Dimension (WxDxH) mm	749x627x731
Capacity (L)	120
Temperature (°C)	30-90



RTR-120L



RTW-120 L



RTW-100 L

Countertop refrigerated displays

Model	RTW-100L	RTW-120L
Unit Dimension (WxDxH) mm	685x450x675	702x568x686
Packing Dimension (WxDxH) mm	756x524x760	773x627x735
Capacity (L)	100	120
Temperature (°C)	0-12	0-12

Countertop refrigerated revolving displays

Model	RTC-72L
Unit Dimension (WxDxH) mm	450x450x983
Packing Dimension (WxDxH) mm	500x500x1050
Capacity (L)	72
Temperature (°C)	0-10



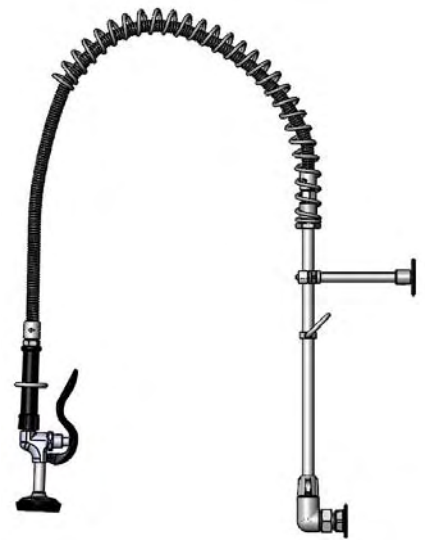
5PR-1S00 DECK MOUNT

Pre-Rinse Unit: Single Hole Deck Mount Faucet, Ceramic Cartridge, 44" Flexible Stainless Steel Hose, 1.42 GPM equip Spray Valve, 6" Wall Bracket & 1/2" NPSM Male Inlet



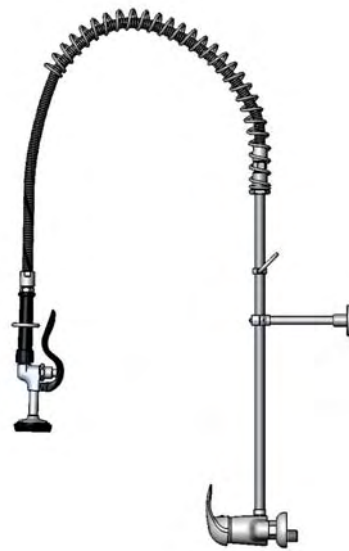
5PR-8W00 WALL MOUNT

Pre-Rinse Unit: 8" Wall Mount Mixing Faucet, Ceramic Cartridges, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, In-Line Check Valves, 6" Wall Bracket, & 1/2" NPT Female Inlets



EX-6WP00-H WALL MOUNT

Pre-Rinse Unit: Single Lever Wall Mount Base Faucet, 18" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & G 1/2" Male Inlets



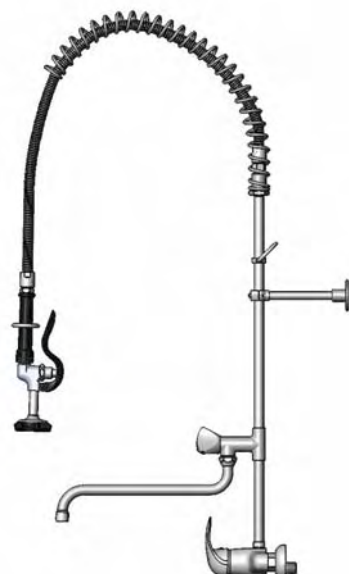
EX-1DP12-H DECK MOUNT

Pre-Rinse Unit: Single Lever Deck Mount Faucet, Add-On Faucet, 12" Swing Nozzle w/ Full Flow Aerator, 18" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & 18" Flexible Supply Hoses w/ Check Valves



EX-6WP12-H WALL MOUNT

Pre-Rinse Unit: Single Lever Wall Mount Base Faucet, Add-On Faucet, 12" Swing Nozzle w/ Full Flow Aerator, 18" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve & 6" Wall Bracket



5HR-232-01 HOSE REEL

Black Powder Coated Steel, Open Hose Reel w/ Ø3/8" x 35' Hose & High Flow Spray Valve

- Pressure: 20 - 125 psi (1.38 bar - 8.62 bar)
- Temperature: 40 F - 140 F (4.44°C - 60°C)
- 2.53 GPM @ 60 psi (9.58 L/min @ 4.14 bar)
- List Price: \$ 817.50



5HR-242-01 HOSE REEL

Black Powder Coated Steel, Open Hose Reel w/ Ø3/8" x 50' Hose & High Flow Spray Valve

- Pressure: 20 - 125 psi (1.38 bar - 8.62 bar)
- Temperature: 40 F - 140 F (4.44°C - 60°C)
- 2.27 GPM @ 60 psi (8.59 L/min @ 4.14 bar)
- List Price: \$ 673.50



B-0133-B WALL MOUNT

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets



B-0113-B DECK MOUNT

EasyInstall Pre-Rinse Unit: Single Hole Deck Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.42 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses



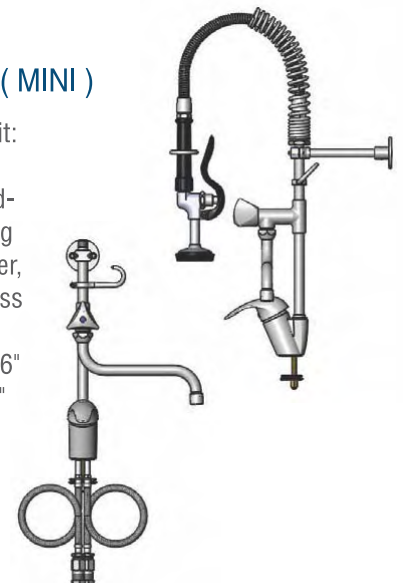
EX-1DP00-H DECK MOUNT

Pre-Rinse Unit: Single Lever Deck Mount Faucet, 24" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & 18" Flexible Supply Hoses w/ Check Valves



EX-1DMP08-H DECK MOUNT (MINI)

Mini Pre-Rinse Unit: Single Lever Deck Mount Faucet, Add-On Faucet, 8" Swing Nozzle, 5" & 7" Riser, 24" Flexible Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & 18" Flexible Supply Hoses w/ Check Valves



5F-8DLX12

Faucet, 8" Centers, Deck Mount, 12" Swing Nozzle

8" deck mount mixing faucet with polished chrome plated brass body, 12" equip swing nozzle, ceramic cartridges, equip lever handles, and 1/2" NPT female inlets. Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372. Meets ADA ANSI/ICC A117.1 requirements.



2F-2SLX12

8" deck mount mixing faucet with polished chrome plated brass body, 12" equip swing nozzle, ceramic cartridges, equip lever handles, and 1/2" NPT female inlets. .18.1/CSA B125.1, NSF 61-Section 9 and NSF 372. Meets ADA ANSI/ICC A117.1 requirements.



5F-8WLX12

Faucet, Wall Mount, 8" Centers, 12" Swing Nozzle

8" wall mount mixing faucet with polished chrome plated brass body, 12" equip swing nozzle, ceramic cartridges, equip lever handles and 1/2" NPT female inlets.



B-0331

Faucet, Wall Mount, 8" Centers, Eternas, Swivel Gooseneck, Lever Handles

8" wall mount mixing faucet with polished chrome plated brass body, 5 3/4" swivel/rigid gooseneck with stream regulator outlet, compression cartridges with spring checks, lever handles and 1/2" NPT female inlets.



B-0221

Double Pantry Faucet, Deck Mount, 8" Centers, 12" Swing Nozzle (062X), Lever Handles

8" deck mount mixing faucet with polished chrome plated brass body, 12" swing nozzle with stream regulator outlet, compression cartridges with spring checks, lever handles and 1/2" NPT female inlets.



5F-1SLX12

Faucet, Single Hole, 12" Spout

Single hole single temperature deck mount faucet with polished chrome plated brass body, 12 1/8" swing nozzle, laminar flow device, ceramic cartridge, lever handle and 1/2" NPSM male inlet.



5F-8DLX12

Faucet, 8" Centers, Deck Mount, 12" Swing Nozzle

8" deck mount mixing faucet with polished chrome plated brass body, 12" equip swing nozzle, ceramic cartridges, equip lever handles, and 1/2" NPT female inlets.



B-0231

Double Pantry Faucet, Wall Mount, 8" Centers, 12" Swing Nozzle (062X)

8" wall mount mixing faucet with polished chrome plated brass body, 12" swing nozzle with stream regulator outlet, compression cartridges with checks, lever handles, and 1/2" NPT female inlets.



EA-1DF09-LH

8" wall mount mixing faucet with polished chrome plated brass body, 5 3/4" swivel/rigid gooseneck with stream regulator outlet, compression cartridges with spring checks, lever handles and 1/2" NPT female inlets.



B-1123

Workboard Faucet, Deck Mount, 8" Centers, 12" Swing Nozzle, Lever Handles

8" deck mount mixing faucet with chrome plated brass body, 12" swing nozzle with 2.2 GPM aerator, compression cartridges with spring checks, lever handles, 1/2" NPT male inlets and chrome plated escutcheon.



Washmax



IMPORTANCE OF DISHWASHER FOR COMPANIES

When we handle the quality washing in terms of hygiene, water temperature should be 40-45 degree for prewashing, 55-65 degree for main washing and 80-85 degree for rinsing. When considered the fact of your skin could resist 40-45 degree temperatures it is explicit to hand washing systems can not reach these temperatures for washing and flushing.





NEW

BYM 052

UNDERCOUNTER
DISHWASHER

1440 glasses / maximum
540 plates / maximum
Dimension : 600x600x830
Water consumption : 2,7 lt / rack



BYM 100EK

HOOD TYPE
DISHWASHER

1040 plates / hour
1625 glasses/ hour
Dimension : 750x743x1466
Water consumption : 3,0 lt / rack



How does BYM create productivity?

Inoksan BYM family includes several series expressing benefits to the companies. So you can find a wide product range according to your demand.

BYM family creates maximum productivity if the dishes are washed in right temperature in the shortest time. Ideal washing temperature is 55 °C and rinsing temperature is 85 °C.

COMMON FEATURES

AISI 304 quality 18/8 Cr-Ni stainless steel sheet iron.

Safety system.

Check valve system.

Varied washing programs according to dish and dirtiness type.

Washer and flushing handles and filters demountable for cleaning easily

Maximum and Minimum Water levels could be controllable with Presostat

Rinsing feature at 85 °C

WE BEAR RESPONSIBILITY FOR EACH WASTED WATER DROP!



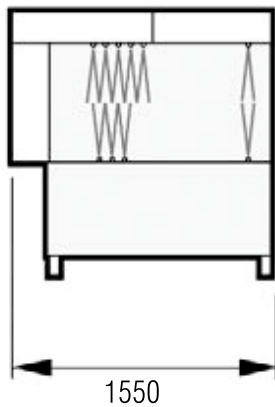
MODEL		BYM 052	BYM 102	BYM 100 EK
Width		600	760	750
Depth		600	810	743
Height		830	1540	1466
Open door		905	1905	1888
Input range		290	400	400
Rack capacity		20-30-40	20-30-60	65
Rack dimension		500x500	500x500	500x500
Plate capacity [max. mm, pcs / tape]		540	1080	1040
Glass capacity [max. mm, pcs / tape]		1440	2160	1625
Tray capacity [pcs /rack]		360	540	520
Washing period		90-120-180	60/120/180	62/98/123
Tank capacity		20	33	33
Boiler capacity		6	6,0	6,0
Water inlet		3/4"	3/4"	3/4"
Water inlet pressure		2--4	2-4	2-4
Water inlet temperature		40-50	45-50	60
Washing water temperature		55	55	60
Rinsing water temperature		85	85	85
Rinsing water consumption		2,7	3	3
Washing pump power		0,45	0,6	0,6
Tank temperature capacity		2,7	2,7	2,7
Boiler temperature capacity		4,5	8	8
Max power consumption		4,95	8,7	8,7
Electricity inlet		230VAC 1N 50Hz. Opt:208V/60Hz.	400V/3N/PE/50Hz. Opt:208V/3Ph/60Hz	400V/3N/PE/50Hz.
Cable section		3x2,5	5x4	5x4
Booster pump engine power	kW	0,33	0,33	0,33
Booster Pump	kW	Op	Op.	Op.
Detergent pump		Op	Op.	Op.
Rinse Aid pump		Standard	Op.	Op.
Draining pump		Op	Op.	Op.
Net weight		50	113	113



BYK

**DISWAHERS
BYK 220L-R**

1600 Plate / hour [max]
3600 plate / hour [max]
Water consumption: 220 lt / [min]



BYK 220L/R
Capacity: 1600-2000 plate / hour
With conveyor, without prewash
Length: 1800 mm [without drying]
Length: 2250 mm [K70 with drier]
Length: 2450 [K90 with drier]

MODEL		BYK 220L-R
Width [K70 with drier]	mm	2250
Width [K90 with drier]	mm	2450
Depth	mm	800
Height [without drier]	mm	1750
Height [K70 with drier]	mm	2020
Height [K90 with drier]	Pcs	2050
Rack capacity	Pcs	90-120
Plate capacity	kW	1620-2160
Main washing pump	kW	1.5
Prewash pump engine power	kW	0.6
Conveyor with gearmotor power	kW	0,55
Drier pump engine power [K70]	kW	0,55
Drier pump engine power [K90]	kW	1,1
Double flush engine power	kW	0,2
Main wash heat capacity	kW	8
Drying [K70] heat capacity	kW	6
Drying [K90] heat capacity	kW	12
Boiler heat capacity	kW	24
Water inlet	Inches	3/4"
Water inlet pressure	Bar	2-4
Main wash tank capacity	Lt	125
Prewash tank capacity	Lt	x
Wash water temperature	°C	60
Water inlet temperature	°C	50
Rinsing water temperature	°C	90
Max. power consumption	kW	33.65+0.55
Electric inlet	V	400V/3/50Hz
Cable section	mm ²	4x16

TOTAL POWERS

MODEL		BYK 220L-R
Without drier	kW	34
K70 with drier	kW	41
K90	kW	47
With Heat recycling K70	kW	-
With Heat recycling K90	kW	-

P50 HOOD TYPE DISH WASHER



The ValueLine P50 delivers excellent cleaning results quickly and effectively. It is easy to operate and users can trust in its level of efficiency, hygiene and reliability. This makes the P50 extremely attractive for professionals in search of an economical and practical solution for their growing warewashing needs.

Number of programmes		2
Theoretical capacity (Standard / High Temp)	[racks / h]	60 / 20
Rack dimensions	[mm]	500 x 500
Tank capacity	[l]	28
Tank temperature	[°C]	62
Tank heating	[kW]	2.5
Boiler heating	[kW]	9.0
Rinse water consumption	[l / rack]	2.4
Final rinse temperature	[°C]	85
Circulating pump		
– Volume circulated	[l / min]	210
– Output (p1)	[kW]	0.6
Noise emission	[dB(A)]	max. 63
Splash guard		IP X3
Minimum flow pressure	[kPa / bar]	100 / 1.0
Maximum inlet pressure	[kPa / bar]	600 / 6.0
Rate of flow	[l / min]	min. 4
Water inlet temperature	[°C]	max. 60
Weight (net / gross)	[kg]	98 / 123
Packaging dimensions (W x D x H)	[mm]	770 x 880 x 1605

Electrical specifications

Supply	Fuse	Total connected load
400 V / 3N~ / 50–60 Hz	16 A	9.3 kW
	20 A	11.8 kW
230 V / 3N~ / 50–60 Hz	25 A	9.3 kW
	32 A	11.8 kW

C-50 SINGLE RINSE & C-50 DUAL RINSE

Restaurants, hotels, refectories and canteens. Those working here know: Sometimes, it has to go really fast. Also in the kitchen. Stacks of plates, cups, glasses and cutlery must be hygienically cleaned in no time at all. This is precisely why Winterhalter has developed the C50 rack conveyor dishwasher: The warewashing system was developed for Maximum performance and is designed for maximum speeds. With compact dimensions and modules that can be combined individually. For first-class wash results while requiring little space.



General Data	C50 Single Rinse	C50 Dual Rinse
rack conveyor dishwasher	upto 165 / 200 Rack/h with Drying Zone	upto 225 / 260 Rack/h with Pre-Cleaning Zone
Tank Capacity (Rinse Tank) Ltr	95	95 (12.5)
Rack Dimension(mm)	500 X 500	500 X 500
Clear Entry Height (mm)	450	450
Passage Width (mm)	510	510
Working Height (mm)	900 (950)	900 (950)
Wash Pump (KW)	1.6	1.6
Splash Guard	IPX5	IPX5
Max. Inlet water Temperature °C	60	60
Required water flow pressure with non	1.5 – 6.0 / 150 – 600	1.5 – 6.0 / 150 – 600

Specification Data

Theoretical capacity w/o pre-cleaning zone (Rack/H)	70 / 110 / 165	80 / 140 / 2310
Theoretical capacity with pre-cleaning zone (Rack/H)	90 / 140 / 210	100 / 180 / 260
Rinse water consumption full capacity w/o pre-cleaning zone (High Speed) (L/H*2)	230 (260)	230 (260)
Rinse water consumption full capacity with pre-cleaning zone (High speed) (L/H*2)	260 (300)	260 (300)
Tank Temperature (High Temp)°C	62(>71)	62(>71)
Rinse Water Temperature °C	85	85

The G400 is an easy to operate glass washer with a 400 x 400mm basket that holds 16 pint-sized glasses. With its two minute wash cycles, this machine is capable of cleaning up to 480 pint glasses per hour.

With a digital LED display, intuitive colour coded lighting and universally recognised symbols, this machine is incredibly easy to use, plus features performance enhancing customisations through its advanced settings modes. Additionally, its clever software constantly monitors wash cycles, temperatures, chemical usage and any errors giving valuable data which is used to improve operational efficiencies.



G400 UNDERCOUNTER GLASSWASHER

Hydraulic specifications	G400
Water supply connection	G3/4" (3/4" BSP)
Minimum allowed supply water pressure	2.0 bar
Required water flow rate	11 L/min
Minimum incoming water temperature	4°C
Maximum incoming water temperature	55°C
Gravity drain height (from machine base)	40 mm
(Optional) Pumped drain height (from machine base)	540 mm
Drain size	Ø40 mm
Electrical specifications	
Standard Set-up	
Amps Required	13A (1 phase)
Standard Operating Voltage	220-240V / 1N- / 50Hz
Total Connected Load	2.85kW
Optional Set-up	
Amps Required	13A (3 phase)*
Standard Operating Voltage	380-415V / 3N-/50Hz
Total Connected Load	6.58kW
Optional Set-up	
Amps Required	30A (1 phase)*
Standard Operating Voltage	220-240V / 1N- / 50Hz
Total Connected Load	6.58kW
Performance	
Wash tank element	2.00kW
Rinse tank element	2.60kW
Wash tank capacity	10 litres
Rinse tank capacity	6.5 litres
Rinse water consumption at 3 bar	3.00 L/cycle
Theoretical maximum racks/hours	30
Wash tank temperature	55°C
Rinse tank temperature	70°C
Wash pump power	0.25 kW
Rinse pump power	N/A
Dimension (wxdxh)	450x517x790



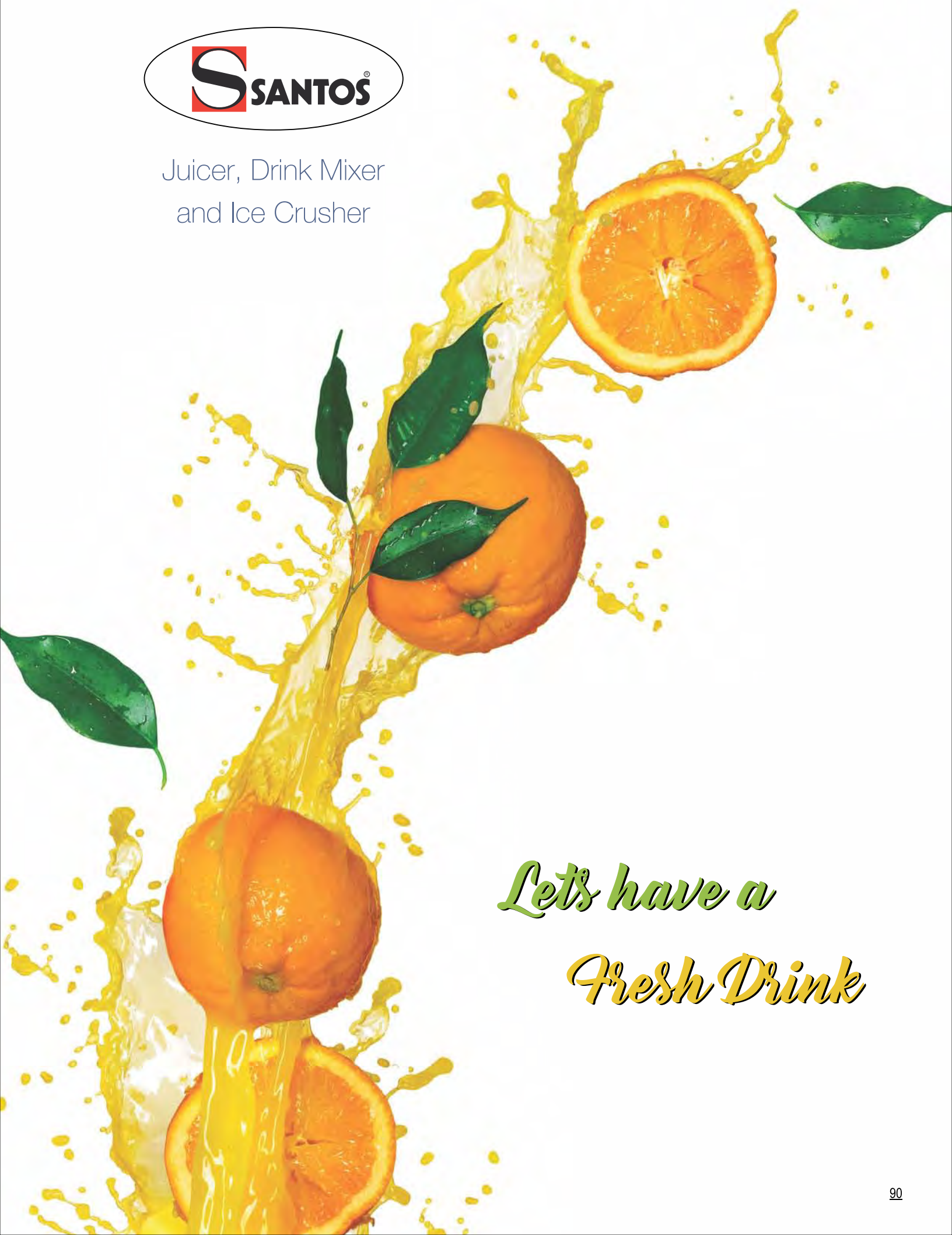
U 50 UNDERCOUNTER WAREWASHER

The Winterhalter U50 under counter warewasher is built to meet the highest German quality standards and designed with simplicity and practicality in mind, fitting the needs of professionals in search of affordable and effective warewashing solutions. Users can trust its level of efficiency, reliability and cleaning performance. Backed by a comprehensive network of Winterhalter offices and partners in Asia, timely delivery, specialised service and parts availability are guaranteed. The U50 is optionally available with an integrated softener.

Number of programmes	2
Theoretical capacity standard / HighTemp	30 / 20 [racks/h]
Rack dimensions	500 x 500 [mm]
Water consumption	
Tank capacity	15.3 [l]
Rinse water consumption per cycle standard / HighTemp	2.4 / 3.4 [l]
Temperatures	
Tank temperature standard / HighTemp	62 / 66 [°C]
Rinse temperature	85 [°C]
Max. water inlet temperature	60 [°C]
Other information	
Circulating pump (P1)	0.5 [kW]
Noise emission	max. 59 [dB(A)]
Packaging dimensions	720x712x1020 (wxdxh) [mm]
Splash guard	IP X3
Weight, net / gross	66 / 76 [kg]
Electrical specifications	
Supply	220 V - 240 V / 1N- 50/60 H z
Fuse	16A / 20A
Tank	2 Kw
Boiler	2.6 kw / 3.6 kw
Total Connected Load	3.1 kW



Juicer, Drink Mixer
and Ice Crusher



*Let's have a
Fresh Drink*

MIRACLE EDITION CENTRIFUGAL JUICER

The centrifugal juice extractor "Miracle Edition" #68 is the result of Santos 60 years worldwide experience.

More powerful, more robust and even more easier to clean, this new generation juice extractor is dedicated to juice bars, health food stores, hotels, bars, restaurants, cafeterias, ice cream shops, institutions...



Model	68
Voltage	220-240V-50/60Hz
Power	1300 W
Speed	3000 rpm
Capacity	140 l/hr
Dimensions	330x562x606 (WXDXH)
Weight	25 kg

ICE CRUSHER

The ice crusher #53 is the ideal product to make cocktails (mojitos, frozen margaritas, daiquiris...)

For use everywhere you need crushed ice: cocktail bars, hotels, restaurants, ice cream shops, bars and night clubs.



Model	53
Voltage	220-240V-50/60Hz
Power	130 W
Speed	73 rpm
Capacity	144 kg/hr
Dimensions	236x353x474 (WXDXH)
Weight	10 kg

CENTRIFUGAL JUICER

You can make any kind of fruit and vegetable juices and keep all the vitamins with the juice extractor #50.

Easy to use, silent and powerful, it is the ideal appliance for juice bars, hotels, restaurants and health food stores.



Model	50
Voltage	220-240V-50/60Hz
Power	800 W
Speed	3000 rpm
Capacity	100 l/hr
Dimensions	260x470x450 (WXDXH)
Weight	14 kg

ICE CRUSHER

New ice crusher, powerful and sturdy, delivered with an adjustable disc to make snow ice or crushed ice.

Ideal for bars, restaurants, fish shops, caterers...

Its new design facilitates cleaning and maintenance.



Model	09
Voltage	220-240V-50/60Hz
Power	600 W
Speed	1500 rpm
Capacity	96 kg/hr
Dimensions	250x420x350 (WXDXH)
Weight	14.5 kg

PROFESSIONAL JUICE EXTRACTOR

You can make any kind of fruit and vegetable juices and keep all the vitamins with the juice extractor # 28.

It is the ideal appliance for juice bars, restaurants, institutions, health food stores...



Model	28
Voltage	220-240V-50/60Hz
Power	1300 W
Speed	3000 rpm
Capacity	100 l/hr
Dimensions	320x480x570 (WXDXH)
Weight	24 kg

VEGETABLE SLICER

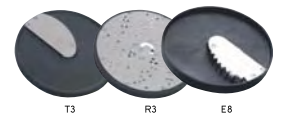
- The vegetable slicer #48 is a robust appliance adapted to intensive use.
- The appliance is delivered with 3 discs (T3, R3 and E8)
- A wide range of discs is available in option to cut, slice, grate and shred
- High output: the disc is directly driven by the 1000 rpm motor



Model	48
Voltage	220-240V-50/60Hz
Power	390 W
Speed	1000 rpm
Capacity	300 kg/hr
Dimensions	250x420x580 (WXDXH)
Weight	17 kg

3 discs supplied with the appliance:

- Slicer T3
- Grater R3
- Shredder E8



CITRUS JUICER

The real commercial juicer, built to last, with a heavy duty and quiet asynchronous motor, for use everywhere you need a fresh squeezed citrus juice: Juice Bars, Health Food Stores, Hotels, Bars, Restaurants, Cafeterias, Ice Cream shops, Institutions, Hospitals and even...at Home.

High output : just cut your citrus half and press. You will extract easily from 20 to 40 litres per hour (5 to 10 gallons).



Model	11 C
Voltage	220-240V-50/60Hz
Power	130 W
Speed	1500 rpm
Capacity	30 l/hr
Dimensions	230x300x350 (WXDXH)
Weight	5 kg

CITRUS JUICER

The real commercial juicer, built to last, with a heavy duty and quiet asynchronous motor, for use everywhere you need a fresh squeezed citrus juice : Juice Bars, Health Food Stores, Hotels, Bars, Restaurants, Cafeterias, Ice Cream shops, Institutions, Hospitals and even... at Home.



Model	52 C
Voltage	220-240V-50/60Hz
Power	230 W
Speed	1500 rpm
Capacity	40 l/hr
Dimensions	205x305x490 (WXDXH)
Weight	9.5 kg

AUTOMATIC CITRUS JUICER WITH LEVER

- The automatic citrus juicer with lever #10 is the ideal product to make juice by glass
- It is equipped with a heavy duty and quiet asynchronous motor
- For use everywhere you need a fresh squeezed citrus juice: juice bars, health food stores, hotels, bars, restaurants, cafeterias, ice cream shops, institutions, hospitals...



Model	10 C
Voltage	220-240V-50/60Hz
Power	260 W
Speed	1500 rpm
Capacity	30 l/hr
Dimensions	200x300x380 (WXDXH)
Weight	9.5 kg

DRINK MIXER

The drink mixer #54 is the ideal equipment to make milk shakes, cappuccino cream, smoothies, ice cream drinks...

This drink mixer is a long lasting equipment for professional users with:

- A speed variation from 8000 to 16000rpm
- A heavy duty and silent motor
- Automatic motor activation with bowl detection



Model	54
Voltage	220-240V-50/60Hz
Power	230 W
Speed	8000-16000 rpm
Jar Capacity	0.675 L
Dimensions	182x186x530 (WXDXH)
Weight	6 kg

BAR BLENDER

Efficient small bar blender to make quickly any kind of preparation with crushed ice: cocktails, smoothies, frozen drinks, fruits juices, milkshakes...

Easy to use, this is the ideal appliance for bars, hotels, restaurants and health food stores.



Model	33 CE
Voltage	220-240V-50/60Hz
Power	600 W
Speed	13000-16000 rpm
Jar Capacity	1.25 L
Dimensions	180x180x420 (WXDXH)
Weight	3 kg

BRUSHLESS BLENDER

You can make any kind of cocktails, smoothies, fruit juices, milkshakes, granitas, iced coffee frappe with the Blender # 62.

Ideal appliance for juice bars, coffee shops, fast food, hotels...

The brushless Blender fits everywhere thanks to its sober design and its low overall dimensions.



Model	62
Voltage	220-240V-50/60Hz
Power	1500 W
Speed	15000 rpm
Jar Capacity	2.4 L
Dimensions	200x247x440 (WXDXH)
Weight	9.5 kg



robot coupe®

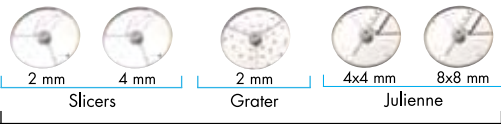
Various Range of
Food Preparation
Machines
& Juicers

FOOD PROCESSOR : Cutter & Vegetable Slicer

Rugged, efficient, easy to clean and offering the widest variety of cuts, these models are in a league of their own and will meet your precise daily needs both easily and effectively.

Bowl with easy to fit lid for quick and hassle-free use. Allows liquids and other ingredients to be added while the machine is running.

Removable smooth blade.
Serrated and fine serrated blades available as optional extras.



Model	Voltage	Power (W)	Speed (rpm)	Cutter Bowl	Dimension (mm) (LxWxH)	Gross Weight
R 201 XL	Single Phase	550	1500	Composite Material	220 x 280 x 555	10.5 Kg
R 201 XL Ultra	Single Phase Pulse Function	550	1500	Stainless Steel	220 x 280 x 555	11 Kg
R 301	Single Phase	650	1500	Composite Material	325 x 300 x 550	16.1 Kg
R 301 Ultra	Single Phase	650	1500	Stainless Steel	325 x 300 x 550	17 Kg
R 401	Single Phase	700	1500	Stainless Steel	320 x 304 x 570	16 Kg
R 402	Three Phase	750	750/1500	Stainless Steel	320 x 304 x 590	19.5 Kg
R 402	Single Phase	750	500/1500	Stainless Steel	320 x 304 x 590	19.5 Kg

VEGETABLE PREPARATION MACHINE

With evolving nutritional requirements, Chefs in the mass catering sector are looking for solutions to serve more fruit and raw vegetables.

The aim is to improve the nutritional quality of meals served in school canteens, company cafeterias and healthcare institutions.

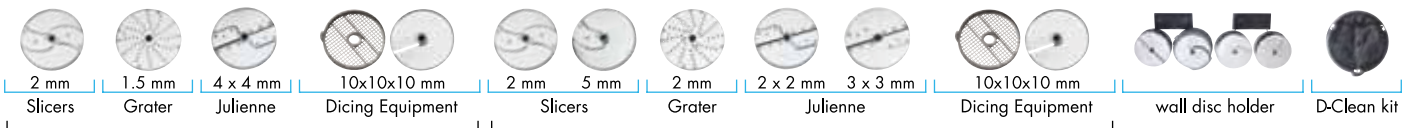
It is a great opportunity for Chefs to provide creative and original cuts to present fresh fruit and vegetables in a more attractive way.



CL-50/CL-52

CL-55 Pusher Feed Head

CL-60 Pusher Feed Head



Eastern Europe Pack of 5 Disk

Asian Pack of 7 Disk

Model	Voltage	Power (W)	One Speed (rpm)	Motor Base	Dimension (mm) (LxWxH)	Gross Weight
CL 50 - 1 SPEED	Single Phase or Three Phase	550	375	Polycarbonate	390 x 340 x 610	19.8 Kg
CL 50 Ultra- 1 SPEED	Single Phase or Three Phase	550	375	Stainless Steel	390 x 340 x 610	20.2 Kg
CL 52 - 1 SPEED	Single Phase or Three Phase	750	375	Stainless Steel	360 x 340 x 690	28 Kg

Model	Voltage	Power (W)	Speed (rpm)	Pusher Feed Head	Dimension (mm) (LxWxH)	Gross Weight
CL 55 Pusher Feed Head	Single Phase or Three Phase	750/1100	375 - 375 & 750	Metal	865 x 396 x 1272	54 Kg
CL 60 Pusher Feed Head	Three Phase	1500	375 & 750	Metal	425 x 613 x 1159	70 Kg

TABLE TOP CUTTER MIXER

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing. 100% stainless-steel, smooth-edged, detachable blades. Coarse serrated and fine-serrated blades available as optional extras.

Polycarbonate lid designed to allow the addition of liquid or ingredients during processing.

100% stainless-steel, smooth-edged, detachable blades. Coarse serrated and fine-serrated blades available as optional extras.



R 2



R 3



R 5 Plus



Model	Voltage	Power (W)	Speed (rpm) / Function	Bowl Capacity	Dimension (mm) (LxWxH)	Gross Weight
R 2	Single Phase	550	1500 / Pulse	2.9 Ltr	200 x 280 x 350	10.5 Kg
R 3-1500	Single Phase	650	1500 / Pulse	3.7 Ltr	210 x 320 x 400	11.2 Kg
R 3-3000	Single Phase	650	3000 / Pulse	3.7 Ltr	210 x 320 x 400	13.1 Kg
R 5 Plus - 1500	Single Phase	1100	1500	5.5 Ltr	280 x 350 x 490	23.5 Kg
R 5 Plus	Three Phase	1200	1500 and 3000 / Pulse	5.5 Ltr	280 x 350 x 490	23.5 Kg

BLIXER

The Blixers® combine the features of two well-known appliances: the cutter and the blender/mixer. The Blixers® will easily realise your pureed, raw or cooked, semi-liquid, liquid or pasty meals. With their large capacity and leak proof lid, with built in scraper, these models make it simple to prepare all types of mixed and liquidized food, even for tube feeding.

Robot-Coupe has solutions to your every need, with its comprehensive range of 17 Blixers®. The Blixer® fully replaces the kitchen blender function and can even process more as it will pure the solid food - Ideal for preparing.



Blixer 2



Blixer 3



Blixer 5



Model	Voltage	Power (W)	Speed (rpm)	Bowl Capacity	Dimension (mm) (LxWxH)	Gross Weight
BLIXER - 2	Single Phase	700	3000	2.9 Ltr	210 x 281 x 389	11.5 Kg
BLIXER - 3	Single Phase	750	3000	3.7 Ltr	242 x 304 x 444	13.2 Kg
BLIXER - 4	Three Phase	1000	1500 and 3000	4.5 Ltr	242 x 325 x 479	17.3 Kg
BLIXER - 4-3000	Single Phase	900	3000	4.5 Ltr	242 x 304 x 444	17.3 Kg
BLIXER - 5 Plus	Single Phase	1300	3000	5.5 Ltr	280 x 350 x 500	24 Kg
BLIXER - 5 Plus	Three Phase	1300	1500 and 3000	5.5 Ltr	280 x 350 x 500	24 Kg

POWER MIXER / HAND BLENDER

Perfect hygiene Foot, knife, bell, and whisk fully removable a Robot-Coupe exclusive. The design of the machines and the materials used in their construction guarantee a sturdy machine. Powerful motor for fast processing and an optimum quality end-product. All stainless steel tube, bell, knife and whisk.

Blades and tube can all be taken apart for cleaning, to ensure perfect hygiene.

Powerful motor to increase your appliance's lifespan.

Variable speed button for easier use and speed control



Model	Voltage	Power (W)	Speed (rpm)	Tube Length (mm)	Total Length	Gross Weight
Micro Mix	Single Phase	220	1500-14000 Variable	165	430, Ø 61mm	1.4 Kg
Mini MP 160 VV	Single Phase	240	2000-12500 Variable	160	455, Ø 78mm	2.4 Kg
Mini MP 190 VV	Single Phase	270	2000-12500 Variable	190	485, Ø 78mm	2.5 Kg
MP 350 Ultra	Single Phase	440	9500	350	725, Ø 125mm	6.2 Kg
MP 350 Ultra VV	Single Phase	440	1500-9000 Variable	350	725, Ø 125mm	6.4 Kg
MP 450 Ultra	Single Phase	500	9500	450	825, Ø 125mm	6.3 Kg
MP 450 Ultra VV	Single Phase	500	1500-9000 Variable	450	825, Ø 125mm	6.5 Kg

AUTOMATIC JUICE EXTRACTOR

Pulp ejected straight into container. Supplied with 6.5-litre large-capacity pulp container with translucent sides to monitor pulp levels.

Big feed hopper (Ø 79 mm) allows to process entire fruits or vegetables such as apple or tomato.

Tall enough for a blender bowl to be positioned under its juice spout.

Basket easy-clean, easy grip, twohanded requiring no special tools for removal.



Model	J 80 ULTRA	J 100 ULTRA
Power	700 Watts	1000 Watts
Voltage	Single Phase	Single Phase
One Speed	3000 rpm	3000 rpm
Throughput	up to 120 Litres/h	up to 160 kg/h
High-clearance	Juice spout 162 mm	Juice spout 256 mm
Delivered with	- 6.5-litre see through pulp container slots neatly under the ejector spout - Drip tray	- Ejection chute for a continuous flow of pulp straight into a bin for continuous juicing - Large-capacity 7.2-litre table top see through pulp container - Drip tray
Dimensions (LxWxH)	235 x 535 x 502 mm	235 x 538 x 596 mm
Gross Weight	12.5 kg	15.4 kg

**COMMERCIAL MICROWAVE
RCS 511TSI**

Commercial microwave 10 touch pad control panel shall be programmable with the ability to program up to 100 menu items with two multiple portions. Touch pad shall include Braille for ADA compliance. Cooking timer shall be 60 minute, countdown style with a time entry option and an adjustable end of cycle audible signal. LED display shall be a backlit. There shall be 5 power levels, including defrost and 4 cooking stages. Microwave output shall be 1100 watts distributed by one magnetron with a rotating top antenna to provide superior even heating throughout the cavity.



Usable Cavity Space	34 Liters (1.2 cubic ft.)
Control System	Touch
Programmable Control Pads	10
Settings Programmable	100
Max. Cooking Time	60:00
Power Levels	5
Exterior Dimension	H 352 (13 5/8") W 559 (22") D 483 (19")
Cavity Dimension	H 216 (8 1/2") W 368 (14 1/2") D 381 (15")
Power Consumption	1550 W, 13 A
Power Output	1100 W Microwave
Product Weight	18.6 kg. (41 lbs.)

**COMMERCIAL MICROWAVE
RMS510TSI**

Durable door shall have a tempered glass window and a grab and go handle with a 90o + opening for easy access. An interior light shall facilitate monitoring without opening the door. The 25.5 Liter (0.9 cubic ft.) cavity shall accommodate a 305 mm (12") platter. Oven shall have a stainless steel exterior wrap and a white powder coat painted interior (RMS510T) or stainless steel interior (RMS510TS). Microwave oven shall comply with standards set by the U.S Department of Health and Human Services, TUV listed.



Usable Cavity Space	25.5 Liters (0.9 cu. ft.)
Control System	Touch
Programmable Control Pads	10
Settings Programmable	20
Max. Cooking Time	60:00
Power Levels	5
Exterior Dimension	H 311 (12 1/4") W 508 (20") D 419 (16 1/2")
Cavity Dimension	H 197 (7 3/4") W 330 (13") D 330 (13")
Power Consumption	1150 W, 9.6 A
Power Output	1000 W Microwave
Product Weight	14.6 kg. (30 lbs.)

**COMMERCIAL MICROWAVE
DEC18E-2I
1800 Watts**

Ideal for applications including:

- Casual dining
- Fast casual dining
- Bars and grills
- Quick service restaurants



High quality tempered inner and outer glass window
Cleanable air filter removes easily

Model	DEC18E-2I
Usable Cavity Space	17 L (.6 cu. Ft.)
Control System	Touch
Programmable Control Pads	10
Settings Programmable	100
Max. Cooking Time	60:00
Power Levels	11
Wattage	1800 W
Exterior Dimension	H 343 (13 1/2") x W 419 (16 1/2") x D 549 (21 5/8")
Cavity Dimension	H 171 (6 3/4") x W 330 (13") x D 305 (12")
Product Weight	30 Kg (67 lbs)

**COMMERCIAL MICROWAVE
MOC5241I
2400 Watts**

Ideal for applications including:

- Quick service restaurants
- Fast casual restaurants
- Casual dining



Model	MOC 5241I
Usable Cavity Space	8.4 L (.3 cu. Ft.)
Control System	Touch, angled for easy viewing
Programmable Control Pads	10
Settings Programmable	100
Max. Cooking Time	10:00
Power Levels	11
Power Output	2400 W Microwave
Exterior Dimension	H 448 (17 5/8") x W 346 (13 5/8") x D 487 (19 3/16")
Cavity Dimension	H 130 (5 1/8") x W 298 (11 3/4") x D 216 (8 1/2")
Product Weight	32 Kg (70 lbs)

**HIGH SPEED OVEN JETWAVE™
JET514I**

Oven shall combine two cooking modes: convection and microwave for high speed cooking. Control panel shall be programmable with the ability to program up to 100 menu items, single or double digit entry. Programs shall be automatically updated using a USB Port that is compatible with standard USB flash drives. There shall be 11 power levels and 4 cooking stages. Microwave output shall be 1400 watts and distributed from the top of the cavity.



Cooking Power	2700 W -Convection / 1400 W**-Microwave
Usable Cavity Space	34 liter (1.2 cubic ft.)
Programming	USB Port
Programmable Control Pads	10
Setting Programmable	100
Max. Cooking Time	20:00
Power Level	11
Exterior Dimension	H 460 (18 1/8")W 489 (19 1/4")D** 673 (26 1/2")
Cavity Dimension	H 267 (10 1/2")W 330 (13")D 381 (15")
Power Consumption	2900 W, 13 A
Power Output	1400 W* Microwave
Product Weight	50 kg (111 lbs.)
Temperature Range	65° - 250°C (150° - 475° F)

**HIGH SPEED OVEN
MXP5221T/5223T**

Oven shall combine three cooking modes: forced convection, microwave and infra-red radiant for high speed cooking. Icon operated control panel shall be programmable with the ability to program up to 360 menu items and shall have multi-level menu capability. Programs shall be automatically updated using a USB Port that is compatible with standard USB flash drives. Display shall be VFD. There shall be 11 power levels, 4 cooking stages and defrost mode.



Cooking Power	3000 W -Infra-red Radiant / 2200 W**-Microwave 2000 W -Impingement
Usable Cavity Space	39 liter (1.38 cubic ft.)
Programming	USB Post, Wi-Fi & Ethernet
Setting Programmable	1200+
Max. Cooking Time	99:99
Power Level	11
Exterior Dimension	H 518 (20 3/8") W 638 (25 1/8") D699 (27 1/2")
Cavity Dimension	H 254 (10") W 406 (16") D 381 (15")
Power Consumption	5800 W, 27.4 A
Power Output	2200 W* Microwave
Product Weight	68 kg (150 lbs.)
Temperature Range	95° - 270°C (200° - 520° F)

HIGH SPEED OVEN

- MRX-51** 1000W Microwave (1X Mag), Single Phase
- MRX-52** 2000W Microwave (2X Mag), Single Phase
- MRX-523** 2000W Microwave (2X Mag), Three Phase

Ideal for applications including:

- Coffee Shops
- Bars/Pubs
- Convenience stores
- Satellite locations
- Healthcare
- Snack Bars
- Delis
- Quick service restaurants

Model	MRX 51	MRX 52	MRX 523
Cooking Power	3000 W -Impingement 1000 W**-Microwave	3000 W -Impingement 2000 W**-Microwave	3000 W -Impingement 2000 W**-Microwave
Usable Cavity Space	17.2 L (.61 cu. Ft)		
Program Menu	Tab & Multi-Level Menu Capability		
Menu Capacity	1200 + Items		
Max. Cooking Time	99:99		
Power Level	11		
Exterior Dimension	H 578 (22 3/4") x W 358 (14 1/8") x D 743 (29 1/4")		
Cavity Dimension	H 178 (7") x W 312 (12 1/4") x D 312 (12 1/4")		
Power Consumption	3680 W, 16 A	5950 W, 28.6 A	5950 W, 16 A
Power Output	1100 W Microwave	2000W** Microwave	2000W** Microwave
Product Weight	53 Kg (116 lbs)	61 Kg (134 lbs)	61 Kg (134 lbs)





• Various Range of Food Warmers & Toasters



POP UP TOASTER

The Hatco Pop-Up Toaster is economical, fast, dependable and versatile. This toaster offers 220 slices of toast per hour while providing even golden toasting of a variety of bread products.



Model	TPT 230-4
Dimensions (WxDxH)	343 x 359 x 235 mm
Slot Opening (WxD)	35 x 133 mm
Voltage	230 volts
Watts	2000
Amps	8.7
Capacity	220 Slice / Hr

GLO RAY PORTABLE FOOD WARMER

Hatco Glo-Ray Portable Foodwarmers keep food hot at kitchen work areas, waitress pickup stations or customer serving points. Available in models and sizes to meet every food warming need.



GRFFB

Model	Voltage	Watt	Amp	Dimension includes legs (WxDxH)
GR-B	230-240	230-250	1	324 x 559 x 57 mm
GRFF	230-240	459-500	2.0-2.1	315 x 610 x 401 mm
GRFFL	230-240	559-620	5.4-5.6	315 x 610 x 401 mm
GRFFB	230-240	689-750	3.0-3.1	324 x 610 x 406-508 mm
GRFFBL	230-240	799-870	3.5-3.6	324 x 610 x 406-508 mm

PORTABLE LAMP WARMER

The Hatco Portable Lamp Warmer will hold your food products at serving temperatures. The specially designed powder coated stand keeps food holding pans above the countertop, providing an effective insulation to prolong serving times.



Model	LW 2
Dimensions (WxDxH)	314 x 548 x 610-762 mm
Voltage	240
Watts	500
Amps	4.2

GLO RAY BUFFET WARMER

Glo-Ray® Buffet Warmers are ideal for holding hot food on buffet lines or at temporary serving areas. Seven optional Designer powdercoated colors coordinate these warmers with the décor while providing a durable, easy-to-clean surface. A metal sheathed element directs heat from above while the thermostatically-controlled heated base conducts heat below.



GRBW-30
with Optional Designer Colour & Accessories Food Pan

Model	GRBW-24	GRBW-30	GRBW-36	GRBW-42
Dimensions (wxdxh)	635 x 572 x 451 mm	787 x 572 x 451 mm	940 x 572 x 527 mm	1092 x 572 x 527 mm
No. of Light Bulbs	2	2	3	3
Max. Full Size Pan Capacity	1	2	2	3
Voltage	230-240	230-240	230-240	230-240
Watts	918-1000	1166-1270	1449-1578	1636-1782
Amps	4.2	5.3	6.6	7.4

DECORATIVE CARVING STATION

Providing proper food serving temperatures, the Decorative Carving Station combines the Hatco Decorative Heat Lamp with the Swanstone® Heated Base to create an attractive carving display. These warmers are perfect for chef stations in restaurants, hotels, country clubs, casinos and catered events.



DCS400-1CM



DCSB400-R24-1



DCSB400-3624-2

Model	DCS400-1	DCS400-1CM	DCSB400-R24-1	DCSB400-2420-1	DCSB400-3624-2
Dimensions (W x D x H)	203 x 527 x 864-1168 mm	156 x 527 x 864-1168 mm	660 x 687 x 864-1168 mm	608 x 506 x 864-1168 mm	911 x 610 x 864-1168 mm
Heated Base Surface (W x D)	-	-	Diameter: 24" (609 mm)	609 x 508 mm	(914 x 609 mm)
Voltage	240	240	240	240	240
Watts	250	250	631	794	1371
Amps	1.1	1.1	2.6	3.3	5.7
Cord Location	Server side center, base of unit	Bottom of unit	Server side on left, base of unit	Server side on left, base of unit	Server side on left, base of unit

CONVEYOR TOASTER

The Hatco Toast-Qwik® is an economical conveyor toaster with fast, dependable and versatile toasting, offering 350 to 1800 slices per hour. Hatco toasters utilize conveyor speed, not temperature to determine toasting color. This method allows for instant adjustment of toasting time to match the bread product being toasted.

- 4-position toast selector switch : off / toast / buns / stand-by mode
- 89 mm clearance to accommodate high profile bread products
- Easy-to-load rack with front or rear discharging
- Permanently lubricated 50/60 Hz motor
- V-shaped reflectors help capture and redirect heat



Model	Dimensions (WxDxH)	Interior Cavity Openings	Power KW	Type	Cap./Min.	Volts
TM 5H	289 X 416 X 387 mm	187 W X 89 mm H	1.3	Bread & Buns	3 Slices	220-240
TM 10H	368 X 416 X 387 mm	264 W X 89 mm H	1.9	Bread & Buns	6 Slices	220-240
TQ 10	368 X 450 X 349 mm	244 W X 38 mm H	1.8	All	5 Slices	220-240
TQ 400	368 x 450 x 378 mm	244 W X 70 mm H	1.8	All	6 Slices	220-240
TQ 800	368 x 577 x 421 mm	244 W X 70 mm H	3.3	All	14 Slices	220-240

DECORATIVE HEAT LAMP

Hatco Decorative Heat Lamps hold food warm at kitchen work areas, waitress pickup stations, or customer serving points, while enhancing your décor. Complement your décor with the 200 watt maximum lighting only option. Match your heat lamps to your customer lighting needs.



GLO RAY DESIGNER HORIZONTAL MERCHANDISER DISPLAY WARMER

Designed to hold hot wrapped food at optimum serving temperatures without affecting quality, the Hatco Glo-Ray® Designer Merchandising Warmers are the perfect displays to showcase hot fast foods and boost impulse sales.

Combining state-of-the-art design with performance, these warmers place the focus on the product while holding hot food safely at proper serving temperatures. The modern design is perfect for front of the house use. Designer powder coated inset panels blend these units with the décor while providing a durable, easy-to-clean surface.



Single Shelf Model	GR2SDH-24	GR2SDH-30	GR2SDH-36	GR2SDH-42	GR2SDH-48
No. of Bulbs, Divider Rod	2, 5	2, 6	2, 7	4, 8	4, 9
Voltage	220-230	220-230	220-230	220-230	220-230
Watts	800-875	1000-1093	1200-1312	1450-1585	1650-1804
Amp	3.6-3.8	4.5-4.8	5.5-5.7	6.6-6.9	7.5-7.8
Dimension WxDxH	768 x 686 x 460 mm	921 x 686 x 460 mm	1073 x 686 x 460 mm	1226 x 686 x 460 mm	1378 x 686 x 460 mm
Usable Heated Shelf Space (W x D)	606 x 559 mm	759 x 559 mm	911 x 559 mm	1064 x 559 mm	1216 x 559 mm

Dual Shelf Model	GR2SDH-24D	GR2SDH-30D	GR2SDH-36D	GR2SDH-42D	GR2SDH-48D
No. of Bulbs, Divider Rod	4, 10	4, 12	4, 14	8, 16	8, 18
Voltage	220-230	220-230	220-230	220-230	220-230
Watts	1600-1749	2000-2186	2400-2623	2900-3170	3300-3607
Amp	7.3-7.6	9.1-9.5	10.9-11.4	13.2-13.8	15.0-15.7
Dimension WxDxH	768 x 686 x 737 mm	921 x 686 x 737 mm	1073 x 686 x 737 mm	1226 x 686 x 737 mm	1378 x 686 x 737 mm
Usable Heated Shelf Space (W x D)	606 x 559 mm	759 x 559 mm	911 x 559 mm	1064 x 559 mm	1216 x 559 mm

Flav-R-Savor® Holding and Display Cabinets

The Hatco Flav-R-Savor® offers a unique concept in foodholding and display. Balancing a precise combination of heat and humidity, Flav-R-Savor Cabinets increase sales and profits by reducing waste, maintaining quality and displaying food with appealing design. Utilized in cafeterias, convenience stores, schools, restaurants and supermarkets, Flav-R-Savor Cabinets are a perfect way to merchandise your hot food items such as pizza, fried foods, bakery and more. Our quick recovery heating system and extremely even temperatures throughout the cabinet eliminate "hot spots" and ensure consistent product quality and long hold times (1 to 4 hours)..



FSD -2X



FSDT -2X

FSD Models	FSD-1	FSD-1X	FSD-2	FSD-2X
Type	1 Door with 3-tier circle rack with motor	1 Door with 3-tier Pan rack without motor (Not available for Retrofit)	2 Door with 3-tier circle rack with motor	2 Door with 3-tier Pan rack without motor (Not available for Retrofit)
Voltage	220-230	220-230	220-230	220-230
Watt	1414-1548	1414-1548	1414-1548	1414-1548
Amp	6.4-6.7	6.4-6.7	6.4-6.7	6.4-6.7
Dimension (W x D x H)	569 X 612 X 700 mm	569 X 612 X 700 mm	569 X 645 X 700 mm	569 X 645 X 700 mm

FSDT Models	FSDT-1	FSDT-1X	FSDT-2	FSDT-2X
Type	1 Door with 4-tier circle rack with motor	1 Door with 4-tier Pan rack without motor (Not available for Retrofit)	2 Door with 4-tier circle rack with motor	2 Door with 4-tier Pan rack without motor (Not available for Retrofit)
Voltage	220-230	220-230	220-230	220-230
Watt	1414-1548	1414-1548	1414-1548	1414-1548
Amp	6.4-6.7	6.4-6.7	6.4-6.7	6.4-6.7
Dimension (W x D x H)	569 X 612 X 827 mm	569 X 612 X 827 mm	569 X 645 X 827 mm	569 X 645 X 827 mm

Freestanding Drawer Warmers Standard and Narrow

Hold everything from meat, to vegetables, to rolls in the Hatco Drawer Warmer. Each Drawer features adjustable sliding vents and individual thermostatic controls to hold a wide variety of hot foods safely for peak serving periods.



HDW-2



HDW-3

Standard Drawer Warmer	HDW-1	HDW-2	HDW-3	HDW-4
Voltage	220-230	220-230	220-230	220-230
Watt	450-492	900-984	1350-1476	1800-1968
Amp	2.0-2.1	4.1-4.3	6.1-6.4	8.2-8.6
Dimension (W x D x H)	749 x 575 x 279 mm	749 x 575 x 537 mm	749 x 575 x 794 mm	749 x 575 x 1051 mm

Narrow Drawer Warmer	HDW-1N	HDW-2N	HDW-3N
Voltage	220-230	220-230	220-230
Watt	450-492	900-984	1350-1476
Amp	2.0-2.1	4.1-4.3	6.1-6.4
Dimension (W x D x H)	530 x 686 x 279 mm	530 x 686 x 537 mm	530 x 686 x 794 mm

ELECTRIC FRYER

Basic Frying At Its Best - Designed For All-Purpose Affordable Frying
Fry a wide variety of products with the full-size frying area which easily accommodates items from appetizers to specialty foods – chicken, fries and breaded products, fresh or frozen.

- Durable temperature probe
- Wide cold zone
- Stainless steel frypot, door and backsplash/flue cover, aluminized sides
- Wire form basket hanger
- Two twin baskets
- Power switch and indicator light
- 6" (15 cm) steel legs with 1" adjustment



Model	SR 114E
Oil Capacity	40 lb. (20 Liter)
Overall Size (cm) wxdxh	40 x 69.1 x 112
Drain Height (cm)	58.4
Frying Area (cm)	34.8 x 34.8 x 13.3
Power	14 Kw
Voltage	220V-230V/ 3N

GAS FRYER

Basic Frying At Its Best - Designed For All-Purpose Usage
Fry a wide variety of products with Dean's Super Runner fryers which easily accommodate items from French fries to main entree menu selections. The fryers are available in three oil capacities utilizing 43 lbs., 50 lbs. and 75 lbs. of oil.

- Tube-type frypot design
- Mechanical snap-action thermostat
- Millivolt control system - requires no electrical hookup
- Thermo-tube design
- Wide cold zone
- Stainless steel frypot, front, door, and backsplash/flue cover, aluminized sides
- Wire form basket hanger and two fry baskets
- 6" (15 cm) adjustable steel legs



Model	SR 42G
Oil Capacity	43 lb. (21 Liter)
Overall Size (cm) wxdxh	394 x 743 x 1143
Frying Area (cm)	35 x 35
No. of Tubes	3
Drain Height (mm)	467
Btu/hr. input	105,000 (30.8 kw)

E4 ELECTRIC FRYERS

Specifically designed for high-volume frying and controlled performance
Frymaster's proprietary self-standing, swing-up elements and solid-state controls ensure industry-leading energy efficiency with ASTM ratings greater than 83%, far exceeding ENERGY STAR® qualification standards and qualify these fryers for energy-saving rebates.

- Industry-leading energy efficiency
- Open frypot (full or split) design - easy to clean
- Self-standing, swing-up, ribbon type heating elements and solid state controls ensure efficient heat transfer
- Robust, center-mounted, 1° action solid-state thermostat anticipates rate of temperature change



Model	RE14/ RE14-2
Oil Capacity	25 Ltr (RE14) / 12 Ltr (RE14-2)
Overall Size (cm) wxdxh	39.7 x 78.6 x 114.9
Drain Height (cm)	29.9
Frying Area (cm)	35.6 x 39.4 Full Fry Pot
Frying Area (cm)	17.1 x 39.4 Split Fry Pot
Input	14 Kw (RE-14) / 7 Kw (RE14-2)
Voltage	230V-240V/3

HIGH EFFICIENCY GAS FRYERS

Single high efficiency fryers with FootPrint® Filtration
The FootPrint filter requires no additional floor or storage space. This hands-off filtering system is enhanced to set new standards for cost savings, safety, ease of operation and dependability.

- Digital controller
- Deep cold zone with forward-sloping bottom and 1-1/4" IPS full-port, ball-type drain valve
- Stainless steel frypot, door and cabinet
- Electronic ignition
- Infrared burners ensure state-of-the-art heat transfer
- Automatic melt cycle and boil-out temperature control



Model	FPH155/ FPH155-2
Oil Capacity	25 Ltr (FPH155) / 12 Ltr (FPH155-2)
Overall Size (cm) wxdxh	39.7 x 75.3 x 115.8
Drain Height (cm)	26.1
Frying Area (cm)	35.6 x 38.1 x 11.4 Full Fry Pot
Frying Area (cm)	16.5 x 38.1 x 12.1 Split Fry Pot
LP Gas	80,000 BTU/hr. Input (23.4 Kw) Per Full Fry Pot
LP Gas	40,000 BTU/hr. Input (11.7 Kw) Per Split Fry Pot
Export	220V/230V/240V 50 Hz.

SLIM-LINE VERTICAL CONTACT TOASTER

Prince Castle's Slim-Line Bun Toaster provides perfect caramelization by contact toasting. The 297-Series toasters put versatility in your kitchen and use less counter space. A unique two-level platen design allows operators to toast thicker bun crowns and thinner bun heels at the same time. A self-adjusting chain assembly provides proper tensioning and helps prevent binding. Model 297-T9 toasts up to 2200 buns per hour. Stainless-steel construction makes the 297-Series toaster durable and easy-to-clean.



Model	297-Series
Dimensions (wxdxh) cm	63.50x21.10x66.80
Volt	230
Hz	50
Watts	1700
AMPS	8

DEDICATED HOLDING BIN

The Prince Castle Dedicated Holding Bins (DHBs) provide the "work-in-process" capacity required for large foodservice operations while performing at peak energy efficiency. With stainless steel constructed exterior and cavity walls, the DHBs feature a solid state digital control system for precise heater temperature control.



Model	DHB2PT-33
Dimensions (wxdxh) cm	83.8x35.8x28.2
Volt	220-240
Hz	50
Watts	2600 Max
AMPS	10.8 Max

RAPID STEAMER

- Quickly steams a variety of products in under 10 seconds.
- Digital control ensures accurate steaming and simple operation
- Flexibly designed to accommodate menu expansion
- Minimal condensation on surface. Minimal steam discharged.



Model	625-A
Dimensions (wxdxh) cm	35.8x41.9x22.6
Volt	200-240
Hz	50/60
Watts	3450
AMPS	17.25

SINGLE CHAMBER TOASTER

The Prince Castle Single Chamber Toaster is a versatile, radiant-style toaster. Programmable for different toasting times and products, the 464-B Single Chamber Toaster perfectly toasts anything from buns to bagels to croissants. The 464-B is front-loading and toasts up to 3 buns at one time. This model is designed to toast one side of the product.



Model	464-B
Dimensions (wxdxh) cm	35.28x45.72x17.78
Volt	208-240
Hz	50/60
Watts	3030-4030

CONTACT GRILLER

- Separated upper & lower heated platen consistently cook variety of products from top bottom.
- Incorporated an audible alarm to supervise and remind operators to check or remove products.
- Electronic, programmable timers to product grill times.
- Cleaning mode designed Grease drawer accessible from front.
- Durable stainless steel construction and heavy duty platens ensure long life and reliability.



CG14-2TF



CG8-1TP

Model	CG14-2TF	CG14G-2TF	CG8-1TP
Discription	Contact Grill, Flat Platen	Contact Grill, Groove Platen	Contact Grill Single Lid
Dimensions (wxdxh) cm	44.70x60.96x34.60	41.90x56.60x28.40/79.90	31.44x56.54x34.73/75.71
Volt	208-240	208-240	208-240
Hz	50/60	50/60	50/60
Watts	2600	2600	1300

152-ARN ALUMINIUM FRY SCOOP - RIGHT HANDLE 252-RH NYLON FRY SCOOP - RIGHT HANDLE 252-DH NYLON FRY SCOOP - DUAL HANDLE

- Scoops make "bagging" a breeze, even for new employees.
- Design controls portions and eliminates over bagging.
- Broken fries are virtually eliminated, leaving a more desirable product.
- Saves time and labor.
- Available in aluminium or nylon, and come in right handed, left handed, or dual handed model
- Proven effectiveness-used in tens of thousands of restaurants.



Model	152/252
Dimensions cm (wxdxh)	22.23x23.42x5.87

TOMATO SABER

The Prince Castle Dedicated Holding Bins (DHBs) provide the "work-in-process" capacity required for large foodservice operations while performing at peak energy efficiency. With stainless steel constructed exterior and cavity walls, the DHBs feature a solid state digital control system for precise heater temperature control.

- New, exclusive, Perma-Tight disposable blade cartridge system eliminates the need for blade tightening or adjusting.
- Contoured Tomato Pusher positions tomato as it passes through the blades.
- Includes Table Stop and exclusive Tomato Catcher.
- Built-in hand guard.
- Permanently lubricated bearings.
- Sturdy cast aluminum, plastic and stainless steel construction.
- Easy to maintain - no tools are required.
- Four models available: 3/16", 1/4", 3/8", 7/32" slices.
- One-year warranty (excluding blade cartridge).



Model	943-A
Dimensions (wxdxh) cm	21.60x46.50x23.72

SINGLE-FUNCTION TIMERS

Ideal for many kitchen applications, including monitoring frying, grilling and prep stations, and tracking coffee-making and employee handwashing. Quite simply, if a kitchen task needs to be timed or monitored, Prince Castle timers can help manage these tasks.

- Digital channel display shows the active channel.
- New multi-colored LED channel indicators show the status of the timing cycle and provide early warning as the countdown expires.
- Lightweight ultra-slim 2.5 inch (6.4 cm) thick design and 6 foot (1.8 m) line cord allow these units to be mounted virtually anywhere.
- Each channel can be programmed independently, and all channels can be used simultaneously.



Model	741-T88 MCCE
Dimensions (wxdxh) cm	26.49x6.40x10.16
Volt	240
Hz	50/60
Watts	10 max
AMPS	.083 max

Gas Pressure Fryers

Henny Penny first introduced commercial pressure frying to the foodservice industry more than 50 years ago. Frying under pressure enables lower cooking temperatures for longer oil life, and faster cooking times to meet peak demand. Pressure also seals in food's natural juices and reduces the amount of oil absorbed into product.

Today, Henny Penny pressure fryers continue to lead the industry in performance, durability and innovation.

Model	PFG 600	PFG 691 - Hi Volume
Well	1	1
Oil Capacity	22 Ltr	61 Ltr
Product	5.4 Kg	11 Kg / 8 Head Chicken
Burner	1 80,000 BTU/Hr 21.1 Kw	4 1,00,000 BTU/Hr 26.4 Kw
Power Supply	220-240 1	220-240 1
Frequency	50-60 Hz	50-60 Hz
Dimensions (WXD _X H) mm	483 X 980 X 1219-1575	648 X 1067 X 1549-1803



Electric Pressure Fryers

Henny Penny first introduced commercial pressure frying to the food service industry more than 50 years ago. Frying under pressure enables lower cooking temperatures for longer oil life, and faster cooking times to meet peak demand. Pressure also seals in food's natural juices and reduces the amount of oil absorbed into product.

Today, Henny Penny pressure fryers continue to lead the industry in performance, durability and innovation.



PFE 500 Electric



PFE 561 Electric



PFE 591 Electric

Model	PFE 500	PFE 561	HI VOLUME - PFE 591
Well	1	1	1
Capacity Oil	25 Ltr	35 Ltr	51 Ltr
Product	6.4 Kg	8.2 Kg	11 Kg/8 Head Chicken
Heating Immersed Elements	3 x (3.75 Kw or 4.50 Kw)	3 x 3.75 Kw	4 x 4.25 Kw
Power Supply	220-240 / 1	220-415 / 3	380-415 / 3
Frequency	50 Hz	50-60 Hz	50 Hz
Dimensions (WXD _X H) mm	500 X 980 X 1219-1600	500 X 980 X 1219-1600	648 X 1067 X 1549-1803

Open Fryers

Henny Penny open fryers offer high-volume frying with simple programmable operation and fast, easy built-in filtration. The OFE-140 Series open fryers are available in full vat or split vat configuration. The split vat choice gives you the flexibility to fry smaller batches of different products in separate environments at the same time—a great way to multiply your profits with one fryer. Henny Penny open fryers recover temperature very quickly. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Model	OFE 141	OFE 142
Well	1	2
Oil Capacity	26.6 Ltr Full Vat 14.6 Ltr. Split Vat	2 X 26.6 Ltr Full Vat 2 X 14.6 Ltr. Split Vat
Watt Per Well	14000 Full Vat	2 X 14000 Full Vat
Output	7000 Split Vat	2 X 7000 Split Vat
Power Supply	380 / 3	380 / 3
Frequency	50-60 Hz	50-60 Hz
Dimensions (WXD _X H) mm	482 X 859 X 1177	830 X 859 X 1177



OFE-141 single well split-vat electric open fryer with COMPUTRON™1000 control.

Open Fryers (Gas)

Henny Penny open fryers offer high-volume, integral multi-well frying with programmable operation, oil management functions and fast, easy filtration.

A proprietary heat-exchange design enables the OFG 320 series gas open fryers to recover temperature very quickly and earn the ENERGY STAR® mark for energy efficiency. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Henny Penny open fryers have a built-in filtration system that filters and returns hot frying oil in minutes. No separate pumps and pans, no handling hot oil. Frequent filtering extends frying oil life, improves product quality and reduces oil costs.

Model	OFG 321	OFG 322	OFG 323
Well	1	2	3
Oil Capacity	30 Ltr	2x30 Ltr	3x30 Ltr
Burner	2 85,000 BTU/Hr 24.9 Kw	4 1,70,000 BTU/Hr 49.8 Kw	6 2,55,000 BTU/Hr 74.7 Kw
Power Supply	220-240 / 1 Ph	220-240 / 1 Ph	220-240 / 1 Ph
Frequency	50 Hz	50 Hz	50 Hz
Dimensions (WXD _X H) mm	441 X 949 X 1118	848 X 949 X 1118	1254 X 949 X 1118



OFG 322 2-well gas open fryer with Computron™ 8000 control

Open Fryers with auto lift

Henny Penny open fryers offer high-volume, integral multi-well frying with programmable operation, oil management functions and fast, easy filtration.

Henny Penny auto lift open fryers automatically raise the load out of the fry vat when cooking is complete. The auto-lift feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.



OEA 342
2-well large capacity auto lift electric open fryer



OEA 322
2-well electric auto lift open fryer

Model	OEA 321	OEA 322	OEA 323	OEA 341	OEA 342
Well	1	2	3	1	2
Oil Capacity Per Vat	30 Ltr	2x30 Ltr	3x30 Ltr	38 Ltr	2x38 Ltr
Heating Immersed Elements	14.4 Kw	28.8 Kw	43.2 Kw	22 Kw	44 Kw
Power Supply	220 - 400 / 3	230 - 400 / 3	230 - 400 / 3	380 - 415 / 3	380 - 415 / 3
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50 Hz	50 Hz
Dimensions (WXD _X H) mm	441 X 949 X 1387	848 X 949 X 1387	1254 X 949 X 1387	591 X 1042 X 1397	1131 X 1042 X 1397

High Volume Open Fryers

Henny Penny high volume open fryers offer tremendous throughput in a highly reliable frying platform with programmable operation, oil functions and fast, easy filtration.

The Henny Penny OFE 291 is the only single well electric open fryer available that can cook up to 21 lb (9.5 kg) of food per load. For higher volume operations, that can mean significant savings in time, labor, frying oil, energy and maintenance compared to an equivalent capacity of smaller fryers from other manufacturers.

Model	Well	Oil Capacity/ Product	Heating Immersed Elements	Power Supply	Frequency	Dimensions (WXDXH) mm
OFE 291	1	45 Ltr/ 9.5kg	4 x 4.25 Kw Each	380-415/ 3	50 Hz	648 X 1067 X 1549



Electric Fryer OFE 291



OFE 322 2-well electric open fryer with split vats and Computron™ 1000 control

Open Fryers

Henny Penny open fryers offer high-volume, integral multi-well frying with programmable operation, oil management functions and fast, easy filtration.

The OFE 320 series open fryers are available in 1, 2, or 3-well, full and split vat configurations. Split vats in a multi-well fryer give you the flexibility to fry smaller batches of different products in separate environments at the same time—a great way to multiply your profits with one fryer.

Model	OFE 321	OFE 322	OFE 323
Well	1	2	3
Oil Capacity Per Full Vat	30 Ltr	2x30 Ltr	3x30 Ltr
Split Vat	12 Ltr	2x12 Ltr	3x12 Ltr
Heating Immersed Elements	14.4 Kw	28.8 Kw	43.2 Kw
Power Supply	220-240 / 3 400/ 3	220-240 / 3 400/ 3	220-240 / 3 400/ 3
Frequency	50-60 Hz	50-60 Hz	50-60 Hz
Dimensions (WXDXH) mm	441 X 949 X 1118	848 X 949 X 1118	1254 X 949 X 1118

Large Capacity Open Fryers

Henny Penny open fryers offer high-volume frying with programmable operation, oil management functions and fast, easy filtration.

The 340 series large capacity open fryers offer maximum frying surface area within an economical footprint. A larger, shallower fry vat produces more consistent frying results with items that float when cooking.

Henny Penny electric open fryers combine power and efficient heating to recover temperature very quickly. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Model	OFE 341	OFE 342
Well	1	2
Oil Capacity	38 Ltr	38+38 Ltr
Heating Immersed Elements	22 Kw	44 Kw
Power Supply	380-415 / 3	380-415 / 3
Frequency	50 Hz	50 Hz
Dimensions (WXDXH) mm	591 X 1042 X 1270	1131 X 1042 X 1270



OFE 342
2-well large capacity auto lift electric open fryer

F5 Open Fryers

The Henny Penny F5 open fryer is designed from the ground up to make frying high-quality food easier, safer and more efficient for any kitchen.

The F5 is built on our reliable 30 lb oil-saving platform but offers a whole new interface that makes everything about this advanced fryer simple.

The control consists of a 7-inch touch and swipe screen with a graphics-based operating system that is so intuitive it can reduce initial training by up to 50%.*

Built-in Simple Touch Filtration lets crew filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch the screen three times (or less) to begin filtering.

Model	OFE 511	OFE 512	OFE 513	OFE 514
Well	1	2	3	4
Oil Capacity Per Full Vat	15 Ltr	2x15 Ltr	3x15 Ltr	4x15 Ltr
Heating Immersed Elements - Low / High	14 Kw / 17 Kw	28 Kw / 34 Kw	42 Kw / 51 Kw	56 Kw / 68 Kw
Power Supply	240 - 415 / 3	240 - 415 / 3	240 - 415 / 3	240 - 415 / 3
Frequency	50-60 Hz	50-60 Hz	50-60 Hz	50-60 Hz
Dimensions (WXDXH) mm	465 X 849 X 1184	820 X 849 X 1184	1215 X 849 X 1184	1610 X 849 X 1184



OFE 513 3-well open fryer



OFG 342
2-well large capacity gas open fryer
with Computron™ 8000 control

Large Capacity Open Fryers

Henny Penny open fryers offer high-volume frying with programmable operation, oil management functions and fast, easy filtration.

The 340 series large capacity open fryers offer maximum frying surface area within an economical footprint. A larger, shallower fry vat produces more consistent frying results with items that float when cooking.

Henny Penny gas open fryers combine reliability and efficient heating to recover temperature very quickly. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Model	OFG 341	OFG 342
Well	1	2
Oil Capacity Per Vat	43 Ltr Full Vat	2x43 Ltr Full Vat
	3	6
Burner	1,20,000 BTU/Hr 31.7 Kw	2,40,000 BTU/Hr 63.4 Kw
Power Supply	230 / 1	230 / 1
Frequency	50 Hz	50 Hz
Dimensions (WXDXH) mm	591 X 1042 X 1270	1131 X 1042 X 1270

High Volume Open Fryers

Henny Penny high volume open fryers offer tremendous throughput in a highly reliable frying platform with programmable operation, oil functions and fast, easy filtration.

The Henny Penny OFG 391 is the only single well gas open fryer available that can cook up to 18 lb (8.2 kg) of food per load. For higher volume operations, that can mean significant savings in time, labor, frying oil, energy and maintenance compared to an equivalent capacity of smaller fryers from other manufacturers.

Model	OFG 391
Well	1
Oil Capacity/ Product	61 Ltr/ 8.2kg
	4
Burner	1,00,000 BTU/Hr 26.4 Kw
Power Supply	220-240 / 1
Frequency	50-60 Hz
Dimensions (WXDXH) mm	648 X 1067 X 1594



OFG 391 high volume gas open fryer

Open Fryers with auto lift

Henny Penny open fryers offer high-volume, integral multi-well frying with programmable operation, oil management functions and fast, easy filtration.

Henny Penny auto lift open fryers automatically raise the load out of the fry vat when cooking is complete. The auto-lift feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

A proprietary heat-exchange design enables the OGA 320 series gas open fryers to recover temperature very quickly and earn the ENERGY STAR® mark for energy efficiency. Fast recovery translates into higher throughput, lower energy costs and longer frying oil life.

Model	OGA 321	OGA 322	OGA 323
Well	1	2	3
Oil Capacity Per Vat	30 Ltr	2x30 Ltr	3x30 Ltr
Burner	85,000 BTU/Hr 24.9 Kw	1,70,000 BTU/Hr 49.8 Kw	2,55,000 BTU/Hr 74.7 Kw
Power Supply	230 / 1	230 / 1	230 / 1
Frequency	50 Hz	50 Hz	50 Hz
Dimensions (W X D X H) mm	441 X 949 X 1387	848 X 949 X 1387	1254 X 949 X 1387



OGA 342 2-well large capacity auto lift gas open fryer

Large Capacity Open Fryers with auto lift

Henny Penny open fryers offer high-volume frying with programmable operation, oil management functions and fast, easy filtration.

The 340 series large capacity open fryers offer maximum frying surface area within an economical footprint. A larger, shallower fry vat produces more consistent frying results with items that float when cooking.

Auto lift models automatically raise the load out of the vat when cooking is complete. The auto-lift feature promotes perfect results without constant monitoring and can significantly increase productivity in lightly staffed operations.

Model	OGA 341	OGA 342
Well	1	2
Oil Capacity Full Vat	43 Ltr	2x43 Ltr
Burner	1,20,000 BTU/Hr 31.7 Kw	2,40,000 BTU/Hr 63.4 Kw
Power Supply	230 / 1	230 / 1
Frequency	50 Hz	50 Hz
Dimensions (W X D X H) mm	591 X 1042 X 1397	1131 X 1042 X 1397

Heated Holding Cabinet

Henny Penny heated holding cabinets are designed to keep hot foods safe and appetizing prior to serving. This full-size holding cabinet was originally developed to hold large quantities of pressure-fried chicken for long periods of time without sacrificing freshness or presentation. The key is even heating and constant circulation. Dual fans and ventilated side racks allow hot, moist air to circulate evenly throughout the cabinet. This helps keep practically any menu item hot and tasty until serving and translates into higher food quality with less waste throughout the day.

Model	HC 15 Full Size
Pan Size	15 Full-size sheet pans 18 x 26 in (457 x 660 mm)
Humidity (Optional)	Water pan 3.8 L (1.0 Gal)
Heat (Thermostat)	160°–210°F (71°–99°C)
Power Supply	2.09 Kw - 240 /1N
Frequency	50-60 Hz
Dimensions (W X D X H) mm	1810 X 628 X 806



HC 15 full-size heated holding cabinet shown with electro-mechanical controls

SmartHold® Holding Cabinet with automatic humidity control

Henny Penny SmartHold humidified holding cabinets create and maintain ideal conditions for holding a wide variety of hot foods over extended periods of time prior to serving.

The SmartHold patented automatic humidity control system links water pan heat, fans, and ventilation. This closed loop control automatically measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity.

With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation.

Model	HHC 990 Full Size
Pan Size	Full-size sheet pans 18 x 26 in (457 x 660 mm)
Humidity	OFF/ON 10%–90% RH Water pan 3.0 gal (11.4 L) 2.0 gal (7.6 L) for operational use
Heat Normal Holding / Proofing Mode	160°–210°F (71°–99°C) 800°–140°F (27°–60°C)
Power	2.79 Kw - 220-240 / 1
Frequency	50-60 Hz
Dimensions (HXWXD) mm	1835 X 628 X 806



HHC 990 SmartHold full-size heated holding cabinet with automatic humidity control

SmartHold® Holding Cabinet with automatic humidity control

Henny Penny SmartHold humidified holding cabinets create and maintain ideal conditions for holding a wide variety of hot foods over extended periods of time prior to serving.

The SmartHold patented automatic humidity control system links water pan heat, fans, and ventilation. This closed loop control automatically measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity.

With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation.



HCW 3 display counter warmer with flip-up doors for pass-through service



Model	HHC 993 Half Size	HHC 992 Stacked
Capacity	Full-size sheet pans 18 x 26 in (457 x 660 mm) 5 shelf runners	Full-size sheet pans 18 x 26 in (457 x 660 mm) 10 shelf runners
Humidity	OFF/ON 10%–90% RH Water pan 3.0 gal (11.4 L) 2.0 gal (7.6 L) for operational use	OFF/ON 10%–90% RH Water pan 3.0 gal (11.4 L) 2.0 gal (7.6 L) for operational use
Heat Normal Holding / Proofing Mode	160°–210°F (71°–99°C) 800°–140°F (27°–60°C)	160°–210°F (71°–99°C) 800°–140°F (27°–60°C)
Power	1.99 Kw - 220-240 / 1	1.99 Kw - 220-240 / 1
Frequency	50-60 Hz	50-60 Hz
Dimensions (HXWXD) mm	965 X 628 X 806	1930 X 628 X 806

SmartHold® Holding Cabinet with automatic humidity control

Henny Penny SmartHold humidified holding cabinets create and maintain ideal conditions for holding a wide variety of hot foods over extended periods of time prior to serving.

The SmartHold patented automatic humidity control system links water pan heat, fans, and ventilation. This closed loop control automatically measures and maintains precise humidity levels in one-percent increments from 10% to 90% relative humidity.

With such precise humidity control, operators can hold practically any type of food for exceptionally long periods of time without sacrificing freshness or presentation.

Model	HHC 980 Full Size
Pan Size	Full-size sheet pans 18 x 26 in (457 x 660 mm) 10 shelf runners on 4.88 in (124 mm) centers
Humidity	OFF/ON 10%–90% RH Water pan 3.0 gal (11.4 L) 2.0 gal (7.6 L) for operational use
Heat	140°–210°F (60°–99°C)
Power	2.88 Kw - 22-2400 / 1
Frequency	50-60 Hz
Dimensions (HXWXD) mm	1835 X 628 X 806



HHC 980 SmartHold full-size heated holding cabinet with automatic humidity control

Display counter warmers Full serve, humidified

The CW 114 is a single tier unit with upper and lower heat, and water reservoir humidity. The two-tiered CW 216 offers two separate holding environments, giving operators the versatility to hold and display a variety of menu items at the same time. The lower tier operates with water reservoir humidity. The upper tier operates with dry heat only. Both tiers in the CW 216 have upper and lower heat.

Humidity in the CW 114 and lower tier of the CW 216 is generated by a full-length heated auto-fill reservoir in the base. Separate temperature controls for reservoir and heating for each tier.



CW 114 single tier and CW 216 two tier display counter warmers

Model	CW 114 Single tier	CW 216 Two tier
Capacity Lower Tier	4 full-size steam table pans 4 in (102 mm) deep OR 3 full-size sheet pans 18 x 26 in (457 x 660 mm)	4 full-size steam table pans 4 in (102 mm) deep OR 3 full-size sheet pans 18 x 26 in (457 x 660 mm)
Capacity Upper Tier	N/A	4 two-thirds size steam table pans 2.5 in (64 mm) deep OR 2 full-size sheet pans 18 x 26 in (457 x 660 mm)
Humidity	Auto fill water pan with 0.25 in hot water connection + drain	Auto fill water pan with 0.25 in hot water connection + drain
Power	3.67 Kw	4.47 Kw
Power Supply	220-240 1 / 50-60Hz 380-415 3 / 50Hz	220-240 1 / 50-60Hz 380-415 3 / 50Hz
Dimensions (HXWXD) mm	508 X 1543 X 756	832 X 1543 X 756

Display counter warmers Pass-through service, humidified



HCW 3 display counter warmer with flip-up doors for pass-through service

Henny Penny display counter warmers are designed for accumulating, holding and displaying hot fresh food for serving or packing at the point of sale in retail foodservice operations.

The HCW 3 and HCS 5 single tier offer a low profile that preserves sightlines while providing high product visibility and convenient pass through operation. Units feature upper radiant heat and lower element heat, humidified by a heated, auto-fill reservoir in the base. Separate controls for upper heat, lower heat and water temperature.

Model	HCW 3 - 3 pan	HCS 5 - 5 pan
Capacity	Full-size sheet pans 18 x 26 in (457 x 660 mm) 3 sheet pans lengthwise	Full-size sheet pans 18 x 26 in (457 x 660 mm) 5 sheet pans lengthwise
Humidity	Auto fill water pan with 0.25 in cold water connection + drain 10 gal (38 L) reservoir	Auto fill water pan with 0.25 in cold water connection + drain 15 gal (57 L) reservoir
Power	3.67 Kw	8.69 Kw
Power Supply	220-240 1 / 50-60Hz 380-415 3 / 50-60Hz	220-240 1 / 50-60Hz 380-415 3 / 50-60Hz
Dimensions (HXWXD) mm	508 X 1543 X 756	508 X 2438 X 756

Display counter warmers Pass-through service, dry + humidified

Henny Penny display counter warmers are designed for accumulating, holding and displaying hot fresh food for serving or packing at the point of sale in retail foodservice operations.

The HCW 5 and HCW 8 two tier units feature high product visibility, convenient pass through service and both dry and humidified operation.

Two separately heated tiers enable different holding environments, giving operators the versatility to hold and display a variety of menu items at the same time.



HCW 5 display counter warmer with flip-up doors for pass-through service

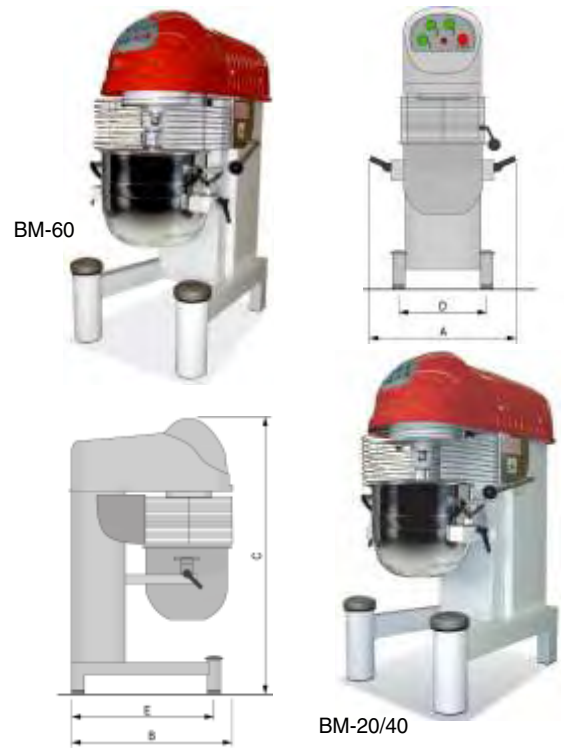
Model	HCW 5 - 5 pan	HCW 8 - 8 pan
Capacity Lower Tier	Full-size sheet pans 18 x 26 in (457 x 660 mm) 3 sheet pans lengthwise	Full-size sheet pans 18 x 26 in (457 x 660 mm) 5 sheet pans lengthwise
Capacity Upper Tier	Full-size sheet pans 18 x 26 in (457 x 660 mm) 2 sheet pans crosswise	Full-size sheet pans 18 x 26 in (457 x 660 mm) 3 sheet pans crosswise
Humidity	Auto fill water pan with 0.25 in cold water connection + drain 10 gal (38 L) reservoir	Auto fill water pan with 0.25 in cold water connection + drain 15 gal (57 L) reservoir
Power	4.47 Kw	8.92 Kw
Power Supply	220-240 1 / 50-60Hz 380-415 3 / 50-60Hz	220-240 1 / 50-60Hz 380-415 3 / 50-60Hz
Dimensions (HXWXD) mm	832 X 1543 X 756	832 X 2438 X 756

PLENETARY MIXER

Features

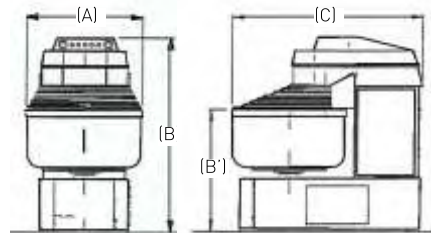
- 3 Fixed Speed settings: designed to enable any cooking operation.
- Sturdy Construction: recipients of different sizes can be used in the same machine. The 40 mode can work with a 20 recipient, with the corresponding utensils.
- Maximum safety, in accordance with current regulations. The safety protector is made for stainless steel and transparent Parsplex, in order to ensure both optimum visibility and maximum safety for the product and the user.

Model	Power install (kw)	V	A	Hz	Weight (kg)	Dimensions (mm)				
						A	B	C	D	E
BM-20	0.55	230	2.7	50/60	100	510	540	1210	470	500
BM-20/40	1.5 III+N+T	230	11	50/60	233	720	960	1380	650	900
		400	6.65	50/60						
		208	12.2	60						
BM-40	1.5 III+N+T	230	12.5	60	233	720	960	1380	650	900
		230	11.5	50						
		400	6.4	50						
BM-60	1.5 III+N+T	230	11	50/60	233	720	960	1380	650	900
		400	6.65	50/60						
		208	12.2	60						



AE SERIES SPIRAL MIXER

The SALVA- SAUS AE spiral mixer range is designed and manufactured to work in a high production line thanks to its quick mixing capacity and robustness. This range is particularly recommended for medium and high moisture doughs, since it provides the dough with less initial force than others, making it ideal to produce pre-baked bread and in processes with automatic sheeting.



Model	Flour (kg)	Dough (kg)	Width (mm)	Height (mm)	Height Bow (mm)	Depth (mm)	Spiral Motor (kw)	Bowl Motor (kw)	Weight (kg)
AE-25	25	40	530	1.120	570	1.050	1.1 / 2.3	0.25	260
AE-50	50	80	700	1.410	730	1.220	2/4	0.75	430
AE-75	75	130	800	1.410	830	1.320	3/5.8	0.75	580

DOUGH SHEETER

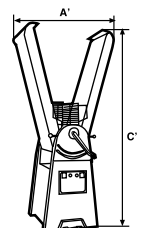
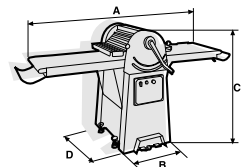
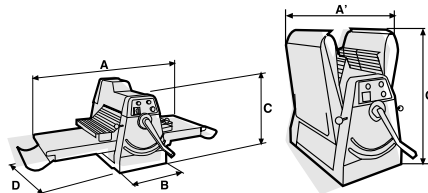
Salva's manual dough sheeters meet all those varied demands that the professional pâtissier will find himself faced with during a days work. They offer the specific solution that each requires.



L-600-S



L-500-J



Model	Cylinder Length (mm)	Conveyor Belts Length (mm)	Speeds	Height (mm)	Power 230/400 V (III)		Weight (kg)		Ex. Dimensions (mm)			
					CV	kw	Neto	Bruto	A/A'	B	C/C'	
L-600-S	600	1.400	2	1.120	1,5/0,91	1,1/0,66	225	280	3240/640	615	1160/2160	1010
L-500-J	500	710	1	1.410	1	0,75	115	199	1800/607	420	640/830	

BREAD SLICER

The new range of bread slicers from Salva are designed to slice any type of loaf; small, large, round, long, hard crust or soft. With sturdy reliable mechanical characteristics, they include numerous innovative features on a safety, design and ergonomic level.



Model	Max. Bread Size (cm)	Power	Net Weight (kg)	Slice Width (mm)	Type of Motor (400/230 V)
T-45	45x30x16	0,49	105	de 8 a 16	l o 3

KX-5+H + EMT + KXE-20

The multipurpose electric ovens tower is designed for small spaces and to bake facing the public. It consists of a convection oven and a stackable separate module, allowing the baking of a large variety of products.

❶ Top Module
Essential
Height: 165 mm

❸ One EMT module
Height: 315 mm/module.
Capacity: 2 trays (60 x 40 cm)/module.

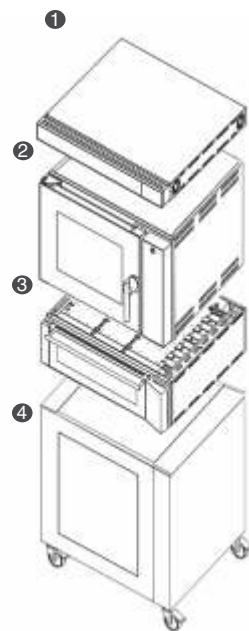
kW	V	A	Hz	Consumption
4.9 III+N+T	230 400	13.6 7.4	50/60	- kWh/kg (per module)

❷ KX-5+H oven
Height: 535 mm.
Capacity: 5 trays (60 x 40 cm)
o 5 trays (66 x 46 cm).

kW	V	A	Hz	Consumption
7.5 III+N+T	230 400	19 11	50/60	0.19 kWh/kg

❹ KXE-20+H proofer
Capacity: 20 trays.
Proofer height: 965 mm.

kW	V	A	Hz
1.1	230	5	50/60



Size

W	D	H
915 mm	1465 mm	1980 mm

OTHER OVENS



Deck Oven



Pizza Oven



Rotary Oven

A rock-solid dependable fryer for donuts and other fried products that occupies a bare minimum of space on a table or countertop.

- The fryer has a 16½" x 16½" frying area (42 x 42 cm) and occupies only 3 feet (1m) of counter space, weighing only 44lbs (20kg).
- The 616B is designed primarily for cake and yeast-raised donuts, with room for 16 donuts at a time. It can also be used for other fried foods that will fit in approximately 3 inches of frying depth. It is not recommended for mini donuts. (Choose a Donut Robot® Mark II GP for mini donuts).
- Cake Donuts can be made with a Belshaw Adamatic Type N depositor to form a "Cut-N-Fry" combination. (A separate information sheet is available for Cut-N-Fry.) For low volume production, such as at special events, holidays and festivals, Cake Donuts can be made with Belshaw's hand-operated Type K donut depositor.



**FRYER 616 B
WITH CAKE DONUTS**

SPECIFICATION

Frying Area (Inches)	16.5" x 16.5"
Screen Size (Inches)	15" x 15"
Shortening Capacity	15 Kg / 17 Liter
Voltage	220-230 Volts, 50/60 Hz, 1ph
Amps	18.3 A
Kilowatts	4.4 Kw
Width Closed	46cm
Width Open	90cm
Overall Depth	55cm
Overall Height	25cm



CUT & FRY (616 B + TYPE N DEPOSITOR)

**MARK II, MARK II GP,
MARK V AND MARK V GP
DONUT ROBOT® Automatic Fryers**

Belshaw Adamatic's Donut Robot® fryers deposit, fry, turn, and dispense cake donuts or mini donuts automatically. Training and labor requirements are substantially reduced while high quality, consistent donuts are produced time after time. Additionally, Donut Robot® fryers reduce oil absorption in comparison with kettle fryers. Donut Robots are fun to watch and always attract passers-by.



Mark II (shown with Roto-Cooler available separately)



Mark II

ELECTRICAL DATA

Mark II and Mark II GP

- 208-240 V, 50/60 Hz, 1 ph, 4.4-5.8 kW, 21-24 A
- 208-240 V, 50/60 Hz, 3 ph, 4.5-5.9 kW, 12.7-14.7 A

Mark V and Mark V GP

- 208-240 V, 50/60 Hz, 1 ph, 6.9-9.1 kW, 33-38 A
- 208-240 V, 50/60 Hz, 3 ph, 6.9-9.0 kW, 19.2-22.1 A

FRYING AREA AND SHORTENING CAPACITY (approx)

Mark II and Mark II GP

- Frying area: 32"L x 12"W x 4.5"D (81 x 30.5 x 11.5 cm)
- Shortening volume: 7 gallons (27 liter)
- Shortening weight: 50 lbs (23 kg)

Mark V and Mark V GP

- Frying area: 43"L x 12"W x 4.5"D (109 x 30.5 x 11.5 cm)
- Shortening volume: 10 gallons (38 liter)
- Shortening weight: 72.6 lbs (33 kg)

CLEARANCE

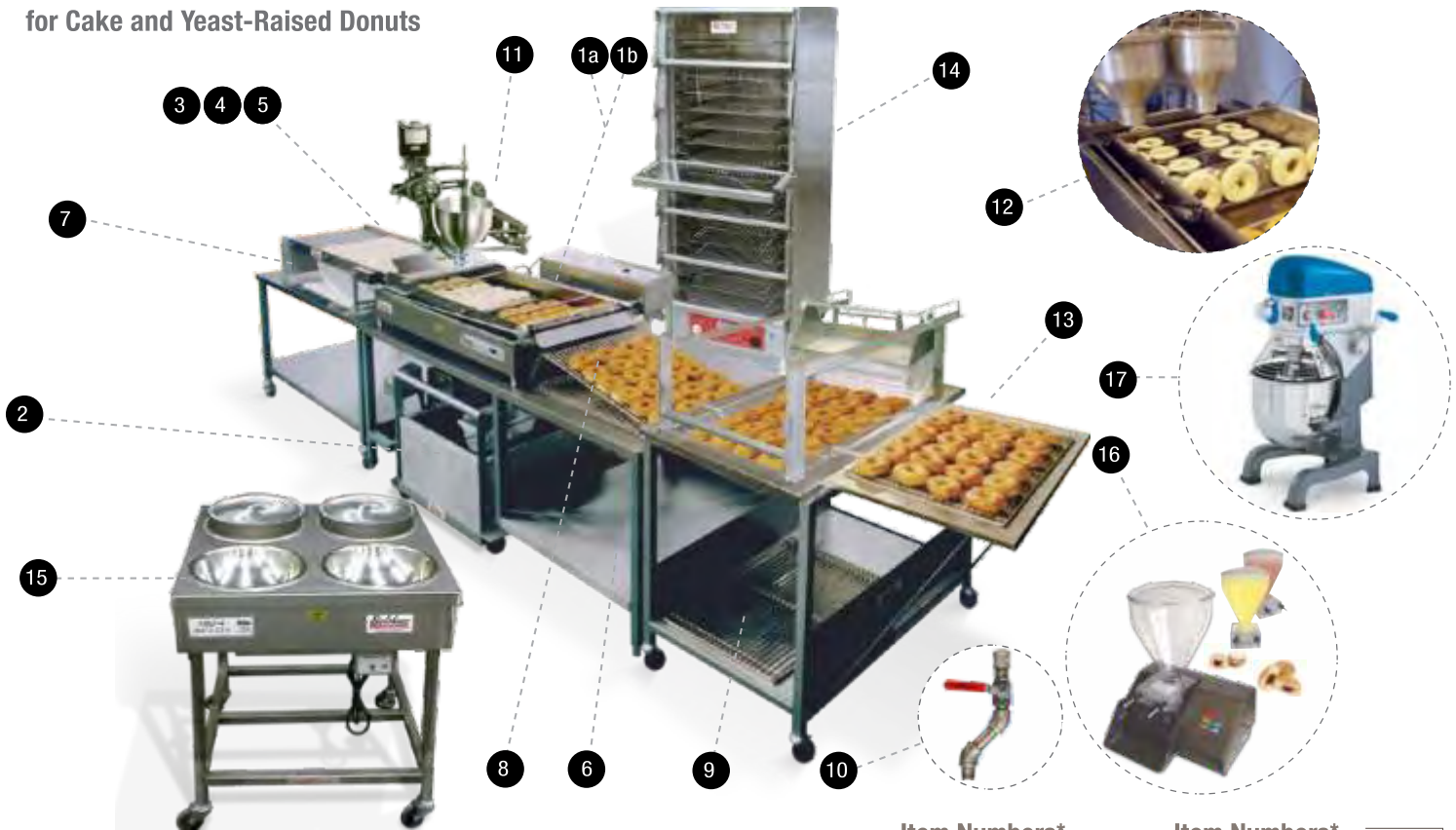
- 2 inches (5 cm) between machine and all construction
- 2 feet (61 cm) at outfeed for Roto-Cooler or other receptacle
- 12 inches (30 cm) at infeed for depositor to swing out

CAPACITY ESTIMATES

	Standard Donuts	Mini Donuts
Mark II	37 Dozen/hour	-
Mark II GP	-	153 Dozen/hour
Mark II with Minidonut Kit	37 Dozen/hour	109 Dozen/hour
Mark V	56 Dozen/hour	-
Mark V GP	-	226 Dozen/hour
Mark V with Minidonut Kit	56 Dozen/hour	163 Dozen/hour

Product Line	DONUT ROBOT® Automatic Fryers
Products	Equipment for Mark VI System

SAMPLE MARK VI SYSTEM
for Cake and Yeast-Raised Donuts



	Required Equipment	Description	Item Numbers* (Mark VI Standard System)	Item Numbers* (Mark VI 'Deep')
	1 Fryer, Donut Robot® Mark VI	Standard for 3¾" donuts – Deep for 4½"	22680 (or 22680-1)	22685 (or 22685-1)
	2 Filtration System	EZMelt 34	20512 (120v) or 20513 (240v)	
	3 Feed Table	FT2DW	83520102	835201021 (tall version)
	4 Proofing Trays	For use w/ Feed Table, 36-60 recommended	FT6-0005	
	5 Proofing Cloths	For use w/ Feed Table, 36-60 recommended	FT2DW-0510	
	6 Support Table For Fryer	With pre-machined holes and storage	MK6-1005	
	7 Support Table For Feed Table	Mobile with extra storage space	FT6-1004	
	8 Rack Loader	Holds glazing screens	86100	861001 (tall version)
	9 Glazing Screens	Collect donuts after frying, 36-60 recommended	SL200-0004	
	10 Fryer Drain and Valve	Drains to EZMelt 34	MKVI-0546	
EITHER > OR >	11 Type F Cake Donut Depositor Column Mounting System 1-3/4" Plain Plunger + Cylinder	Hand operated, electric depositor for all plungers and varieties of cake donut	F00010001 0405 7SSx1-3/4+ 0035SSx1-3/4	*North America item numbers shown. For international item numbers, contact Belshaw
	12 Donut Robot Dual Depositor	Operates automatically, for Ring Donuts only	MKVI-1300	
Optional Equipment				
	13 Glazer + Drain Tray	HG18EZ	22569 + HG18EZ-1002	
	14 Proofer	EP18/24, 17 shelf, mobile w/autowater	30136 (120v)	
	15 Icer	H&I-4 (4-bowl) or HI18F (hi-production icer)	84900114 (H&I-4, 120v) or 20024 (HI18F, 120v)	
	16 Jelly and Creme Injector	Autofiller, 120v	20600	
	17 Mixer	BABG20, 20 quart, 120V	21698	

A rustic still life composition. In the foreground, a woven basket is filled with wheat stalks and a pile of golden-brown almond slices. Behind it, a large sack of flour is partially visible, with its white fabric draped over the bread. Several thick slices of dark, crusty bread are stacked, each topped with a generous layer of almond slices. The background shows another sack filled with more almond slices. The overall scene is warm and evokes a sense of traditional baking.

BERJAYA®

Bakery Ovens,
Spiral Mixer,
Planetary Mixer &
Other Equipments

PLANETARY MIXER WITH NETTING

- High efficiency motor.
- Excellent motor heat dissipation.
- High class gear system, low noise operation.
- 3 Speed control - suitable for mixing egg, butter, patty or dough. Internal wall of bowl is non stick.



	BJY-BM5N	BJY-BM7N	BJY-BM10N	BJY-BM20N	BJY-BM30N	BJY-BM40N	BJY-BM60N
Bowl Capacity (Litres)	5.5	7.5	10	20	28	38	60
Voltage/Phase (V/Ph)	220-240 / 1	220-240 / 1	220-240 / 1	220-240 / 1	220-240 / 1	220-240 / 1	380-415 / 3
Frequency (Hz)	50	50	50	50	50	50	50
Input Power (W)	300	325	600	1100	1500	2100	2300
Speed (R/min)	(Whisk) 852 (Beater) 131	(Whisk) 917 (Beater) 147	(Whisk) 480 (Beater) 244 (Hook) 148	(Whisk) 462 (Beater) 317 (Hook) 197	(Whisk) 462 (Beater) 317 (Hook) 197	(Whisk) 520 (Beater) 187 (Hook) 120	(Whisk) 334 (Beater) 230 (Hook) 1320
Max Dough Capacity (Kg)	0.5*	0.5*	2.5*	5*	6*	8*	25*
Machine Dimension (mm)	350 x 230 x 400	400 x 250 x 410	430 x 420 x 690	530 x 460 x 880	550 x 450 x 880	600 x 570 x 1020	930 x 730 x 1470
Packing dimension (mm)	420 x 300 x 480	480 x 300 x 500	540 x 450 x 840	610 x 500 x 1010	640 x 550 x 1030	720 x 650 x 1190	1000 x 820 x 1600
Weight (Kg)	24	29	42	68	70	160	363

SPIRAL MIXER MANUAL CONTROL

- High efficiency motor
- Able to gently mix the bread dough, develop proper gluten structure and not overworking the dough
- Commonly used for mixing bread dough



	ONE SPEED BJY-SM30M	TWO SPEED BJY-SM40M	TWO SPEED BJY-SM50M
Bowl Capacity (Litres)	28	45	66
Voltage/Phase (V/Ph)	220-240 / 1	380-415 / 3	380-415 / 3
Frequency (Hz)	50	50	50
Input Power (W)	1700	1200 / 1800	2800 / 3600
Mixing Speed (R/min)	230	240 / 120	240 / 120
Bowl Speed (R/min)	20	24/12	24/12
Max Dough Capacity (Kg)	12.5*	20*	25*
Machine Dimension (mm)	730 x 450 x 850	900 x 500 x 1200	1000 x 600 x 1230
Packing dimension (mm)	920 x 560 x 1030	1010 x 580 x 1300	1120 x 710 x 1500
Weight (Kg)	167	256	275



PROOFER WITH HUMIDIFIER

- Stainless Steel body construction.
- With operating range 0-60°C.
- With humidity controller.
- With clear tempered glass for internally coordination.

	BJY-1DPF-16	BJY-2DPF-32
No. of Pans	16	32
Input Power (W)	2000	2000
Machine Dimension (mm)	530 x 785 x 2050	1068 x 785 x 2050
Packing dimension (mm)	630 x 900 x 2190	1180 x 900 x 2190
Voltage/Phase (V/Ph)	200-240 / 1	200-240 / 1
Frequency	50/60	50/60
Weight (Kg)	68 kg	108



GAS HEATED BAKING OVEN

- Double layered sighting window.
- Reflective board installed inside oven to uniform heating effect.
- Using computerized pulse ignition and flame intensity monitoring system.

	BJY-G30-1BD (1 Deck)	BJY-G60-1BD (1 Deck)	BJY-G120-2BD (2 Deck)	BJY-G180-3BD (3 Deck)	BJY-G270-3BD (3 Deck)
Capacity (Kg/hr)	10	20	40	60	90
Voltage/Phase (V/Ph)	220-240 / 1	220-240 / 1	220-240 / 1	220-240 / 1	220-240 / 1
Frequency (Hz)	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Wattage (W)	48	60	120	180	210
Thermal Load (MJ/h)	40	60	120	180	210
Machine Dimension (mm)	1000 x 740 x 550	1340 x 900 x 660	1340 x 900 x 1420	1340 x 900 x 1800	1760 x 900 x 1800
Packing dimension (mm)	1060 x 800 x 590	1400 x 960 x 700	1400 x 960 x 1420	1400 x 960 x 1840	1820 x 960 x 1840
No. of Baking Tray	1	2	4	6	9
Weight (Kg)	70	135	250	370	470



INFRARED ELECTRICAL BAKING OVEN

- Double layered sighting window.
- Using infra-red emission heating tube, even baking temperature.

	BJY-E3KW-1BD (1 Deck)	BJY-E6KW-1BD (1 Deck)	BJY-E13KW-2BD (2 Deck)	BJY-E20KW-3BD (3 Deck)	BJY-E25KW-3BD (3 Deck)
Capacity (Kg/hr)	10	20	40	60	90
Voltage/Phase (V/Ph)	220-240 / 1	220-240 / 1	380-415 / 3	380-415 / 3	380-415 / 3
Frequency (Hz)	50 / 60	50 / 60	50 / 60	50 / 60	50 / 60
Rated Input Power (W)	3000	6600	13200	19800	25200
Machine Dimension (mm)	920 x 700 x 410	1250 x 845 x 615	1250 x 845 x 1220	1250 x 845 x 1615	1670 x 845 x 1640
Packing dimension (mm)	980 x 740 x 450	1310 x 905 x 655	1310 x 905 x 1260	1310 x 905 x 1655	1730 x 905 x 1680
No. of Baking Tray	1	2	4	6	9
Weight (Kg)	47	103	176	200	280

GAS BAKING OVEN + PROOFER

- Double layered sighting window.
- Reflective board installed inside oven to uniform heating effect.
- Using computerized pulse ignition and flame intensity monitoring system.



	BJY-2B+8PF-G (2 Deck Oven With 8 Pan Proofer)	BJY-1B+12PF-G (1 Deck Oven With 12 Pan Proofer)
Input Power (W)	1720	1660
Voltage/Phase (V/Ph)	220-240 / 1	220-240 / 1
Frequency (Hz)	50 / 60	50 / 60
Net Wattage (W)	282	202
Thermal Load (MJ/h)	120	60
Machine Dimension (mm)	1310 x 960 x 1810	1310 x 960 x 1459
Packing dimension (mm)	1410 x 1050 x 1970	1410 x 1050 x 1660

ELECTRICAL BAKING OVEN + PAN PROOFER

- Stainless steel body construction (Externally).
- Easy to operate.
- Oven operating range : 0-300°C.
- Timer range : 1 – 99 min.
- With top and bottom heat control



	BJY-2B+8PF-E (2 Deck Oven With 8 Pan Proofer)	BJY-2B+16PF-E (2 Deck Oven With 16 Pan Proofer)
Input Power (W)	16200	25600
Voltage/Phase (V/Ph)	380-415 / 3	380-415 / 3
Frequency (Hz)	50 / 60	50 / 60
Net Wattage (W)	336	475
Machine Dimension (mm)	1225 x 1100 x 1615	1625 x 1300 x 1650
Packing dimension (mm)	1360 x 1190 x 1790	1710 x 1390 x 1800



ELECTRICAL BAKING OVEN

- Stainless steel body construction (Externally).
- Easy to operate.
- Oven operating range : 0-300°C.
- Timer range : 1 – 99 min.
- With top and bottom heat control

	BJY-3B6P-E	BJY-3B12P-E
Input Power (W)	22500	34200
Voltage/Phase (V/Ph)	380-415 / 3	380-415 / 3
Frequency (Hz)	50 / 60	50 / 60
Net Watt (W)	423	588
Machine Dimension (mm)	1255 x 1165 x 1730	1615 x 1275 x 1730
Packing dimension (mm)	1360 x 1285 x 1885	1707 x 1390 x 1885
No. of Pan	6	12



Chicken Rotisserie

Making food irresistible



TG4

TDR5 / TDR8 Manual

TDR5+5 / TDR8+5 Manual

MANUAL ROTISSERIE

Model	TG4	TDR5 Manual	TDR5+5 Manual	TDR8 Manual	TDR8+8 Manual
Chicken Capacity	16	20	20+20	40	40+40
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50Hz / 60Hz	50Hz / 60Hz	50Hz / 60Hz	50Hz / 60Hz	50Hz / 60Hz
Power (Kw)	5.2	6.6	13.2	10.5	21
Dimension (WxDxH) mm	825 X 590 X 750	835 X 660 X 895	835 X 660 X 1775	995 X 830 X 1050	995 X 830 X 2080
Weight (Kg)	80	130	266	185	375
Gross Weight (Kg)	93	152	306	216	435

Programmable Rotisserie

Top features

- Control with programmable settings
- Saves up to 25% on energy
- Cook correction technology and eco-cooking save an additional 5% on energy use

Standard characteristics

- 99 programs with up to 3 cook stages per program
- USB connection for easy transfer of data and programs
- Outstanding food quality: high-speed convection for even cooking



TDR5 / TDR8 Programmable

TDR5+5 / TDR8+8 Programmable

PROGRAMMABLE ROTISSERIE

Model	TDR5 Programmable	TDR5+5 Programmable	TDR8 Programmable	TDR8+8 Programmable
Chicken Capacity	20	20+20	40	40+40
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50Hz / 60Hz	50Hz / 60Hz	50Hz / 60Hz	50Hz / 60Hz
Power (Kw)	6.6	13.2	10.5	21
Dimension (WxDxH) mm	835 X 660 X 895	835 X 660 X 1775	995 X 830 X 1050	995 X 830 X 2080
Weight (Kg)	130	266	185	375
Gross Weight (Kg)	152	306	216	435

PROGRAMMABLE ROTISSERIE GAS

Model	TDR8 Programmable Gas	TDR8+8 Programmable Gas
Chicken Capacity	40	40+40
Voltage	1N~ 230 V	1N~ 230 V
Frequency	50Hz / 60Hz	50Hz / 60Hz
Power (Watt)	370	740
Dimension (WxDxH) mm	1005 X 830 X 1065	1135 X 836 X 2095
Gas Power	14.3 kW (Hi) - 15.9 kW (Hs)	28.6 kW (Hi) - 31.8 kW (Hs)
Gas Inlet	1/2"	1/2"
Gas Pressure - Min-Max	15"mbar - 50"mbar	15"mbar - 50"mbar
Weight (Kg)	208	412
Gross Weight (Kg)	233	490

Manual Rotisserie

Top features

- Control with manual settings
- Saves up to 25% on energy
- Set time, temperature and start of the rotisserie

Standard characteristics

- Striking display created by infrared halogen lamps
- Door at control side, optional door on customer side
- Removable parts for easy cleaning





Multisserie with grease collector



Multisserie with grease collector and internal condenser



Multisserie with grease separator



Multisserie with grease separator and internal condenser

Multisserie

The Multisserie is a revolution in visual cooking and merchandising. Designed to give extra prominence to your products, the Multisserie allows your customers a 270-degree view of the cooking theatre.

The Multisserie is equipped with an internal condenser. The condenser transforms steam into drain water during the cooking cycle. Moreover, it loses steam at the end of the cycle. This provides maximum safety as no steam will escape from the Multisserie when your operator opens the door.



Auto Clean Rotisserie

MULTISSERIE				
Model	Multisserie GC	Multisserie GC+IC	Multisserie GS	Multisserie GS+IC
Chicken Capacity	60	48	60	60
Voltage	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50Hz	50Hz	50Hz	50Hz
Power (Kw)	21	21	21	21
Dimension (WxDxH) mm	995 X 1320 X 1885	1008 X 1341 X 2215	995 X 1320 X 1885	995 X 1320 X 2215
Breaker	32/55 A	32/55 A	32/55 A	32/55 A
Temperature range	20-250°C	20-250°C	20-250°C	20-250°C
Weight (Kg)	360	435	390	435
Gross Weight (Kg)	475	565	505	565

Other Equipments



Merchandiser Hot Island 120 - 2 level



Merchandiser Multi Deck - 5 Level

AUTO CLEAN ROTISSERIE			
Model	TDR 5 s Auto-clean	TDR 8 s Auto-clean	TDR 8 i Auto-clean
Chicken Capacity	20	40	40
Voltage	1N~ 400/230 V	3N~ 400/230 V	3N~ 400/230 V
Frequency	50Hz / 60Hz	50Hz / 60Hz	50Hz / 60Hz
Power (Kw)	10.5	10.5	10.5
Dimension (WxDxH) mm	885 X 760 X 1735	1050 X 915 X 1800	1050 X 915 X 1800
Weight (Kg)	180	245	245
Gross Weight (Kg)	285	285	285

1600 Series Impinger® Low Profile Conveyorized Oven

Faster Bake Times

- Improved Response to Customer
- Advanced Air Impingement Enhances Product Quality and Uniformity
- Optional FastBake Technology Reduces Cook Time by Up to An Additional 35% With No Food Quality Loss or Noise Increase

Easier Operation

- Digital Controls with Single On/Off Switch
- Microprocessor Controlled Bake Time/Conveyor Speed
- Locked Setting to Prevent Unintended Changes
- Fluorescent Display Indicating Temperature, Belt Speed, Thermostat, and Diagnostic Messages



All 1600 Models	Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked
	80" (2032 mm)	60½" (1537 mm)	44⅞" (1121 mm)	63⅜" (1610 mm)	66⅜" (1686 mm)

Model No.	Agency	Utility	Input Rate	Voltage	Hertz	Phase	Supply
1633-000-E	NSF/AGA/CE	Natural	110,000 BTU 32.2 kW (116 MJ)	230	50	1	3
1634-000-E	NSF/AGA/CE	LP		230	50	1	3
1629-000-N	-	Electric	22 kW	415/240	50	3	5

1400 SERIES IMPINGER® I SINGLE BELT CONVEYORIZED OVEN

- Customer specific finger setups provide menu flexibility
- Stackable up to two (2) high
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop
- 40" (1016 mm) baking chamber
- Temperature is adjustable from 260° to 600° F (121° to 316° C)
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides
- Oven start-up/check-out by Manitowoc STAR authorized service agent included in price
- Digital control panel
- Front loading glass access door with cool to the touch handle
- Front removable fingers and side removable belt for easy cleaning
- Reversible conveyor



All 1400 Models	Length	Depth	Height Single	Height Double Stacked
	78" (1981 mm)	58" (1473 mm)	52" (1321 mm)	64⅝" (1641 mm)

Model No.	Agency	Utility	Input Rate	Voltage	Hertz	Phase	Supply
1457-V00-B	AGA/UL EPH	LP	120,000 BTU/Hr. 32.5 kW 126.6 MJ	240	50	1	3
1454-000-N	UL EPH	Electric	27 kW	380Y/220	50	3	5

1100 SERIES IMPINGER® II CONVEYORIZED OVEN

- Customer specific finger setups provide menu flexibility
- Stackable up to three (3) high.
- 8" (457 mm) wide, 56" (1422 mm) long conveyor belt with product stop
- 28" (711 mm) baking chamber
- Temperature adjustable from 250°F to 575°F (121-302°C).
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time
- Stainless steel top, front and sides.
- Oven start-up/check-out by Manitowoc STAR authorized service agent included in price
- Digital controls
- Front-loading glass access door with cool to the touch handle
- Front removable conveyor for easy cleaning
- Reversible conveyor



All 1100 Models	Length	Depth	Height Single	Height Double Stacked	Height Triple Stacked		
	56" (1422 mm)	39" (991 mm)	42" (1067 mm)	59½" (1511 mm)	62" (1575 mm)		
Model No.	Agency	Utility	Input Rate	Voltage	Hertz	Phase	Supply
1155-000-E	AGA/UL EPH/CE	LP	40,000 BTU/Hr. 11.7 kW/42.2 MJ	230	50	1	3
1164-000-E	CE/UL EPH	Electric	10 kW	400/230	50	3	5

PRONTO P52

- ImpingementWpwtl1 dose loop temperature control temperature range 100C(212F)275C(527F)
- Circulating air flow adjustable form 50% to 100%
- adjustable bottom IR (Infrared Radiation) to expedite cooking and help browning
- 50 menu profile shortcuts and fully customizable
- Real pictures shortcut, fully customizable
- Manual cooking in 2 steps with full control of oven temperature, cooking time and fan speed
- Adjustable Energy saving Mode - idle time & temperature
- USB for Menu Profile Upload



SPECIFICATION

Dimension (mm) DxWxH (with door handle & Legs)	689 x 520 x 613
Dimension (mm) DxWxH (with-out door handle & Legs)	627 x 520 x 550
Volts	220-240 V
Current	21A
Phase	1
Frequency	50 / 60 Hz
Watt	4500W
Net Weight (kg)	56.5

COUNTERTOP IMPINGER® (CTI) 2504 CONVEYORIZED ELECTRIC OVEN

- Cooks food under jets of hot air
- Decreased cooking times
- Crisping of food
- No need for constant tending
- Easy to program and adjust
- Precise control
- Preset menu buttons



SPECIFICATION

Width 31" Conveyor	899
Width 50" Conveyor	1270
Depth	797
Height Single Stack	457
Height Double Stack	813
Input Rate	6 kW
Volts	240
Amps	25
Phase	1
Hz	50

DPP400W
Waterproof Pen Style

This waterproof digital thermometer is NSF certified and has automatic shut-off. Designed with anti-microbial additive to avoid bacteria growth and reduced stainless steel tip for a quick response time.



Temperature Range	-40° to 392°F / (-40° to 200°C)
Accuracy	±2°F (±1°C)
Resolution	0.1°
Response Time (in liquid)	<6 seconds
LCD Display	0.975" x 0.25 (22 mm x 6mm)
Stem Length	2.75" (70 mm)
Power	(1) 1.5V #LR44
Battery Life	500 Hours
Auto Off	10 min.
Water Resistance Rating	IPX7

DFP450W
Digital Pocket Test with Temperature Alarm

Our DFP450W Digital Pocket Test with adjustable Temperature Alarm was specifically designed for the harshest foodservice environments. The Instrument can be programmed to provide a visual alarm (blinking display) once the set temperature is reached. The initial default alarm temperature is 140oF (60oC). Potentially hazardous mercury thermometers are often used to check the extreme water temperature of commercial dish water. Eliminate the risk of a mercury spill; the DFP450W stores the maximum heat registered and is waterproof.



Temperature Range	-40° to 450°F (-40° to 232°C)
Accuracy	±2°F (±1°C)
Resolution	0.1°
Response Time (in liquid)	<6 seconds
LCD Display	0.875" x 0.375 (22 mm x 9.5mm)
Stem Length	4.75" (121 mm)
Power	(1) 1.5V #LR44
Battery Life	500 Hours
Auto Off	10 min.
Water Resistance Rating	IPX7 Dishwasher Safe

1236-70
1" Dial Espresso / Cafe Thermometer

The 1236-70 Espresso / Cafe Thermometer features a 1" dial and 5" stem. Packaged with a stainless steel vessel clip for use with frothing pitchers. It is field adjustable and NSF listed.



Temperature Range	0° to 220°F
Accuracy	±2°F
Housing Material:	Stainless Steel
Dial Diameter:	1" (25 mm)
Stem Diameter:	0.15" (3.6 mm)
Stem Length	5" (127 mm)
Lens Material:	Magnifying Polycarbonate
Weight:	0.5 oz (14 g)

335
Horizontal Glass Tube Refrigerator Thermometer

335 Horizontal Glass Tube Refrigerator thermometer features magnifying lens and hangs, stands or permanently mounts. It is NSF certified.



Temperature Range	-40° to 80°F (-40° to 25°C)
Accuracy	±2°F (±1°C)
Housing Material	Stainless Steel
Dimensions:	4.75 x 0.875" x 1.125" (121 mm x 22m x29mm)
Lens Material:	Food Grade Polycarbonate
Weight	1 oz (28 g)

TFS4
Multi-Station Digital Timer

The TFS4 Multi-Station Digital Timer is a high-performing and durable choice that has 4 different timer mode stations that can be used independently or simultaneously. Its large 4-station LCD and flashing lights allow for easy viewing. The TFS4 has four distinctive alerts with an adjustable volume control that makes it easy to hear from across a large room - making it the ideal timer for noisy work environments. The TFS4 features color-coded LED with distinctive beepers for each timer and coordinating key pad buttons.



Unit Range	99 Hours 59 Minutes
Resolution	Hours/Minutes Minutes/Seconds
Power Source	(4) 1.5V "C" 9374 AC Adapter(optional)
Memory / Recall	Yes
Modes	Counts up/down
Alarm Level (Decibel)	90 decibels
Housing	ABS Plastic
LCD Dimensions	3" x 3" (76 mm x 76 mm)
Weight	1 lb 6 oz (523 g)

TM99 A
Thermistor Temperature Instrument

For those applications where only one temperature is read at a time, the TM99A is an industry standard. It features Min/Max memory, hold, auto shut-off. LCD backlight for dark environments. The TM99A includes a pouch and 1075 general purpose probe.



Temperature Range	-40° to 150°C
Accuracy	±0.2°C (±0.3°F) or ±0.5% of reading, whichever is greater
Ambient Operating Range	0° to 50°C (32° to 122°F)
Resolution	0.1°
Display - LCD	13 mm (0.5")
Power	(2) 1.5V AAA
Battery Life	1800 hours
Auto Off	Yes (after 5 minutes)
Case Material	ABS
Weight	142 g (5 oz)

93233 K
EconoTemp™ Thermocouple Instruments & Kits

The EconoTemp's™ slim line design sits nicely in the palm of your hand and provides an ergonomic grip. The removable rubber boot provides superior impact resistance and withstands multiple drops from six feet onto a cement floor and has molded tabs on the side to hold and store needle probes.



Kit Includes

- 32311-K Instrument
- 50012-K Probe
- 50306-K Probe
- 50336-K Probe
- 14235-Case
- 9368-Wall Bracket

Temperature Range	-40° to 500°F (-40° to 260°C)
Accuracy	±1°F (±0.5°C)
Housing Material	ABS
Resolution	1°
Power	(3) 1.5V AAA
Battery Life	4500 hours
Auto Off	10 min.
Weight	6 oz (170 g)

25HP
HACCP Professional Refrigerator/Freezer

The 25HP HACCP Professional Refrigerator/Freezer thermometer hangs or stands. It features a HACCP reference dial and is NSF certified.



Temperature Range	-20° to 80°F (-29° to 27°C)
Accuracy	±2°F (±1°C)
Housing Material	Stainless Steel
Dimensions	2.375 x 1.5" x 3" (60 mm x 38 mm x 76 mm)
Lens Material	Glass
Weight	1.5 oz (43 g)

26HP
HACCP Dial Hot Holding Thermometer

The 26HP Hot Holding Cabinet Thermometer can hang or stand, is NSF certified and features a HACCP reference dial and HACCP guidelines.



Temperature Range	100° to 175°F (38° to 80°C)
Accuracy	±3°F (1.5°C)
Housing Material:	Stainless Steel
Dial Diameter:	2" (50 mm)
Lens Material:	Glass
Weight:	1.5 oz (43 g)

412
Infrared with Laser & Thermocouple Jack

The 412's innovative design incorporates a Non-contact Infrared Thermometer to measure surface temperature with a Thermocouple Jack to measure internal temperature. The 412 features a Distance to Spot Ratio of 12 to 1. It is loaded with features including single-dot laser sighting, high and low alarms, back-lit LCD for easy viewing, automatic data hold and AVG, MAX, MIN, DIF and Locks Modes.



Temperature Range	Infrared -76° to 932°F (-60° to 500°C) Type K Thermocouple Jack -83° to 1999°F (-64° to 1400°C)
Infrared Accuracy	Infrared ±4°F (±2°C)
Probe Accuracy	Thermocouple Jack ±2°F (±1°C)
Resolution	0.1°/1° above 200°F
Ambient Operating Range	32° to 122°F (0° to 50°C)
Laser	Single Dot
Distance to Spot (D:S):	12:1
Emissivity	0.95 default Adjustable from 0.10 to 1.0
Power	(2) 1.5V AAA
Battery Life	180 Hours
Auto Off	60 sec.
Weight	6 oz (170 g)

1246-01C
-40/180F Pocket Test Thermometer

The 1246-01 Bi-Metal Pocket Test features a red protective sheath with antimicrobial additive, adjustment tool and pocket clip. NSF certified.



Temperature Range	-40° to 180°F (-40° to 80°C)
Accuracy	±2°F (±1°C)
Housing Material:	Stainless Steel
Dial Diameter:	1" (25 mm)
Stem Diameter:	0.150" (3.0 mm)
Stem Length	5" (127 mm)
Lens Material:	Magnifying Polycarbonate
Antimicrobial Plastic	Yes Sheath Only
Weight:	0.5 oz (14 g)

35100-K
AquaTuff™ Waterproof Thermocouple Instrument

The AquaTuff™ 35100-K model is a high accuracy instrument designed to withstand the harsh environments in a kitchen or in food processing. The ABS housing is extremely durable and IPX7 waterproof rated. The housing is ergonomic with a tapered design and curved back to fit nicely in your hand. The 35100-K can be used with any Type K thermocouple probe with a standard mini-connector.



Temperature Range	-100° to 999°F (-73° to 537°C)
Accuracy	±0.5°F (±0.3°C)
Housing Material:	ABS Plastic
Resolution	0.1°
Power	(2) 1.5V AAA
Battery Life	1800 hours
Replacement Item for	38653-K / 38658-K
Weight:	5 oz (142 g)

**93710-Kits
HACCP Manager Solo Kit**

The HACCP Manager Kit provides the software, hardware and PC interface for the collecting, reporting, analyzing and storing of product temperature records and checklist documentation. The Handheld is a data-collecting instrument designed to simplify the gathering of temperatures and the documentation of corrective actions as well as managing standard checklist processes.



Temperature Range	-99.9° to 999.9°F (-73.2° to 537.7°C)
Accuracy	±1°F (±0.5°C) or ±0.2% of reading
Ambient Operating Range	32° to 122°F (0° to 50°C)
50209-K MicroNeedle Probe	
Temperature Range	-100° to 500°F (-73° to 260°C)
Response Time	1 second (liquid)
Max Tip Temp	500°F (260°C)
Max Cable Temp	176°F (80°C)
Extended Cable Length	48" (1.2 m)

**DPS300
Swivel Head Digital Pocket Test**

Most Digital Pocket Tests in today's market either don't have a swivel head, or swivel 90° or less. The unique DPS300-01 allows you to swivel 90° in either direction for a total of 180°. This Swivel Head design will stop at 30°, 45°, 60° or 90° increments, in both directions, allowing for easier temperature readings at any angle.



Temperature Range	-40° to 302°F (-40° to 150°C)
Accuracy	±2°F (±1°C)
Resolution	0.1°
Response Time	<18 seconds
Stem Length	4.75" (121 mm)
Shaft Diameter	0.150" (3.8 mm)
Housing	ABS Plastic
Power	(1) 1.5V #Lr44
Auto Shut-Off	10 min
Display LCD	0.5" (13 mm)
Weight:	1 oz (28 g)

Probes



**50332-K
Hand Held Air Probe**



**50207-K
MicroNeedle Chiseled Tip**



**50306-K
Oven/Cooler/Freezer Probe**



**50012-K
120° Angle Surface Probe**



**50014-K
Weighted Griddle Surface Probe**

MIXERS

Three kitchen shifts a day. Seven days a week. For nearly a century. Iconic KitchenAid® Stand Mixers have long been the appliance of choice for artisanal bakers. Best in class construction delivers extraordinary power, strength, and capacity. High-performance motors easily knead the stiffest bread dough. Ten adjustable mixing speeds allow you to whip up meringues without missing a beat. And with up to 6.9 L capacity, doubling or even tripling any batch of cookies will never be an issue.

Who hasn't wished for an extra helping hand during a breakfast or dinner time rush? The superior versatility of the KitchenAid® Hand Mixer is at the ready. Powerful, yet nimble, our hand mixers can easily whip up a creamy filling or sweet icing while your stand mixer has its beater busy. A more capable sous-chef doesn't exist anywhere.



	TILT HEAD STAND MIXER 5KSM 3311	TILT HEAD STAND MIXER 5KSM 150	BOWL LIFT STAND MIXER 5KPM 5 / 50	BOWL LIFT STAND MIXER - 5 KSM 7590 / 5KSM 7591
Wattage (Input)	250 W	300 W	315 W	500 W
Voltage	220-240 V	220 - 240 V	220 - 240 V	220 - 240 V
Motor type	Direct Current (DC) with Direct Drive	Alternative Current (AC) with Direct Drive	AC (alternating current) with direct drive	DC (direct current) with direct drive
Speed Selections	Variable 10 ½ Speeds	58 - 220 RPM	60 - 265 RPM	40 - 200 RPM
Mixing Action	Planetary	Planetary	Planetary	Planetary
Bowl Size	3.3 L	4.8 L	4.8 L	6.9 L
Material Body	Full die cast metal	Die-cast zinc	die - cast zinc	die - cast zinc
Dimensions Product (hxxwx d)	31.2 X 19.8 X 31.2 cm	36.2 X 22.2 X 34.3 cm	41.1 X 33.8 X 26.4 cm	41.9 X 28.7 X 37.1 cm
Net Weight	7.3 Kg	10.6 Kg	12 Kg	12.2 Kg
Max. Dough Capacity	680 g of all-purpose flour and 8 egg whites (medium)	1 kg (8 cups) of all purpose flour 800 g (6 cups) of whole wheat flour	1 kg (8 cups) of all purpose flour 800 gms (6 cups) of whole wheat flour	All-purpose flour 2.2 kg (16 cups) Whole wheat flour 1.75 kg (14 cups) Egg white 19 (medium), Whipped cream 1.9 L, Cake 4.5 kg,

ELECTRIC KETTLE

A cup of warm herb tea is all you need to start a new day or refresh yourself from the day's fatigue. The KitchenAid 1.25 L Electric Kettle ensures you get to your cup quickly, with no effort, and it's a delight to place on the counter top.

Introducing the 1.7 L Electric Kettle, the perfect complement to the KitchenAid range of quality products. Expect exceptional performance thanks to the variable temperature settings and 30 minutes hold temperature feature, a sleek modern shape and soft grip handle. This stylish and chic addition will enhance any kitchen space.



5 KEK 1222



5 KEK 1722



5 KEK 1522

	5 KEK 1222	5 KEK 1722	5 KEK 1522
Wattage (Input)	2200 W	3000 W	2400 W
Kettle Capacity	1.25 L	1.7 L	1.5 L
Material Body	CFM	Stainless Steel With Paint Layer	Aluminium
Interior Material	Stainless Steel	Single Wall Stainless Steel	Plastic Inner Wall, Stainless Steel Inner Base
Dimensions Product (hxxwx d)	26.16 X 17.8 X 22.6 cm	25.7 X 21.8 X 15 cm	21.8 X 26.3 X 21
Net Weight	1.14 Kg	1.2 Kg	2.1 Kg
Temperature Single Wall	Upto 100° C (Boiling Only)	50°C - 100°C	-
Voltage	220-240 V	220-240 V	220-240 V
Cordless Operation With 360° Base	Yes	Yes	-
Concealed Heating Elements	Yes	Yes	-
Removable Limescale Filter	Yes	Yes	-
Removable Lid	Yes	Yes	-



SLO JUICER - 5 KVJ 0111

The KitchenAid® Maximum Extraction Juicer (Slow Juicer) gives you more juice with less prep work, featuring a patented* two stage blade and auger system and wide chute. This juicer also comes with 3 pulp screens for low pulp, high pulp and sauces. Perfect for hard, soft or leafy fruits and vegetables.

Wattage (Input)	250 W
RPM (For Both Forward & Reverse)	80
Material of Body	Die Cast Metal
Material Juicing Bowl	Bpa Free Ultimate, Crystal Plastic
Dimensions Product	45.47 X 29.2 X 17.27 cm (hxwxd)
Net Weight	11.3 Kg
On / Off Switch	Yes
Blade / Auger System	Yes
Wiper Basket	Yes



DIAMOND BLENDER 5KSB 1585

Named after its faceted jug design and intensely durable construction, the Diamond Blender is particularly suited to hot liquids and thick sauces that are blended to perfection in an innovative vortex design.

Wattage (Input)	615 W
Peak Output Motor	0.9 HP
Voltage	220 - 240 V
Frequency	50 - 60 Hz
Revolutions Per Minute (Starting From Hot Foods)	2000 to 11500
Diamond Pitcher Capacity	1.75 L
Cord Length	114.3 cm (Under Base Storage)
Dimensions Product (hxwxd)	41.9 X 22.9 X 21.6 cm
Net Weight	4.5 Kg



FOOD CHOPPER 5 KFC 3511

“One touch. Two speeds. Precise results.”
The 3½ cup (850 ml) Food Chopper with BPA Free bowl and lid is ideal for chopping nuts, basil or garlic and pureeing cooked vegetables for baby food. Add olive oil directly through the lid to create a perfect pesto without the mess.

Wattage (Input)	240 W
Motor Type	AC (Alternating Current)
Voltage	220 - 240 V
Frequency	50 - 60 Hz
Revolutions Per Minute (Speed 1 to 2)	2450 To 3450* Rpm
Material Of Motor Body	Plastic
Dimensions Product	22 X 15.2 X 15.2 cm (hxwxd)
Net Weight	1.3 Kg



FOOD PROCESSOR 5KFP 1444

The 3.3 L KitchenAid Food Processor is designed for life's cooking challenges in all their glory. It's a reliable helper that cooks adore as it turns 'sophisticated' into 'simple'.
Featuring the revolutionary ExactSlice™ system, this ingenious kitchen companion allows you to easily switch from thick to thin and small to large slicing. Robust and powerful enough to use every day, with the flexibility to help you create a range of wonderful dishes, from perfect pies and pizzas to the most delicate of cakes and desserts.

Wattage (Input)	300 W
Motor Type	AC (Alternating Current)
Voltage	220 - 240 V
Frequency	50 - 60 Hz
Dimensions Product	43 X 30 X 27.6 cm (hxwxd)
Net Weight	6.1 Kg



SLOT TOASTER - 5 KMT 223

Experience the perfect start to every morning with the KitchenAid Toaster. A one touch control raises and lowers bread on demand, Crumpet and Defrost buttons toast everything just the way you want and a Keep Warm button keeps toast warm until you're ready without additional browning.

Preparing deliciously golden toast and crumpets is easier than ever with the 2 Slot Automatic Toaster. The motorised lift button gently lowers and raises your bread, and the blue LCD display keeps track of your personal settings, so you can enjoy your toast just the way you like it, every morning.

Wattage (Input)	1100 W
Voltage	220 - 240 V
Frequency	50 - 60 HZ
Body Material	All Metal
Number of Slots	2
Dimensions Product	21 X 19.7 X 29.2 cm (hxwxd)
Net Weight (Product Accessories)	2.3 Kg
Removable Crumb Tray	Yes
Special Functions	Keep Warm, Bagel, Defrost, Reheat, Toast/Cancel

TS 678

- No more flaming, no more pollution ,Create an enjoyable inner environment. Enhance the durability of the inner environment by excluding the smoke and hazardous gas.
- With both cable control and build-in panel control is equipped for easy operation.
- 7 Power ranges for adjustment. Customize your food service facility and revolutionize commercial induction equipment available. ideal for demonstration cooking, suite service, catering and buffets.
- Thermal efficiency of more than 90%.
- Automatic cookware material suitability check and overhead alarm protection.
- Digital frequency conversional micro-computer system to protect the IGBT.
- High quality IGBT made in Siemens.



Specification

Adjustable Power	320W - 2200W
Voltage	220 V - 50 Hz
Dimensions (mm)	340x340x75
Net Weight	5.2 kgs
Placket size (mm)	318x318 mm

TS 3501

- Type: TABLE TOP COMMERCIAL
- Model Number/Name: TS-3501
- Usage/Application: Commercial cooking
- Color: Black
- Features: Digital



Specification

Rated Power	3500w
Voltage	3.5 kW
Dimensions (mm)	410x380x95 mm
Type	Table Top

TS-26C02

- Ceramic Glass
- Germany IGBT
- Touch control
- Multi files firepower
- 480 minutes timer
- LED digital display
- Benchtop / Flush bonading



Specification

Rated Power	2600W
Voltage	220 V - 50 Hz
Overall Size (LWH)	302x374x80 mm
Embedded Size	280x355 mm

TC-34C01



Specification

Rated Power	3400W (L2000W+R2600W)
Voltage	220 V - 50 Hz
Overall Size (LWH)	735x435x80 mm
Embedded Size	680x400 mm

ECOMAX 602 HOOD-TYPE DISHWASHER

The dishwasher for ergonomic and efficient work processes in the kitchen. Combined with tables, it is a powerful partner for the catering and hotel sector.

FEATURES

- The 4-sided closed hood keeps energy and humidity in the system and saves up to 3 kW energy.
- Deep-drawn wash tank for easy cleaning.
- Rotating wash and rinse arms for an even water distribution.
- Negative stamped nozzles prevent blocking.



Model	602-31
Cycle Time	60/120 Sec.
Voltage	380-415 / 50 / 3N
Booster Heating	11 Kw
Wash Pump	0.4 Kw
Total Loading	11.5 Kw
Fusing	3 X 20A
Capacity Cycle	60 Racks /H
Tank Capacity	21 L
Water Consumption	2.8 L/Rack
Tank Heating	2.5 Kw
Size (mm)	635 X 742 X 1960 (WDXH)
Loading Height (mm)	440
Rack Size (mm)	500 X 500

ECOMAX G404-10B COMPACT GLASSWASHER

The fast and reliable glasswasher in compact design. Perfect for start-ups, small bars or restaurants.

FEATURES

- Electronic control with digital temperature indication for easy operation.
- Rotating wash and rinse arms for an even water distribution.
- Indented nozzles prevent blocking.
- Deep drawn rack track for easy cleaning.



Model	G 404-10B
Cycle Time	60 / 120 Sec.
Voltage	230/50/1 / - 400/50/3N
Booster Heating	1.9 Kw Standard - 5.6 Kw Alternative
Wash Pump	0.2 Kw
Total Loading	2.1 Kw Standard - 5.8 Kw Alternative
Capacity Cycle	60 / H
Tank Capacity	10 L
Water Consumption	2 L / Rack
Tank Heating	1.8 Kw
Size (mm)	436 X 534 X 700 (WDXH)
Loading Height (mm)	308
Rack Size (mm)	390 X 390

ECOMAX F504-10B DISHWASHER

With a high capacity of up to 60 racks per hour, this dishwasher is a reliable partner for club houses, bistros, and fast-food restaurants.

FEATURES

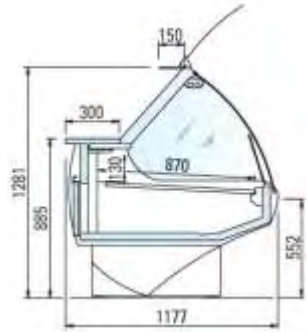
- USB connection for easier service access.
- Incl. connection cable, supply and drain hose for immediate operation.
- Thermostop function for guaranteed temperatures.
- Self-cleaning programme for hygienic cleanliness also in the machine.



Model	F 504-10B
Cycle Time	60 / 150 Sec.
Voltage	400/50/3N - 230/50/1
Booster Heating	5.6 Kw Standard - 1.9 Kw Alternative
Wash Pump	0.35 Kw
Total Loading	5.9 Kw Standard - 2.2 Kw Alternative
Capacity Cycle	60 / H
Tank Capacity	25 L
Water Consumption	2.3 L / Rack
Tank Heating	1.8 Kw
Size (mm)	576 X 604 X 820 (WDXH)
Loading Height (mm)	360
Rack Size (mm)	500 X 500

Serve-over counters

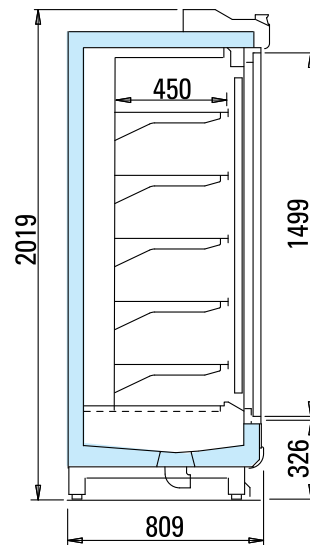
ASPEN



Aspen	Length with ends	Length without ends	Working temperature	Horizontal display surface	Power consumption	Weight
	mm		°C	m ²	W	kg
1250	1350	1250	0°C / -2°C +2°C / +4°C	1,08	603	230
1875	1975	1875		1,63	817	290
2500	2600	2500		2,17	988	470
3750	3850	3750		3,26	1268	590
AA9°	1373	1323		0,9	603	220

Vertical glass-door

BREMA 5 Slim

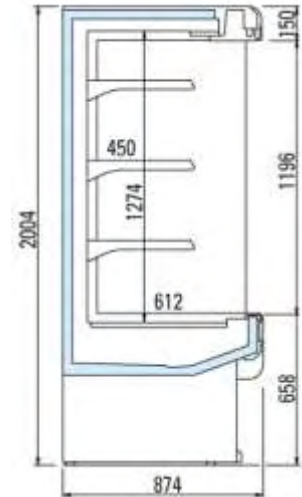


Brema 5 Slim	Length without ends	Working temperature	Horizontal display surface	Net volume	Weight
	mm	°C	m ²	dm ³ kg	
H200	1562	-18°C / -20°C	3,51	1001	325
	2343		5,27	1502	490
	3124		7,02	2002	650

Vertical multi-deck open chiller

Jaipur

Vertical refrigerated case suitable for the display and sale of cold cuts, dairy products, fruit and vegetables, meat. Thanks to its compact dimensions, this model is particularly suitable for specialised shops, for small supermarkets and for promotion areas within large sites. Produced in modules of 1250-1875-2500-3750 mm, it can be multiplexed and used for various layout solutions.

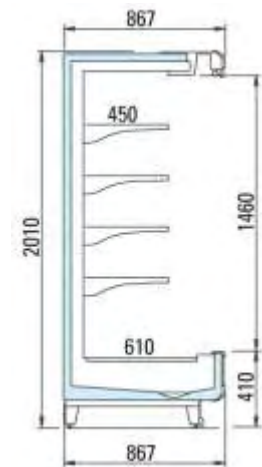


Jaipur	Length with ends	Length without ends	Working temperature	Horizontal display surface	Power consumption	Weight
	mm		°C	m ²	W	kg
1250	1330	1250	+2°C / +8°C	2,42	1291	265
1875	1955	1875		3,63	1638	355
2500	2580	2500		4,85	2744	550
3750	3830	3750		7,28	3476	730

Vertical multi-deck open chiller

GOA

The new Goa line is the ideal solution for small and medium store areas with construction features that ensure a high filling capacity with reduced dimensions. The simple design and careful attention to details make this cabinet very interesting even for the most demanding customers. Goa is a vertical wall cabinet open at the front, prearranged for food products with a remote condensing unit.



Goa	Length with ends	Length without ends	Working temperature	Horizontal display surface	Weight
	mm		°C	m ²	kg
1250	1330	1250	MEAT 0°C / +2°C DAIRY +2°C / +8°C	2,99	160
1875	1955	1875		4,48	230
2500	2580	2500		5,98	330
3750	3830	3750		8,97	480

Counter - Top for Open & Main Kitchen

- Excellent portability and plug & play installation for a mobile kitchen or cooking studio
- Simple approach to building your own kitchen by placing several units on the refrigerator
- Precise temperature control for sous vide cooking or tempura frying using a probe
- Temperature sensors (Optional only for TCK Model)



Model No.	CK26	CK35	CK226	CK235
Max Output	2.6 kW	3.5 kW	5.2 kW (2.6x2)	7 kW (3.5x2)
Amperage	12A	15A	24A	30A
Electricity	220-240V, 1PH, 50-60Hz			
Dimension (mm)	365 X 450 X 115		700 X 450 X 115	

Counter - Top for Open & Main Kitchen

- Excellent portability and plug & play installation for a mobile kitchen or cooking studio
- Simple approach to building your own kitchen by placing several units on the refrigerator
- Precise temperature control for sous vide cooking or tempura frying using a probe
- Temperature sensors (Optional only for TCK Model)



Model No.	TCK26	TCK35
Max Output	2.6 kW	3.5 kW
Amperage	12A	15A
Electricity	220-240V, 1PH, 50-60Hz	220-240V, 1PH, 50-60Hz
Dimension (mm)	365 X 455 X 115	365 X 455 X 115

Drop - In for Buffets

- 7 warming steps: 35°C, 40°C, 50°C, 60°C, 70°C, 80°C, 90°C (Water 1.5L)
- Don's stay limited to chafing dishes, but use unique trays to show your identity
- Simple maintenance and low cost
- Precise temperature control for warming and melting food



Model No.	BKPW	BKW	BKUW
Max Output	400W	400W	500W
Amperage	2A		
Electricity	220-240V, 1PH, 50-60Hz		
Dimension (mm)	296 X 370 X 80		

Custom Built-In for Commercial Kitchen

- Covers a wide range of power from 400 watts to 7kW for a variety of cooking
- The linear output power function allows each heating to remain stable
- Outstanding durability and performance



Model No.	BK26	BK35	NBK26	NBK35
Max Output	2.6 kW	3.5 kW	2.6 kW	3.5 kW
Amperage	12A	15A	12A	15A
Electricity	220-240V, 1PH, 50-60Hz			
Dimension (mm)	296 X 370 X 80			

Drop - In for Buffets

- Drop in on table, cooking station and culinary school
- Use for both warming and heating
- Zero harmful gas emission environment
- Metal body is more durable for high temperature cooking (only BKT / NBK Model)



Model No.	BKT18	BKT26
Max Output	1.8 kW	2.6 kW
Amperage	8.5A	12A
Electricity	220-240V, 1PH, 50-60Hz	220-240V, 1PH, 50-60Hz
Dimension (mm)	296 X 370 X 80	296 X 370 X 80

Drop - In for Buffets

- Covers a wide range of power from 400 watts to 7kW for a variety of cooking
- The linear output power function allows each heating to remain stable
- Outstanding durability and performance



Model No.	2BKH08P	3BKH12P
Max Output	800W (400W*2)	1.2kW (400W*3)
Amperage	4A (2A*2)	6A (2A*3)
Electricity	208-240V, 1PH, 50-60Hz	208-240V, 1PH, 50-60Hz
Dimension (mm)	800 X 380 X 90	1180 X 400 X 90

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