



PT GASTRO GIZI SARANA
COMMERCIAL F&B EQUIPMENT
SINCE 1986



PRODUCT CATALOGUE

2025


www.gastro.co.id

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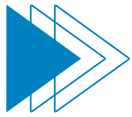
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ABOUT US

PT. GASTRO GIZI SARANA, KNOWN AS GASTRO, IS A PIONEER OF COMMERCIAL KITCHEN EQUIPMENT SUPPLIES IN INDONESIA

As the leading supplier in the industry of professional F&B equipment, Gastro has supplied to numerous F&B establishments including restaurants, hotels, caterings, and many other F&B businesses and facilities throughout the country.

Gastro is supported by leading HORECA international products of commercial kitchen equipment and is an exclusive agent for many brand,



- Best price guaranteed
- Ready stock for fast-moving equipment
- After sales service
- Ready stock for spare parts
- Top quality equipment with affordable price



Over 30 years of experience
Pioneer of F&B equipment supplier in Indonesia
Reliable equipment selection and service through years of expertise.

SCOPE OF SUPPLY



Fryers



Bakery Equipment



Cooking Ranges



Food Preparation



Bulk Cooking Equipment



Beverage Equipment



Ovens



Coffee Machine



Warming & Holding



Dishwashing Machines



Refrigeration Equipment



Stainless Steel Furniture



Ice Machines



Cold Storages



Ice Cream Machines

AFTER SALES SERVICE

For peace of mind to all customers, we offer high quality after sales service to all who value time and quality of their businesses

Our Facilities

Demo Kitchen & Showroom

Our company owns several facilities that are well equipped to give an excellent level of support with strong focus to our customers in this industry.

The Demo Kitchen and Showroom is available to let our customers experience the equipment trial and usage, assisted by our professional team. Our mission is to help the F&B businesses in selecting the right choices of equipment according to the for the business and operations requirement.

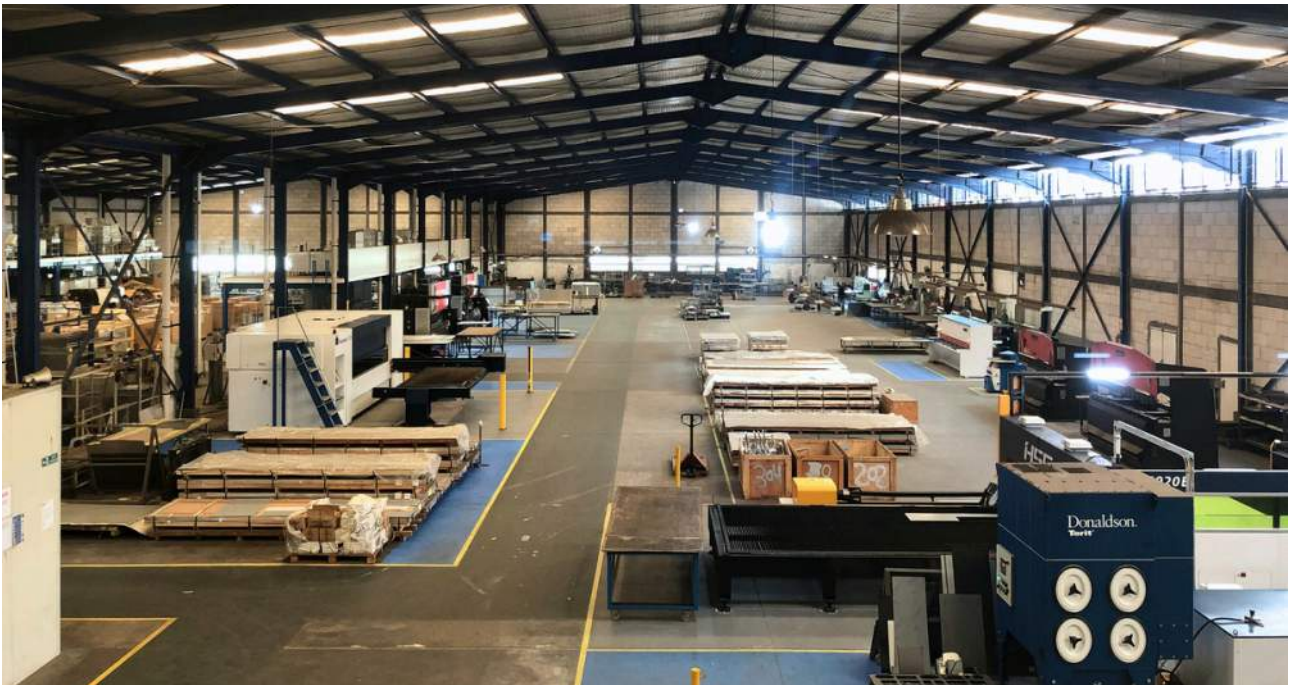
Fryers, ovens, ice cream machines, food preparation machines, blast freezers, blenders, snack equipment, and many other types of equipment can be seen and tested here on request in the demo kitchen. Sample equipment on display are also visible anytime in the showroom.



Factory - Stainless Steel Fabrication

Our Facilities

PT. Gastro owns a stainless steel fabrication plant and two warehouses in Sentul, Bogor as of 2023. The stainless steel fabrication plant is operated by our expert team, utilizing automatic machines such as automatic laser cutting machine and automatic bending machines to give a higher precision, quality and consistency to the stainless steel equipment we manufacture and supply.



The imported equipment from various countries, along with parts and components, are stored in our warehouse in big quantities. We are keeping a good amount of stock for the fast-moving equipment so that we can cater to our customers with fast delivery times.





Our factory manufactures insulated panels systems and together with our experienced engineers we provide full installation works and support for cold storages / walk-in chillers and freezers applications with a high quality standard. With a superior insulation system, a far more stable internal temperature due to the minimum loss of energy is guaranteed to provide an excellent environment for both the refrigeration system and stored food items. The refrigeration system will experience a much lower workload burden as it does not have to work as hard to recover the loss of energy inside the cold storage, thus significantly reducing the risk of downtime, resulting in a longer lifetime for the machine. Thanks to this, the stored food items are guaranteed to have a better quality and a longer shelf life due to a more stable temperature.

Another advantage is the superior hygiene of our cold storage. The superior insulation features tight gaps in-between the panel connection, minimizing the intrusion of moisture, thus preventing bacteria and mold growth that is harmful for the stored food items. The antibacterial properties of the panel skin also inhibits the excess growth of bacteria that promotes the food safety standards.

Our vision is to provide a high quality system with a superior performance and low overall cost of ownership to support your business.



We design, manufacture, and supply our cold storage panels and machines with the highest quality standard in the market

Our Kitchen Projects



COOKING EQUIPMENT

Waldorf

COBRA

HENNY PENNY
Engineered to Last

SHARP ROW

FLAME-MATE
富利®

TURBO FLAME
WESTERN COOKING

PRIMO

HATTORI

ROASTER

turbofan
CONVECTION OVEN SYSTEMS

MENUMASTER
Commercial

MORETTI FORNI
The SmartBaking Company®

M KN

UNOX

Kolb

PizzaMaster
NEW SOLUTIONS
OLD TRADITIONS

metos
kitchen intelligence

ozti

ALTO-SHAAM

fri-jado





Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand

Waldorf commercial kitchen equipment configurations offer more features and more combinations. This means more options and unlimited creative possibilities. Cleaner lines and consistency in modular design across the entire range enable units to fit together to create an almost seamless kitchen workspace. The industry preferred 800 mm depth ensures the efficient use of space, while easily accommodating the advanced performance features that define the Waldorf range.



Available in Stainless Steel, Chilli Red, Rich Burgundy and Gloss Black



Modular options - leg stand, cabinet, oven and refrigerated base



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Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand



RN8810G



RN8610G



RN8410G



RN8400G-LS



CH8900G-LS



CH8600G-LS



GP8900G-LS



GP8600G-LS



FN8120G



FN8120GE



PC8140G



SN8200G

Description	Model	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Gas Range 4 Burner on Gas Oven GN1/1	RN8410G	600 x 805 x 915	129,000	
Gas Range 6 Burner on Gas Oven GN2/1	RN8610G	900 x 805 x 915	188,000	
Gas Range 4 Large Burner on Gas Oven GN2/1	RN8910G	900 x 805 x 915	135,000	
Gas Range 8 Burner on Gas Oven GN 2/1	RN8810G	1200 x 805 x 915	240,000	
Gas Stove 4 Burner on Leg Stand	RN8400G-LS	600 x 805 x 915	106,000	
Gas Stove 6 Burner on Leg Stand	RN8600G-LS	900 x 805 x 915	159,000	
Gas Griddle 600 mm on Leg Stand	GP8600G-LS	600 x 805 x 915	50,000	
Gas Griddle 900 mm on Leg Stand	GP8900G-LS	900 x 805 x 915	75,000	
Gas Griddle 1200 mm on Leg Stand	GP8120G-LS	1200 x 805 x 915	102,000	
Gas Chargrill 600 mm on Leg Stand	CH8600G-LS	600 x 805 x 915	63,000	
Gas Chargrill 900 mm on Leg Stand	CH8900G-LS	900 x 805 x 915	95,000	
Gas Chargrill 1200 mm on Leg Stand	CH8120G-LS	1200 x 805 x 915	126,000	
Gas Deep Fryer 1 x 20 L	FN8120G	450 x 805 x 915	85,300	
Gas Deep Fryer 1 x 20 L with Digital Control	FN8120GE	450 x 805 x 915	85,000	1 Ph / 0.12 kW
Gas Deep Fryer 1 x 31 L	FN8130G	600 x 805 x 915	85,000	
Gas Deep Fryer 1 x 31 L with Digital Control	FN8130GE	600 x 805 x 915	85,300	1 Ph / 0.12 kW
Gas Pasta Cooker 1 x 40 L	PC8410G	450 x 805 x 915	44,000	
Gas Salamander 900 mm	SN8200G	900 x 420 x 400	30,000	



 Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand



GP8910GE



GP8120E-LS



RN8110G



RN8100G-LS



RN8610E



RN8600E-LS



RN8400E-LS



FN8127E



BP8080G



PC8140E



SN8200E

Description	Model	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Gas Solid Top on Leg Stand	RN8100G-LS	900 x 805 x 915	43,000	
Gas Solid Top on Gas Oven GN2/1	RN8110G	900 x 805 x 915	71,000	
Gas Griddle 900 mm on Electric Oven GN2/1	GP8910GE	900 x 805 x 915	76,000	3 Ph / 6.50 kW
Gas Griddle 1200 mm on Electric Oven GN2/1	GP8120GE	1200 x 805 x 915	102,000	3 Ph / 6.50 kW
Gas Tilting Bratt Pan 80 L	BP8080G	900 x 805 x 915	71,000	
Gas Tilting Bratt Pan 120 L	BP8120G	1200 x 805 x 915	85,000	
Electric Tilting Bratt Pan 80 L	BP8080E	900 x 805 x 915		3 Ph / 12.00 kW
Electric Tilting Bratt Pan 120 L	BP8120E	1200 x 805 x 915		3 Ph / 17.00 kW
Electric Range 6 Plate on Electric Oven GN2/1	RN8610E	900 x 805 x 915		3 Ph / 20.90 kW
Electric Range 4 Plate on Leg Stand	RN8400E-LS	600 x 805 x 915		3 Ph / 9.60 kW
Electric Range 6 Plate on Leg Stand	RN8600E-LS	900 x 805 x 915		3 Ph / 14.40 kW
Electric Griddle 600 mm on Leg Stand	GP8600E-LS	600 x 805 x 915		1 Ph / 7.20 kW
Electric Griddle 900 mm on Leg Stand	GP8900E-LS	900 x 805 x 915		3 Ph / 12.00 kW
Electric Griddle 1200 mm on Leg Stand	GP8120E-LS	1200 x 805 x 915		3 Ph / 16.20 kW
Electric Deep Fryer 1 x 27 L	FN8127E	450 x 805 x 915		3 Ph / 17.00 kW
Electric Pasta Cooker 1 x 40 L	PC8140E	450 x 805 x 915		3 Ph / 10.50 kW
Electric Salamander 600 mm with Adjustable Top	SN8100E	600 x 510 x 514		1 Ph / 3.60 kW
Electric Salamander 900 mm	SN8200E	900 x 420 x 400		1 Ph / 6.00 kW



Western Cooking Range by MOFFAT New Zealand

Cobra represents outstanding value, performance and most importantly reliability. Cobra is ideally suited to small and medium sized eateries whilst offering a flexible range of products. The Cobra range of Cooktops, Barbecues and Griddle Toasters have a unique open cabinet base offering increased storage space as standard.

Cobra is produced in Moffat's new state of the art production facility in Christchurch, New Zealand.



The 900 mm wide Cobra Oven Range features a full width oven with generous crown height.



Cast iron burners and vitreous enamel pot stands



Griddle top - machine finished 12 mm thickness, with piezo ignition



CR6D

Gas Range 4 Burner on Oven GN1/1
Dim. 600 x 800 x 915+170
Wt. 115 kg
Gas Pow. 104,800 BTU/hr



C6D

Gas Range 4 Burner on Open Cabinet
Dim. 600 x 800 x 915+170
Wt. 72 kg
Gas Pow. 75,100 BTU/hr



C6B

Gas Griddle 600mm on Open Cabinet
Dim. 600 x 800 x 915+170
Wt. 72 kg
Gas Pow. 34,000 BTU/hr



CR9D

Gas Range 6 Burner on Oven GN2/1
Dim. 900 x 800 x 915+170
Wt. 145 kg
Gas Pow. 138,300 BTU/hr



C9D

Gas Range 6 Burner on Open Cabinet
Dim. 900 x 800 x 915+170
Wt. 100 kg
Gas Pow. 112,600 BTU/hr



C9A

Gas Griddle 900mm on Open Cabinet
Dim. 900 x 800 x 915+170
Wt. 100 kg
Gas Pow. 51,200 BTU/hr



Gas Range Static Oven (CR6D, CR9D)

As the centrepiece of any kitchen the oven range needs to be a durable, dependable and adaptable workhorse. The Cobra oven range has a generous gastronorm capacity, with standard 2/1 GN or two 1/1 GN pans (900mm) and one 1/1 GN pan (600 mm) on each rack. Side hinged door (600 mm) and french doors (900 mm) give full width access. The high crown height means this oven can consistently deliver any volume required. The optional hob variations on top allow for a configuration between open burners and griddles to suit your specific needs. Our quality is in the detail - the design of pot stands, oven liners and even to the steel oven base tray are made for easy, effortless cleaning.



Gas Cooktop & Gas Griddle

The Cobra gas cooktop has been designed to meet every standard the busy kitchen demands. The cooktop is mounted on a cabinet base offering convenient storage. The simple lift-out 22MJ rated open burner provides exceptional performance and easy cleaning. Flame failure is standard with optional flame failure and standing pilot. The cast iron burners and trivets are finished to the highest quality in vitreous enamel for great looking durability.

Gas Barbeque (CB6, CB9)

Make a lasting impression with the cast iron grates with this heavy-duty barbecue. Used in either a flat or tilted position, they've got the ideal grate edge to produce a branded finish for visual appeal and taste. V-shaped cast iron burners, radiants and baffle plates are all easily removed for cleaning.

Single Pan Pasta Cooker & Noodle Boiler

The Cobra pasta cooker and noodle boiler is built for speed. Fully modular, and featuring a unique pan design, it comes well equipped for the continuous production of perfect pasta and noodle. From variable high boil to standby simmer our patented infrared burner system maintains constant water temperature and enables faster turnaround of product through outstanding recovery times from low heat settings. Flexibility of use is excellent too.



Gas Salamander

Melting, grilling or toasting? Then this salamander is the perfect choice. Able to be placed either on a bench or wall mounted, this salamander is a versatile and valuable addition to any modern kitchen. The power within Cobra salamanders is exceptional - the strong infrared burners offering far greater efficiency and high performance when compared to standard blue flame systems.



🔥 Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand



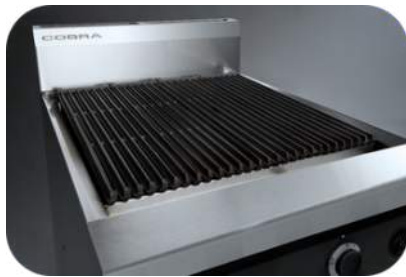
CB6

Gas Chargrill 600 mm on Open Cabinet
Dim. 600 x 800 x 915+170 mm
Wt. 90 kg
Gas Pow. 61,000 BTU/hr



CB9

Gas Chargrill 900 mm on Open Cabinet
Dim. 900 x 800 x 915+170 mm
Wt. 135 kg
Gas Pow. 91,500 BTU/hr



Gas Chargrill – reversible top grates, BBQ grates can be used flat or tilted.



CN4

Gas Noodle Cooker 1 x 40 L
Dim. 450 x 800 x 915+170 mm
Wt. 81 kg
Gas Pow. 43,700 BTU/hr

Pan 1.5 mm 316 stainless steel



CS9

Gas Salamander 900 mm
Dim. 900 x 422 x 450 mm
Wt. 42 kg
Gas Pow. 30,000 BTU/hr



CP4

Gas Pasta Cooker 1 x 40 L
Dim. 450 x 800 x 915+170 mm
Wt. 81 kg
Gas Pow. 43,700 BTU/hr

Pan 1.5 mm 316 stainless steel
Complete with 6 stainless steel baskets
Basket immersion depth 165 mm





🔥 Powerful, Heavy Duty Cooking Range by MOFFAT New Zealand



Even the smallest kitchen will generally have a big need for a good fryer. That's why the Cobra fryer has been carefully designed to deliver the highest levels of performance – it's vital this valuable tool continues to deliver consistent quality. The Cobra fryer features a stainless steel pan and external finish. It's the fryer that can take the knocks, and just keep delivering. It also has an effective 'cool zone' that delivers longer oil life, high efficiency and it's easy to clean.



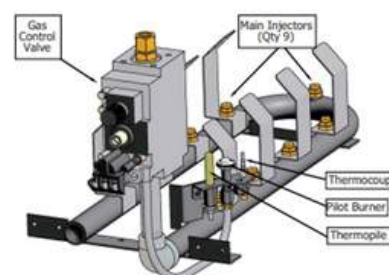
CF2

Gas Fryer 1 x 18 L
 Dim. 400 x 800 x 915+170 mm
 Wt. 57 kg
 Gas Pow. 85,300 BTU/hr

25 kg/hour production rate
 Complete with 2 baskets
 100-190°C mechanical thermostat

Standard Features:

- Multi-jet Target Burner for high frying efficiency
- Thermostat 100 to 190°C
- 25 kg/hour production rate
- Open tank design for ease of cleaning
- 30 mm drain valve
- Flame failure and pilot
- Baskets and lid included
- Adjustable front feet and rear rollers



Imperial gas fryer is the legendary American-made fryer that has existed for decades. Perfectly suitable for restaurants that fry a good amount of fried items. Easy to use, durable and easy to maintain, consistently reliable performance.



IFS-40

Gas Fryer 1 x 22 L

Dim. 394 x 845 x 1162 mm

Gas Pow. 105,000 BTU/hr

TUBE FIRED BURNERS

- High efficiency cast iron burners have a large heat transfer area.
- 105,000 BTU (31 KW) total output.
- Millivolt temperature control circuit.
- Snap acting thermostat has a 200° F - 400° F (93° C-204° C) temperature range.
- Fast recovery to desired temperature.
- Heats oil quickly producing a better tasting product with less oil absorption.
- 100% safety shut-off.

LARGE COOL ZONE

- Captures and holds particles below the tubes, out of the fry zone.
- Reduces taste transfer.

STAINLESS STEEL FRYPOTS

- Frypot tubes and sides are robotically welded stainless steel to virtually eliminate leaks.
- Frying area is 14" x 14" (356 x 356 mm).
- Fine mesh wire crumb is included.
- Recessed bottom facilitates draining, slants toward the drain.
- 1-1/4" (32 mm) full port drain valve empties frypot quickly and safely.
- Two large, nickel-plated fry baskets with vinyl coated, heat protection, handles are included.
- Basket hangers are stainless steel.

EXTERIOR FEATURES

- Welded and polished stainless steel seams.
- Stainless steel front, door, sides, basket hanger and frypot.
- Full heat shield protects control panel.
- Full bottom chassis provide structural support.
- Plate mounted 6" (152 mm) heavy duty stainless steel legs or optional casters assures secure support.

All-Purpose “Workhorse” Fryer

Global supplier of innovative foodservice solutions, including fryers, rotisseries, merchandisers, and holding equipment for the F&B industry’s most demanding, high-volume kitchens that require hard-working equipment. Founded in 1956 in Eaton, Ohio USA, Henny Penny is recognized globally by various QSRs for product reliability and excellent after sales service. Henny Penny products are known to be “Engineered to Last”.

320 Series Open Fryer



From freezer-to-fryer side items to freshly breaded products, Henny Penny’s 320 Series open fryers offer the wide-ranging performance that today’s commercial kitchens demand. Designed with built-in filtration and a host of easy-to-use oil management features, the 320 Series combines high-volume capability with world-class efficiency. And thanks to Henny Penny’s class-leading temperature recovery, the 320 Series helps you truly do more.



OFG 321

Gas Open Fryer Single Vat
W 441 x D 949 x H 1118 mm
Oil Cap. 1 x 30 L
Gas Pow. 85,000 BTU/hr
Volt. 230/1/50



OFG 322

Gas Open Fryer Double Vat
W 848 x 949 x H 1118 mm
Oil Cap. 2 x 30 L
Gas Pow. 170,000 BTU/hr
Volt. 230/1/50



OFG 323

Gas Open Fryer Triple Vat
W 1254 x D 949 x H 1118 mm
Oil Cap. 3 x 30 L
Gas Pow. 255,000 BTU/hr
Volt. 230/1/5



Computron 8000

Computron 1000

A REAL KITCHEN WORKHORSE

All about versatility: more menu choices, faster temperature recovery and greater throughput. No matter the configuration, the 320 Series helps you cook more loads per hour — making it an indispensable “go-to” fryer for a wide range of applications.

BETTER PERFORMANCE THROUGH BETTER DESIGN

Heavy-duty construction, easy-to-clean stainless steel, designed with superior durability. Narrow footprint to maximize valuable floor space and manoeuvrability.

OIL AND ENERGY MANAGEMENT MADE EASY

Built-in filtration and easy-to-use control, designed with oil and energy management at the forefront. Effectively regulates temperature and extend oil life due to strategically placed cold zones, high-efficiency elements and burners, and advanced heating units. The 320 Series comes with built-in oil filtration standard. That means no separate pumps and pans, no need to handle hot oil and no costly upgrade like the competition.

TOTAL CONTROL

Monitor and track filtering in the most efficient way possible.


When you select the oil-saving Computron 8000 control package, you get the tools you need to manage your oil more precisely than ever before:


- 12 programmable cook cycles
- Customizable filter tracking
- Optional filter prompt
- Proportional control
- Load compensation
- Water detection alert
- Idle/Melt/Clean-out modes
- 16-character digital display with multiple language settings

🔥⚡ All-Purpose “Workhorse” Fryer

KEY FEATURES

 **Fast recovery time**

 **Built-in filtration ranging from manual to fully automated**

 **Lower energy requirements and cost**



OFE 142



OFE 141



OFE 322 C1000



OFE 321 C1000



OFG 342 C8000



OFG 391 C8000

Description	Model	Aprox. Bird Capacity	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Electric Open Fryer 1 x 27 L	OFE 141	2 Birds	482 x 859 x 1177		3 Ph / 14.00 kW
Electric Open Fryer 2 x 27 L	OFE 142	4 Birds	830 x 859 x 1177		3 Ph / 28.00 kW
Electric Open Fryer 1 x 30 L	OFE 321	2 Birds	441 x 949 x 1118		3 Ph / 14.40 kW
Electric Open Fryer 2 x 30 L	OFE 322	4 Birds	848 x 949 x 1118		3 Ph / 28.80 kW
Electric Open Fryer 3 x 30 L	OFE 323	6 Birds	1254 x 949 x 1118		3 Ph / 43.20 kW
Gas Open Fryer 1 x 43 L	OFG 341	3-4 Birds	591 x 1042 x 1270	120,000	1 Ph / 1.43 kW
Gas Open Fryer 2 x 43 L	OFG 342	6-8 Birds	1132 x 1042 x 1270	240,000	1 Ph / 1.43 kW
Electric Open Fryer 1 x 43 L	OFE 341	3-4 Birds	591 x 1042 x 1270		3 Ph / 22.00 kW
Electric Open Fryer 2 x 43 L	OFE 342	6-8 Birds	1131 x 1042 x 1270		3 Ph / 44.00 kW
Gas Open Fryer with 4-Tiered Basket 1 x 61 L	OFG 391	8 Birds	1594 x 648 x 1087	100,000	1 Ph / 1.20 kW

Evolution Elite Open Fryer



Henny Penny Evolution Elite® open fryers use innovative filtering and oil level technology to extend oil life, improve product quality and reduce overall oil consumption and costs. A smaller fry vat allows the same amount of product to be cooked in 40% less oil.

Sensor-activated Oil Guardian monitors oil level and automatically replenishes oil from a reservoir inside the fryer cabinet. This eliminates manual add backs and results in less frequent oil disposal. Filtering is now easier and smarter than ever. Smart Touch Filtration lets you filter individual vats as needed while continuing to cook in other vats uninterrupted. Just touch a single button at the prompt to begin filtering. The system drains and filters oil, rinses away crumbs and returns hot filtered oil to the vat in less than four minutes (under recommended conditions). No handles, valves or anything else to pull, open or close. Choose from 1, 2, 3, or 4-well, full or split vat configurations. Optional auto lift models and optional matching profile dump station available.



iControl Features:

- 40 available cooking programs
- Idle and melt modes
- Load compensation
- Proportional control
- Filter tracking
- Clean-out mode
- Easy to switch language settings
- USB support



EEG 244



EEE 141



EEE 142



EEE 144

Description	Model	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power (Ph / kW)
Gas Open Fryer 1 Vat (Full)	EEG 241	428 x 819 x 1162	75,000	1 Ph / 1.61 kW
Gas Open Fryer 2 Vat (Full or Split)	EEG 242	965 x 819 x 1162	150,000	1 Ph / 1.61 kW
Gas Open Fryer 3 Vat (Full or Split)	EEG 243	1372 x 819 x 1162	225,000	1 Ph / 1.61 kW
Gas Open Fryer 4 Vat (Full or Split)	EEG 244	1727 x 819 x 1162	300,000	1 Ph / 1.61 kW
Electric Open Fryer 1 Vat (Full or Split)	EEE 141	413 x 819 x 1162		3 Ph / 14 kW
Electric Open Fryer 2 Vat (Full or Split)	EEE 142	794 x 819 x 1162		3 Ph / 28 kW
Electric Open Fryer 3 Vat (Full or Split)	EEE 143	1187 x 819 x 1162		3 Ph / 42 kW
Electric Open Fryer 4 Vat (Full or Split)	EEE 144	1588 x 819 x 1162		3 Ph / 56 kW

Pressure Fryer



PFG 600

Gas Pressure Fryer
W 483 mm x D 990 mm x H 1219 mm
Oil Cap. 22 L
Suitable for 4 heads of chicken
Gas Pow. 80,000 BTU/hr
Volt. 230/1/50
E. Pow. 1.15 kW



Pressure frying seals in moisture while sealing out excess cooking oil, yielding a healthier, more flavorful product. From fried chicken and other proteins to customer favorites like potato wedges, it's a particularly ideal cooking method. And by allowing for shorter cook times at lower temperatures, pressure frying helps promote longer oil life and reduce operating costs.

What is Pressure Frying?

Pressure frying utilizes a lid that is lowered over the fry pot and sealed to create a pressurized cooking environment. First, fresh or frozen food is placed in the fry basket and lowered into preheated oil. The fryer lid is closed and latched (A), then the spindle is locked down (B) forming a secure airtight seal.

Surface moisture from the food is quickly vaporized, building pressure in the steam zone (C). Once pressure builds to around 12 psi, a pressure barrier is formed that prevents further moisture from being released. This pressure barrier effectively seals in the food's natural juices and locks out oil, resulting in a healthier product with less fat from absorbed oil. Pressure also increases turbulence at lower temperatures for faster, more energy-efficient cooking.

Henny Penny pressure fryers use a rectangular fry pot (D) to promote random turbulence and tumbling action, which results in even, consistent cooking throughout the load. A "cold" zone (E) is created at the bottom of the fry pot below the heating elements, where crumbs can accumulate without scorching prior to filtering.

When the filtration cycle is activated, hot oil drains through a disposable filter envelope into the filter pan (F). From there, hot filtered oil is pumped back into the fry pot, ready for immediate use.



Holding Cabinet

Henny Penny heated holding cabinets are designed to keep hot foods safe and appetizing prior to serving. These 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. Henny Penny holding cabinets also improve equipment and labour utilization. With proper holding capability, foodservice operators can cook in quantity before peak periods and stock service cases directly from the holding cabinet.

Fully insulated cabinet and tight-sealing door help you enjoy the benefits of high quality holding while using very little energy. Many operators see a net reduction in overall kitchen energy costs. Partial pan removal, self-closing door and magnetic closures contribute to convenient work flow and energy savings.



HC 5 with solid door and CDT Control

Capacity 5 Tray (457 x 660 mm)
Dimension 628 x 806 x 953 mm
Volt. 240/1/50
E. Pow. 1.61 kW (EM) / 1.59 kW (CDT)
Thermostat 71 – 99°C



HC 15 with glass door and CDT Control



HC 15 with solid door and EM Control

Capacity 13 Tray (457 x 660 mm)
Dimension 628 x 806 x 1810 mm
Volt. 240/1/50
E. Pow. 1.61 kW (EM) / 2.09 kW (CDT)
Thermostat 71 – 99°C

Standard Features:

- Dual heavy-duty blower motors
- Ventilated side racks
- Fully insulated door, sidewalls and control module
- Full perimeter door gasket
- Removable air ducts for easy cleaning
- Partial pan removal for convenient loading and unloading
- Self-closing, lift-off door stays open past 90°
- Magnetic door latch and heavyduty plated hinges
- Stainless steel construction for easy cleaning and long life

Holding Cabinets are available with the following configuration options:

Control: EM (Electro-Mechanical) or CDT (Count Down Timer)

Style: Solid Back or PT (Pass-through)

Door: Stainless Steel or Glass

Count Down Timer control features

5 independent programmable timers with: Single switch start/stop/abort, manual override and power-out memory - Constant digital temperature display - Separate operating time and temperature set points - Timer alert signal - Food probe calibration

Electro-mechanical controls feature

Thermostat heat control, dial thermometer, ON/OFF and cycle temperature light

Sharp Arrow was introduced by YPT International as a classic range of equipment to target the middle class customers; with the mass production the economy of scale is achieved without compromising on the quality. Material enhancement and craftsmanship, 45 degree edge front arm profile, improved cooking features.

Asian Cooking Range, Steamer, and Roaster



AER-2002-BG-L



APR-096WS-L



ASC-3H-L



ACS-2-L



ADR-8-S-L

Model	Description	Dimension W x D x H (mm)	Weight (kg)	Gas Pow. (BTU / hr)	V/Ph/Hz / kW
Gas Environmental Wok Range Series					
AER-1001-BG-L	1 Ring & 1 Soup Pot	1200 x 1250 x 810+360	325	143,300	220/1/50 / 0.25
AER-2002-BG-L	2 Ring & 2 Soup Pot	2200 x 1250 x 810+360	615	286,600	220/1/50 / 0.50
AER-1001-CG-L	1 Ring & 1 Soup Pot	1200 x 1050 x 810+360	305	143,300	220/1/50 / 0.25
AER-2002-CG-L	2 Ring & 2 Soup Pot	2200 x 1050 x 810+360	595	286,600	220/1/50 / 0.50
AER-1000-H-L	1 Ring	760 x 900 x 810+360	127	109,200	220/1/50 / 0.10
AER-2000-H-L	2 Ring	1500 x 900 x 810+360	220	218,400	220/1/50 / 0.20
Gas Steamer Series					
ACS-1-L	Dimsum Steamer 1 Pot	900 x 1050 x 810+360	138	143,300	220/1/50 / 0.25
ACS-2-L	Dimsum Steamer 2 Pot	1500 x 1050 x 810+360	185	177,400	220/1/50 / 0.25
ARS-2-L	Rice Roll Steamer	1200 x 1050 x 810+360	148	143,300	220/1/50 / 0.25
ASC-3H-L	Steamer Cabinet 3 Deck	900 x 880 x 1900	230		
Gas Roaster Series					
ADR-8-S-L	Duck Roaster	810 x 810 x 1400	72	54,600	
APR-096WS-L	Pig Roaster	620 x 900 x 600	245	191,000	



Manufactured by YPT International, precision and quality remain a keystone for our collection of FLAME-MATE 2.0. Featuring premium materials, innovations and craftsmanship, our Chinese cooking lines are a class of its own. Advanced craftsmanship & features, dedicated for professional, upgraded cooking features, sustainable development & improvement.

Asian Cooking Range, Steamer, and Roaster



ECR-1GF-E5-L



ECS-1C-L



ESC-3HJ-L



ERS-2C-L



CDR-8S-L

Model	Description	Dimension W x D x H (mm)	Weight (kg)	Gas Pow. (BTU / hr)	V/Ph/Hz / kW
Gas Environmental Wok Range Series					
ECR-1GF-E5-L	1 Ring & 1 Soup Pot	1200 x 1250 x 810+360	325	143,300	220/1/50 / 0.25
ECR-2GF-E5-L	2 Ring & 2 Soup Pot	2200 x 1250 x 810+360	615	286,600	220/1/50 / 0.50
ECR-1NF-E5-L	1 Ring & 1 Soup Pot	1200 x 1050 x 810+360	305	143,300	220/1/50 / 0.25
ECR-2NF-E5-L	2 Ring & 2 Soup Pot	2200 x 1050 x 810+360	595	286,600	220/1/50 / 0.50
ESR-1HF-E-L	1 Ring	760 x 900 x 810+360	127	109,200	220/1/50 / 0.10
ESR-2HF-E-L	2 Ring	1500 x 900 x 810+360	220	218,400	220/1/50 / 0.20
Gas Steamer Series					
ECS-1C-L	Dimsum Steamer 1 Pot	900 x 1050 x 810+360	138	143,300	220/1/50 / 0.25
ECS-2C-L	Dimsum Steamer 2 Pot	1500 x 1050 x 810+360	185	177,400	220/1/50 / 0.25
ERS-2C-L	Rice Roll Steamer	1200 x 1050 x 810+360	148	143,300	220/1/50 / 0.25
ESC-3HJ-L	Steamer Cabinet 3 Deck	900 x 880 x 1900	230		
Gas Roaster Series					
CDR-8S-L	Duck Roaster	810 x 810 x 1400	72	54,600	
CPR-3S-L	Pig Roaster	620 x 900 x 600	245	191,000	

Simply Modern and Reliable!

Turboflame Chinese range is manufactured in such a way which makes it user friendly. Turboflame has extensive knowledge of stainless steel fabrication; coupled with more than 30 years of experience dealing with chefs and operations of many F&B businesses which include hotels, Asian restaurants, and small food stalls. Turboflame understands that a proper & reliable equipment is able to provide a consistency of producing food and minimize disruption to a commercial kitchens operations.

Airblast Wok Range



TF-S-1W/1RP

Gas Wok Range 1 Ring with 1 Rear Pot
 Dim. 1200 x 1250 x 810+440 mm
 Gas Power 205,000 BTU/hr
 Volt. 230/50/1, 0.25 kW

TF-S-2W/2RP

Gas Wok Range 2 Ring with 2 Rear Pot
 Dim. 2200 x 1250 x 810+440 mm
 Gas Power 410,000 BTU/hr
 Volt. 230/50/1, 2 x 0.25 kW

Compact Air Blast Wok Range with Low Noise Compact Burner



TF-E-1W/MAB

Gas Mini Airblast 1 Ring Wok Range
 Dim. 600 x 830 x 810+440 mm
 Gas Power 205,000 BTU/hr
 Volt. 230/50/1, 0.12 kW

TF-E-2W/MAB

Gas Mini Airblast 2 Ring Wok Range
 Dim. 1300 x 830 x 810+440 mm
 Gas Power 410,000 BTU/hr
 Volt. 230/50/1, 2 x 0.12 kW

Gas Stockpot Burners



TF-S-1SP

Gas Stockpot Burner 1 Ring
 Dim. 550 x 650 x 500+200 mm
 Gas Power 92,000 BTU/hr

TF-E-1SPT

Gas Stockpot Burner 1 Ring with High Back and Pot Filler Faucet
 Dim. 550 x 680 x 500+650 mm
 Gas Power 92,000 BTU/hr

Gas Steamers



TF-S-2DS

Gas Steamer Cabinet 2 Deck
Dim. 750 x 800 x 1700 mm
Gas Power 102,000 BTU/hr

TF-S-3DS

Gas Steamer Cabinet 3 Deck
Dim. 900 x 880 x 1900 mm
Gas Power 154,000 BTU/hr



TF-S-2DSS

Gas Dimsum Steamer 2 Ring
Dim. 1500 x 1050 x 810+440 mm
Gas Power 205,000 BTU/hr

TF-S-1DSS

Gas Dimsum Steamer 1 Ring
Dim. 900 x 1050 x 810+440 mm
Gas Power 154,000 BTU/hr



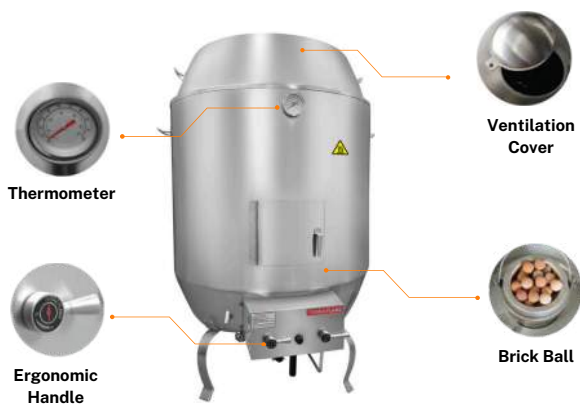
TF-S-2RRS

Gas Rice Roll Steamer 2 Ring
Dim. 1200 x 1050 x 810+440 mm
Gas Power 205,000 BTU/hr

TF-S-1RRS

Gas Rice Roll Steamer 1 Ring
Dim. 900 x 1050 x 810+440 mm
Gas Power 154,000 BTU/hr

Meat Roasters



TF-S-DRS

Gas Duck Roaster
Dim. 810 x 810 x 1500 mm
Gas Power 48,000 BTU/hr

TF-S-DR

Gas Duck Roaster
Dim. 910 x 910 x 1500 mm
Gas Power 48,000 BTU/hr



TF-S-PR

Gas Pig Roaster
Dim. 620 x 1100 x 600 mm
Gas Power 174,000 BTU/hr

Turboflame commercial cooking ranges are designed based on user-friendliness, user experiences and design innovation. With passion and knowledge for the industry, Turbo Flame is built for "value for money" equipment with a principle of reliability, modern design with simplicity of operations to suit all kinds of users all around the world.



TFDF-50



TFCR-24-BO



TFOB-36



TFG-36



TFCB-24-RH

Description	Model	Dimension (mm)	Gas Pow. (BTU / hr)
Gas Deep Fryer 1 x 27 L	TFDF-50	395 x 765 x 1162	120,000
Gas Range 4 Burner with Oven & High Back	TFCR-24-BO	610 x 827 x 911 / 1532	150,000
Gas Range 6 Burner with Oven & High Back	TFCR-36-BO	915 x 827 x 911 / 1532	210,000
Gas Pasta & Noodle Boiler 1 Tank	TFPB-16G	403 x 760 x 890 + 150	130,000
Gas Stove 2 Burner, Countertop	TFOB-12	305 x 738 x 335	60,000
Gas Stove 4 Burner, Countertop	TFOB-24	610 x 738 x 335	120,000
Gas Stove 6 Burner, Countertop	TFOB-36	915 x 738 x 335	180,000
Gas Griddle 24 inch, Countertop	TFG-24	610 x 738 x 327 / 405	60,000
Gas Griddle 36 inch, Countertop	TFG-36	910 x 738 x 327 / 405	90,000
Gas Chargrill 24 inch, Countertop	TFCB-24-RH	610 x 738 x 334 / 416	80,000
Gas Chargrill 36 inch, Countertop	TFCB-36-RH	915 x 738 x 334 / 416	120,000

Primo is our exclusive brand from China, a professional equipment supplier and project solution provider for HoReCa business for a wide range of equipment with global export quality. Primo provides a more convenient and economical solution with good quality for most F&B establishments.

Cooking Equipment



PGBWO-4



PGBWO-6



PGF-35



PGNC-6



PGHP-2



PGHP-4



PGG-24



PGCRB-24

Description	Model	Dimension (mm)	Gas Pow. (BTU / hr)
Gas Range 4 Burner with Oven	PGBWO-4	609 x 830 x 957	151,000
Gas Range 6 Burner with Oven	PGBWO-6	915 x 830 x 957	211,000
Gas Deep Fryer 18.5 - 23 L	PGF-35	394 x 764 x 1182	90,000
Gas Noodle Boiler 24 L with 6 Basket	PGNC-6	400 x 744 x 902	33,000
Gas Stove 2 Burner, Countertop	PGHP-2	305 x 745 x 380	50,000
Gas Stove 4 Burner, Countertop	PGHP-4	610 x 745 x 380	100,000
Gas Griddle 12 inch, Countertop	PGG-12	336 x 761 x 412	30,000
Gas Griddle 24 inch, Countertop	PGG-24	610 x 761 x 412	60,000
Gas Griddle 36 inch, Countertop	PGG-36	915 x 761 x 412	90,000
Gas CharRock Broiler 12 inch, Countertop	PGCRB-12	356 x 745 x 400	40,000
Gas CharRock Broiler 24 inch, Countertop	PGCRB-24	610 x 745 x 400	80,000
Gas CharRock Broiler 36 inch, Countertop	PGCRB-36	914 x 745 x 400	120,000

Cooking Equipment



PGS-36



PGSP-1



PGRS-12T



GF-24P

Description	Model	Capacity	Dimension (mm)	Gas Pow. (BTU / hr)
Gas Salamander 36 inch	PGS-36		914 x 475 x 580	30,000
Gas Stockpot Stove 1 Burner	PGSP-1		457 x 625 x 520	85,000
Gas Rice Steamer 8 Trays, up to 28kg/cycle	PGRS-8T	Tray Size 595*395*48	690 x 700 x 1300	44,000
Gas Rice Steamer 12 Trays, up to 42 kg/cycle	PGRS-12T	Tray Size 595*395*48	690 x 700 x 1640	51,000
Gas Donut & Tempura Fryer (3 burners)	GF-18P	Tank Size 460*632*310	600 x 1050 x 1477	90,000
Gas Donut & Tempura Fryer (4 burners)	GF-24P	Tank Size 610*632*310	750 x 1050 x 1477	120,000
Gas Donut & Tempura Fryer (4 burners)	GF-36P	Tank Size 864*632*310	953 x 1050 x 1477	120,000

Beverage Equipment



BD-1800-2L



BD-1800N-2L



BWB-30G



ECM-8B



CJ2

Description	Model	Capacity	Dimension (mm)	E. Power (Ph/kW)
Blender 2 L, 2.4 HP	BD-1800-2L	2 Liter	175 x 215 x 510	1 Ph / 1.80 kW
Silent Blender 2 L with Programmable Control, 2.4 HP	BD-1800N-2L	2 Liter	250 x 250 x 500	1 Ph / 1.80 kW
Bar Water Boiler, Tank 10 L, Production 25 L/hr	BWB-10G	10 L / 25 L/hr	190 x 410 x 630	1 Ph / 2.00 kW
Bar Water Boiler, Tank 30 L, Production 45 L/hr	BWB-30G	30 L / 45 L/hr	190 x 500 x 740	1 Ph / 3.00 kW
Electric Coffee Boiler 9 L	ECM-8B	Net 6.3 L / Gross 9 L	220 x 220 x 440	1 Ph / 0.95 kW
Citrus Juicer	CJ2		330 x 240 x 380	1 Ph / 0.25 kW

Bakery Equipment



PGDO-M1D2T
Max Temp 300 C



PGDO-M2D4T
Max Temp 300 C



PEDO-M1D2T



PEDO-M2D4T



SPF-15S



PMLB20R



TPM-7MB

Description	Model	Capacity	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Gas Deck Oven 1 Deck	PGDO-M1D2T	2 Tray 600*400	1310 x 825 x 610	23,750	1 Ph / 0.10 kW
Gas Deck Oven 2 Deck	PGDO-M2D4T	4 Tray 600*400	1310 x 825 x 1220	47,500	1 Ph / 0.20 kW
Gas Deck Oven 3 Deck	PGDO-M3D6T	6 Tray 600*400	1310 x 825 x 1700	71,250	1 Ph / 0.30 kW
Electric Deck Oven 1 Deck	PEDO-M1D2T	2 Tray 600*400	1210 x 805 x 540		3 Ph / 7.00 kW
Electric Deck Oven 2 Deck	PEDO-M2D4T	4 Tray 600*400	1210 x 805 x 1130		3 Ph / 14.00 kW
Electric Deck Oven 3 Deck	PEDO-M3D6T	6 Tray 600*400	1210 x 805 x 1335		3 Ph / 21.00 kW
Proofer 1 Door	SPF-15S	15 Tray 600*400	610 x 890 x 2020		1 Ph / 2.90 kW
Retarder Proofer 1 Door	RPSD-18C	18 Tray 600*400	930 x 610 x 2060		1 Ph / 1.50 kW
Planetary Mixer 7 L w/ guard w/ variable speed	TPM-7MB	7 L	450 x 250 x 420		1 Ph / 0.50 kW
Planetary Mixer 20 L w/ bowl guard w/ 3 speed	PMLB20R	20 Liter	440 x 530 x 780		1 Ph / 1.10 kW
Planetary Mixer 30 L w/ bowl guard w/ 3 speed	PMLB30R	30 Liter	530 x 640 x 1000		3 Ph / 1.10 kW
Planetary Mixer 40 L w/ bowl guard w/ 3 speed	PMLB40R	40 L	640 x 530 x 1000		3 Ph / 2.20 kW

Bakery Equipment



PDM-25HD



FTDS-520



TTDS-450 / TTDS-520



PCOVEN-10E / PCOVEN-10G



PCOVEN-5E / PCOVEN-5G

Description	Model	Capacity	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Heavy Duty Spiral Mixer (Belt Driven)	PDM-15HD	50 L / 15 kg	990 x 550 x 1070		3 Ph / 2.80 kW
Heavy Duty Spiral Mixer (Belt Driven)	PDM-25HD	80 L / 25 kg	1065 x 603 x 1130		3 Ph / 4.40 kW
Heavy Duty Spiral Mixer (Belt Driven)	PDM-50HD	130 L / 50 kg	1175 x 730 x 1230		3 Ph / 6.30 kW
Heavy Duty Spiral Mixer (Belt Driven)	PDM-75HD	200 L / 75 kg	1460 x 905 x 1400		3 Ph / 10.50 kW
Countertop Dough Sheeter	TTDS-450	Conveyor 1700x430mm	1770 x 820 x 620		1 Ph / 0.56 kW
Countertop Dough Sheeter	TTDS-520	Conveyor 2000x500mm	2080 x 880 x 820		1 Ph / 0.56 kW
Floor Type Dough Sheeter	FTDS-520	Conveyor 2160x500mm	2550 x 880 x 1180		1 Ph / 0.56 kW
Electric Convection Oven 5 Tray	PCOVEN-5E	5 Tray 600*400	1210 x 880 x 850		3 Ph / 7.50 kW
Electric Convection Oven 10 Tray	PCOVEN-10E	10 Tray 600*400	1210 x 880 x 1530		3 Ph / 15.00 kW
Gas Convection Oven 5 Tray	PCOVEN-5G	5 Tray 600*400	1210 x 880 x 850+130	Gas	1 Ph / 0.50 kW
Gas Convection Oven 10 Tray	PCOVEN-10G	10 Tray 600*400	1210 x 880 x 1290+130	Gas	1 Ph / 1.00 kW

Induction Cooking Range



No 0300102070



No 0300102700



No 0300102073



No 0300102074



No 0300102075



No 0300102076



No 0300102071



No 0300102086



No 0300102703



No 0300102079



No 0300102080

Description	Model	Dimension (mm)	E. Pow. (BTU / hr)
Induction Chinese Wok 1 Ring 400mm 1 Soup Pot	No 0300102070	1100 x 1100 x 810+440	3 Ph / 15 kW
Induction Chinese Wok 2 Ring 400mm 1 Soup Pot	No 0300102700	1800 x 1100 x 810+440	3 Ph / 30 kW
Induction Chinese Wok 2 Ring 400mm 2 Soup Pot	No 0300102073	2200 x 1100 x 810+440	3 Ph / 30 kW
Induction Chinese Wok 1 Ring 800mm	No 0300102074	1100 x 1100 x 810+440	3 Ph / 20 kW
Induction Stockpot Stove 1 Ring 450mm	No 0300102075	700 x 850 x 530+720	3 Ph / 15 kW
Induction Tilting Kettle 200 Liter	No 0300102076	1300 x 980 x 1090	3 Ph / 25 kW
Induction Chinese Wok 1 Ring 400mm	No 0300102071	800 x 900 x 810+120	3 Ph / 15 kW
Induction Dimsum Steamer 1 Ring	No 0300102086	800 x 900 x 810+120	3 Ph / 18 kW
Induction Noodle Boiler 2 x 28 L with 12 Baskets	No 0300102703	800 x 900 x 810+120	3 Ph / 16 kW
Induction Range 2 Zone on Cabinet	No 0300102079	450 x 900 x 810+120	3 Ph / 7 kW
Induction Range 4 Zone on Cabinet	No 0300102080	800 x 900 x 810+120	3 Ph / 14 kW

Japanese Gas Rice Cookers

With over 50 years of experience, Hattori has been a leading company in manufacturing high quality rice cookers for professional use. Hattori rice cookers are produced with integrated technical and practical expertise. The durability and high performance of Hattori rice cooker has been recognized internationally and has been relied upon by various chefs ranging from school cafeterias and caterings to hospitals and hotels.



LGV SERIES - BASIC MODEL FOR ALL TYPES OF RICE



LGV-150

Gas Rice Cooker 3 Deck
Cooking Capacity 21 kg
Dim. 725 x 731 x 1325 mm
Wt. 150 kg
Gas Power 96,300 BTU/hr
Volt. 230/1/50
E. Pow. 32 Watt



LGV-100

Gas Rice Cooker 2 Deck
Cooking Capacity 14 kg
Dim. 727 x 731 x 1127 mm
Wt. 100 kg
Gas Power 64,200 BTU/hr
Volt. 230/1/50
E. Pow. 23 Watt

Features:

- Timer Control - set fixed cooking time regardless of temperature, suitable for bulk-cooking
- Continuous Cooking - able to cook continuously in Time Control mode
- Additional Cooking Time - Timer Control allows to extend the cooking time by the minute according to the user's preference
- Melody - can set 3 sort music or beep as a notification of cooking completion
- Highest Safety Design - featuring a design adhering to the highest standards of safety, this model features a kill switch that cuts off gas supply when the ignition fails or a flame is extinguished during the course of cooking. Furthermore it features a high limit sensor that extinguished the flame when an anomaly in temperature is detected
- High Durability - stainless steel outer body to prevent corrosion
- Waterproof control panel
- User friendly digital display



When Tradition Meets Innovation

Roaster charcoal oven is the result of the long-term experience of BLOKAN GP in manufacturing open grills in combination with the Greek tradition of cooking in wood ovens and on charcoal grills. Roaster Oven is a product made to meet the needs of the very demanding sector of Horeca. It is an appliance that every kind of restaurant, steak house, brasserie and bistro must have.

Runs exclusively on charcoal. Has various levels of grilling. Boasts a modern closed barbeque design. Includes a double vent system for temperature control. Assures perfect texture and flavor for all kinds of food (meat, fish, vegetables, etc.).

Included Accessories: Chimney Kit (firebreaker with air flow regulator), 1 stainless steel AISI 304 tong, 2 stainless steel AISI 304 grill racks, upper heating rack.

Charcoal Oven



Countertop Version



Cabinet Base Version



You can cook at the same time meat, fish, chicken, burgers, steaks, appetizers etc. It is 35% faster than an open traditional grill.

Model	Diners Capacity Approx. (pax)	External Dimension (mm)	Grill Rack Size (mm)	Weight (kg)	Charcoal Daily Consumption (kg)	Broiling Temperature (deg C)
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Charcoal Oven Countertop Version

R54	45	785 x 577 x 1095	535 x 390	230	6-8	250-350
R56	75	785 x 777 x 1095	535 x 590	281	10-12	250-350
R74	75	985 x 577 x 1095	735 x 390	278	10-12	250-350
R76	110	985 x 777 x 1095	735 x 590	342	15-17	250-350

Charcoal Oven on Cabinet Base

ROC54	45	785 x 577 x 1685	535 x 390	263	6-8	250-350
ROC56	75	785 x 777 x 1685	535 x 590	312	10-12	250-350
ROC74	75	985 x 577 x 1685	735 x 390	310	10-12	250-350
ROC76	110	985 x 777 x 1685	735 x 590	390	15-17	250-350

Accessories



Grill Rack



Poker



Grill Scraper



Ash Shovel



Tong



Table Roaster



Roaster presents the new Charcoal/Wood Fired Chicken Rotisserie; it is a closed type rotisserie that guarantees the perfect roasting result of chickens and all kinds of meat and fish. Inspired by the traditional Greek culinary techniques, it has been designed and created in accordance with the modern kitchen requirements. Sophisticated planetary spinning system contributes to the uniform and fast roasting. Runs both on wood and charcoal that can be easily loaded at a back cabin through a lateral door. Firebrick coating of the cabin and refractory glass door for continuous inspection of the roasting process assure the heat containment and efficiency. The ash collector drawer in the back cabin and grease collector tray with the evacuation tap facilitate the cleaning of the rotisserie.

Included Accessories: 6 spit rods, 12 single spit forks, 18 double spit forks (CFW12) / 30 double spit forks (CFW16), fire bricks, poker.

Charcoal / Wood Fired Rotisserie



CFW12



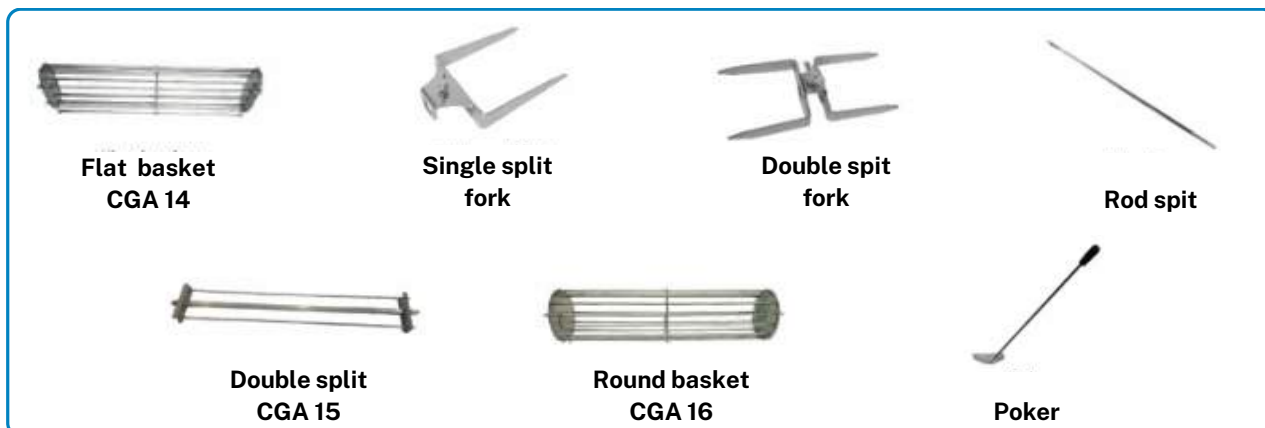
CFW16



The sophisticated planetary spinning system contributes both to the uniform and fast roasting.

Model	Capacity (Chickens)	External Dimension (mm)	Weight (kg)
CFW12	18~24	1200 x 1050 x 1930	450
CFW16	36~42	1600 x 1050 x 1930	550

Accessories



An open grill made from stainless steel available in two versions; countertop and with cabinet. Boasts an ergonomic design which has been thought and built to offer practicalities that cannot be ignored. The integrated elevating system enables the chef to easily adjust the height of the grill racks and obtain the desirable temperature through the various grilling levels while the ash collector drawer facilitates the cleaning after every use.

Included Accessories: "V" grooved grill grate (1 for GP1 / 2 for GP2 / 3 for GP3), grill scraper, fire bricks, grease collector, charcoal starter, ash shovel, poker, upper grill racks.

Parilla Charcoal Grill



GP1G

GP2G

GP1GC

GP2GC

Model	Dimension	Grill Rack No & Size (mm)	Weight (kg)	Charcoal Daily Consumption (kg)	Broiling Temperature (deg C)
Parilla Charcoal Grill Countertop Version					
GP1G	800 x 730 x 940	1 x (700 x 620)	100	16~20	200~250
GP2G	1200 x 730 x 940	2 x (500 x 620)	180	18~22	200~250
GP3G	1800 x 730 x 940	3 x (500 x 620)	220	27~38	200~250
Parilla Charcoal Grill On Cabinet Base					
GP1GC	850 x 730 x 1580	1 x (700 x 620)	135	16~20	200~250
GP2GC	1150 x 730 x 1580	2 x (500 x 620)	220	18~22	200~250
GP3GC	1800 x 730 x 1580	3 x (500 x 620)	280	27~38	200~250

Accessories



Rod grill grate



"Y" grooved grill grate



Poker



Ash shovel



"Z" grooved grill grate



Upper grill rack



Grill scraper



Charcoal starter

Inspired from the Greek “souvlaki” on charcoal grills and the Hispanic “churrasco”, Roaster has created a modern appliance which combines both traditions. Roaster churrasco grill boasts a skewer rotating system over the embers which assures the perfect roast. The skewers can be combined or replaced with grill grates according to the kind of food you choose to cook. Available in two models, the countertop and the cabinet model.

Churrasco Charcoal Grill



Model	External Dimension (mm)	Roasting Area (mm)	Maximum capacity	Charcoal Daily Consumption (kg)	Weight (kg)
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Charcoal Oven Countertop Version

K6S	850x610x350	575x460	6 skewers 8x8x500	8 – 10	82
K9S	1100x610x350	830x460	9 skewers 8x8x500	11 – 13	90

Churrasco Charcoal Grill On Cabinet Base

K6SF	850x610x970	575x460	6 skewers 8x8x500	8 – 10	82
K9SF	1100x610x970	575x460	9 skewers 8x8x500	11 – 13	90

Churrasco Charcoal Grill On Cabinet Base

K13SF	1600x610x980	1330x465	13 skewers / 4 baskets / 4 grill racks	17 – 25	215
K13BF	1600x860x980	1330x715	13 skewers / 4 baskets / 4 grill racks	17 – 25	235

Robata Charcoal Grill



Model	External Dimension (mm)	Rod Grill Size (mm)	Upper Grill Size (mm)	Weight (kg)
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Robata Charcoal Grill

GR85	850x450x730	2 x (340 x 295)	2 x (360 x 280)	82
GR120	1200x450x730	2 x (510 x 295)	2 x (535 x 280)	90
GR85B	850x610x730	2 x (340 x 495)	2 x (360 x 430)	130
GR120B	1200x650x730	2 x (510 x 495)	2 x (535 x 430)	150



Durable Construction and Ingenious Design - Convection Oven by MOFFAT New Zealand

Turbofan convection oven systems offer portability to suit any application, an expandable platform with a wider range of oven footprints, increased tray loading capacity and smart door design for safety. Coupled with the 30 series' matching prover and holding cabinet, Turbofan offers more features within its DNA.

Turbofan is produced in Moffat's new state of art production facility in Christchurch, New Zealand.

TURBOFAN FEATURES – PRECISION DIGITAL CONTROL

- Multi Stage – 3 stage cooking and baking with stage and alarms
- Electronic Time & Temperature – knob driven convenience with electronic accuracy
- Manual Model – simple selection of time and temperature control
- Product Programs – 20 cooking/baking profiles can be stored in the program mode
- Digital Display – easy view settings with electronic accuracy
- Action Keys – quick control of oven functions/models
- Moisture Control – steam injection mode (5 levels) and manual injection
- Core Temp Control – core temperature cooking (optional core probe kit E32 & E33 only)

E23D3 Series - 3 Tray Half Size Electric Convection Oven



E23D3

W 610 x D 642 x H 607 mm
3 Tray 460 x 330 / GN2/3 capacity
85 mm tray spacing
Volt. 230/1/50, E. Pow. 3.00 kW

Standard Features of E23:

- Bi-directional reversing fan system
- Halogen oven lamp
- Dia. 180 mm full stainless steel oven fan
- 3 oven wire racks supplied

Features of E23D3:

- Compact 610 mm width
- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic timer
- Manual mode and program mode
- 20 programs with 3 stage cooking and stage end alarms
- Steam injection mode (5 levels) and manual injection

E31D4 - 4 Tray Half Size Electric Convection Oven



E31D4

W 810 x D 616 x H 810 mm
4 Tray GN1/1 capacity
80mm tray spacing
Volt. 230/1/50, E. Pow. 3.10 kW

Standard Features of E31D4

- Quick-select grill mode
- Single direction low-velocity fan
- 2.8kW heating in bake mode / 2.0kW grill elements
- Halogen oven lamps
- 4 oven wire racks supplied

Features of E31D4:

- Digital display time and temperature controls
- Large easy view 20mm high displays
- Electronic thermostat control
- Electronic timer
- Manual mode and program mode
- 20 programs with 3 stage cooking and stage end alarms

E931M - 4 Tray Half Size Electric Convection Oven and 4 Element Cooktop



E32D5 & G32D5 - 5 Tray Full Size - Electric & Gas Convection Oven



E32D5

W 735 x D 810 x H 730 mm
5 Tray 460 x 660 mm Capacity
85mm tray spacing
Volt. 230/1/50, E. Pow. 6.5 kW

- 5 18" x 26" / 460 x 660 full size sheet pan capacity
- 5 600 x 400 tray capacity
- 85mm tray spacing
- Compact 735mm width
- Moisture injection mode (5 levels)
- 2 speed bi-directional reversing fan system
- 6.5kW heating
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Digital display Time and Temperature controls
- Large easy view 20 mm high displays
- Electronic timer
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms



G32D5

W 735 x D 810 x H 910 mm
5 Tray 460 x 660 mm Capacity
85mm tray spacing
Volt. 230/1/50, E. Pow. 0.12 kW
LPG, G. Pow 33,200 BTU/hr

- 5 18" x 26" / 460 x 660 full size sheet pan capacity
- 5 600 x 400 tray capacity
- 85mm tray spacing
- Compact 735mm width
- 10A plug-in cordset fitted
- Electronic burner ignition and safety control system
- Water injection mode
- Bi-directional reversing fan motor
- 33,200 BTU/hr patented infrared burner system
- Dual halogen oven lamps
- 5 oven wire racks supplied
- Digital display Time and Temperature controls
- Large easy view 20 mm high displays
- Electronic thermostat control
- Electronic burner ignition and safety control system
- Manual mode and Program mode
- 20 programs with 3 stage cooking and stage end alarms

P8M & P12M - Dual Function Proofing and Holding Cabinet



P8M

W 735 x D 810 x H 914 mm
8 Tray 460 x 660 mm Capacity
76mm tray spacing
Volt. 230/1/50, E. Pow. 1.50 kW



P12M

W 735 x D 810 x H 1129 mm
12 Tray 460 x 660 mm Capacity
74mm tray spacing
Volt. 230/1/50, E. Pow. 1.90 kW

- Can function for both prover or holding cabinet
- Full Double Skin Construction
- Auto Water Fill System
- Off / Prove / Hold Mode Selection
- Low Velocity Circulation Fan System
- Humidity Level Control
- Dual Halogen Cabinet Interior Lamps
- 76mm Dia. Castors - 2 front dual wheel and swivel lock and 2 rigid rear castors



Commercial Microwave Ovens and Speed Ovens

Commercial Microwave Ovens and Speed Ovens from the USA
Best commercial microwave technology in the world with over 50 years of professional experience, a golden standard in the world. Durable and powerful, easy to use. Manufactured to the higher level B on emissions, which means it will not interfere with Wifi, EPOS, or medical equipment. Our ovens have been ranked best in class for over 25 years.

DEC18M - Heavy Volume Commercial Microwave Oven



Cavity Space 17 Liter
Dim. W 419 x D 470 X H 343 mm
Volt. 230/1/50
E.Pow. 1.80 kW

Applications:

- Quick service restaurants
- Fast casual dining
- Bars & grills

Through put potential:

- Pre cooked frozen bacon, 700+ slices per hour
- 6 oz. portion of refrigerated Macaroni & Cheese 40+ portion per hour
- 1 lb. batch of fresh shrimp, 30+ batches per hour
- 1 baked potato, 20+ per hour

Defrost:

- Defrost most frozen food products

Power Output

1800 watts of power.
11 power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.
Unique centralized method of energy distribution provides superior heating within the cavity. Interlock switch assembly is engineered for maximum durability and long life.

Easy to Use

Up to 100 programmable menu items simplifies cooking and ensures consistent results.
Four stage cooking option with one-touch programming.
Reduces prep time, labor and food waste while providing consistent results.
Controls are user friendly and require minimal training.
Multiple quantity pad calculates the proper cook times for multiple portions.
See-through tempered glass outer window and lighted interior for monitoring without opening the door.
Ample 17 liters (6 cubic ft.) capacity accomodates a standard half-sized pan.
Stackable without a kit to save valuable counter space.
Gasket sealed ceramic tray to reduce plate-to-shelf edge impact and keep spills contained.

Easy to Maintain

Stainless steel exterior and interior for easy cleaning and a professional look.
Constructed to withstand the foodservice environment.
Removable, cleanable air filter and clean filter reminder protects oven components.
ETL listed.

RCS511TS - Medium Volume Commercial Microwave Oven



Cavity Space 34 Liter
Dim. W 559 x D 483 x H 352 mm
Volt. 230/1/50
E.Pow. 1.10 kW

Applications:

- Pizza restaurants
- Casual dining
- Clubs
- Deli

Defrost:

- Defrosts most frozen food products

Power Output

1100 watts of power
Five power levels for consistent, delicious results for frozen, refrigerated and fresh foods - from the freezer to table in minutes.

Easy to Use

Up to 100 programmable menu items simplifies cooking and ensures consistent results.
Four stage cooking option for easy one-touch cooking.
Multiple quantity pad calculates the proper cooking times for multiple portions.
User friendly touch controls are easy to use.
Time entry option for added flexibility.
Digital display with countdown timer for simple operation and "at-a-glance" monitoring.
Braille touch pads.
See-through door and lighted interior for monitoring without opening the door.
34 Liter (1.2 cubic ft.) capacity accommodates a 356 mm (14") platter, prepackaged foods and single servings.
Stackable to save valuable counter space.

Easy to maintain

Stainless steel exterior and interior for easy cleaning and a professional look.
Non-removable air filter protects oven components.
Constructed to withstand the foodservice environment.

XpressChef

Perfect baking in a fraction of the time - wide variety of menu items. Bake fresh more often to increase customer satisfaction and sales. Saves time and labor - easy to program, operate, clean and maintain. Menu management app and Smart USB standard equipment. Exceptional ROI: comparatively low cost, high rate of return. Available ventless - place anywhere and lower expenses at the same time

JET Series - High Speed Combination Oven

 **4 times faster than conventional ovens**



JET514

Dim. 502 x 660 x 460 mm
 Volt. 230/1/50
 E. Pow. 2.90 kW

Cavity Space 34 Liter
 Cavity Dim. 330 x 381 x 267 mm

Microwave:

- 1400 W
- Heats quickly, reduces cooking time

Through put potential

- 6" inch toasted sub sandwiches, 50 per hour
- 1 portion of 4 frozen crispy chicken wings, 25 portions (84 wings) per hour
- 1 frozen pre-baked fruit filled pastry, 20 per hour
- 12" inch frozen pizza, 10 per hour

Cuts Costs

- Uses less energy than a conventional oven
- Eliminates need for pre-cooking and holding
- Uses quarter size metal trays, pans and screens

Simplifies Cooking

- Touch pad operation for consistent results
- Controls are intuitive and simple to use
- Stores up to 100 menu items
- Four stages cooking option
- USB Port compatible with standard flash drives, updates programming in seconds
- 34 Liter (1.2 cubicft.) oven capacity
- Door opens 90° for full access to the oven cavity
- Single rack position for optimal and consistent cooking results.

Easy to Use and Maintain

- Stainless steel door and interior
- Removable, cleanable air filter and clean filter reminder protect oven components

Available in 2 versions:

- **JET514** standard model
- **JET514V** with catalytic convertor - filters grease and odors from the air due to integrated recirculating catalytic converter

Power Output

Convection:

- 2800 W
- 65° - 250°C (150° - 475°F) temperature range
- Convected air for enhanced toasting and browning

Ideal Applications:

- Cafés, Deli and bake shops
- Supermarket and retail
- Perfect for overnight hotel room service
- Pubs, bars and restaurants - diners too

Location of oven(s)

Kitchen shelf, kitchen countertop, single or stacked, equipment stand

XpressChef

- Radically reduce service time. No sacrifice in food quality. Produce more with less equipment
- Toast, grill, bake, and steam— fresh, and on-demand. Consistent results even during peak periods. Highest definition recipe photos in its class. Eliminate cooking errors. Greater consistency, less waste/ User-friendly - anyone can operate. Locate anywhere - no ventilation required. Saves operating expenses too.

MRX Series - Speed Oven

 **15 times faster than conventional ovens**



MRX51

Dim. 358 x 743 x 578 mm
 Volt. 230/1/50
 E. Pow. 3.68 kW
 Cavity Space 17.2 L
 Cavity Dim. 312 x 312 x 178 mm
 1 Magnetron
 Product Weight 53 kg
 Microwave Pow. 1000 Watt
 Impingement Pow. 3000 Watt

MRX523

Dim. 358 x 743 x 578 mm
 Volt. 400/3/50
 E. Pow. 5.95 kW
 Cavity Space 17.2 L
 Cavity Dim. 312 x 312 x 178 mm
 2 Magnetron
 Product Weight 61 kg
 Microwave Pow. 2000 Watt
 Impingement Pow. 3000 Watt

Included Accessories: Cook plate (CP10), Compact Oven Paddle (PA10R), Non-stick liners (TL10R)

Application

Convenience Stores, atellite locations, healthcare, hotel room service, snack bars, delis, QSR, coffee shops, bars/pubs

Through-put Potential (Per Hour)

Food Item	MRX51	MRX52
30cm frozen pizza	18	21
15cm toasted sandwiches	60	80
Grilled fresh salmon	22	28
0.45 kg fresh shrimp	55	55
Toasted bagel	120	120
Chicken wings	15	24
Quesadillas	65	70

Location of Oven(s):

Kitchen countertop, front-of-house countertop, equipment stand, oven stacking cart (available accessory)

Superior cooking results FAST!: Enhanced cavity airflow for perfect browning & crisping, 3000W impingement enhances toasting and browning, easily adjustable 0-100% fan speed, 95° -270°C (200° -520°F) temperature range cooks a variety of items, 1000 or 2000W top antenna feed microwave system heats quickly, reduces cooking time.

Minimized footprint, maximized cavity design: Compact footprint fits on 71cm (28") deep counter, flexibility to install with or without 10cm (4") leg kit, easily accomodates a 30cm (12") pizza

Multi-language universal operation, with programming flexibility: Touchscreen and programming software supports 25 languages, image-based menu selection eliminates language and literary barriers, connectivity standard: Wifi, ethernet, and smart USB standard

Appropriate for front-of-house display: Sleek, contemporary styling, true-touch HD touchscreen, fully customizable 178mm (7") smartphone-like display, catalytic converter built-in for ventless operation, quiet operation: fan speeds auto-adjust based on operation mode

Safe operation and simple cleaning: Inner door drops down below cooking surface for safe removal of food from cavity, smooth door surface allows for direct application of approved cleaners, non-stick oven liners preinstalled for easy cleaning, clean magnetic air filters in one-step, automatic voltage sensor adjusts to the power supply (North America only), rapid cool down allows for expedited end-of-day cleaning

Neapolis consists of a baking unit and a proofer. The baking surface is made of "Biscotto" brick, which ensures the perfect heat distribution in all baking areas, making this oven particularly suitable for Neapolitan pizza. Electronic temperature management, independent power control of ceiling and floor coiled heating elements. The oven is equipped with a high-insulated removable door to close its mouth. The maximum baking temperature is 510 C. The proofer is made of painted steel structure, featuring castor wheels with safety brakes not at sight; proofer maximum temperature is 65 C.

Neapolis Electric Pizza Ovens



Neapolis 4 & 6

Features:

- maximum temperature 510°C
- baking chamber in refractory bricks
- adjustable internal deflectors
- "biscotto" clay baking surface
- built-in heating elements in the refractory deck
- 20 customisable programs
- Dual-Power® temperature management of ceiling and deck
- Power Technology workload peaks control
- Eco-Standby® work breaks time control
- high-density insulation
- Self-Cleaning Program
- Proofer with tray holder slides



Neapolis 9

Model	Neapolis 4	Neapolis 6	Neapolis 9
External Dimension (mm)	1084 x 1414 x 1995	1084 x 1786 x 1995	1465 x 1842 x 1995
Weight (kg)	525	525	725
Capacity (330mm diameter pizzas)	4	6	9
Chamber mouth opening width (mm)	505	505	505
Chamber internal size (mm)	750 x 753 x 150	750 x 1125 x 150	1125 x 1125 x 150
Voltage / Rated Power (Oven)	400/3/50 / 12 kW	400/3/50 / 14.7 kW	400/3/50 / 21.9 kW
Average Power Cons. (Oven)	4.4 kWh*	6.5 kWh*	6.8 kWh*
Voltage / Rated Power (Proofer)	230/1/50 / 1 kW	230/1/50 / 1.5 kW	230/1/50 / 1.5 kW
Average Power Cons. (Proofer)	0.5 kWh*	0.8 kWh*	0.8 kWh*

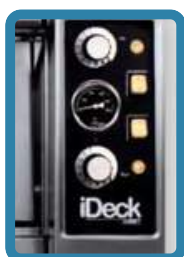
*Value subject to variation according to the way in which the equipment is used
Maximum baking chamber temperature of Neapolis: 510 deg C

iDeck consist of one or two baking chambers and an optional proofer or stand. The oven's baking surface is made of refractory material, providing the perfect heat distribution over the whole surface. This oven particularly suitable for direct or indirect pizza baking. Temperature adjustment is electro-mechanical, with independent control of the ceiling and floor heating elements. The oven door is hinged at the bottom, with a tempered glass window to check the product during baking. The stand consist of a painted metal structure, while a proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65°C (149°F), whereas the maximum temperature of the baking chamber is 450°C (842°F).

Moretti Forni PM-PD Series



PM 60.60 & PD 60.60 Ovens Shown
 With Optional steamhood and leg stand
 (standard purchase without steamhood and leg stand)



Standard Equipment:

- Illumination by halogen lamp
- Independent maximum temperature safety device (only for electronic version)

Optional Accessories:

- Proofer on wheels (height 700 or 1000 mm)
- Stand (height 600mm or 900mm)
- 4 wheels kit
- Additional trayholder slides
- Stacking kit
- Hood



Model	External Dim. (mm)	Baking Chamber Size per Deck (mm)	No of Decks	Assembled on	Max Electric Power (kW)	Average Power Cons (kW)	Voltage (V/Ph/Hz)
PM 60.60	850 x 921 x 1379	614 x 660 x 140	1	Stand	4.20	2.10	400/50/3
PD 60.60	850 x 921 x 1676	614 x 660 x 140	2	Stand	8.40	4.20	400/50/3
PM 65.105	924 x 1425 x 1366	660 x 1056 x 140	1	Stand	7.70	3.80	400/50/3
PD 65.105	924 x 1425 x 1663	660 x 1056 x 140	2	Stand	15.40	7.70	400/50/3
PM 72.72	988 x 1082 x 1366	720 x 720 x 140	1	Stand	6.00	3.00	400/50/3
PD 72.72	988 x 1082 x 1683	720 x 720 x 140	2	Stand	12.00	6.00	400/50/3
PM 105.65	1320 x 1025 x 1366	1056 x 660 x 160	1	Stand	8.20	4.10	400/50/3
PD 105.65	1320 x 1025 x 1663	1056 x 660 x 160	2	Stand	16.30	8.20	400/50/3
PM 105.105	1320 x 1425 x 1366	1056 x 1056 x 140	1	Stand	11.60	5.80	400/50/3
PD 105.105	1320 x 1425 x 1663	1056 x 1056 x 140	2	Stand	23.10	11.60	400/50/3

Optional proofer electric power in kW (voltage 230/50/1)

Model 60.60 and 72.72 = 1.00 kW max power, 0.50 average power

Model 65.105, 105.65, and 105.105 = 1.50 kW, 0.80 kW average power

Maximum baking chamber temperature of PM/PD Series: 450 deg C

P Series gas deck oven consists of one or more independent baking chambers and an optional proofer or stand. The baking surface is made of refractory stone allowing the perfect heat distribution over the whole surface and making this oven particularly suitable for direct pizza baking, on floor or on trays. Temperature management is electronic. The oven door is hinged at the bottom with a tempered glass window to check the product during baking. The stand consists of a painted metal structure, while the proofer is a stainless steel cabinet equipped with a heating thermostat. The proofer can reach the maximum temperature of 65 C, whereas the maximum temperature of the baking chamber is 450 C.

P Series Gas Deck Oven



P110 G

Baking chamber size: 110x73x18 cm.
 Baking capacity per deck:
 2 tray 600x400mm or
 6 pizza 300mm or 2 pizza 450mm.



P150 G

Baking chamber size: 147x85x18 cm.
 Baking capacity per deck:
 4 Tray 600x400 mm or
 12 pizza 300mm or 5 pizza 450mm

Model	External Dim. (mm)	Baking Chamber Area (No x mm)	No of Decks	Assembled on	Max Gas Power (kW)	Max Electric Power (kW)	Voltage (V/Ph/Hz)
P110G/A 1/S	1470 x 1230 x 1740	2 Tray 600x400	1	Stand	21.50	0.30	230/1/50
P110G/A 1/L	1470 x 1230 x 1590	2 Tray 600x400	1	Proofer	21.50	2.10	230/1/50
P110G/A 2/S	1470 x 1230 x 2080	4 Tray 600x400	2	Stand	43.00	0.60	230/1/50
P110G/A 2/L	1470 x 1230 x 2080	4 Tray 600x400	2	Proofer	43.00	2.40	230/1/50
P110G/A 3/S	1470 x 1230 x 2170	6 Tray 600x400	3	Stand	64.50	0.90	230/1/50
P150G 1/L	2000 x 1340 x 1590	4 Tray 600x400	1	Proofer	32.50	2.25	230/1/50
P150G 2/L	2000 x 1340 x 2080	8 Tray 600x400	2	Proofer	63.50	2.70	230/1/50
P150G 3/L	2000 x 1340 x 2170	12 Tray 600x400	3	Proofer	93.00	3.15	230/1/50

Operation:

- Heating by ramp burner
- Electronic temperature management
- Protected incandescent lighter
- Flame detector
- Maximum temperature reached 450°C
- Continuous temperatures monitoring in baking chamber by thermocouple

Optional Accessories:

- Leavening proofer on wheels height 600, 800mm
- Stand with wheels height 400, 800, 950mm
- Spacer element height 300mm
- Additional tray holder guides for compartment and stand
- Activator discharge vapor
- Frontless hood

Standard Equipment:

- Dual halogen lighting
- Independent maximum temperature safety device

Maximum baking chamber temperature of P Series: 450 deg C

P Series ovens are also available in electric power option (different model and sizes)

T Series is the evolution. With the introduction on the market of the lowest energy consumption oven in its category, Moretti Forni achieves a new important goal: 30% of energy saving, thanks to sophisticated technologies and to special and innovative insulating materials which have reduced at the minimum energy dispersions towards the external environment. Extreme ease of use, guaranteed results, cooking is no more a problem. The new T64 models are cutting edge countertop ovens that unites the best baking process, energy consumption, and reduced spaces, very useful in small working areas.

Conveyor Pizza Oven



T64 Series

Internal Dimension: 600*410*80 mm

Belt Width: 406 mm

*Picture shows T64 single deck on optional cabinet base

T75 Series

Internal Dimension: 910*500*80 mm

Belt Width: 500 mm

TT96 Series

Internal Dimension: 1160*650*80 mm

Belt Width: 650 mm

TT98 Series

Internal Dimension: 1160*810*80 mm

Belt Width: 810 mm

Model	External Dim. (mm)	Weight (kg)	No of Decks	Max Gas Power (kW)	Max Electric Power (kW)	Average Electric Cons. (kWh)*	Voltage (V/Ph/Hz)
Gas Powered Conveyor Ovens							
T64G TE1	1234 x 897 x 480	111	1	9.90	0.40		230/1/50
T64G TE2	1234 x 897 x 1080	222	2	19.80	0.80		230/1/50
T75G T1/S	1770 x 1302 x 1158	232	1	17.00	0.70		230/1/50
T75G T1/S	1770 x 1302 x 1718	464	2	34.00	1.40		230/1/50
TT96G T1/S	2050 x 1295 x 1220	322	1	22.00	0.70		230/1/50
TT96G T2/S	2050 x 1295 x 1840	644	2	44.00	1.40		230/1/50
TT98G T1/S	2050 x 1476 x 1220	365	1	30.00	0.70		230/1/50
TT98G T2/S	2050 x 1476 x 1840	730	2	60.00	1.40		230/1/50
Electric Powered Conveyor Ovens							
T64E TE1	1234 x 800 x 480	93	1		6.90	3.50	400/3/50
T64E TE2	1234 x 800 x 1080	186	2		13.80	7.00	400/3/50
T75E T1/S	1810 x 1210 x 1160	214	1		16.55	8.30	400/3/50
T75E T2/S	1810 x 1210 x 1720	428	2		33.10	16.60	400/3/50
TT96E T1/S	2050 x 1185 x 1220	297	1		17.80	7.80	400/3/50
TT96E T2/S	2050 x 1185 x 1840	594	2		35.60	15.60	400/3/50
TT98E T1/S	2050 x 1476 x 1220	358	1		21.80	8.80	400/3/50
TT98E T2/S	2050 x 1476 x 1840	716	2		43.60	17.60	400/3/50

*Value subject to variation according to the way in which the equipment is used

T64 dimension and weight based on oven without stand/cabinet

T75/TT96/TT98 dimension and weight based on oven with stand and castors as standard

Maximum baking chamber temperature of T64/96/98: 320 deg C

Maximum baking chamber temperature of T75: 400 deg C

RETIGO - New Orange Vision Plus

The Retigo Vision combi oven presents one of the most economical combi oven available on the market. A combination of unique technical solutions will save the user money, while at the same time helping to save the environment.



VISION PERFECT COOKING

- Excellent steam cooking results
- Ideal food colour and crunchiness
- Less stress in the kitchen
- All technological tasks in a single unit



MY VISION CONTROLS

- Total concentration on cooking
- No wasted time
- Everything necessary is found on the main screen



VISION DESIGN

- Comfortable cooking with no risk of suffering burns
- High reliability and long service life
- Guaranteed to meet public health standards
- High reliability



SMART INVESTMENT

- Energy savings
- Economical automatic cleaning
- Unparalleled return on investment

Description	Model	Capacity	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Electric Combi Oven	O 611i+	6+1 GN1/1	933 x 821 x 786		3 Ph / 10.90 kW
Gas Combi Oven	O 611ig+	6+1 GN1/1	933 x 821 x 786	44,360	1 Ph / 0.74 kW
Electric Combi Oven	O 1011i+	10+1 GN1/1	933 x 821 x 1046		3 Ph / 18.60 kW
Gas Combi Oven	O 1011ig+	10+1 GN1/1	933 x 821 x 1046	76,800	1 Ph / 0.74 kW
Electric Combi Oven	O 2011i+	20 GN1/1	948 x 834 x 1804		3 Ph / 37.00 kW
Gas Combi Oven	O 2011ig+	20 GN1/1	948 x 834 x 1804	153,600	1 Ph / 1.28 kW
Electric Combi Oven	O 2021i+	20 GN2/1	1156 x 963 x 1815		3 Ph / 58.90 kW
Gas Combi Oven	O 2021ig+	20 GN2/1	1156 x 963 x 1815	266,150	1 Ph / 1.66 kW

Ovention ovens are American made, 100% ventless and designed with innovative technology to enhance your cooking, ensuring consistent, high-quality results. A care for customers combined with the reliability of our innovative Precision Impingement® technology, continues to raise the bar in traditional cooking.

SHUTTLE Oven

If you value precision and volume, Ovention has the perfect oven to fit your operation. The Shuttle sets the new standard for conveyor ovens everywhere. No other oven can operate as both a conveyor and a closed-cavity oven.



A Conveyor and Closed-Cavity Oven in One

- It can operate as a traditional conveyor for maximum output or be switched to “Shuttle Mode” for closed-cavity precision cooking.
- Programmable oven temperature, cook time, and top and bottom blower speeds for each recipe.
- 100% ventless for a wider variety of installation locations.

CONVEYOR Oven

Simple, smart and the right fit for operators looking for a high-throughput conveyor oven. The Ovention Conveyor Oven is the most technologically elegant and operator-friendly conveyor on the market today.



Technologically Elegant and Operator Friendly

- Superior cooking control with split belt option and independent top and bottom blowers.
- It operates more quietly than other conveyor ovens and features interchangeable, dishwasher-safe jet plates making it very operator friendly.
- Precision Impingement technology uses hot air for a fast, consistent cook. Cook up to eighty 12” pizzas per hour!

MILO Oven

Revolutionary infusion of Linear Impingement and Infrared (IR) technologies. Independently controlled top and bottom cavities, each with its own interior light and control panel.



Independently Controlled Cavities for Ultimate Flexibility

- Combining Linear impingement and Infrared technology for consistent cooking with a higher yield.
- The multi-cavity oven allows for simultaneous use at different temperatures, or you can conserve energy by using only one at a time.
- Full-color UI controls with USB recipe loading for each individual cooking cavity.

Description	Model	Capacity	Dimension (mm)	Voltage	E. Power. (Ph / kW)
Shuttle Oven	S1200	Conveyor Width 356 mm	1271 x 790 x 514	400/50/3	8.80 kW
Shuttle Oven	S2000	Conveyor Width 508 mm	1609 x 940 x 514	400/50/3	16.30 kW
Conveyor Oven	C2000	Conveyor Width 508 mm	1531 x 940 x 514	400/50/3	16.30 kW
Conveyor Oven	C2600	Conveyor Width 660 mm	1527 x 1093 x 514	400/50/3	18.70 kW
MiLO Oven 1 Deck	MiLO-14	Cavity 394 x 363 x 102 mm	595 x 827 x 654	400/50/3	6.80 kW
MiLO Oven 1 Deck	MiLO-16	Cavity 445 x 465 x 102 mm	735 x 838 x 521	400/50/3	6.80 kW
MiLO Oven 2 Deck	MiLO2-16	Cavity 445 x 465 x 102 mm	736 x 838 x 887	400/50/3	12.30 kW



Combi Oven from Germany

MKN combi is a product with top quality, technology and design from its manufacturing facility in Germany. With professional cooking technology for over 65 years, today MKN houses the latest technology of producing the ultimate combi oven, due to its touch & slide operating concept MagicPilot, the FlexiCombi MagicPilot combi steamer can be operated similarly to modern smartphones and the complex requirements of professional kitchens can be implemented easily.

COMBI OVEN FROM GERMANY - FLEXICOMBI MAGICPILOT SERIES

Why FlexiCombi MagicPilot?

Operated like a modern smartphone

- touch & slide
- precise and easy setting
- touch directly on 3 mm hardened glass

More capacity*

- optimum utilization of cooking chamber

Automatic cleaning

- 1 cleaning cycle = 1 cartridge
- no direct contact with cleaning agents
- water consumption reduced by 30%*

FEATURES:

- Easyload crosswise insertion
- MagicPilot
- AutoChef®
- Manual cooking
- QualityControl
- PerfectHold
- StepMatic®
- KlimaSelect plus
- Ready2cook
- RackControl2
- Time2Serve
- SES® - Steam Exhaust System
- MKN CombiConnect®
- WaveClean® cleaning system - the new generation
- VideoAssist
- FamilyMix
- FlexyRack capacity concept
- CombiDoctor
- GreenInside
- Barcode Scan function (Without scanner)
- Handshower
- ChefsHelp
- SUS304 durable hygienic
- Cooking chamber
- PHI® eco DynaSystem 2
- Integrated heat exchanger
- Cooking chamber door with insulated triple glazing



Model	Type	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
FKE061R_MP	Electric	6 GN 1/1	997 x 799 x 790		10.40	400/3/50
FKE101R_MP	Electric	10 GN 1/1	997 x 799 x 1060		15.90	400/3/50
FKE201R_MP	Electric	20 GN 1/1	1075 x 813 x 1960		31.70	400/3/50
FKG061R_MP	Gas	6 GN 1/1	1020 x 799 x 790	11.00	0.60	220/1/50
FKG101R_MP	Gas	10 GN 1/1	1020 x 799 x 790	18.00	0.60	220/1/50
FKG201R_MP	Gas	20 GN 1/1	1075 x 813 x 1960	36.00	1.00	220/1/50
FKE062R_MP	Electric	6 GN 2/1	997 x 799 x 790		20.90	400/3/50
FKE102R_MP	Electric	10 GN 2/1	997 x 799 x 1060		30.50	400/3/50
FKE202R_MP	Electric	20 GN 2/1	1075 x 813 x 1960		60.90	400/3/50
FKG062R_MP	Gas	6 GN 2/1	1020 x 799 x 790	17.00	0.60	220/1/50
FKG102R_MP	Gas	10 GN 2/1	1020 x 799 x 790	26.00	0.60	220/1/50
FKG202R_MP	Gas	20 GN 2/1	1075 x 813 x 1960	52.00	1.00	220/1/50

CHEFTOP MM PLUS - Combi Oven with Touch Screen Control

Technologically advanced combi oven for gastronomy cooking processes (dehydrating, steaming, low temperature cooking, sous vide cooking, roasting, grilling, pan frying, regeneration and plate regeneration) and for fresh or frozen baking which guarantee perfect results and repeatability for any load size.



XEVC-0511-EPRM



XEVC-0711-EPRM



XEVC-1011-EPRM



XEVL-2021-YPRS



Cheftop Control Panel



Stainless Steel Chamber

Model	Type	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
XEVC-0511-EPRM	Electric	5 GN1/1	750 x 783 x 675		9.30	400/3/50
XEVC-0711-EPRM	Electric	7 GN1/1	750 x 783 x 843		11.70	400/3/50
XEVC-1011-EPRM	Electric	10 GN1/1	750 x 783 x 1010		18.50	400/3/50
XEVL-2011-YPRS	Electric	20 GN1/1	892 x 925 x 1875		38.50	400/3/50
XEVL-2021-YPRS	Electric	20 GN2/1	892 x 1164 x 1875		65.00	400/3/50
XEVC-0511-GPRM	Gas	5 GN1/1	750 x 783 x 675	15.00	0.60	230/1/50
XEVC-0711-GPRM	Gas	7 GN1/1	750 x 783 x 843	19.00	1.00	230/1/50
XEVC-1011-GPRM	Gas	10 GN1/1	750 x 783 x 1010	22.00	1.00	230/1/50
XEVL-2011-GPRS	Gas	20 GN1/1	892 x 925 x 1875	48.00	2.50	230/1/50
XEVL-2021-GPRS	Gas	20 GN2/1	892 x 1164 x 1875	90.00	2.60	230/1/50

CHEFLUX - Combi Oven with Electro-Mechanical Control

Dry air-steam combi oven with analogical control and 304 stainless steel cooking chamber. Time, temperature, steam percentage and 2 fan speeds function. Allows to perform traditional cooking processes such as steaming, browning, grilling, frying and cooking of fresh and frozen bakery products.



XV393



XV593



XV513G



XV813G



XV1093

Features:

AIR.Plus - Transmit, unite, transform.

AIR.Plus guarantees perfect air and heat distribution within the baking chamber, for uniform results at every point throughout every tray.



STEAM.Plus - On-demand humidity for perfect baking

STEAM.Plus technology instantly creates humidity inside the baking chamber, from a temperature of 90°C up to 260°C, for excellent results with every batch.



DRY.Plus - Extracting humidity for maximum flavour

DRY.Plus expels humid air from the baking chamber to help the internal structure of the product to form properly, creating a texture that remains perfect for hours.



Model	Type	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
XV393	Electric	5 GN1/1	750 x 773 x 772		7.10	400/3/50
XV593	Electric	7 GN1/1	860 x 882 x 932		10.50	400/3/50
XV893	Electric	12 GN1/1	860 x 882 x 1252		15.80	400/3/50
XV1093	Electric	20 GN1/1	913 x 997 x 1863		29.70	400/3/50
XV4093	Electric	20 GN2/1	913 x 1237 x 1863		46.70	400/3/50
XV513G	Gas	7 GN1/1	860 x 882 x 1144	17.50	0.70	230/1/50
XV813G	Gas	12 GN1/1	860 x 882 x 1464	20.00	1.00	230/1/50

BAKERTOP MM PLUS - Combi Oven for Bakery and Patisserie

Intelligent combi oven for bakery and patisserie. Self-cleaning function, automatic baking cycles and intelligent functions for impeccable results. Suitable for bakery tray/pan size of 600x400mm size with 80mm distance between tray (80mm pitch).



XEBC-06EU

XEBC-10EU

Features:

- **Dry Maxi:** Minimum Humidity. Maximum Flavour
- **Steam Maxi:** Steam Perfection. Simple as a drop of water.
- **Air Maxi:** Baking uniformity. Quality without compromise
- **Unox Care:** The value of time. Duration overtime
- **Adaptive Cooking:** Professional baking. Unmistakable result

Model	Type	Tray Capacity (600x400 mm)	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
XEBC-06EU-GPRM	Gas	6 trays	860 x 967 x 842	19.00	1.00	230/1/50
XEBC-10EU-GPRM	Gas	10 trays	860 x 967 x 1162	25.00	1.40	230/1/50
XEBC-06EU-EPRM	Electric	6 trays	860 x 967 x 842		14.00	400/3/50
XEBC-10EU-EPRM	Electric	10 trays	860 x 967 x 1162		21.30	400/3/50

SPEED-X Combi Speed Oven

The first ever combi speed oven with self-washing system, the perfect combination of quality and speed. Unimaginable performance with no compromises.



XEPA-0523-EXRN



Manual cooking

- Cooking steps: up to 9
- Temperature: 30 °C - 260 °C
- Preheating: up to 260 °C
- Microwave: setting the percentage of microwaves in increments of 10%
- CLIMA.Control: humidity setting from 10% to 100% and continuous measurement of the actual humidity present in the cooking chamber
- Fan speed: 5 continuous speeds and 5 pulsed speeds
- Storable programs: 1000+

Automatic cooking

- CHEFUNOX & SPEEDUNOX: choose something to cook from the built-in combi or combi-speed library the oven automatically sets all the parameters.
- MULTI.Time: manages and monitor up to 10 cooking processes at the same time.
- MULTI.Speed: manages and monitors up to 4 speed cooking processes at the same time.

Specification:

- Model: Speed X
- Code: XEPA-0523-EXRN
- Dimension: 535 x 740 x 811 mm
- Tray Capacity: 5x GN2/3
- Pitch/Tray Distance: 70 mm
- Voltage: 400/3/50
- Electric Power: 9 kW



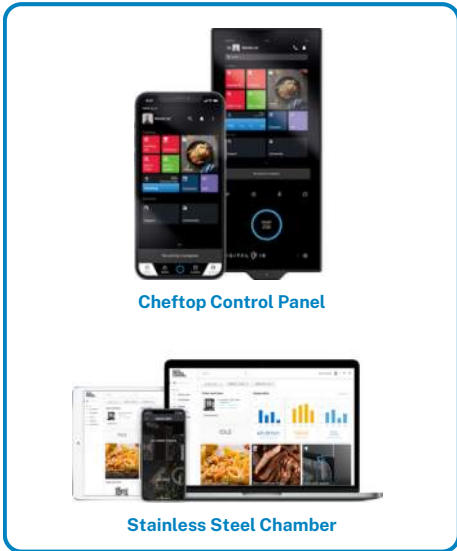
CHEFTOP-X High-Performance Combi Oven with 16" Touch Screen Control

Professional high-performance combi oven equipped with a state-of-the-art operating system and intelligent technology designed to perfectly handle any gastronomy, pastry and bakery cooking process. It is ENERGY STAR® certified for low-consumption performance and waste reduction, also thanks to its automatic washing system with recirculation.



XEDA-0611

XEDA-1011



Cheftop Control Panel

Stainless Steel Chamber

Description	Model	Tray Capacity	Dimension (mm)	Gas Power (kW)	Electric Power (kW)	Voltage (V/Ph/Hz)
Electric Combi Oven 6 GN1/1	XEDA-0611-EXRS	6 GN1/1	750 x 841 x 789		11.60	400/3/50
Electric Combi Oven 10 GN1/1	XEDA-1011-EXRS	10 GN1/1	750 x 841 x 1069		19.60	400/3/50
Gas Combi Oven 6 GN1/1	XEDA-0611-GPRS	6 GN1/1	750 x 841 x 789	15.00	1.40	400/3/50
Gas Combi Oven 10 GN1/1	XEDA-1011-GPRS	10 GN1/1	750 x 841 x 1069	25.00	1.80	400/3/50

EVEREO Service Temperature Food Preserver

Service Temperature Food Preserving is a patented technology that has been designed to preserve food at the temperature at which it is served and eaten. It means that you can cook food, keep it hot without blast freezing and regenerating it, and serve it in a few seconds at any time of the day and with zero waiting time for your customers.



XEEC-1013-EPRS

Specification:

- Model: Evero 900
- Code: XEEC-1013-EPRS
- Dimension: 535 x 883 x 915mm
- Tray Capacity: 10x GN1/1
- 7 touch control panel
- Voltage: 220-240 V
- Electric Power: 2.9 kW

Programs

- Store up to 256 customized programs
- **MULTY.DAY MODE:** Choose or set the program that best suits your needs to preserve the food for days or weeks in sealed containers
- **Superholding Mode:** Set your personal program while using open containers or trays, and have your food held at a precise temperature
- **Mealme mode:** use the most suitable program for the food you ordered from any of our MEALME approved vendors

Setting

- Temperature: 58 °C – 75 °C
- Tray assignment: possibility to assign one preserprogram to a dedicated tray
- ROP: manage the programs Reorder Point (the minumber of sous-vide single portions that must alwapresent in your chamber) in order to not run out obest selling menu items during service
- CLIMA.Control: humidity or dry air set by 10%

Clymate IQ® | PHTT-DR Series | HUMIDIFIED DRAWER WARMER

Elevate your foodservice operations with the PHTT-DR Series Heated Holding Drawers by FWE, designed to deliver precise humidity and temperature control for optimal food quality. These sliding heated drawers are perfect for maintaining the texture, flavor, and freshness of your prepared foods, even during peak service times.

User-friendly, easy-to-read, easy-to-set, color-coded controls allow you to set the unit from **10% to 90% relative humidity and 90°F (32°C) to 200°F (93°C)**

COOK-HOLD-SMOKER OVEN

- Create a signature dish, adding that special little touch makes a meal uniquely your own. Recreate your recipe day after day with electronically saved menu settings.
- Subtle Smoke Flavor: 30 MINUTES. For foods that absorb smoke more easily such as Cheese, or Delicate Fish.
- Standard Smoke Flavor: 1 HOUR. Best suited for every day smoking of meats such as Chicken, Chicken Breast, Turkey, Fish (such as Salmon) and many more foods!
- Robust Smoke Flavor: 2 HOURS. Pulled Pork, Beef, Lamb, and Beef Brisket are just a few of the choices to add your distinct smokey flavor recipes.
- Pre-Soak Wood Chips: For best results, soak the wood chips overnight to prevent a bitter taste. Moisture in the wood helps the smoke to distribute evenly throughout the cabinet.
- Mixing Smoke Woods: Mix together different wood types to create your signature flavor.
- Adding Flavors: Soaking chips in a port wine or beer can achieve subtle flavors that pair well with your seasoned foods.



LCH-6-SK-G2



PHTT-2DR-6SL

Description	Model	Capacity	Dimension (mm)	Electric Power (Ph / kW)
Humidified Drawer Warmer 2 Deck	PHTT-2DR-6SL	2 GN1/1-150	672 x 572 x 565	1 Ph / 2.30 kW
Cook-Hold-Smoker Oven	LCH-6-SK-G2	6 GN2/1-76	699 x 991 x 965	1 Ph / 3.08 kW

Bakery Equipment

"Swiss Quality at Unbeatable Prices". Kolb products are certified by both CE and QS from China. Kolb is a manufacturer of various bakery equipment, developed by experienced engineers from Switzerland and Germany with premium image, ease of operation and are to built to last.

LAGUNA Deck Oven Range

Brilliant glass door design, consistent baking result, outstanding insulation, remarkable stability, easy operation and modular design, built to optimize the convenience and work efficiency for customers.

Assembling Laguna Deck Oven Range

1. Interior baking chamber size: 600x400 / 600x800 / 800x600 / 1200x600 / 1200x800 / 1200x1200 mm
2. Interior baking chamber height: 170 mm / 220 mm
3. Decks/levels: 1 / 2 / 3 / 4 / 5 decks
4. Baking chamber base: with stone base / without stone base (stainless steel base) (can be set for each deck)
5. Steam for each deck: with steam / without steam (can be set for each deck)
6. Steamhood: with / without
7. Base: underframe with tray support / underproofer



Pizza Oven

Specially designed for authentic Italian pizza

Model	Type	Dimension (mm)	Voltage	Electric Power (kW)
1 Deck	K04-9879DS1	985 x 795 x 515	230V 1Ph 50Hz	4
2 Deck	K04-9879DS2	985 x 795 x 925	400V 3Ph 50Hz	8



Rotary Oven Tornado

Upgraded design for better energy efficiency and easier installation

Model	Type	Dimension (mm)	Weight (kg)	Electric Power (kW)
K05-0604T1HS	1 trolley (600x400)	1280 x 1173 x 2466	985	34.60
K05-0608T1HS	1 trolley (600x800)	1595 x 1465 x 2566	1560	56.00



1T 600X400

1T 600X800

Proofer

A reliable tool to control your fermentation process

Model	Type	Capacity	Dimension (mm)	Voltage (V/Ph/Hz)	Electric Power (kW)
Single Door	K11-RE64D30G	30 Tray (600x400)	725 x 1080 x 2040	230/1/50	1.55
1T	K11-RO68D1	1 trolley 600x800	1155 x 1135 x 2200	400/3/50	6.20
2T	K11-RO68D2	2 trolley 600x800	1155 x 1980 x 2200	400/3/50	6.20
4T	K11-RO68D4	4 trolley 600x800	2000 x 2040 x 2200	400/3/50	6.20



Single Door



4T

Retarder Proofer

Kolb Proofing Room offers optimal fermentation condition required for a controlled proofing cycle. Panel made with 60 mm PU for better insulation result.



Single 2 Door 1T 2T 4T

Model	Type	Capacity	Dimension (mm)	Voltage (V/Ph/Hz)	Electric Power (kW)
Single Door	K12-RE64D18G	18 Tray (600x400)	585 x 955 x 2055	230/1/50	0.92
2-Door	K12-RE64D32-1G	32 Tray (600x400)	810 x 1255 x 2055	230/1/50	1.73
1T	K12-RO68D1-1	1 trolley 600x800	1070 x 1310 x 2675	230/1/50	2.70
2T	K12-RO68D2-1	2 trolley 600x800	1070 x 2210 x 2675	230/1/50	2.70
4T	K12-RO68D4-1	4 trolley 600x800	2000 x 2040 x 2675	400/3/50	11.70

Spiral Mixers

Robust built reliable spiral mixer for bread dough mixing

Model	Dough Capacity (kg)	Dimeonsion (mm)	Weight (kg)	Voltage (V/Ph/Hz)	Electric Power (kW)	Electric Power (HP)
K32-0201AB4	20	501 x 883 x 966	150	400/3/50	1.38	1.8
K32-0401AB4	40	545 x 907 x 1029	205	400/3/50	2.25	3
K32-0501AB4	50	590 x 957 x 1029	300	400/3/50	3.00	4
K32-0801AB4	80	714 x 1140 x 1225	520	400/3/50	5.25	7
K32-1201AB4	120	920 x 1550 x 1395	880	400/3/50	7.88	10.5
K31-1501AB4	150	950 x 1550 x 1460	930	400/3/50	12.48	16.7



Planetary Mixers

Reliable multi-functional planetary mixer

Model	Bowl Capacity (Liter)	Dimeonsion (mm)	Weight (kg)	Voltage (V/Ph/Hz)	Electric Power (kW)	Electric Power (HP)
K31-0071AG9	7	240 x 410 x 400	22	230/1/50	0.51	2/3
K31-0101AG3	10	389 x 480 x 620	75	230/1/50	0.50	2/3
K31-0201AG3	20	558 x 555 x 794	99	230/1/50	1.10	1-1/2
K31-0301AB4	30	575 x 576 x 1163	150	230/1/50	0.75	1
K31-0401AB4	40	690 x 629 x 1107	185	230/1/50	1.13	1-1/2
K31-0601AB4	60	708 x 1036 x 1430	460	230/1/50	2.25	3
K31-0801AB4	80	747 x 1041 x 1459	580	230/1/50	3.00	4



Bakery Preparation Equipment

Highly improves working efficiency and reduces labour cost. Easy to operate. Different models for your selection.

Dough Divider

Bun Divider

Long Moulder

Dough Sheeter

Bread Slicer



Metos offers a complete solution for professional kitchens from Finland for over 100 years. The solution development is based on understanding the customer's business and business environment, such as Cook Chill solutions that is very efficient for bulk cooking in central kitchens and other large kitchens. Cook Chill itself is not a new technology as it has been around for decades, it is one of the most efficient ways to produce large quantities of food because of its chilled state, long shelf life, and easier handling and transport; thus maximizing the production output and profits.



COOK & CHILL CONCEPT FOR CENTRAL KITCHEN



Viking MixPan Tilting Bratt Pan

The Metos Viking MixPan is a brattpan with integrated mixing function.



Viking Combi Kettle

The kettle can be controlled by the user to mix and cook at the same time



Futura HD Tilting Bratt Pan

The frying pan is designed for frying and cooking in large capacity kitchens and is a good choice for demanding use.



Hot Fill DOS 2

Ensures quick and precise dispensing of liquid food products. With The built-in scale ensures that weighting of the product happens in one and the same workflow saving time in the kitchen.



Sousvide Tank

the product is slow-cooked in a water bath to the desired temperature achieved.



Rack For Sous-Vide

FUTURA HD Bratt Pan

- Metos Futura HD bratt pans are giants for big kitchens. Volumes of the pans are 100, 150 and 200 liters. Metos Futura HD bratt pans have a stainless steel frying surface with an aluminium core around the heating elements for extremely fast heating and fast heat recovery. The maximum frying surface temperature is 250°C.
- Metos Futura HD pans have a raised control panel, protected from collisions and spills. Futura HD 200 pans have strong tilting device. Distance to pouring nose from floor is minimum 550mm.
- Futura HD 100 has one frying zone and 150 and 200 have two separately controlled zones.

FUTURA Bratt Pan

Metos Futura bratt pan series offers a wide range of models for versatile, efficient and ergonomic frying in every kitchen. Metos Futura bratt pans ensure high frying efficiency, uniform heat distribution and fast heat recovery. Metos Futura pans are quicker and more efficient than conventional bratt pans, especially when frying cold products. The temperature adjustment range is 0-250°C.

PRINCE Bratt Pan

Metos Prince bratt pans are permanently fixed to the floor. All Metos Prince models are fitted with electrical tilting. The pans are heated in a few minutes (+200°C). The temperature is uniform throughout the whole pan area. Thermostat controlled temperature 0-250°C.



FUTURA HD



FUTURA



PRINCE

Description	Model	Capacity	Cooking Area	Dimension (MM)	E. Power. (Ph / kW)
Electric Tilting Bratt Pan with Raised Control Panel	Futura HD 100L	Net 100 L	2 GN1/1 x H 273 mm	1208 x 955 x 1559	3 Ph / 20.70 kW
Electric Tilting Bratt Pan with Raised Control Panel	Futura HD 150L	Net 150 L	3 GN1/1 x H 273 mm	1533 x 955 x 1559	3 Ph / 27.60 kW
Electric Tilting Bratt Pan with Raised Control Panel	Futura HD 200L	Net 200 L	4 GN1/1 x H 273 mm	1858 x 955 x 1559	3 Ph / 41.40 kW
Electric Tilting Bratt Pan	Futura 85D	Net 75 L	790 x 530 x 180 mm	850 x 806 x 954	3 Ph / 10.50 kW
Electric Tilting Bratt Pan	Futura 110D	Net 100 L	1040 x 530 x 180 mm	1100 x 806 x 954	3 Ph / 15.00 kW
Electric Tilting Bratt Pan with Fixed Base	Prince 85D	Net 75 L	790 x 530 x 180 mm	850 x 818 x 960	3 Ph / 10.50 kW

PROVENO Combi Kettle

- Proveno is an intelligent and simple answer for easy and economic food production. Suitable for heavy commercial and industrial food productions.
- Approachable and intuitive, loaded with smart functions.
- Raised control panel is clearly visible, simple to use, protected from collisions and liquid.
- Strong, maintenance free, auto reverse mixer for all mixing and whipping.
- Touchscreen enables easy programming, unlimited number of programs with cooking steps.
- ProTemp advanced temperature control is based on real-time temperature, prepare the most demanding dishes effortlessly, prevent food from burning.
- Attention to details and accessories as needed, easy to clean.



PROVENO 80E



PROVENO 400E

Standard features

- Proveno kettle with integrated mixer
- Stepless mixing speed in all sizes 15-140 rpm/min, autoreverse
- Elevated control pillar with guiding touch panel
- Audiovisual signals for user
- Multi functional timer
- Programming on screen, unlimited number of programs and program phases, favourite pages
- Programs for basic foods and wash programs
- Mixing patterns and saving of your own patterns
- ProTemp – real time temperature control, food and jacket temperature separately controlled. Intelligent power setting from gentle warming to full power. Allows for example low temperature cooking, sous vide, proving and tempering.
- Delta T cooking – temperature of jacket rises accordingly when food temperature rises, temperature difference is determined.
- User privilege levels
- Automatic measured water filling
- Electric tilting 40-150 L kettles, hydraulic tilting 200-400 L kettles
- Tilting while mixing function
- Auto tilt-back
- USB Port on control panel for program updates, program transfers and HACCP data saving
- Teacher status for training
- Phone app for training
- Diagnostics for maintenance
- On screen energy and water consumption measuring
- Steam jacket automatic fill
- Rotating lid in up position
- Measuring stick

Description	Model	Capacity	Dimension (MM)	E. Power. (Ph / kW)
Electric Mixing Kettle with Raised Control Panel	Proveno 40E	Net 40 L	1047 x 720 x 900/1535	3 Ph / 12.50 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 60E	Net 60L	1047 x 720 x 900/1535	3 Ph / 18.00 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 80E	Net 80 L	1047 x 720 x 900/1535	3 Ph / 22.00 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 100E	Net 100 L	1154 x 720 x 900/1535	3 Ph / 22.00 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 150E	Net 150 L	1360 x 920 x 900/1535	3 Ph / 27.60 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 200E	Net 200 L	1360 x 920 x 900/1535	3 Ph / 35.60 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 300E	Net 300 L	1560 x 1100 x 900/1535	3 Ph / 47.60 kW
Electric Mixing Kettle with Raised Control Panel	Proveno 400E	Net 400 L	1560 x 1100 x 900/1535	3 Ph / 62.00 kW

Öztiryakiler, or widely known as Ozti, was established in 1958 as one of the first manufacturing companies of Turkey in the kitchen equipment sector. Ozti manufactures various professional catering equipment with European standards. Simple, economical, and up to the task; we have personally selected major equipment from Ozti that could be widely used for our customers.

Tilting Bratt Pan & Boiling Pan



OTGDM 150

Gas Boiling Pan - Direct Heating
Capacity 150 L
Dim. 800 x 900 x 850 mm
Gas Power 22 kW / 75,100 BTU/hr

OTGDM 100

Gas Boiling Pan - Direct Heating
Capacity 100 L
Dim. 800 x 900 x 850 mm
Gas Power 22 kW / 75,100 BTU/hr



OTGM 80

Gas Tilting Bratt Pan - Manual
Tilting Capacity 80 L
Dim. 800 x 900 x 850 mm
Gas Power 20 kW / 68,300 BTU/hr

OTGM 100

Gas Tilting Bratt Pan - Manual
Tilting Capacity 100 L
Dim. 1000 x 900 x 850 mm
Gas Power 24 kW / 81,900 BTU/hr

*M version with manual gas ignition and water inlet, no electrical connection required

Banquet Cart



OBA 70182

Hot Banquet Cart - 1 Full Door
Capacity 11 x GN2/1-100
(22 trays slots, 57 mm pitch)
Dim. 826 x 910 x 1816 mm
Temp. +70 / +85°C
Volt. 230/1/50
E. Pow. 2.00 kW



GNB 500 NMV

Cold Banquet Cart - 1 Full Door
Capacity 11 x GN2/1-100
(20 trays slots, 57 mm pitch)
Dim. 826 x 910 x 1816 mm
Temp. +2 / +5°C
Volt. 230/1/50
E. Pow. 0.30 kW


OTI 4444

OTI 4478

OUV 4757

7759.40332.31

PSM 20 TF

3GD

3E

OBM 1080M R

OM 20 TF

OM 40 TF

OM 60 TF

OBY 35 M P

Description	Model	Capacity	Dimension (mm)	Gas Pow. (BTU / hr)	E. Power. (Ph / kW)
Mobile Heated Plate Dispenser, Single Cartridge	OTI 4444	40 Plate (26-32 cm dia.)	440 x 440 x 850		1 Ph / 1.50 kW
Mobile Heated Plate Dispenser, Double Cartridge	OTI 4478	80 Plate (26-32 cm dia.)	440 x 780 x 850		1 Ph / 3.00 kW
Knife Sterilizing Cabinet	OUV 4757	14 Knives	472 x 120 x 575		1 Ph / 8 Watt
Hood Dishwasher, Electro-Mechanical	OBM 1080M R	69/35/27 rack/hr, 500*500mm	700 x 785 x 1480		3 Ph / 9.66 kW
Hood Dishwasher, Electro-Mechanical	OBY 35M P	30 rack/hr, 350*350mm	425 x 465 x 630		1 Ph / 3.30 kW
Handwash Sink, Knee-Operated	7759.40332.31		400 x 330 x 230		
Potato Peeler	PSM 10 MF	10 kg/cycle	480 x 750 x 890		1 Ph / 0.75 kW
Potato Peeler	PSM 20 TF	20 kg/cycle	510 x 875 x 990		3 Ph / 1.10 kW
Potato Peeler	PSM 30 TF	30 kg/cycle	610 x 980 x 1065		3 Ph / 1.50 kW
Garlic Peeler	SSM5	5 kg	420 x 700 x 900		3 Ph / 0.55 kW
Onion Peeler	SSM10	6 - 10 kg	510 x 870 x 1235		3 Ph / 0.75 kW
Gas Doner Grill Machine	3GD	40 kg Meat	987 x 450 x 560	33,200	1 Ph / 0.40 kW
Electric Doner Grill Machine	3E	40 kg Meat	987 x 450 x 560		3 Ph / 5.40 kW
Planetary Mixer 20 Liter	OM 20 TF	20 L Bowl	605 x 640 x 985		3 Ph / 0.55 kW
Planetary Mixer 40 Liter	OM 40 TF	40 L Bowl	690 x 725 x 1155		3 Ph / 1.10 kW
Planetary Mixer 60 Liter	OM 60 TF	60 L Bowl	700 x 825 x 1235		3 Ph / 1.30 kW
Salad and Vegetable Dryer	SKM 4035	40 L Basket	560 x 730 x 1085		3 Ph / 0.55 kW

Banquet Carts and Holding Equipment

Alto-Shaam is best known for Halo Heat technology for its banquet carts and holding cabinets from USA. Halo Heat provides even holding temperatures by using a thermostatically-controlled low-density thermal cable wrapped around the walls of the equipment. This allows the product to retain more natural product moisture, less product waste and greater yield. Today, time is an underestimated factor in food production, but both kitchen time and organization can be optimized with Alto-Shaam's Halo Heat.



1000-BQ2/96S

Heated Banquet Cart
Split Doors
Capacity 96 Plates
Dim. 964 x 783 x 1716 mm
Volt. 230/1/50, E. Pow. 1.50 kW
Temp +16 / +93°C



4 chrome plated wire shelves are included as standard



optional accessories: plate carriers



1000-BQ2/192

Heated Banquet Cart
2 Full Doors
Capacity 192 Plates
8 chrome plated wire shelves are included as standard
Dim. 1744 x 783 x 1716 mm
Volt. 230/1/50, E. Pow. 3.00 kW
Temp +16 / +93°C



1000-MR2-1

Cold Banquet Cart
1 Full Door
Capacity 24 x GN1/1-65
Temp -2 / +4°C
Dim. 840 x 915 x 1740 mm
Volt. 230/1/50, E. Pow. 0.43 kW



1200-UP

Holding Cabinet
Capacity 16 x GN1/1-150 (standard with 8 pan sliders)
Temp +16 / +93°C
Dim. 636 x 817 x 1924 mm
Volt. 230/1/50, E. Pow. 1.80 kW



750-S

Holding Cabinet
Capacity 10 x GN1/1-65
Temp +16 / +93°C
2 chrome plated racks included
Dim. 651 x 797 x 852 mm
Volt. 230/1/50, E. Pow. 0.99 kW



CS-100/S

Carving Station
With base heat
Dim. 466 x 648 x 787 mm
Volt. 230/1/50
E. Pow. 0.50 kW



CS-200/S

Carving Station
With base heat
Dim. 660 x 782 x 783 mm
Volt. 230/1/50
E. Pow. 0.75 kW



767-SK/III

Low Temperature Smoker Oven
Capacity 9 x GN1/1-65
2 stainless steel side wire shelves, 1 stainless steel rib rack included
Volt. 230/1/50
E. Pow. 3.10 kW

Fri-Jado - Expert of Rotisseries and Merchandisers From The Netherlands

With technology as enabler, Fri-Jado focused on putting the customers' products on stage and believes that creating maximum attraction towards food retail customers through superior quality and irresistible presentation is the most effective way to boost fresh food sales. With the top tier technology, design and ergonomics, a continuous improvement of food retail experience is achieved. All of the Fri-Jado equipment is developed and produced according to the highest standards; the result is first-class equipment with the lowest total cost of ownership in the industry.

Electric Rotisseries

Boost sales: visual cooking stimulates sales
 Speed: fastest rotisserie in the industry
 Food quality: always a perfectly roaster product
 Food safety: TDR P - Cook Correction controls product quality

TDR 5 P & TDR 8 P (Programmable Version) Features:

Programmable settings (99 programs with 3 cook stages and USB connection), cook correction detects and corrects abnormalities during cook cycle, eco cooking uses residual heat during the last part of the cook cycle saving energy, wide range of application (poultry parts, pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins).

TDR 5 M & TDR 8 M (Manual Version) Features:

Manual settings, easy to operate (time, temperature, and start), wide range of application (poultry parts, pork roast, ribs, lamb, roast beef, pork belly, meat loaf, porchetta and other proteins).



TDR 5 P



TDR 5 M



TDR 8 P



TDR 8 M

Chicken Capacity: up to 20 birds
 Fork Capacity: 5 meat forks (included)
 Dim. 848 x 717 x 910 mm
 Volt. 400/3/50, E. Pow. 6.60 kW

Chicken Capacity: up to
 Fork Capacity: 8 meat forks (included)
 Dim. 1011 x 830 x 1065 mm
 Volt. 400/3/50, E. Pow. 10.50 kW

Rotisserie with Multi Deck Combination

Boost sales: combines visual cooking and heated grab-and-go
 Ideal for small store formats: rotisserie and 2-level heated merchandiser on less than 1 meter square footprint
 Speed: fastest rotisserie in the industry
 Food safety: Cook Correction (for TDR 5 P), Hot Blanket holding technology
 Food quality: heated products stay attractive for hours

Space Saver TDR 5 with MD 86
 Dim. 860 x 953 x 2000 mm
 Electrical TDR 5: 400/3/50 / 6.60 kW
 Electrical MDS: 230/1/50 / 3.20 kW



BOTINKIT: Robot in Kitchen

Global leader in AI digital kitchen solutions

- **Anybody:** everyone can whip up gourmet cuisine
- **Anything:** pan-frying, saute-ing, boiling, braising, stewing, mixing... mastery in every method
- **Anywhere:** consistently delicious dishes from any kitchen



3D Cooking:

- Capable of replicating the pot flipping movements of human chefs, ensuring even and simultaneous heating
- 1D: Adjustable pot angle, multiple cooking techniques - stew, boil, braise, soup, stir-fry, mix, saute
- 2D: Adjustable pot rotation speed, silent operation - slow speed, medium speed, high speed
- 3D: Adjustable pot rotation direction - clockwise/anticlockwise, swinging mode

Cloud Recipe:

- 1000+ global recipes, develop new dishes
- One-click recipe sharing; with just one click recipes can be shared worldwide
- Edit as you go; recipes can be easily edited and modified on the app or desktop
- AI adaptable recipes; intelligently scale small recipes to produce larger portions while maintaining consistent taste across varying quantities
- Enter recipe for 500g portion, automatically generate recipes for other portion sizes

OMNI Intelligent Cooking Station



Auto Cooking



Auto Seasoning



Auto Temperature Control



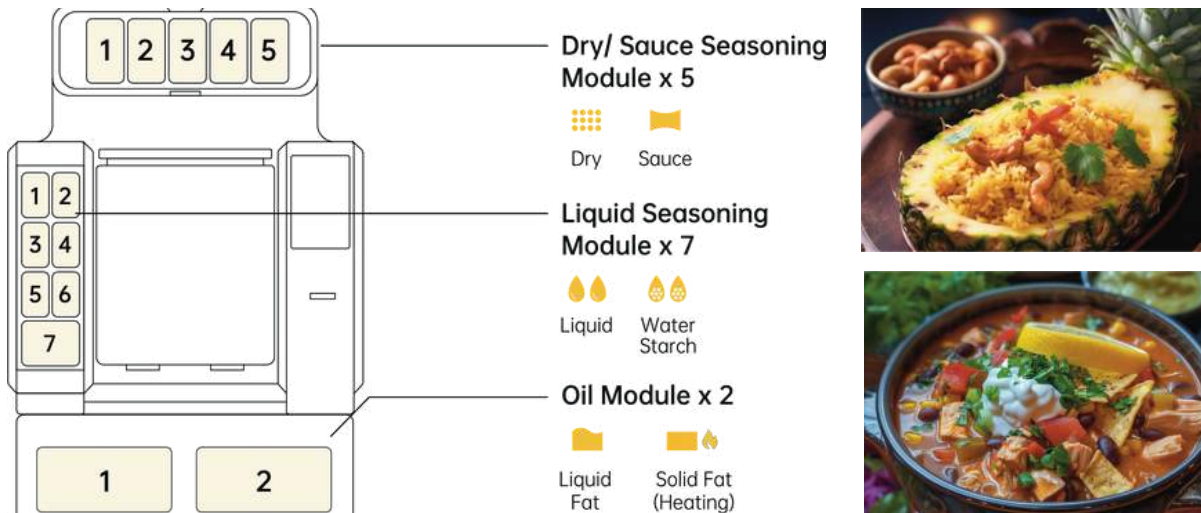
Auto Voice Guide



Auto Dishing-up



Auto Cleaning



OMNI Cooking Specs

- **Supported Seasoning Types:** Dry, Sauce, Liquid, Oil
- **Maximum Simultaneous Seasoning Types:** 14 Types
- **Seasoning Container Capacity:** Dry: 650ml
Sauce: 650ml
Liquid: 700 ml or 1500 ml
Water Starch: 900 ml
- **Wok Gross Capacity:** 30 L
- **Maximum Cooking Temperature:** 350°C (Cast Iron Pot)
- **Heating Rate:** 8°C per second

OMNI Technical Specs

- Voltage:** 380V 50-60Hz 3Ph
- Maximum Power:** 15 kW
- Water Pressure Requirement:** 2 - 3.5 bar
- Pot Material:** Cast Iron
- Seasoning Container Material:** Tritan (BPA-free, easy to clean)
- Machine Dimension:** 827 x 920 x 1769 mm
- Machine Weight:** 170 kg

AJ ANTUNES

When you are outfitting a new kitchen or looking to retrofit an existing operation, high-quality fast food and commercial kitchen equipment make all the difference to customers and operators. AJ Antunes wide selection includes everything from countertop toasters, countertop steamers, and countertop grills to innovative water treatment and kitchen automation solutions designed to decrease your downtime and consistently produce food and beverages at the highest standard.



Egg Station

- With the Egg Station, operators can add eggs to their breakfast menu lineup without any hassle or guesswork.
- Eggs are the cornerstone of every successful breakfast menu. With the Egg Station from Antunes, any operation can easily serve a fresh, made-to-order egg sandwich or omelet. Using a combination of heat from the grill surface and steam, this unit cooks perfectly moist eggs in only a matter of minutes.
- The heated grill surface of the Egg Station cooks the eggs while the non-stick rings give the product its shape. Steam is created under the pivoting cover that is lowered over the rings. As water is poured into the trough on the cover, it drips down onto the platen, which produces steam to keep the eggs moist as they cook and cooks them in less time. Whether it's new menu items or extended hours, operations can continue to serve breakfast items without worrying about cross contamination or sacrificing space on the grill.
- Quickly cook eggs for breakfast items without taking up valuable grill space.
- Cooks room temperature eggs in 120 seconds and refrigerated eggs in 150 seconds.
- Digital temperature controls and timer ensure consistent eggs every time.
- Available with front grill for heating pre-cooked sliced meats.
- Audio and visual signal for operation.
- Easy to clean with included scrap tray.



ES-600

Countertop Steamer (Deluxe Food Warmer)

- The Deluxe Food Warmer series allows operators to serve hot food quickly with the push of a button. The key is plain tap water, converted into steam, fully penetrating food from all sides. From pasta, breads, meat and seafood to poultry, eggs and vegetables, it's the perfect way to maintain the original texture, color, flavor and nutritional value of a variety of menu items.
- Open compartment delivers steam from all sides.
- Available with half, two-thirds, or full size pan capacity.
- Instantly turns plain tap water into steam.
- 0-99 minute timed steam cooking with instant warming button.
- Fully adjustable pulse of steam on models with timers.
- Prepare a variety of different menu items with a consistent finish each and every time.
- Available with a self-contained water reservoir or direct water hookup.



DFW-150 / DFW-250

Vertical Contact Toaster

- The Vertical Contact Toaster gives buns a consistent, golden brown finish so they don't soak up the juices of the ingredients, helping the sandwich stay firm and delicious. With a dual-sided platen, the Vertical Contact Toaster has more capacity than conventional single-sided toasters, allowing operations to quickly serve fresh products to customers without making them wait.
- The VCT-25 models feature a dial thermostat for adjusting the quality of the toast for a variety of different bread products. The VCT-25 has a preset toast time of 25 seconds.
 - Dual-sided platen for additional toasting capacity compared to conventional single-sided toasters.
 - Easy-to-adjust dial thermostat.
 - Space-saving vertical design.
 - Continuously moving conveyor allows for immediate toasting.
 - Separate compression adjustments for heel and crown. Release sheets allow buns to move easily down the heated platen without sticking or slipping.
 - Easy to operate and clean.
 - Stainless steel construction.



VCT-25

VZN Water Ultrafiltration System

- Do you find your operation constantly dealing with poor water quality, high filter replacement and consumable costs, and constant loss of pressure and flow to your equipment? At Antunes, we engineer sustainable UF water filters that stay consistently clean and provide high-quality water with every use. This self-cleaning technology eliminates the need to continuously replace cartridges, providing the lowest cost of ownership in the market. Our ultrafiltration system can ensure your property always has high water quality for you and your guests to enjoy. When you choose to get an ultra filtration system from our team, you can register that your water will always be high-quality.
- The VZN-511V is a small footprint vertical system with one carbon cartridge and is rated at 5.2 gpm (19 lpm).



VZN-511V

Description	Model	Capacity	Dimension (mm)	E. Power. (Ph / kW)
Countertop Steamer (water tank)	DFW-150	Half Size, 73 mm deep pan	422 x 438 x 222	1 Ph / 2.80 kW
Countertop Steamer (direct water)	DFW-250	Half Size, 73 mm deep pan	422 x 438 x 210	1 Ph / 2.80 kW
Egg Station	ES-600	6 eggs + grill surface	438 x 445 x 229	1 Ph / 2.90 kW
Vertical Contact Toaster 25-sec	VCT-25		540 x 387 x 591	1 Ph / 1.98 kW
Water Filter	VZN-511V			



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TDR 5 P



TDR 5 M



TDR 8 P



TDR 8 M

Chicken Capacity: up to 20 birds
 Fork Capacity: 5 meat forks (included)
 Dim. 848 x 717 x 910 mm
 Volt. 400/3/50, E. Pow. 6.60 kW

Chicken Capacity: up to
 Fork Capacity: 8 meat forks (included)
 Dim. 1011 x 830 x 1065 mm
 Volt. 400/3/50, E. Pow. 10.50 kW

Rotisserie with Multi Deck Combination

Boost sales: combines visual cooking and heated grab-and-go
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 Speed: fastest rotisserie in the industry
 Food safety: Cook Correction (for TDR 5 P), Hot Blanket holding technology
 Food quality: heated products stay attractive for hours

Space Saver TDR 5 with MD 86
 Dim. 860 x 953 x 2000 mm
 Electrical TDR 5: 400/3/50 / 6.60 kW
 Electrical MDS: 230/1/50 / 3.20 kW



FOOD PREP & COUNTER TOP EQUIPMENT



Creating innovative solutions since 1950, HATCO is an American brand specializes in top quality of commercial foodservice equipment. Some of the products are toasters, food warmers, decorative heated lamps and carving stations, heated plates and cold plates, and other kinds of holding equipment. Hatco is dedicated to exceptional customer service and quality engineered equipment offering maximum performance.



IWRM-CD1

Countertop Induction Warmer
Dimension 330 x 450 x 57 mm
Volt 230/1/50, E. Pow. 0.50 kW



*Chafing dish not included with the induction warmers



Back of 3 interconnected units

Hatco's patented Palletti® Countertop Professional Induction Warmers offer a safe, efficient and attractive way to keep hot foods hot. Perfect for serving applications such as buffet lines and hospitality suites. The warmer has five simple and precise settings, which allow for a wide variety of foods to be held both safely and at optimum quality. The units are also memory retentive, so once turned off and back on, the last setting will resume. This unit has a low-profile and ultra-thin design in all black, so the focus remains on the food rather than the equipment.

Low wattage warmers which can be interconnected with multiple units to one electrical outlet resulting in great energy efficiency and a simple cord management system. 3 units able to be interconnected in a daisy chain.



HW-FUL

Countertop Bain Marie / Heated Well
Dim. 370 x 607 x 248 mm
Volt. 230/1/50, E. Pow. 1.20 kW

- Controls feature a separate lighted On/Off rocker switch and adjustable temperature dial
- May be used dry but best performance when used with water. Dry indicator lamp informs user to add water
- Thicker 1 mm stainless steel pan with a stainless steel housing (aluminized steel bottom)
- Pan edge offset helps keep condensation from dripping onto countertop surface



GM5AH-30

Strip Heater 30"
Dim. 762 x 150 x 51 mm
Volt. 230/1/50,
E. Pow. 660 Watt

*GM5AH series is without lighting



Sleek Curved Design

*picture shows GM5AHL series with lighting



RHW-1

Soup Kettle / Round Heated Well
Capacity 10 Liter
Dim. 359 x 330 x 343 mm
Volt. 230/1/50, E.Pow. 1.30 kW



RCTHW-1

Bain Marie / Heated Well
Capacity 1 x GN1/1
Dim. 368 x 611 x 282 mm
Volt. 230/1/50, E. Pow. 3.00 kW



RCTHW-6

Pasta Cooker / Heated Well
Capacity 1 x GN1/1
Dim. 368 x 610 x 282 mm
Volt. 230/1/50, E. Pow. 6.00 kW



RHW-1B

Built-in Soup Kettle / Round Heated Well
Capacity 10 Liter
Dim. 360 x 330 x 330 mm
Volt. 230/1/50, E.Pow. 1.30 kW



RCTHW-1B

Built-in Bain Marie / Heated Well
Capacity 1 x GN1/1
Dim. 368 x 582 x 226 mm
Volt. 230/1/50, E. Pow. 3.00 kW



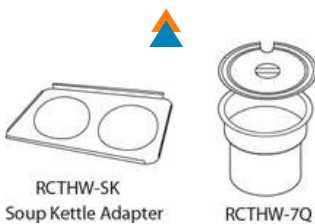
RCTHW-6B

Built-in Pasta Cooker / Heated Well
Capacity 1 x GN1/1
Dim. 390 x 610 x 286 mm
Volt. 230/1/50, E. Pow. 6.00 kW

RCHTW Accessories Sets:



RCHTW Soup Kettle Adapter Set

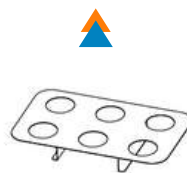


RCTHW-SK
Soup Kettle Adapter

RCTHW-7Q



RCHTW Steamer Plate Adapter Set



RCTHW-SP
Steamer Plate Adapter



RCHTW Pasta Cooker Adapter Set



RCTHW-PC
Pasta Cooker Adapter

RCTHW-BASKET



TM-10H

Conveyor Toaster
360 slices/hour
Dim. 368 x 416 x 387 mm
Volt. 230/1/50, E. Pow. 1.90 kW



TM-5H

Conveyor Toaster
180 slices/hour
Dim. 290 x 416 x 387 mm
Volt. 230/1/50, E. Pow. 1.30 kW



TM3-10H

Conveyor Toaster
360 slices/hour
Dim. 368 x 464 x 411 mm
Volt. 230/1/50, E. Pow. 2.30 kW
Available in Stainless, Black, and Red Colour



TPT-230-4

Pop-Up Toaster
4 slots capacity
Dim. 346 x 313 x 204 mm
Volt. 230/1/50, E. Pow. 2.50



GMFFL

French Fries Warmer with Light and Top Heat
Cap. GN1/1 Pan
Dim. 329 x 644 x 445 mm
Volt. 230/1/50, E. Pow. 610 Watts



HGSM-4060

Countertop Heated Shelf
Dim. 400 x 600 x 58 mm
Volt. 230/1/50, E. Pow 327 Watts



DL-Series

Decorative Heated Lamp
Available in different lamp design
Available in colour options



HDM-2

Drawer Warmer 2 Deck
Dim. 749 x 576 x 614 mm
Volt. 230/1/50, E. Pow. 948 Watts
Includes 2 full-size S/S 150 mm food pans
Available with built-in version



GMHDDH-3PT

Heated Showcase 3 Tiers with Heat & Humidity Control
Dim. 670 x 464 x 757 mm
Volt. 230/1/50, E. Pow. 1.52 kW



TMS-1H

Electric Salamander
Dim. 600 x 511 x 517 mm
Volt. 230/1/50, E. Pow. 4.00 kW
Includes grill, drip pan, and wall-mounting bracket



IRNG-PC1-36

Countertop Induction Cooker
Dim. 352 x 471 x 94 mm
Volt. 230/1/50, E. Pow. 3.6 kW
Programmable, precise control (1-100 power level), with USB port including a food temperature probe



IRNG-PB1-36

Built-in Induction Cooker
Dim. 343 x 368 x 91 mm
Volt. 230/1/50, E. Pow. 3.6 kW
Programmable, precise control (1-100 power level), with USB port including a food temperature probe



*GRAH top view



*GRAH bottom view

GRAH-24

Strip Heater 24"
Dim. 610 x 152 x 64 mm
Volt. 230/1/50, E. Pow. 500 Watts

GRAH-36

Strip Heater 36"
Dim. 914 x 152 x 64 mm
Volt. 230/1/50, E. Pow. 800 Watts

GRAH-48

Strip Heater 36"
Dim. 1219 x 152 x 64 mm
Volt. 230/1/50, E. Pow. 1.10 kW



GRCSCLH-24

Carving Station with Base Heat
Dim. 660 x 711 x 572-724 mm
Volt. 220/1/50, E. Pow. 1.32 kW
Picture shows sneeze guard, drip pan and cutting board



DCSB400-R24-1

Decorative Carving Station with Base Heat
Dim. 660 x 678 x 864-1168 mm
Volt. 220/1/50, E. Pow. 794 Watts
Picture shows with standard Night Sky heated base and optional Antique Bronze post and shade



FSHC-6W1

Holding Cabinet 1 Glass Door
Dim. 645 x 751 x 816 mm
Volt. 230/1/50, E. Pow. 1.69 kW
Adjustable humidity and temperature control, digital emperature readout, insulated side walls, field reversible glass door, large swivel casters with lock



TQ-400

Conveyor Toaster
360 slices/hour
Dim. 368 x 451 x 378 mm
Volt. 230/1/50, E. Pow. 2.21 kW
Instant and precise adjustment of toast color with electronic infinite controls for top and bottom heat



CSSB-Series

Built-in Cold Simulated Stone Shelves
Various sizes available
Stone colour option available



GRSSB-Series

Built-in Heated Simulated Stone Shelves
Various sizes available



HDW-1

Drawer Warmer 1 Deck
Dim. 749 x 575 x 279 mm
Volt. 240/1/50, E. Pow. 450 Watts



3CS-6BSSBB

Sanitizing Sink Heater
Dim. 203 x 435 x 321 mm
Volt. 380/3/50, E. Pow. 6 kW



C-36

Compact Electric Booster Water Heater
Dim. 457 x 775 x 457 mm
Volt. 380/3/50, E. Pow. 35 kW



C-54

Compact Electric Booster Water Heater
Dim. 457 x 775 x 457 mm
Volt. 380/3/50, E. Pow. 54 kW

From contact grills to convection ovens, fryers, salamanders and displays, Roller-Grill has the products needed to develop your business. Roller-Grill is a global leader in catering equipment manufacturing. All of Roller-Grill products are manufactured using only quality European components.

Electric Griddle - Stainless Steel Plate

The best of stainless steel: 4-mm-depth plate. 100% stainless steel stamped plate in only 1 piece, almost without any cleaning!

- High temperature rise in 10 min.
- 2 independent cooking zones.
- Very easy cleaning with wet sponge and a little detergent. Juice and grease draining in the dishwasher-safe drawer. No deglazing. Plate = 10-year-warranty.
- Electric version: 1 or 2 Incoloy heating elements, 1 or 2 commutators-thermostats 0-300°C, pilot lights.



PSI 400 E

Electric Griddle 400mm with Stainless Steel Plate
Dim. 400 x 450 x 190 mm
Volt. 230/1/50, E. Pow. 3 kW



PSI 600 E

Electric Griddle 600mm with Stainless Steel Plate
Dim. 600 x 450 x 190 mm
Volt. 380/3/50, E. Pow. 6 kW

Electric Griddle - Cast Iron Plate

Cast-iron cooking plate for meat, bacon, fish, hamburgers, sausages, onions, etc., and also for fried eggs and omelettes, etc.

The best of the cast-iron: It accumulates temperature and with enough power, it restores energy during cooking.

After 15 minutes preheating, the cast iron plate reaches an **homogeneous temperature on the whole cooking surface** thanks to **Incolony heating elements** for electric versions and thanks to **8 star-shaped burners**.

Easy cleaning: juice and grease draining in the removable drip tray.

Electric Version: 1 or 2 Incolony heating elements, 1 or 2 commutators, 0-300°C thermostat, pilot lights, thermostatic pilot lights, adjustable feet.



PSF 400 E

Electric Griddle 400mm with Cast Iron Plate
Dim. 400 x 475 x 230 mm
Volt. 230/1/50, E. Pow. 3 kW



PSF 600 E

Electric Griddle 600mm with Cast Iron Plate
Dim. 600 x 475 x 230 mm
Volt. 380/3/50, E. Pow. 6 kW

Electric Griddle - Steel Plate



PSR 400 E

Electric Griddle 400mm with Steel Plate
Dim. 400 x 475 x 230 mm
Volt. 230/1/50, E. Pow. 3 kW



PSR 600 E

Electric Griddle 600mm with Steel Plate
Dim. 600 x 475 x 230 mm
Volt. 380/3/50, E. Pow. 6 kW

Electric Griddle - Steel Plate

Griddles with 10mm thick steel plate, smooth finish with high quality polishing, fast temperature rise (only in 10 minutes) and very good heat transfer, with good protection against humidity. Electric versions with 1 to 3 incoloy heating elements, 1 to 3 commutators thermostats 0-300°C, pilot lights.

Rotisserie & Gyros Grill

RBE 80 Q

Electric Rotisserie with 2 Spits
Dim. 940 x 450 x 845 mm
Volt. 380/3/50, E. Pow. 4.40 kW

RBG 80

Gas Rotisserie with 2 Spits
Dim. 940 x 450 x 845 mm
Gas Power 11 kW (37,000 BTU/hr)

Electric rotisseries with 2 spits are available in electric and gas versions. They are fitted out with 2 spits to roast 4 till 8 pieces and with top heated display to keep warm chickens.

RBE 80: electric model fitted out with infrared quartz tubes with independent control by means of a 4-setting commutator.

Features: 4 quartz tubes, 2 commutators, 2 pilot lights, ventilated motors.

GR 60 E

Electric Gyros Grill / Kebab Grill / Shawarma
Dim. 580 x 660 x 860 mm
Volt. 380/3/50, E. Pow. 5.80 kW

GR 60 G

Gas Gyros Grill / Kebab Grill / Shawarma
Dim. 580 x 660 x 860 mm
Gas Power 10.5 kW (35,900 BTU/hr)
Meat Capacity 25 kg, Spit Height 600 mm

To cook the meat evenly, you can move the pilaster and heat source and regulate each zone to adjust the cooking to the height and diameter of the carrot-shaped piece of meat. The spit is easy to place with one hand only. The bottom plate is fully hermetic: the motor is protected from any infiltration of fat or juice of meat. Mounted on ball-bearings, it does neither bear the weight of the meat nor the user's strong handling: it is protected from any torsion. Fitted with a large stamped juice collector with a removable drip tray for an easy cleaning.

Features: on/off switch, pilot lights.



Crepe Machines



CFE 400

Electric Crepe Machine
Dim. 400 x 400 x 190 mm
Volt. 230/1/50, E. Pow. 3.60 kW

Features:

High capacity crepe machines. High power output for outdoor use. Enamelled cast-iron plate 400 mm. Delivered with spealer. Patented models.

Electric version: spiral heating element integrated under the cast iron plate, thermostat 0 to 300°C, pilot light.

Waffle Machines

The highly conductive cast iron plates spread heat evenly and give golden, crispy waffles in 2'30 minutes. A removable drip-tray surrounding the bottom plate patented will collect any batter excess thus making it easy to clean.

Features: on/off switch, thermostat 0-300°C, pilot lights. Surrounding tray for extra dough.



GES 10

Brussel Mould 3 x 5 Square
- Waffle Depth 22 mm



GES 20

Liege Mould 4 x 6 Square
- Waffle Depth 26 mm



GES 23

Stick / Lollipop Waffle - 4 pcc
of 230 mm length each



GES 75

Round Mould dia. 180 mm -
Waffle Depth 12 mm

Warming Displays



WD 200

Warming Display
Capacity 2 x GN1/1
Dim. 590 x 350 x 390 mm
Volt. 230/1/50, E. Pow. 0.65 kW

Features:

Keeping warm the products at constant temperature. (Regulation 20-95°C). Humidity control thanks to a water container is indispensable to keep the products moist and delicious. Efficient and practical with front and rear openings thanks to liftable doors.



WD 780 SN

Panoramic Ventilated Warming Display
Dim. 780 x 490 x 640 mm
Volt. 230/1/50, E. Pow. 1.20 kW
Delivered with 2 grids

Features:

Electronic thermostat (20-90°C), on/off switch, switch for ventilation, water container, 2 grids (670 x 433 mm). Delivered without any tray. Additional grids upon request.

Contact Grills



Electric



Warming



300°C



48 panini/h

Panini R

Electric Contact Grill
Dim. 430 x 385 x 220 mm
Cooking Surface 360 x 240 mm
Volt. 230/1/50, E. Pow. 2 kW
For sandwich/panini - with groove cast iron top and bottom

Features:

Thermostat 0-300°C, juice tray, heat-resistant handles, on/off switch, pilot lights. Delivered with a scraper for easy cleaning.



Electric



Warming



300°C



130 panini/h
415 hamburgers/h

Panini XLR

High Capacity Electric Contact Grill
Dim. 410 x 620 x 340 mm
Cooking Surface 360 x 360 mm
Volt. 230/1/50, E. Pow. 3.60 kW

For sandwich / panini - with groove cast iron top and bottom

Roller Grill gives you the cooking solution with the **Panini XL 2 in 1!**

- **Contact-grill function:** a panini machine already adopted by the great names of fast food business with an extra-large cooking surface (360 x 360 mm) to bake up to 5 paninis a time for an optimum outlet: **130 paninis/h!**
- **Gridle plate function:** worldwide known and appreciated for its quality of perfectly homogeneous cooking to fry very quickly 9 fresh or deep-frozen steaks, hamburgers: **415 hamburgers/h!**

Easy cleaning: large drip tray with 2 settings. Delivered with 4 additional feet (100 mm high, CE - UL/NSF approval).

Features: 4 settings cooking selector, precise bulb thermostat 0-300°C, heat-resistant handles, drip tray and scraper for an easy cleaning.



Electric



Warming



300°C



3 paninis in 1'45 min



GVS 335

Glass Ceramic Multi-Grill
Dim. 390 x 600 x 260 mm
Cooking Surface 335 x 304 mm
Volt. 230/1/50, E. Pow. 2.50 kW

Vitro ceramic multi-grill for sandwiches, tacos, panini, steaks and other various food materials in shopping malls, train stations, airports, etc.

Fast temperature rise: 300°C in 3 min.

Ceramic chamber "Turbo Heat": even contact cooking with less power. Cooking with no smoke and therefore without any extractor.

Comfort and security of use: a lever system for a non-stop use without any tension of the upper plate; the front of the upper plate (glass > 500°C) avoids the shock between both plates.

Counter-balanced top plate to ensure an even cooking, whatever the size of the product by adjusting the height of the plate.

Easy cleaning: with a wet sponge on cooking surfaces after use., Removable drip tray.

Features: thermostat 0-400°C, electronic timer 3 menus, pilot lights. Top plates available in grooved or flat versions.



Induction Cooking

Professional compact and robust induction cooktop with stainless steel frame and vitroceramic plate.

Induction Cooker features: Instant and precise control of temperature, ultra-fast temperature rise, wide cooking area 280 x 280 mm, Saute possibility at the height of 30 till 40 mm according to the quality of the pan casserole, intensive and non-stop use at maxi power during 8 hours without any automatic switch off, efficiency > 95%, french and professional technology, 30 years experience, 8th generation of improvement. The setting of 20 power levels is accurate and instantaneous.



PIC 25

Countertop Induction Cooker
Dim. 315 x 380 x 102 mm
Volt. 230/1/50, E. Pow. 2.50 kW
Specific model for chocolate with "3 chocolate positions"



PIS 30

Countertop Induction Cooker
Dim. 315 x 380 x 102 mm
Volt. 230/1/50, E. Pow. 3 kW



PIW 30

Countertop Induction Wok
Wok Dia. 300 mm
Dim. 390 x 430 x 165 mm
Volt. 230/1/50, E. Pow. 3 kW
Delivered with 1 Wok Pan

Pizza Oven

An exclusive range of modular pizza ovens with infrared quartz tubes (1050°C) and double regulation



PZ 430 S

Pizza Oven 1 Deck
Baking Space 1 x (430 x 430 x 110 mm)
Space for 1 pizza dia. 41 cm
Dim. 670 x 580 x 270 mm
Volt. 230/1/50
E. Pow. 3 kW



PZ 430 D

Pizza Oven 2 Deck
Baking Space 2 x (430 x 430 x 110 mm)
Space for 2 pizzas dia. 41 cm
Dim. 670 x 580 x 500 mm
Volt. 230/1/50
E. Pow. 2 x 3 kW (with 2 cords)

Features:

Timer with lock-system, 2 thermic regulations (thermostat 0-350°C + regulator), pilot lights. Double insulation of the door with tempered glass window.



Pizza Ø 41 cm/16"

Stackable up to four units



Convection Oven

FC 280 and FC 380 Features:

Temp. up to 270°C, 120 min timer, pilot light, supplied with cooking grids (2 for FC 280 and 3 for FC 380) and 1 pc pastry tray, double-glazed door

Cooking examples:

- 18 raised frozen croissants in 16 min., th 180°C
- 20 raised frozen rolls in 18 min., th 220°C
- 18 fresh raised chocolate buns in 16 min., th 200°C

FC 60 Features:

Temp. up to 300°C, 120 min bell timer with lock position for continuous setting, inside light, pilot light, adjustable feet. Quick temperature rising to 300°C within 10 minutes. Easy cleaning: baking chamber in all stainless steel, removable grid holder, double door easy to remove.



FC 280

Electric Convection Oven
Cap. 2 shelf (355 x 300 mm)
Dim. 460 x 550 x 355 mm
Volt. 230/1/50, E. Pow. 1.5 kW
c/w 2 grids (wire shelves)



FC 380

Electric Convection Oven
Cap. 3 shelf (400 x 295 mm)
Dim. 500 x 550 x 355 mm
Volt. 230/1/50, E. Pow. 2.4 kW
c/w 3 grids (wire shelves)



FC 60

Electric Convection Oven
Cap. 4 shelf (450 x 340 mm)
Dim. 595 x 610 x 500 mm
Volt. 230/1/50, E. Pow. 3 kW
c/w 4 grids (wire shelves)



FC 110 E

Electric Convection Oven
Cap. 4 shelf (600 x 400 mm)
Dim. 795 x 720 x 600 mm
Volt. 380/3/50, E. Pow. 6 kW
(without any grid or tray)

Temp. up to 300°C, 120 min bell timer with lock position for continuous setting, 2 inside lamps, adjustable feet, with steam injection. Cold convection to defrost or cool products very quickly. Quick temperature rising to 300°C in 10 minutes.



EP 800

Proofer
Cap. 8 tray level (600 x 400 mm)
Dim. 795 x 640 x 910 mm
Volt. 230/1/50, E. Pow. 1.4 kW
(without any grid or tray)

Make the dough rise during 2 hours at 29°C, steam production automatically preset in time and quantity, electrovalves for humidification, interior in stainless steel, 4 castors with brake, on/off switch, electric thermostat, pilot light, push-on knob for steam injection, water tray in stainless steel.

Countertop Electric Fryers

The professional cold-zone fryers are particularly suitable for fast food restaurants. Oil filtering by decanting allows you to fry chips, fish, doughnuts, etc. in succession using the same oil, using minimal quantities of oil, without carbonisation and, therefore, without transmitting taste or smell. Accurate and safe: thanks to a precise bulb thermostat in stainless steel, a double safety thermostat which cuts out in case of overheating or lack of oil and a microswitch. The baskets are fitted with heat resistant handles. Easy cleaning: 5 completely removable parts, oil container can be washed in dishwasher.



FD 50

Electric Fryer 1 x 5 L
Dim. 190 x 425 x 320 mm
Volt. 230/1/50,
E. Pow. 3.2 kW



FD 80

Electric Fryer 1 x 8 L
Dim. 280 x 425 x 320 mm
Volt. 230/1/50,
E. Pow. 3.4 kW



FD 50 D

Electric Fryer 2 x 5 L
Dim. 390 x 425 x 320 mm
Volt. 2 x 230/1/50,
E. Pow. 2 x 3.2 kW



FD 80 D

Electric Fryer 2 x 8 L
Dim. 540 x 425 x 320 mm
Volt. 2 x 230/1/50,
E. Pow. 2 x 3.4 kW



RFE 16 C

Electric Fryer 1 x 16 L
Dim. 400 x 600 x 980 mm
Volt. 380/3/50
E. Pow. 12 kW
25 kg French fries / hour



RFE 20 C

Electric Fryer 2 x 10 L
Dim. 400 x 600 x 980 mm
Volt. 380/3/50
E. Pow. 12 kW
30 kg French fries / hour

Features of RFE 16 C and RFE 20 C

Thermostat-commutator 190°C, a double safety and stainless steel thermostat which cuts out in case of overheating or lack of oil, high power heating elements hold by 2 stainless steel flanges, draining device with high capacity, insulated tank with mini/maxi oil level, pilot lights. Reset safety thermostat in the cupboard. Mounted on adjustable stainless steel feet till 150 mm. Specifically for RFE 20 C, this model is easy to fry alternatively different products and to have better control of oil consumption, fitted out with 2 baskets inside separate tanks with a commutator for independent control of the frying areas.

Electric Salamander with Fixed Top



SEF 800 Q

Electric Salamander with Fixed Top
Dim. 800 x 640 x 590 mm
Volt. 380/3/50,
E. Pow. 4.50 kW

Features of SEF 800 Q

Salamanders with fixed top to defrost, glaze, brown or grill toasts, gratins, meals just before the service. Rack with 4 cooking levels. Independent control of heating zones. Completely open on 3 sides for every size of plates and GN tray. SEF 800 Q with infrared quartz (1050°C) to brown or glaze without preheating, 2 modules of 4 quartz tubes. With removable inside plate and grid.

Food Preparation Specialist from France

The food preparation specialist for more than 60 years. As a leader in the manufacturing world of food preparation equipment, Robot Coupe offers a wide range of machines, adapted to each professional needs (restaurants, hotels, institutions, delicatessens, caterers, ...). The Robot Coupe factory is located in France.

FOOD PROCESSORS

Cutters & Vegetable Slicers - 2 machines in 1

Cutters functions:



Smooth Blade



Coarse Chopping



Fine Chopping



Sauce & emulsions



R 211 XL Ultra

S/S Bowl Cap. 2.9 L
Dim. 220 x 360 x 505 mm
Volt. 230/1/50, E. Pow. 550 Watts
One speed 1500 rpm



R 301 Ultra

S/S Bowl Cap. 3.7 L
Dim. 335 x 305 x 570 mm
Volt. 230/1/50, E. Pow. 650 Watts
One speed 1500 rpm

Recommended set of vegetable preparation discs for R 211, R 301:
Ref.1904 Asia Pack of 4 Discs



Slicer 2 mm & 4 mm



Grater 2 mm



Julienne 2 x 2 mm



R 402

S/S Bowl Cap. 4.5 L
Dim. 320 x 304 x 590 mm
Volt. 230/1/50, E. Pow. 750 Watts
Two speed 500/1500 rpm

Recommended set of vegetable preparation discs for R 402:

Ref. 2195 Asia Pack of 6 Discs.

Same as Asia Pack of 4 Discs, with the addition of Dicing Set



Dicing Equipment 10 x 10 x 10 mm



R 502

S/S Bowl Cap 5.9 L
Dim. 280 x 365 x 540
Volt. 400/3/50, E. Pow. 900 Watts
Two speed 750 / 150 rpm



R 502 V.V.

S/S Bowl Cap. 5.9 L
Dim. 280 x 365 x 540 mm
Volt. 230/1/50, E. Pow. 1500 Watts
Variable speed

- 300 - 3500 rpm in cutter
- 300 - 1000 rpm in vegetable preparation

R-Mix function: reverse speed 60- 500 rpm to gently mix the ingredients

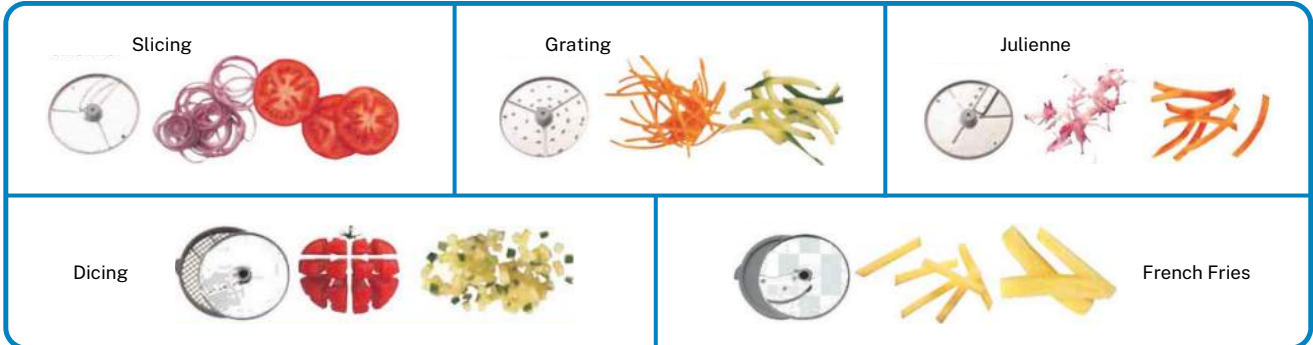
*Purchase of food processor machine is excluding discs for the vegetable function, must be purchased separately as additional items



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VEGETABLE PREPARATION MACHINES

Vegetable Preparation Functions:



CL 50

Dim. 380 x 305 x 595
 Volt 230/1/50, E. Pow. 550 Watts
 One speed 375 rpm
 Motor base composite material
 Effective throughput 150 kg/hr



CL 50 Gourmet

Dim. 390 x 340 x 610 mm
 Volt 230/1/50, E. Pow. 500 Watts
 One speed 375 rpm Motor base stainless steel
 Effective throughput 150 kg/hr
 Including one parsley and herb kit

Recommended set:



Brunoise Discs
 2 mm - 3 mm - 4 mm



Waffle Cut Discs
 2 mm - 3 mm - 4 mm - 6 mm



Parsley and Herb Kit
 2 inserts



CL 52

Dim. 360 x 340 x 690
 Volt 230/1/50, E. Pow. 750 Watts
 One speed 375 rpm
 Motor base stainless steel
 Effective throughput 250 kg/hr

Recommended set of vegetable preparation discs for CL 50, CL 50 Gourmet, CL 52:

Ref. 2023 Asia Pack of 7 Discs



Slicer 2 mm & 5 mm



Grater 2 mm



Grater 2 mm



Dicing Equipment 10 x 10 x 10 mm



Wall Disc Holder



D-Clean Kit (cleaning tool for dicing grids)

*Purchase of vegetable preparation machine is excluding discs, must be purchased separately as additional items

VEGETABLE PREPARATION MACHINES



CL 55 Pusher Feed-Head (2 Speed)

Dim. 700 x 359 x 1100 mm (including stand)
 Volt 400/3/50, E. Pow. 1100 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 400 kg/hr
 Including pusher feed head with full moon hopper
 4.4 L, cylindrical hopper 58mm and 39mm,
 exactitube pusher



CL 55 2 Feed-Head (2 Speed)

Dim. 865 x 396 x 1270 mm (including stand)
 Volt 400/3/50 E. Pow. 1100 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 400 kg/hr
 Including automatic feed-head, pusher feed head with full
 moon hopper 4.4 L, cylindrical hopper 58 mm and 39 mm,
 exactitube pusher

*Excluding discs, discs must be purchased separately as additional items



CL 55 Workstation

Dim. 865 x 396 x 1272 mm (with stand)
 Volt 380/3/50, E. Pow. 1100 Watts
 Two speed 375 / 750 rpm

Delivered with:

- Automatic feed head
- Pusher feed head (capacity 4.9 L, tube included)
- MultiCut pack of 16 discs
- Potato ricer equipment 3 mm
- Adjustable Trolley GN1/1 - 3 heights (equipped with wheels and brake)
- 2 containers GN 1/1
- Exactitube pusher

Features:



Can be fitted with an automatic feed-head for volume processing and cut quality. The design of the automatic feed-head gives a larger introduction capacity and therefore bigger outputs.



This model is equipped with a pusher feed-head (area: 227 cm²) including a feed tube and a stainless steel movable stand. The shape of the pusher has been conceived for a better use comfort and for fast processing. Specially intended for bulky vegetable (e.g cabbage and celeriac).



The feed tube is used for continuous feeding of long or fragile fruit or vegetables.

VEGETABLE PREPARATION MACHINES



CL 60 Pusher Feed-Head

Dim. 335 x 560 x 1160 mm (including stand)
 Volt 400/3/50, E. Pow. 1500 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 600 kg/hr Including full moon pusher feed-head 4.9 L, cylindrical hopper 58 mm and 39 mm, exactitube pusher



CL 60 2 Feed-Head

Dim. 460 x 770 x 1355 mm (including stand)
 Volt 400/3/50, E. Pow. 1500 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 600 kg/hr Including S/S automatic feed tube, full moon pusher feed-head 4.9 L, cylindrical hopper 58 mm and 39 mm, exactitube pusher

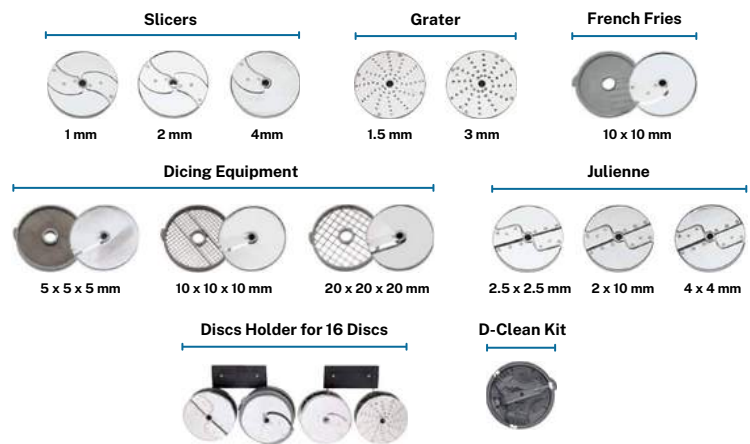
*Excluding discs, discs must be purchased separately as additional items



CL 60 Workstation

Dim. 335 x 560 x 1300 mm (including stand)
 Volt 400/3/50, E. Pow. 1500 Watts
 Two speed 375 / 750 rpm
 Motor base stainless steel
 Effective throughput 600 kg/hr
 Including S/S automatic feed head, full moon pusher feed-head 4.9 L, cylindrical hopper 58 mm and 39 mm, exactitube pusher, 4 tubes feed-head, mobile trolley with 3 GN1/1 pan, wall disc holder with 1 GN1/1 pan, 3mm potato ricer equipment, multicut pack of 16 discs

Ref. 2022 MultiCut Pack of 16 Discs Included



Delivered with:



CUTTER MIXER

Food Prep & Counter Top



R3-1500 (Ref.22382)

S/S Bowl Cap. 3.7 L
Dim. 210 x 320 x 400 mm
Volt. 230/1/50, E. Pow. 650 Watt
One speed 1500 rpm (with pulse)

R3-3000 (Ref.22388)

S/S Bowl Cap. 3.7 L
Dim. 210 x 320 x 400 mm
Volt. 230/1/50, E. Pow. 650 Watt
One speed 3000 rpm (with pulse)



R5 - 1V

S/S Bowl Cap 5.9 L
Dim. 280 x 365 x 510 mm
Volt. 230/1/50, E. Pow. 750 Watt
One speed 1500 rpm

R5 - 2V

S/S Bowl Cap 5.9 L
Dim. 280 x 365 x 510 mm
Volt. 400/3/50, E. Pow. 1.50 kW
Two speed 1500 / 3000 rpm



R 30

S/S Bowl Cap 30 L
Dim. 720 x 600 x 1250 mm
Volt. 400/3/50, E. Pow. 5.40 kW
Two speed 1500 / 3000 rpm

R 45

S/S Bowl Cap 45 L
Dim. 760 x 600 x 1400
Volt. 400/3/50, E. Pow. 10 kW
Two speed 1500 / 3000 rpm

R 60

S/S Bowl Cap 60 L
Dim. 760 x 600 x 1400
Volt. 400/3/50, E. Pow. 11 kW
Two speed 1500 / 3000 rpm



Smooth blade (standard)
Function: coarse chopping, fine mincing, sauces and emulsions.



1.5 kg minced meat in 1 minute



1.5 kg hummus in 3 minutes.



2.5 kg of sauces/emulsions in 2 minutes



Coarse serrated blade (optional)
Function: kneading, grinding.



1.5 kg cake batter in 2 minutes



1.5 kg of cocoa in less than 5 minutes



Fine serrated blade (optional)
Function: chopping herbs, grinding spices.



1.5 kg of chopped herbs in 1 minute



3 kg of ground spices in less than 5 minutes



Stainless steel bowl



Control panel



Smooth blade

BLIXER - BLENDER MIXER

Perfect for all spices preparations in addition to all other mixing/chopping applications



Emulsions, appetizers, tapenade, hummus, tarama, pesto, etc.



Dry grinding, special "powders" for dry and dehydrated foods.



Blixer 3

S/S Bowl Cap. 3.7 L
Dim. 242 x 304 x 444 mm
Volt. 230/1/50, E. Pow. 750 Watt
One speed 3000 rpm



Blixer 4 - 1V

S/S Bowl Cap 4.5 L
Dim. 240 x 305 x 445 mm
Volt. 230/1/50, E. Pow. 900 Watt
One speed 3000 rpm



Blixer 5 - 1V

S/S Bowl Cap
Dim. 265 x 340 x 540 mm
Volt. 230/1/50, E. Pow. 1.50 kW
One speed 3000 rpm



Blixer 7 V.V.

S/S Bowl Cap 7.5 L
Dim. 265 x 340 x 570 mm
Volt. 230/1/50, E. Pow. 1.50 kW
Variable speed 300 - 3500 rpm

- Motor base: induction motor, stainless steel motor shaft, pulse function
- Function: fine-serrated blade assembly, stainless steel bowl with handle, tight-sealing lid and a bowl and lid scraper



Blixer arm



Fine serrated blade



Polycarbonate see-through lid

Blixer 30

S/S Bowl Cap. 28 L
Dim. 720 x 600 x 1250 mm
Volt. 380/3/50, E. Pow. 5.40 kW
Two speeds 1500 & 3000 rpm

Blixer 45

S/S Bowl Cap. 45 L
Dim. 760 x 600 x 1400 mm
Volt. 380/3/50, E. Pow. 9.00 kW
Two speeds 1500 & 3000 rpm

Blixer 60

S/S Bowl Cap. 60 L
Dim. 810 x 600 x 1400 mm
Volt. 380/3/50, E. Pow. 11.00 kW
Two speeds 1500 & 3000 rpm

- Motor base: all stainless steel casing
- Function: IP65 control panel equipped with a digital minute timer, transparent polycarbonate lid, fine-serrated 2 stainless steel blade assembly, scraper arm and lid wiper, 3 retractable wheels

ROBOT COOK

Emulsifying, grinding, mixing, chopping, blending and kneading are among the many functions carried out to perfection by the Robot Cook. In addition, there is modifiable heating capacity up to 140°C, accurate to the nearest degree. The large capacity bowl means you can produce sufficient quantities for professional needs.



Robot Cook

Dim. 226 x 338 x 522 mm
Power 1800 Watts
Voltage 230/1/50

Heating capacity up to +140°C
S/S Bowl Cutter 3.7 Liter
Liquid Capacity 2.5 Liter

Delivered with:

- Fine serrated blade
- Smooth blade
- Scraper arm
- Programming function 9 recipes



5 speed functions:

- Variable speed 100 - 3500 rpm
- High speed Turbo/Pulse of 4500 rpm
- R-Mix blend speed -100 to -500 rpm
- Pulse (variable speed)
- Intermittent speed (slow speed blade rotation every 2 seconds)

- Béchamel Sauce
- Béarnaise Sauce
- Hollandaise Sauce
- Beurre blanc
- Risotto
- Crème pâtissière
- Custard
- Choux pastry
- Zabaione
- Chocolate frosting
- Foie gras royal
- Seafood bisque
- Tapenade spread
- Pesto sauce
- Purée
- Flavoured butters

JUICE EXTRACTOR

Specially designed for intensive use. Induction motor. Continuous pulp injection. Feed hopper diameter 79 mm. Removable stainless steel basket for easy cleaning. Stainless steel bowl and motor base. No-splash juice spout.



J 80

Output up to 120 L/hr
Dim. 235 x 535 x 500 mm
Volt 230/1/50, E. Pow. 700 Watt
Useful height under spout 155 mm



J 80 Buffet

Output up to 120 L/hr
Dim. 260 x 565 x 595 mm
Volt 230/1/50, E. Pow. 700 Watt
Useful height under spout 177 mm



J 100

Output up to 160 L/hr
Dim. 260 x 565 x 630 mm
Volt 230/1/50, E. Pow. 1000 Watt
Useful height under spout 251 mm

STICK BLENDER / HAND MIXER



Micromix



Mini MP 160 V.V.



Mini MP 190 V.V.



CMP 250 V.V



MP 350 V.V Ultra



MP 450 V.V Ultra



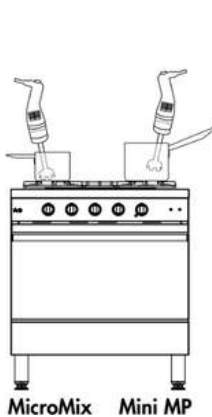
MP 550 Ultra



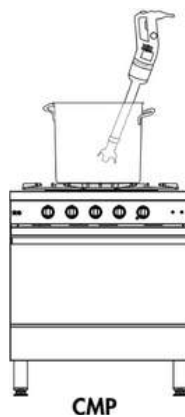
MP 600 Ultra

Food Prep & Counter Top

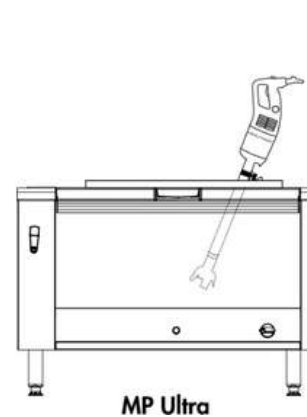
Model	Tube Length (mm)	Length & Diameter (mm)	Power (Watts)	Speed (rpm)	Voltage	Suitable for container size
Micromix	165	L.430 x Dia.61	220	1500 - 14000	230/1/50	Special for emulsions
Mini MP 160 V.V.	160	L.455 x Dia.78	240	2000 - 12500	230/1/50	5 L
Mini MP 190 V.V.	190	L.485 x Dia.78	270	2000 - 12500	230/1/50	9 L
CMP 250 V.V.	250	L.610 x Dia.94	310	2300 - 9600	230/1/50	15 L
MP 350 V.V. Ultra	350	L.725 x Dia.125	440	1500 - 9000	230/1/50	50 L
MP 450 V.V. Ultra	450	L.825 x Dia.125	500	1500 - 9000	230/1/50	100 L
MP 550 Ultra	550	L.925 x Dia.125	750	9000	230/1/50	200 L
MP 600 Ultra	740	L.1130 x Dia.125	1000	9500	230/1/50	300 L



MicroMix Mini MP



CMP



MP Ultra

Vacuum Pack Machine

Specialist of food preservation and preparation machines from Spain. The professional Samic vacuum packing machines enable the extension of the shelf life of raw or cooked foods, without weight loss, without drying out or mixing of flavours and odours.



SU-310



SU-520CC



SU-604



SU-810LL



SU-6100

*SE Line: Vacuum controlled by a highly precise sensor

*SU Line: Vacuum controlled by sensor with widest range of options and a 3.9" LCD colour screen



Smooth Bag for Vacuum Pack Machine

Smooth bags for vacuum packing. Ideal for vacuum packing machines with chamber. To preserve and cook up to 80°C and 120°C. Manufactured in PA/PE, BPA-free, thickness 90µ.

Size:

- Vacuum Bag 180*300 (Pack of 100)
- Vacuum Bag 300*400 (Pack of 100)
- Vacuum Bag 350*550 (Pack of 100)

Description	Model	Bar Length (mm)	Chamber Size (mm)	Vacuum Pump (m3/h)	Dimension (mm)	E. Power (Ph / kW)
Vacuum Pack Machine Countertop	SU-310	320	330*360*155	10	384 x 465 x 403	1 Ph / 0.37 kW
Vacuum Pack Machine Countertop	SU-420	420	430*415*180	20	484 x 529 x 448	1 Ph / 0.75 kW
Vacuum Pack Machine Countertop	SU-520CC	420+420	568*431*215	20	634 x 552 x 513	1 Ph / 0.75 kW
Vacuum Pack Machine Freestanding	SU-604	413+656	672*481*200	40	740 x 566 x 997	3 Ph / 1.10 kW
Vacuum Pack Machine Freestanding	SU-810LL	848+848	864*603*215	100	960 x 757 x 998	3 Ph / 2.20 kW
Vacuum Pack Machine Freestanding Double Chamber	SU-6100	2 x (662+662)	2 x 665*656*205	100	1640 x 874 x 1370	3 Ph / 2.20 kW

Sous Vide Machine / Immersion Circulator

Temperature-controlled sous-vide cooking has become an indispensable technique for any kitchen that follows the latest trends; this technique allows to obtain more tender, tasty products with the best texture, with the minimum loss of moisture and weight. Display precision 0.01°C. Temp range 5 - 95°C. Permissible ambient temp 5 - 40°C.



Smartvide 5

Sous Vide Machine/Immersion Circulator
Capacity for 30 Liter container
Dimension 116 x 128 x 330
E. Power 1 Ph / 1.60 kW



Smartvide 7

Sous Vide Machine/Immersion Circulator
Capacity for 56 Liter container
Dimension 124 x 140 x 360
E. Power 1 Ph / 2.00 kW



Insulated tank for SmartVide immersion circulator

Insulated tank for SmartVide immersion circulator, available in 2 sizes, GN1/1 28 L capacity and GN2/1 56 L capacity, complete with tap. Lid for insulated tank are sold separately, used for preventing water evaporation during the cooking process, complete with handle.

Blast Chiller - Freezer

Sammic blast chillers are designed to improve the quality and organisation of the work in restaurants, confectioneries, bakeries and ice-cream shops.



AT-5 1/1



AT-10 1/1



AT-14 1/1

Description	Model	Tray Capacity (GN1/1 and 600x400)	Max Yield in kg (Chill/Freeze)	Dimension (mm)	E. Power (Ph / kW)
Blast Chiller-Freezer	AT-5 1/1	5	20 / 14	820 x 740 x 900	1 Ph / 1.00 kW
Blast Chiller-Freezer	AT-10 1/1	10	28 / 18	820 x 800 x 1750	1 Ph / 3.40 kW
Blast Chiller-Freezer	AT-14 1/1	14	39 / 23	820 x 800 x 1750	1 Ph / 3.40 kW
Blast Chiller-Freezer	AT-12 2/70	24	70 / 40	820 x 1130 x 1825	3 Ph / 3.80 kW

Food Preparation Equipment from Italy

Manufacturer of the finest food processing machines for professional kitchens and retail industry from Italy, Sirman is one of the market leaders in the industry. Designed with a perfect combination of technology and dependability, innovations, and solutions to meet and exceed the demands of restaurants, bars, pizzerias, butcheries, supermarkets, laboratories, collectivities and plants.

Meat Slicers



Mirra 250 C & Mirra 300 C

Features of Mirra Slicer:

Anodized cast aluminium alloy. Great distance between blade and motor for easy cleaning. Ventilated motor. Forged, hardened large thickness blades. Carriage running on self-lubricating bushes and lapped pins. Stainless steel screws and slice deflector. Strong thickness gauge support. Cast-in sharpener assembly. Compact dimensions and great cutting capacity.



Canova 300

Features of Canova Slicer:

Rounded design and no sharp edges and visible screws. Chrome plated and ground slide rod. Self-lubricating slide rod bushings. Vulcanized rubber stops on carriage. Removable support cover for thickness gauge plate. Stainless steel slice deflector with bayonet fitting stainless steel screws and fittings. Enclosed and sealed belt pulley. 41 mm distance between blade and motor. Bottom cover. Built in sharpening tool with bottom protection. Standard blade removal tool for 300 ver. 38° blade inclination. Canova: Plastic knob. / Rubber feet. / Switch with IP44 protection rating.



Palladio 300

Features of Palladio Slicer:

Rounded design, no sharp edges and visible screws. Chrome plated and ground slide rod. Lapped cast iron slide rod bushing. Vulcanized rubber stops on carriage. Removable support cover for thickness gauge plate. Stainless steel slice deflector with bayonet fitting. Stainless steel screw and fittings. Enclosed and sealed belt pulley. 49.5 mm distance between blade and motor. Bottom cover. Built in sharpening tool with bottom protection. Standard blade removal tool. 35° blade inclination. Palladio: Plastic knob. Rubber feet. Plastic pushbuttons with IP67 protection rating.



Palladio 350 Automec

Features of Palladio Automec Slicer:

The Palladio Automec series offers the same outstanding features of the Palladio series adding: Stainless steel base. Piston/rod system carriage motion. Fan-cooled carriage motion motor with commercial grade oil batch reduction. Blade and carriage motion powered by separate controls. An easily accessible switch arm can convert the unit from automatic to manual operation. The exclusive designed carriage "Nettuno" is available with a special end weight and an adjustable vertical product fence to provide stability and advance products evenly. Palladio Automec: Plastic knob. Rubber feet. Plastic pushbuttons with IP67 protection rating.

Meat Slicers

Palladio 350 Automec Frozen:

Especially designed for slicing frozen meat up to -12°C.

Model	Mirra 250 C	Mirra 300 C	Canova 300	Palladio 300	Palladio 350 Automec	Palladio 350 Automec Frozen
Blade Dia. Mm	250	300	300	300	350	350
Cut thickness (mm)	13	13	19	23	23	23
Blade Angle	25°	25°	38°	35°	35°	35°
Motor Power (HP/Watt)	0.20/147	0.29/210	0.29/210	0.61/455	0.74 / 550	0.74/550
Voltage (V/Ph/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Width (mm)	570	570	640	710	756	756
Depth (mm)	560	460	495	547	575	575
Height (mm)	475	490	495	545	630	630
Weight (kg)	16	21	27	35	57	57

Meat Mincers/Grinders



TC 12 Denver



TC 8 Vegas



TC 22 E



TC 22 & TC 32 Colorado

Anodized aluminium body and ABS shockproof sides. Ventilated motor. Oil-bath gear box. Ground tempered helical gears. Bright finished mouth and feeding worm. S/S plates and knives. Compartment for knives and plates. Reverse (standard).

Made from die casted polished aluminium. Ventilated motor. Oil-bath gear box. Cast iron head and feeding worm. (AISI 304 stainless steel on demand). S/S plates and knives.

Anodized aluminium body and ABS shockproof sides. Ventilated motor. Oil-bath gear box. Ground tempered helical gears. Bright finished mouth and feeding worm. S/S plates and knives. Compartment for knives and plates. Reverse (standard).

Model	TC 8 Vegas	TC 12 Denver	TC 22 E	TC 22 Colorado	TC 32 Colorado
Production Capacity (kg/hr)	70	85	198	300	400
Motor Power (HP/Watt)	0.34/0.25	0.75/550	1.20/800	2.00/1470	3.00/2205
Voltage (V/Ph/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	230/1/50
Width (mm)	335	377	215	500	610
Depth (mm)	300	366	440	437	465
Height (mm)	410	452	520	490	530
Weight (kg)	10	19	21	32	39

Bone Saws



SO 1550 - 1840 F3

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). Utmost simplicity and accuracy when horizontally and vertically adjusting the upper pulley. Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment. Airtight bearings on upper pulley. Smooth cleaning thanks to 2 special manufacturing details: -All the electrical parts are protected IP IP 65 or higher, -By simply unscrewing two knobs, you can remove the blade, upper pulley and its support, thereby making for a surface void of any encumbrance. Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump. The machines use tempered 16 mm blades to shred bone, frozen or fresh.



SO 2400 - 3100 INOX

Made out of stainless steel AISI 304. Interlocked bone chip tray accessible from outside. The Door can be easily removed for smoother cleaning tasks. Calibrated pulleys built out of polished aluminium. Airtight bearings on upper pulley. Powerful asynchronous and ventilated motors protected by sealing oil sump. 24V controls with safety micro-switch on door and tray, redundant ECU and motor brake (EC). Quick upper pulley releasing mechanism that makes it easier to clean and change the blade. Easily removable and replaceable scrapers. Powerful 6 or 8 pole motors provide great power with little absorption (SO2400 and SO3100). Single-phase motors with heat guard (standard feature). Can be cleaned with a water spray (no high pressure). Controls in stainless steel class IP 67. The machines use tempered 16 mm blades to shred bone, frozen or fresh.

Model	SO 1550 F3	SO 1650 F3	SO 1840 F3	SO 2400 INOX	SO 3100 INOX
Blade Length (mm)	1550	1650	1840	2400	3100
Motor Power (HP/Watt)	1.00/1400	1.00/1400	1.00/1400	2.50/1860	2.70/2000
Voltage (V/Ph/Hz)	230/1/50	230/1/50	230/1/50	230/1/50	400/3/50
Working Surface (mm)	400 x 420	430 x 437	430 x 475	510 x 710	795 x 810
Width (mm)	530	530	530	715	840
Depth (mm)	510	600	600	750	966
Height (mm)	778	915	915	1670	1900
Weight (kg)	32	39	40	100	170

Vacuum Packing Machine



Features of W8 30 Easy Touch DX and W8 40 Easy Touch DX

Easy vacuum and sealing time setting. Display of vacuum percentage and time to countdown. Last setting saved in memory. Rev counter and pump meter. Pump preheating and oil cleaning cycle. Oil and filter change message. Timed external vacuum. Large injection bells. Automatic cover lift operated by pneumatic pistons. Easily removable sealing bar.



**W 8 30 Easy Touch DX
&
W 8 40 Easy Touch DX**

W8 30 Easy Touch DX

Dim. 402 x 525 x 408 mm
Power 0.35 kW
Volt. 230/1/50
Vacuum pump 8 mc/h
Sealing bar 310 mm
Cavity dimension 340 x 360 x 160 mm

W8 40 Easy Touch DX

Dim. 493 x 585 x 422 mm
Power 0.75 kW
Volt. 230/1/50
Vacuum pump 21 mc/h
Sealing bar 410 mm
Cavity dimension 430 x 410 x 170 mm



W8 50 Easy Touch DX

Dim. 609 x 640 x 420 mm
Power 0.75 kW
Volt. 230/5/10
Vacuum pump 21 mc/h
Sealing bar 510 mm
Cavity dimension 545 x 460 x 190 mm



W8 Top 70 BX 40 TB P

Dim. 877 x 674 x 1134 mm
Power 1.10 kW
Volt 400/3/50
Vacuum pump 40 mc/h
Sealing bar 640x1 / 410x2 mm
Cavity dimension 780 x 490 x 190 mm

Features of W8 Top 70 BX 40 TB P

Backlit touch control for TOP series. Lid damper suspension system. Standard support for vacuum bags with liquids. Triple sealing bar for W8 70 TB model. More overlapped bags can be sealed at once to speed intense workload. Embossed bags can be used to seal bigger products holding them outside the lid. Bush suction pump. 5 mm thick, AISI 304 stainless steel, easy to clean plain vacuum chamber.



**Touch controls for
TOP series**



**Lid damper
suspension system**



**Standard support
for vacuum bags
with liquids**



**Optional sealing bar
with cut-off wire**

Sous Vide Machine - Low Temperature Cooking

Softcooker XP

Sous Vide Immersion Cooker
Capacity suitable for GN1/1 (27 L)
and GN2/1 (57 L) pans
Dim. 130 x 260 x 340 mm
Power 2.00 kW
Volt. 230/1/50



Features of Softcooker XP

High precision warmer with temperature control. Working temperature display. 25 storable programs. Programmable postponed departure. IP X3 protection rated stainless steel structure. Can be applied to the pot by means of a clamp (max depth 16.5 cm). Protection device switches off the warmer in case of accidental use outside the liquid. Circulating pump to help the best product mixing. Temperature sensor to prevent overload and overheating.



Softcooker XP S 2/3 GN

Sous Vide Digital Bath
Capacity 14 Liter
Dim. 368 x 423 x 309 mm
Power 1.15 kW
Volt. 230/1/50

Features of Softcooker XP S 2/3 GN

Low temperature cooking device with water static heating. Stainless steel structure and 1/1 GN made of stainless steel. Practical handles to carry it easily. Powerful shock-proof coated heating elements in contact with tank bottom. Electronic control system of the temperature with working temperature display. Same control system of Softcooker with temperature increment of 0.2°C. 25 storable programs. Temperature settings in C and F. Equipped with lid.

Pasta Machine



Sinfonia 2 with optional pasta cutter

Sinfonia 2

Pasta Machine
 Dim. 263 x 577 x 353 mm
 Production Capacity 4.2 kg/hr
 Hopper Capacity 2.1 kg / 6 L
 Dies diameter 59 mm
 Power 0.37 kW / 0.50 HP
 Volt. 230/1/50

Features of Sinfonia 2

Designed for medium-duty operations, ideal for small to medium-size restaurants. Reliable, user-friendly and easy to clean. AISI 304 stainless steel body. Powerful, air-cooled motor with oil bath gear box reducer. High-performance and easy to remove kneading paddle. Interlocked stainless steel lid. Convenient removable funnel to add liquid ingredients during processing. Stainless steel worm, head and ring. Bowl made of anodized aluminium. IP 54 controls. Forced air-cooling system for heavy-duty use. Optional pasta cutter attachment and optional variety of dies with different shapes.



Concerto 5 with optional pasta cutter

Concerto 5

Pasta Machine
 Dim. 305 x 660 x 391 mm
 Production Capacity 8.4 kg/hr
 Hopper Capacity 4.2 kg / 10 L
 Dies diameter 75 mm
 Power 0.75 kW / 1 HP
 Volt. 230/1/50

Various types of pasta dies available for the pasta machines:



Penne

Requires kit knife inclined for penne



Optional kit for "penne" die



Adjustable sheeter



Optional uniforming filter

*pasta dies are required and purchased separately

Potato Peeler



Features of PPJ SC Potato Peelers:

Made from AISI 304 stainless steel. Poli-V belt drive. High efficiency ventilated motors for continuous operation. Stainless steel peeling disc. Easy to replace abrasive surface. Patented removable dishwashing safe container and bottom peeling disc (no tools required) Automatic unloading system. Stainless steel outlet opening with quick and sealed locking. Adjustable S/S feet can be fixed to the floor.

Model	PPJ 6 SC	PPJ 10 SC	PPJ 20 SC
Bowl Capacity	6 kg/10 L	10 kg/20L	20 kg/35L
Output	150 kg/hr	170 kg/hr	340 kg/hr
Dimension	400 x 400 x 690 mm	470 x 544 x 910 mm	560 x 650 x 1040 mm
Voltage	230/1/50	230/1/50	230/1/50
Electric Power	370 Watt/0.50 HP	735 Watt/1.00 HP	1102 Watt/1.50 HP

Horizontal Cutter / Bowl Cutter

Completely made in AISI 304 stainless steel. Blade driven by powerful ventilated asynchronous motor. Sturdy, removable AISI 304 stainless steel bowl. Stainless steel lid with high resistance hood in Kepital. Easily removable interlocking lid to facilitate cleaning and sanitising. Control with IP 67 stainless steel buttons. Easily removable blade hub with 3 blades standard. Dedicated knives available for special purposes. Maximum protection against liquid infiltration on the shaft. Perfect for meat, fish and vegetables, but also suitable for many other types of processing. (Only for VV model: continuous speed control controlled by inverter, gearmotor freestanding tub.)



Katana 6



Katana 12



Katana 20 VV

Model	Katana 6	Katana 12	Katana 20 VV
Bowl Capacity	6 L	12 L	20 L
Dimension	832 x 582 x 407 mm	902 x 680 x 443 mm	1013 x 822 x 507 mm
Voltage	230/1/50	230/1/50	230/1/50
Electric Power	0.37 kW / 0.5 HP	0.75 kW / 1 HP	2.38 kW / 3.25 HP

Waring Commercial Kitchen Appliances

Waring is an American food-service equipment specialist, reliable and value-driven solutions designed to make customers' lives easier and their businesses more profitable. The cooking category sets the standard for space-saving solutions that enhance menus and perform in tough food-service environments.

Waffle Maker

Common features for Waring waffle makers: Heavy-duty die-cast housing. Rotary feature for even baking and browning. Triple-coated non-stick plates allow easy removal of waffles and quick cleanup. Audible beep signals when unit is ready and when waffle is cooked. Power ON and ready-to-bake LED indicators.



WW180XCE

Single Belgian Waffle Maker
Dimension (mm): 267 x 432 x 216
E. Power (Ph / kW): 1 Ph / 1.20 kW

Produces up to 25 x 1 inch thick Belgian waffle per hour.



WW180XCE plate



WWD180XCE

Single Classic Waffle Maker
Dimension (mm): 267 x 432 x 216
E. Power (Ph / kW): 1 Ph / 1.20 kW

Produces up to 35 x 5/8 inch thick Belgian waffle per hour.



WWD180XCE plate



WW200E

Double Belgian Waffle Maker
Dimension (mm): 279 x 432 x 254
E. Power (Ph / kW): 1 Ph / 1.40 kW

All the same features as WW180XCE with addition of: produces up to 50 x 1 inch thick Belgian waffles per hour, unique and space-saving vertical design with independent ready lights, shares heating element for maximum output while using less energy.

**Waffle plate not exchangeable*



WWCM200E

Double Waffle Cone Maker
Dimension (mm): 280 x 430 x 254
E. Power (Ph / kW): 1 Ph / 1.40 kW

Produces up to 120 waffle cones per hour. Unique space-saving vertical design with independent ready lights. Shares heating elements for maximum output while using less energy. *Complete with 1 piece of CAC121 rolling and forming tool.

WWCM200E Accessories:

Included Accessories



Rolling and Forming Tool

Optional Accessories






Small Rolling and Forming Tool



Waffle Bowl Forming Tool

Standard Features:

 <p>Rotary feature for even baking and browning</p>	 <p>Embedded heating element</p>	 <p>Triple-coated nonstick plates allow easy removal of waffles and quick clean-up</p>
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Instantaneous Water Boiler and Dispenser

Designed with the principle "more durable, more prompt, more concise and more variety", the machine is made up of stainless steel exterior with insulation. Water can be rapidly heated up to 92°C as well as saving up to 30-50% of power consumption.

Fully controlled by electric monitoring system, which is able to guarantee the temperature of water output is within the bacteria-free range (92-97°C), it is a perfect choice for convenient stores, hospitals, schools and restaurants, etc.



With Ceramic glass panel, it becomes an eye catching piece in show kitchen area.

Highlighted Features:

- AISI 304 stainless steel body structure for high durability
- Low water level detection device to prevent over-boiling / dry-boiling
- Water conditioner as a standard accessory
- Automatic water refill
- Water heating by portion to reduce initial boil up time
- Manual drainage value for tank-cleaning purpose
- Good insulation to double up heat efficiency and fasten heating time



WM-30



WM-60-1 / WM 80-1



WM-100-1 / WM 180-1 / WM 200-1

Standard Features:

- Pressure release valve on top
- Digital temperature display to show the water temperature
- Error indicator on the front panel to signal the need of diagnosis
- New design (except WM-30) with liquid crystal display panel and front piece made of black glass

Description	Capacity (L/hr)	Dimension (mm)	Voltage (V/Ph/Hz)	Power (kW)
WM-30	23.5	300 x 282 x 450	220V / 1Ph / 50Hz	1.50
WM-60-1	49.5	340 x 226 x 631	220V / 1Ph / 50 Hz	2.85
WM-80-1	90	340 x 226 x 631	380V / 3Ph / 50 Hz	6.00
WM-100-1	166.5	510 x 310 x 930	380V / 3Ph / 50Hz	9.00
WM-180-1	244	510 x 310 x 930	380V / 3Ph / 50Hz	15.00
WM-200-1	282.5	510 x 310 x 930	380V / 3Ph / 50Hz	18.00

Spar Planetary Mixer



For the utmost in professional catering and bakery performance, Spar planetary mixers from Taiwan are designed as a safe, powerful, advanced and reliable machines.



SP-502

Countertop Planetary Mixer
Capacity 5 Quart (4.73 L)
Dim. 470 x 370 x 520 mm
Volt. 230/50/1, E. Pow. 1 HP
With 10 variable speeds (140 - 610 rpm)

- Gear driven transmission & 1 HP DC carbon brush motor. Motor 750 W, grease packed ball bearing, air-cooled, 220V/50Hz, Single Phase.
- Light and handy, compact sized, designed for kitchen space. Spar Mixer controls are top-mounted to give easy access in cramped kitchen environments.
- 10 variable speeds control with user friendly design. The unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

Delivered with:



SUS304 stainless steel bowl



Stainless steel hook



Stainless steel whisk



Stainless steel beater

Mo-El Insect Killer



CRI CRI is the product that has made the history of all zappers. It eliminates mosquitoes and other annoying flying insects functionally and efficiently. Ideal for those who really need to fight flies and mosquitoes. A continuous use of CRI CRI during the wet or spring-summer seasons is the most efficient system to control insects. The CRI CRI line is characterized by the quality of the materials and the resistance to oxidation. The grid cleaning system guarantees its effectiveness over time. The plastic parts are in ABS enriched with glass fiber and with pigments that guarantee resistance to solar exposure and thermal excursion. In order to guarantee the durability and resistance to oxidation its metal parts passed the salty steam test.



CRI CRI 308E (ART-308E)

Professional Electric Insect Killer
Dim. 685 x 200 x 380 mm
Weight 8.60 kg
Volt. 230/50/1, E. Pow. 95 Watt
IP Protection Rate IPX4
Lamp Life 2000 H
Lamp Power 2 x 40 Watt

Function: aside from hanged on the ceiling, positioned on the ground is also effective against tiger mosquitoes (aedes abopictus). Capture the Diptera, such as the aedes, and the anopheles. Effective even against flies. Suitable for: PEST CONTROL in large areas, both indoors and outdoors. The most used product in the open air. Range of Action: effective within an irradiation of 15 - 18 linear meters (700 - 1000 square meters)

*Range of action may be reduced or blocked by objects such as walls and furnitures

It is the most powerful insect destroyer of the professional line. STRUCTURE The particular structure ensures a long life even in the most difficult environments. The product is covered by a 2-year warranty, excluding the lamps that must be replaced annually. LAMPS Equipped with 2 UV-A lamps of 40 W, the model provides a total power of 80 W for an irradiation of about 15-18 meters. The lamp holders are watertight sealed, in order to guarantee the perfect functioning of the lamps, against rain, dust and vapors. SAFETY Designed to ensure maximum hygiene and safety, this model is approved by IMQ in IPX 4 protection. Protected against water, suitable and safe to be installed outdoors permanently. The grids and plastic parts are tested against oxidation (Salty steam test), the whole body is tested to last both in extreme heat and dry conditions and to resist the cold. The grids maintain their efficiency over time because the high voltage discharge and the electrified spaced rods make that do not get dirty. Built in self-extinguishing plastic.



COFFEE & ICE CREAM MACHINES

Astoria[®]
Think espresso

CARPIGIANI

**BARISTA
ATTITUDE** 
Amalfi

MACAP[®]



BARISTA ATTITUDE



STORM & TEMPESTA

Storm & Tempesta are equipped with a capacitive 5" display per group, with which it is possible to:

- Set the dispensing temperature for each group
- Display the graph of the last coffees prepared
- Set the power saving mode
- Program doses
- Display counters
- Wash group
- Connect to the Cloud Server

Adjusting the machine's drip tray allows baristas keeping the cup at the most appropriate level. Ordinary cleaning operations are also more fluid and homogeneous thanks to the machine's rounded shape, while washing is made easy by two slider lanes that allow the insertion and the frontal extraction of the drip tray

Equipped with the SB (Steam Boost) option, which can be activated by the technician during installation or is available in the Extreme Steam Boost version, which can maximize the efficiency of steam production, as needed. SB increases steam production by activating the heating units even during high-volume espresso making (alternating power between service and coffee heating units). In the ESB version, however, steam production is maximum, all heating units on Tempesta can be activated at the same time, minimizing the recovery time of the machine (maximum absorbed power for 2GR 5800/6315 W/h and 3GR 7333/7985 W/h).



Astoria Coffee Machine

Historical brand of the Italian tradition of espresso machines, founded in 1969, Astoria is headed by the Holding Ryoma of Milan. The 20,000 square meter production facility opened in 2007 in Susegana, near Treviso, which makes Astoria the largest single professional coffee machine factory.

Astoria focuses on providing quality machines at an affordable price. Aside from their affordability, espresso machines produced by Astoria are known for their longevity and ability to produce exceptional espresso based beverages.

Espresso Coffee Machines



STORM SAE/2

No. of Groups: 2
Dimension (mm): 1035 x 618 x 500
E. Power (Ph / kW): 3 Ph / 5.23 kW
Steam Boiler Size: 8.5 L
Coffee Boiler Size: 2 x 0.5 L



CORE 200 SAE/2

No. of Groups: 2
Dimension (mm): 747 x 493 x 511
E. Power (Ph / kW): 1 Ph / 3.70 kW
Boiler Size: 10.5 L



TANYA SAE/2

No. of Groups: 2
Dimension (mm): 715 x 535 x 515
E. Power (Ph / kW): 1 Ph / 3.90 kW
Boiler Size: 10.5 L



INDIGO EVD/2

No. of Groups: 2
Dimension (mm): 740 x 555 x 515
E. Power (Ph / kW): 1 Ph / 3.70 kW
Boiler Size: 10.5 L



TANYA SAE/1

No. of Groups: 1
Dimension (mm): 505 x 535 x 515
E. Power (Ph / kW): 1 Ph / 3.20 kW
Boiler Size: 6 L



GRETA SAES/1

No. of Groups: 1
Dimension (mm): 35 x 545 x 511
E. Power (Ph / kW): 1 Ph / 2.70 kW
Boiler Size: 2 L

Tools / Accessories



Free accessories set for every purchase of Astoria!



Milk Jug



Coffee Tamper



Coffee Tamper Mat



Knock Box

Astoria Coffee Machine Colour Selections

STORM SAEP/2 FRC



BLACK CHROME (SIDE)



BLACK CHROME (FRONT)



WHITE CHROME (FRONT SIDE)



WHITE CHROME (BACK SIDE)

STORM SAEP/2



WHITE CHROME (SIDE)



WHITE CHROME (FRONT)



BLACK CHROME (FRONT SIDE)



BLACK CHROME (BACK SIDE)

STORM COPPER FINISH



COPPER BLACK (SIDE)



COPPER BLACK (FRONT)



COPPER BLACK (FRONT SIDE)



COPPER BLACK (BACK SIDE)

CORE 200 SAE/2



WHITE (FRONT)



WHITE (BACK)

GRETA SAES/1



WHITE



RED

TANYA SAE/1 & SAE/2



SAE/1 WHITE



SAE/1 BLACK



SAE/2 RED



SAE/2 BLACK



SAE/2 WHITE

INDIGO EVD/1 & EVD/2



EVD/1 (FRONT)



EVD/1 (BACK)



EVD/2 (FRONT)



EVD/2 (BACK)

SAECO Professional Super-Automatic Espresso Machine



ROYAL OTC



AURORA M2



MAGIC M2+

Model	Royal OTC	Aurora M2	Magic M2+
Dimension	280 x 398 x 460 mm	280 x 470 x 481 mm	280 x 470 x 481 mm
Weight	10.5 kg	14.5 kg	15.3 kg
Colour	Matt black	Matt black with glossy trims on body of machine	Silver coating on the front, glossy/matt black details on the machine body metallic brown on display frame and coffee spout cover, chromed coffee dispensers
Power	230/50/1	230/50/1	230/50/1
Max Power	1400 W	1900 W	1900 W
Hydraulic system	Dingle circuit	Double circuit	Double circuit
Hot water / steam nozzle	Independent	Yes	Yes
Water supply	Independent tank	Independent tank	Autonomous tank
Water supply connection	No	No	Yes (M2+ version)
Coffee bean container	600 gr	1.2 kg	1.2 kg
Water tank	2.5 L	4 L	4 L
Drip container			2 L
Coffee ground container	18	30	30
Cappuccinatore	Yes		Yes
Milk frother		Automatic Pinless Wonder, in dispenser	Labo 60 110 XPL P
High speed cappucino		Yes	Yes
Coffee grinder	Steel conical burrs	Steel conical burrs	Steel conical burrs
Grinder levels	Manual, 8 levels	Manual, 8 levels	Manual, 8 levels
Coffee strength adjustment	Manual, from 6 to 10 gr, 7 levels	Manual, from 6 to 10 gr, 7 levels	Electronic from 8.5 to 15 g, 4 steps
Coffee dispenser height adjustment	Yes (75-160 mm)	Yes (75-160 mm)	Yes (75-160 mm)

Stone Coffee Machine

Your kitchen becomes a gourmet coffee bar.

A coffee machine that enhances your favourite origins. With Stone you will savour every nuance of your espresso. No more compromises - satisfy your passion for coffee.

Professional performance, ultra-compact dimensions, ready to use in 10 minutes, 100% metal inside and out, user experience for connoisseurs, more than buying an espresso machine, it makes your kitchen a real espresso bar. Every Stone is handmade in Milan for coffee lovers around the world.



Fast ignition: Stone is ready in just 10 minutes. Save time, enjoy your coffee or cappuccino in serenity, and start the day in great way.

Compact on the outside, big on the inside.

Made in Italy, crafted by Italian artisans



STONE LITE WHITE

Innovation takes shape.

Crafted with high-quality materials for a unique design, Stone packs its professional technology in a compact domestic size.



STONE LITE BLACK

Specifications:

Dimension: W 225 x D 355 x H 440 mm
Machine weight: 20.5 kg
Heater power: 1000 Watt
Heating system: 200 Watt
Boiler capacity: 1.5 L
Steam chamber: 0.8 L
Removable water tank: 1.2 L
Voltage: 220/50/1

Coffee Grinders

Macap is a part of Ryoma Group, the parent group of Astoria coffee machines. Macap manufactures professional ranges of coffee grinder with 100% Italian quality since 1930.



White

Black

MD Xtreme

Hopper Capacity (kg): 1.4
Grinding Output (g/s): 3
Flat Burr Diameter (mm): 75
Dimension (mm): 230 x 370 x 600
E. Power (Ph/kW): 1 Ph / 0.38 kW

With three programmable doses, manual dosing, dosing counter, and stepless adjustment system. With filter-holder support. Micrometric version.



White

Black

Mi40T / ASI40 Touch

Hopper Capacity (kg): 1.20
Grinding Output (g/s): 2.6 to 3.3
Flat Burr Diameter (mm): 65
Dimension (mm): 194 x 307 x 560
E. Power (Ph/kW): 1 Ph / 0.48 kW

With three programmable doses, manual dosing, and dosing counter. With filter-holder support. Micrometric version.



Coffee Grinders

Amalfi is our own exclusive brand from China that specializes in professional coffee grinders with a deep understanding of coffee culture and persistent pursuit of mechanical quality that stands out in the market.



A80 White

A80 Black

Hopper Capacity (kg): 1

Grinding Output (g/s): 2.5

Flat Burr Diameter (mm): 64

Dimension (mm): 280 x 450 x 650

E. Power (Ph/kW): 1 Ph / 0.42 kW

Milkshakes Machines



161 K SP

1 Flavour
 Gravity Type, with Self-Pasteurizing Function
 Hourly Production 125 L/hour (400 ml portion size)
 Tank 18 Liter
 Cylinder 7L
 Dim. 320 x 690 / 800 x 856 mm
 Volt. 230/50/1, Power 2.0 kW

Fundamentals and Advantages

It is possible to make classic, neutral or flavored milkshakes. Thanks to the H-O-T system, users can set the desired consistency for classic milkshakes or creamy modern shakes with more pronounced ice crystals.

Performance:

- Mixer in upper tank
- User-Friendly display
- Refrigerated tank (to treat dairy products)
- Silent direct drive motor

Hygiene:

- Self-Pasteurization
- Accessories Kits
- All parts can be disassembled

Tech.Specification

- Compact size allows the machine to fit all kind layout
- Easy to install
- Plug & play
- production capacity depends on the mix used and the room temperature

Coffee & Ice Cream

Professional Ice Cream Machines from Italy

Manufacturer of the finest food processing machines for professional kitchens and retail industry from Italy, Carpigiani is one of the market leader in the industry. Designed with a perfect combination of technology and dependability, innovations and solutions to meet and exceed the demands of restaurants, bars, pizzerias, butcheries, supermarkets, laboratories, collectivities and plants.



Carpigiani Has All The Ice Cream Equipment You Will Need !

Soft Serve Ice Cream Machines



161 T GSP

1 Flavour
Gravity Type
Hourly Production 200 portion/h with 75 gram portion size
Self-Pasteurizing
Tank 5 Liter
Dim. 320 x 690 / 800 x 856 mm
Volt. 230/50/1, Power 2.30 kW



243 T SP

2 + 1 Flavour (Twin Twist)
Available with Pump or Gravity
Hourly Production 320 portion/h (pump) or 268 portion/h (gravity) with 75 gram portion size
Self-Pasteurizing
Tank 5+5 L (pump) / 9+9 L (gravity)
Dim. 440 x 759 / 767 x 865 mm
Volt. 230/50/1, Power 3.80 kW



191 Classic

1 Flavour
Available with Pump or Gravity
Hourly Production 245 portion/h (pump) or 230 portion/h (gravity) with 75 gram portion size
With or without Self-Pasteurizing
Tank 12 L (pump) or 18 L (gravity)
Dim. 505 x 755 x 830 mm
Volt. 230/50/1, Power 2.40 kW



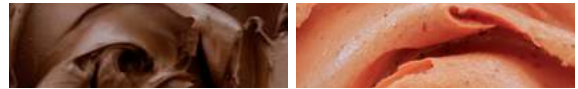
193 Classic

2+1 Flavour
Available with Pump or Gravity
Hourly Production 435 portion/h (pump) or 415 portion/h (gravity) with 75 gram portion size
With or without Self-Pasteurizing
Tank 12+12 L (pump) or 18+18 L (gravity)
Dim. 550 x 875 x 890 mm
Volt. 400/3/50, Power 4.70 kW (pump)/4.50 kW (gravity)

Optional Nozles



BATCH FREEZERS AND COMBINATION MACHINES FOR GELATO



Carpigiani has all the ice cream equipment you will need!



Labo 8 12 XPL P



Labo 14 20 XPL P



Labo 20 30 XPL P



Ready 8 12



Ready 14 20



Ready 20 30



ReadyChef 14 20

Description	Model	Hourly Capacity	Quantity per Cycle	Dimension (mm)	E. Power (Ph / kW)
Batch Freezer	Labo 6 9 XPL P	6 - 9 kg/h	1 - 1.5 kg	360 x 550 x 740	1 Ph / 1.35 kW
Batch Freezer	Labo 8 12 XPL P	8 - 12 kg/h	1.5 - 2.5 kg	360 x 550 x 740	1 Ph / 2.20 kW
Batch Freezer	Labo 14 20 XPL P	14 - 20 kg/h	2 - 4 kg	455 x 580 x 765	1 Ph / 3.00 kW
Batch Freezer	Labo 20 30 XPL P	18 - 30 kg/h	3 - 5 kg	520 x 650 x 1400	3 Ph / 4.00 kW
Batch Freezer	Labo 30 45 XPL P	20 - 45 kg/h	3.5 - 7.5 kg	520 x 650 x 1400	3 Ph / 5.20 kW
Batch Freezer	Labo 40 60 XPL P	30 - 60 kg/h	5 - 10.5 kg	520 x 650 x 1400	3 Ph / 6.00 kW
Batch Freezer	Labo 50 90 XPL P	35 - 90 kg/h	6 - 13 kg	520 x 650 x 1400	3 Ph / 7.00 kW
Batch Freezer	Labo 60 110 XPL P	40 - 110 kg/h	7 - 17 kg	520 x 650 x 1400	3 Ph / 7.50 kW
Combination Batch Freezer & Pasteurizer	Ready 8 12	8 - 12 kg/h	1.5 - 2.5 kg	360 x 550 x 740	1 Ph / 2.20 kW
Combination Batch Freezer & Pasteurizer	Ready 14 20	14 - 20 kg/h	2 - 4 kg	455 x 580 x 765	1 Ph / 3.00 kW
Combination Batch Freezer & Pasteurizer	Ready 20 30	18 - 30 kg/h	3 - 5 kg	520 x 650 x 1400	3 Ph / 4.00 kW
Combination Batch Freezer & Pasteurizer	Ready 30 45	30 - 45 kg/h	3.5 - 7.5 kg	520 x 650 x 1400	3 Ph / 5.20 kW
Combination Batch Freezer & Pasteurizer with Pastry & Chocolate Programs	ReadyChef 14 20	14 - 20 kg/h	2 - 4 kg	455 x 580 x 765	1 Ph / 3.00 kW

Coffee & Ice Cream



Carpigiani Has All The Ice Cream Equipment You Will Need !

PASTEURIZERS AND AGING VAT FOR GELATO



Pasto 30 XPL



Pastomaster 60 XPL P



Pastomaster 120 XPL P



Pastochef RTL Series



Age XPL Series

Description	Model	Hourly Capacity	Dimension (mm)	E. Power (Ph / kW)
Pasteurizer	Pasto 30 XPL	15 - 30 L	390 x 850 x 1030	3 Ph / 3.40 kW
Pasteurizer	Pastomaster 60 XPL P	15 - 60 L	350 x 860 x 1030	3 Ph / 7.00 kW
Pasteurizer	Pastomaster 120 XPL P	30 - 120 L	650 x 860 x 1030	3 Ph / 11.20 kW
Electronic Pasteurizer for Confectionary and Gastronomy	Pastochef 18 RTL	15 L per 2 hrs	450 x 614 x 1110	3 Ph / 2.10 kW
Electronic Pasteurizer for Confectionary and Gastronomy	Pastochef 32 RTL	30 L per 2 hrs	658 x 716x 1110	3 Ph / 4.00 kW
Electronic Pasteurizer for Confectionary and Gastronomy	Pastochef 55 RTL	50 L per 2 hrs	658 x 720 x 1190	3 Ph / 5.60 kW
Electronic Aging Vat	Age 60 XPL	1 x (20 - 60 L)	390 x 830 x 1030	1 Ph / 1.10 kW
Electronic Aging Vat	Age 60+60 XPL	2 x (20 - 60 L)	700 x 830 x 1030	1 Ph / 1.70 kW

DISHWASHING MACHINES



[← Click here to return to the table of contents](#)

Commercial Dishwashing Machines and Food Preparation Equipment

For seventeen consecutive years, Hobart has been honoured to be recognized "Best in Class" by food service operators, dealers and consultants. Manufacturer of service commercial food equipment that is built to last and designed to deliver superior quality and performance, as well as energy and resource efficiency.

Ecomax Series by Hobart

With German build quality, ease of use, reliability and most importantly affordability, the Ecomax range is designed specifically with small and medium-sized cateters in mind. Ecomax by Hobart stands for professional warewashing equipment together with cost awareness - the perfect solution for startups, budget-orientated small cateter and entry-level gastronomes. Ecomax by Hobart professional warewashing systems will convince you of its reliability, user friendliness and top quality in the low-price market segment.

**ECO H604**

Hood Dishwasher
Rack size 500 x 500 mm

**ECO G404**

Undercounter Glasswasher
Rack size 390 x 390 mm

**ECO F504**

Undercounter Glass & Dishwasher
Rack size 500 x 500 mm

PROFI Series by Hobart

The PROFI-line-everything a professional operator needs. The successful product series from Hobart can be found working wherever the highest standards of cleanliness are required. It combines an efficient rinsing technique with ultimate user-friendliness and low operating costs. Numerous equipment options make PROFI-line a perfectly suited warewashing solution to suit any operation.

**AM900**

Hood Dishwasher
Rack size 500 x 500 mm
Picture shown with entry and exit tables

**CSEA-220 with Blower Dryer**

Double Tank Conveyor Dishwasher
Picture shown with entry and exit tables



Commercial Dishwashing Machines from Germany

Description	Model	Capacity (rack/hr)	Dimension (mm)	Voltage (V/Ph/Hz)	E. Power. (kW)
Undercounter Glasswasher	ECO G404	60/30	436 x 534 x 700	220/1/50	2.10
Undercounter Glass & Dishwasher	ECO F504	60/24	576 x 604 x 820	220/1/50	4.10
Hood Type Dishwasher	ECO H604	60/30	635 x 742 x 1480	400/3/50	11.90
Hood Type Dishwasher	AM 900	60/40/30	711 x 815 x 1510	400/3/50	16.30
Single Tank Conveyor Dishwasher	CSA 200	200/135	1350 x 773 x 1474	400/3/50	36.10
Double Tank Conveyor Dishwasher	CSEA 220	220/150	1850 x 773 x 1474	400/3/50	36.50
Single Tank Conveyor Dishwasher	CSA 200 D	200/135	2000 x 773 x 1960	400/3/50	39.60
Double Tank Conveyor Dishwasher	CSEA 220 D	220/150	2500 x 773 x 1960	400/3/50	40.00

Utensil Washers / Pots and Pans Washers

The strongest wash performance involving the highest energy saving. The HOBART utensil washers are used wherever large warewashing items and utensils need to be washed. We can offer you the perfect model tailored to your requirements according to your wash capacity and site specifications. Powerful and economical.

Exclusively at HOBART: a special detergent direct spraying system and the patented steam washing system reduce manual pretreatment significantly; lateral washing systems triple the unit's capacity per wash cycle compared to a normal utensil washer; modern drain and exhaust heat recovery save up to 6,354 kWh per year.



UX

Cleans pots and pans, cast iron cookware, baking tins, trays and racks with perfect wash results. Only HOBART can wash 4 bakery racks in one wash cycle.



UXT

The right model for a large wash capacity. UXT model offers double the capacity compared to UX and can wash 6 bakery racks at once.

Dishwasher

Useable Inside Dimension	663 x 808 x 840 mm
Wash Capacity	Up to 30 cycles / hour
Cycle Times	120 / 240 / 360 sec. and special cycles
Water Consumption	4.5 L / rack
Rack Size	600 x 760 mm
Loading Height	860 mm
Voltage	400 / 3 / 50
Electric Power	15.60 kW (standard) / 12.40 kW (alternative)

Useable Inside Dimension	1258 x 773 x 825 mm
Wash Capacity	Up to 30 cycles / hour
Cycle Times	120 / 240 / 360 sec. and special cycles
Water Consumption	7.5 L / rack
Rack Size	1240 x 700 mm
Loading Height	860 mm
Voltage	400 / 3 / 50
Electric Power	21.60 kW (standard) / 15.60 kW (alternative)

Commercial Dishwasher

We set the standard for five-star quality and superior value that all other commercial dishwashers are judged by. It's a distinction we've earned over many decades by engineering dishmachines that lead the industry in wash performance, food safety, operational efficiency, and lifetime value; complete with teamwork you won't find anywhere else.



H600

Hood Dishwasher
Rack size 500 x 500 mm



C800

Single Tank Conveyor Dishwasher
Rack size 500 x 500 mm
Dryer available as option (C800-D)



C44BP

Single Tank Conveyor Dishwasher
Rack size 500 x 500 mm
Dryer available as option (C44BP-D)
Thermolabel temperature standard available as option

Model	H600	C800	C800D	C44BP	C44BP-D
Category	Hood Type	Single Tank Conveyor	Single Tank Conveyor + Dryer	Single Tank Conveyor	Single Tank Conveyor + Dryer
External Dimension (mm)	636 x 748 x 1445	1105 x 770 x 1450	1955 x 770 x 2010	1105 x 770 x 1600	1955 x 770 x 2010
Wash capacity (rack/hr)	60	200	200	200	200
Cycle times (sec.)	60				
Total loading (kW)	11.7	38	43.25 (With Dryer)	53	62.75 (With Dryer)
	380/50/3	380/50/3	380/50/3	380/50/3	380/50/3
Water inlet temp (deg C)	25-60	10-82	10-82	10-60	10-60
Water consumption (L/rack)	475	490	495	545	630
Wash temperature (deg C)	50-60	55-65	55-65	60-65	60-65
Rinse temperature (deg C)	80-90	80-90	80-90	82-90	82-90
Loading height (mm)	420	440	440	440	440
Rack size (mm)	500 x 500	500 x 500	500 x 500	500 x 500	500 x 500

Thermolabel version available for C44BP (total loading 62 kW) and C44BP-D (total loading 71.75 kW).

Double Tank type available on request.

Commercial Dishwashing Machines from Italy

"Red Line" series by Comenda is the right solution for those who looks for dependability and ease of use. Designed and manufactured in Italy, it combines efficiency, excellent hygiene and operational reliability.

Comenda dishwashers offer you maximum hygiene, excellent energy efficiency and reduced consumption. With over 200 models, Comenda offers a wide range of solutions, from small glasswashers to large washing systems as a true partner in your workplace.

RC07

Hood Dishwasher
Capacity 40 / 30 rack/hour
Rack size 500 x 500 mm
Dim. 720 x 765 x 1470 mm
Volt. 400/3/50
E. Pow. 9.75 kW



RB33

Undercounter Glasswasher
Capacity 40 / 30 rack/hour
Rack size 350 x 350 mm
Dim. 430 x 521 x 670 mm
E. Pow. 3.06 kW



RF45-1

Undercounter Glass & Dishwasher
Capacity 40 / 30 rack/hour
Rack size 500 x 500 mm
Dim. 600 x 625 x 825 mm
Volt. 230/1/50
E. Pow. 3.45 kW



RT200-30

Single Tank Conveyor Dishwasher
Capacity 200 rack/hr
Rack size 500 x 500 mm
Dim. 1150 x 800 x 1450 mm
Volt. 400/3/50
E. Pow. 41.6 kW (Cold Water Feed 15°C)
E. Pow. 23.66 kW (Hot Water Feed 55°C)

RT200-30 + AS600

Single Tank Conveyor Dishwasher with Dryer
Capacity 200 rack/hr
Dim. 1750 x 800 x 1950 mm
Volt. 400/3/50
E. Pow. 47.58 kW (Cold Water Feed 15°C)
E. Pow. 31.08 kW (Hot Water Feed 55°C)



RT200-30P

Double Tank Conveyor Dishwasher
Capacity 250 rack/hr
Rack size 500 x 500 mm
Dim. 1650 x 800 x 1450 mm
Volt. 400/3/50
E. Pow. 43.74 kW (Cold Water Feed 15°C)
E. Pow. 26.24 kW (Hot Water Feed 55°C)

RT200-30P + AS600

Double Tank Conveyor Dishwasher with Dryer
Capacity 250 rack/hr
Dim. 2250 x 800 x 1950 mm
Volt. 400/3/50
E. Pow. 50.16 kW (Cold Water Feed 15°C)
E. Pow. 32.66 kW (Hot Water Feed 55°C)

REFRIGERATION

REFRIGERATOR MANUFACTURER
Turbo air

Scotsman[®]
Ice Systems



Crathco[®]

friulinox
refrigeration excellence

Stagionello[®]



Stagionello® - THE PROFESSIONAL DRY-AGING WITH A CLICK

The refrigerator has evolved into an amazing storage cabinet! Stagionello Dry-Age 3.0 with pH-indicator is the first patented device for professional dry-aging. The revolutionary drop-weight management systems and unique pH detection and monitoring function of Stagionello Dry-Age 3.0 allow for continuous food-safe chilling, drying, and storage. a system that is entirely built, 100% made in Italy, and 100% built of AISI 304 stainless steel inside and outside, combine tradition, culture, superior quality, and masterful craftsmanship to provide a tool for the authentic dry-aging.

THE PROFESSIONAL DRY-AGING WITH A CLICK

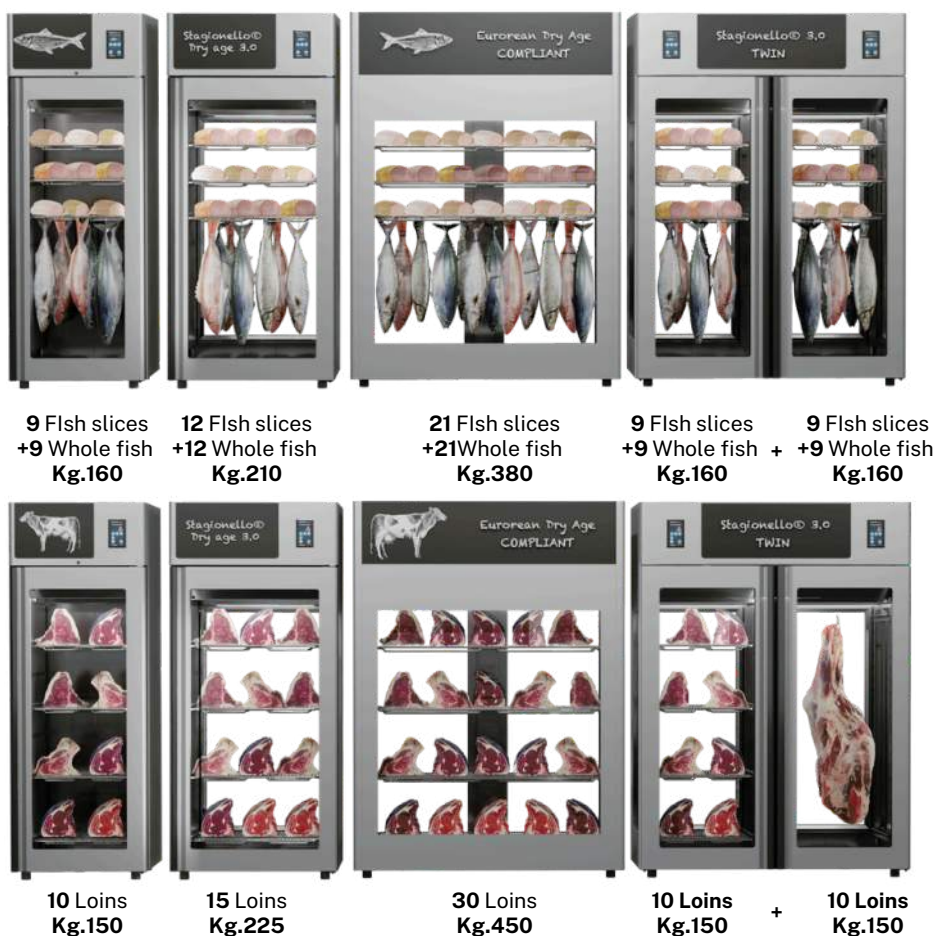
The refrigerator has evolved into an amazing storage cabinet! Stagionello® Dry-Age 3.0 with pH-indicator is the first patented device for professional dry-aging.

Multifunctional display cabinets that are intended to naturally preserve fresh or dry-aged goods for an extended period of time. To improve professionals' experience, an attractive and elegant design is offered in three different capacities and three distinct display versions.

The revolutionary drop-weight management systems and unique pH detection and monitoring function of Stagionello Dry-Age 3.0 allow for continuous food-safe chilling, drying, and storage.




A system that is entirely built, 100% made in Italy, and 100% built of AISI 304 stainless steel inside and outside, combines tradition, culture superior quality, and masterful craftsmanship to provide a tool for the authentic dry-aging.

MEAT OR FISH? with Stagionello® Dry Age 3.0 ALL IN ONE!







PROGRAM STAGIONELLO 3.0



-  pH-metric system for continuous reading and monitoring of alkaline and acid pH alarm.
-  Dry-Age control 3.0 for profesional dry aging.
-  4 integrated dry-age climatic recipes for meat or fish + 1 custom
- 4 integrated fresh meat or fish programs + 1 custom

ALL IN ONE



-  Temperature range inside from -3 deg. to +30 deg.
-  Humidity setting from 30% to 99%
-  Adjustable ventilation speed
-  pH-metric system for continuous reading and monitoring of alkaline and acid pH alarm.



Plug In Line



700 L



900 L



1400 L



1400 L TWIN



8000 L



12000 L

Model	Dimension	Capacity (L)	Max Rated Capacity (Kg)	E. Power (Ph / kW)	Voltage
700 L	730 x 785 x 2000	700	150	0.75	230/1/50
900 L	905 x 785 x 2000	900	225	1.18	230/1/50
1400 L	1465 x 785 x 2000	1400	450	1.18	230/1/50
1400 L TWIN	1465 x 785 x 2000	700 + 700	150 + 150	1.50	230/1/50
8000 L	2550 x 1750 x 2565	8000	780	10.00	400/3/50
12000 L	2550 x 2550 x 2565	12000	1320	10.00	400/3/50

STANDARD FEATURES

- Temperature Range: -3°C - 35°C
- Humidity: 30% - 99% RH
- pH monitoring and reading: optional for 700 - 1400 L models, standard for 8000 - 12000 L
- External color option: INOX (SUS304) BLACK (black plasticized)
- Glass view: 1 glass door in front as standard (2 glasses front and back or 4 glasses all sides as optional)



2 glasses front and back or
4 glasses all sides as optional



Color option INOX (SUS304)



Specialist of blast chilling and freezing from Italy since 1962

Producing appliances which quality does not fear any comparisons/competitions, Friulinox represents the most advanced quality the market can offer regarding innovation and variety/assortment. Suitable for hotels, restaurants, hospitals, nursing homes, bakeries, pastries, cooking centers, airports, etc.

Friulinox blast chiller & freezers are designed to suit tropical environment thus the equipment will not suffer at locations with higher ambient temperatures. Blast chilling from temperature +90 to +3°C under 90 minutes. Blast freezing from temperature +90 to -18°C under 240 minutes.

EXPLOIT Series - Roll-in and Roll-Through Blast Chiller/Freezer for Large Scale Production Requirements

Friulinox satisfies all working needs, offering from one to four trolleys for GN1/1 and GN2/1 trays in one range of blast chillers and freezers. The thickness of the steel, the construction of the flooring, the door hinges and closures have all been designed to support the work loads of large canteens or an airport catering service. The quick-release heated probe with 4 measuring points guarantees the timely and precise management of the temperature, humidity, and ventilation speed. Finally, the thawing function allows advance planning of various activities, saving time and significantly reducing food wastage.

The brand new 7 inch high-definition full touch display allows you to select the process with a single touch, using photos to quickly find the product you are preparing. If you prefer to rely on the knowledge of our international chefs, you can try one of more than 150 preloaded recipes, which can be modified and saved into your recipe book if needed.

Functions: soft or hard blast chilling, anisakis killer, continuous cycle, storage, negative storage, crystallisation, thawing, soft or hard freezing, and tapework killer.

Immediate compensation of some of the heat generated by food, vastly reducing the total time for static blast-freezing to lower surface temperature, therefore avoiding the risk of dehydrating and oxidising fats.



ECBP-201-S-RIF

ECBP-402-S-RTF

ECBP-801-S-RTF

ECBP-802-S-RTF

Model	Typical Trolley Capacity	Yield Capacity Chill / Freeze (kg)	Internal / Chamber Dimension (mm)	External Dimension (mm)	E. Power (Ph / kW)
ECBP-201-S-RIF	1 GN1/1	155 / 100	700*1020*2020	1300*1330*2400	3 Ph / 9.02 kW
ECBP-202-S-RIF	1 GN2/1	185 / 120	880*1220*2020	1500*1530*2400	3 Ph / 11.89 kW
ECBP-401-S-RTF	2 GN1/1	305 / 200	700*1920*2020	1300*2300*2400	3 Ph / 15.86 kW
ECBP-402-S-RTF	2 GN2/1	365 / 240	880*2320*2020	1500*2700*2400	3 Ph / 23.90 kW
ECBP-601-S-RTF	3 GN1/1	455 / 300	700*2820*2020	1300*3200*2400	3 Ph / 28.20 kW
ECBP-602-S-RTF	3 GN2/1	545 / 360	880*3420*2020	1500*3800*2400	3 Ph / 34.20 kW
ECBP-801-S-RTF	4 GN1/1	605 / 400	700*3720*2020	1300*4100*2400	3 Ph / 37.50 kW
ECBP-802-S-RTF	4 GN2/1	725 / 480	880*4520*2020	1500*4900*2400	3 Ph / 49.00 kW

Capacity for the number of trolleys may differ depending on the trolley dimension. Certain trolley sizes may not fit into the unit. Refer to internal/chamber dimension for the exact volumetric capacity.



Classic pre-mix dispensers offer components that are sanitary and easy to use and maintain. Better design and more stainless steel allow easier cleaning and less maintenance. Unique evaporator and high efficiency pump cool faster and move efficiently for quick start-up. Superior engineering allows full beverage cooling right down to the last drink. Super-strong, virtually unbreakable polycarbonate bowls and covers give lasting durability.

Cold Drink Dispenser - Classic Series

Product Features:



Powerful Visual Appeal

Powerfully effective visual display sells more of your product. With circulation agitator that creates appealing movement of beverages in bowl without causing foam (tea, dairy). Also good for thick products.



Unique Design & Easy Clean

Unique evaporator proven to cool faster & more efficiently. Stainless steel surface easy to be cleaned; no coils, no domes.



Sanitary Impeller

One-piece, more sanitary, advanced magnetic composite material.

Curves in the Right Places

UV protected, ultra-strong, Lexan bowls with rounded, easy-clean corners.



Fewer parts is better

Simplicity of design makes cleaning fast and easy.



Built Stronger, Built to Last



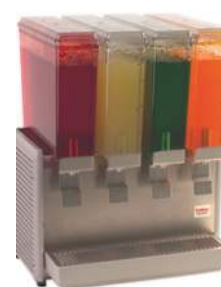
D155-4



D255-4



E295-4



E495-4

Model	Product Series	Bowl Capacity	Dimension (mm)	E. Pow. (kW)	Suitable for container size
D155-4	Classic	1 x 19 L	260 x 410 x 690	0.46	230/1/50
D255-4	Classic	2 x 19 L	440 x 410 x 690	0.62	230/1/50
E295-4	Classic	2 x 9 L	290 x 410 x 690	0.39	230/1/50
E495-4	Classic	4 x 9 L	520 x 410 x 690	0.62	230/1/50
CS-1D	Simplicity	1 x 19 L	270 x 440 x 650	0.35	230/1/50
CS-2D	Simplicity	2 x 19 L	520 x 450 x 650	0.92	230/1/50
CS-2E	Simplicity	2 x 9 L	270 x 440 x 650	0.35	230/1/50
CS-4E	Simplicity	4 x 9 L	520 x 450 x 650	0.92	230/1/50



Cold Drink Dispenser - Simplicity Series

"Less Equals More" - Simplicity pre-mix dispensers are the first machines that are proud to offer less. Less counter space with their compact size. Less time and effort in cleaning and disassembly. Less wear and power usage. Less waste, with product dispensed to the last drop. Less worry with fewer removable parts. And, less maintenance. Which we believe gives you much, much more.



CS-1D



CS-2D



CS-2E



CS-4E

Re-inventing the world of beverage dispensers

Re-inventing our market, meeting the demands of innovation, functionality, efficiency and ease of use required by our partners.



Frosty 1



Frosty 2



Frosty 3

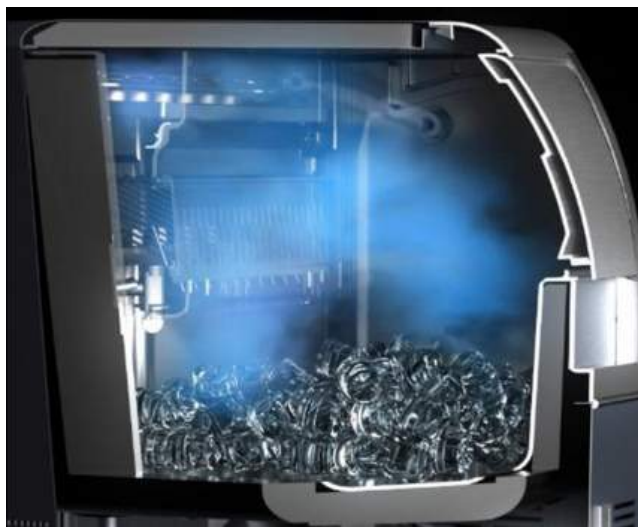
SPM Frosty Series is the right slush dispenser for customers who want a large-size, high-performance equipment, without having to invest too much money. Frosty meets all the above requirements without sacrificing style. The white color perfectly combines with the steel panels for an elegant and technological look.

Description	Capacity (L/hr)	Dimension (mm)	E. Power (kW)	Voltage
Frosty 1	Bowl 1 x 12 L	209 x 555 x 825	0.50	230/1/50
Frosty 2	Bowl 2 x 12 L	400 x 555 x 825	1.05	230/1/50
Frosty 3	Bowl 3 x 12 L	600 x 555 x 825	1.40	230/1/50

Features: Double Mixing System prevents ice accumulation for optimum product consistency. The white/steel finishing and the LED illumination system gives the equipment an attractive look. Perfect for indoor and outdoor use, exerts a strong appeal to consumer, encouraging impulse purchasing Slush, sherbets and other frozen products in a machine that has an extraordinary quality-to-price ratio. Manual control keypad.

X-Safe Feature: Revolutionary Cleaning System

X-Safe is a totally natural sanitation system, integrated inside the ice maker and operating automatically 24/7 to keep equipment clean & safe. X-Safe destroys over 99% of viruses and bacteria, plus reduces substantially the formation of mold, mildew, yeast, slime, and odours.



Natural Sanitation: X-Safe is installed in almost every Scotsman ice machine, it simply replicates positive effects of UV sunlight. A powerful UV light bulb creates a highly-reactive enriched oxygen mixture. This mixture has very high oxidation power aimed to destroy viruses, bacteria, and eliminate odours, mold, and slime.

Endless Cleaning Operations: X-Safe is working as a natural and endless cleaning cycle, creating continuously the effective enriched oxygen inside the ice machine and the bin.

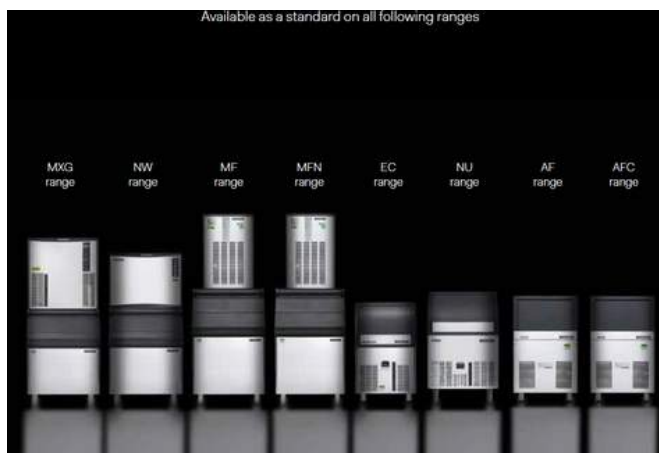
The result of X-Safe in Scotsman ice machines is clean, bacteria and virus free ice as well as clear, transparent, and tasteless.

Ice Quality and Taste: will improve and become purer and tasteless with not many residual of chemical, as X-Safe uses only natural elements to clean the ice machine.



The result of X-Safe in Scotsman ice machines is clean, bacteria and virus free ice as well as clear, transparent, and tasteless.

Ice Quality and Taste: will improve and become purer and tasteless with not many residual of chemical, as X-Safe uses only natural elements to clean the ice machine.



Scotsman is the world's leading ice machine manufacturer and the first ice machine manufacturer to receive ISO9001:2000 certification. From hotels, restaurants, bars, supermarkets and fast-food outlets, to hospitals, labs, fisheries and food processing facilities, Scotsman offers the most complete choices of ice forms in the industry today, which include the nugget ice, the original chewable ice, as well as flake ice and small or medium cubes. Scotsman is clearly the No.1 ice machine in the world today.

DIFFERENT TYPES OF ICE AND ITS SHAPES

Ice comes in many forms due to different methods of ice making which define different characteristics and usages in the F&B industry.



Gourmet Ice

Crystal Clear, Pure, Hard and Long Lasting. Individually formed by spraying water onto a subcooled horizontal evaporator. Its fast cooling action and slow dilution make drinks chilled for a long time. Available in three different sizes and weights to meet any requirement in terms of ease of use and quality results.

Dice Ice

Classic six-sided ice cube. Its greater surface for heat exchange allows a fast chilling of all drinks. The vertical evaporator technology of this ice cube guarantees large ice production at lower operating costs. Available in several different sizes, it is highly appreciated in QSR and coffee chains applications.

Nugget & Cubelet Ice

Compressed flake ice available in two different types: Nugget, regular micro-cubes and Cubelet, irregular chips. Nugget & Cubelet are suitable for multiple uses and are the fastest moving ice-type in QSR applications in the last few years. Excellent when used with carbonated drinks as well as smoothies and perfect for food and plates display. Long lasting ice, easy to use, high and fast displacement and no manipulation need are the success reasons of this type of ice.

Flake Ice

Ice in its most natural shape, it is made at a temperature just below zero degrees Celsius. Highly versatile and suitable for multiple applications: fish display counters, buffet display, frozen drinks preparation as well as fast chilling of wine & champagne buckets. It comes in two different variations: Flake with 25% residual water content and Super Flake with 15% residual water content.

Scale Ice

With less than 2% residual water content, it's very dry and it's the coldest form of ice. It's made by irregular fragments of ice with a variable thickness that can be adjusted between 1 to 2 mm. Ideal for industrial processes, for fish and sea-food display and perishable goods transportation, as well as to optimize dough temperature. Versatile, molding at any shape, melts at a slow and regular rate to keep food at maximum freshness.

GOURMET ICE MAKER



AC 86

AC 126

MXG 328

*Shown on NB 193

MXG 638

*Shown on NB 393

DXG 35

Model	Production Capacity (kg/24 hr)	Storage Bin Capacity (kg)	Dimension W x D x H (mm)	Electricity (V/Ph/Hz/kW)
Self-Contained Gourmet Ice Maker				
ACM 86 AS	35	19	531 x 600 x 785 / 875	23/1/50/0.48
ACM 126 AS	66	39	680 x 600 x 920 x 1010	230/1/50/0.95
Modular Gourmet Ice Maker				
MXGL 328 AS	130	-	560 x 700 x 720	230/1/50/1.20
MXGL 428 AS	160	-	560 x 700 x 720	230/1/50/1.85
MXGL 638 AS	270	-	765 x 700 x 1125	230/1/50/2.50
Gourmet Ice Dispenser				
DXG 35 AS	22	11	380 x 515 x 1695	230/1/50/0.40

*Ice production capacity estimated based on average local temperature (ambient air 25°C / water inlet 25°C)



Small Gourmet 8 g
 Ø 21 x H 25 mm
 Model: ACM 86, ACM 126, MXGM 328
 MXGM 428, MXGM 638, DXG 35



Medium Gourmet 20 g
 Ø 30 x H 34 mm
 Model: ACM 86, ACM 126, MXGM 328
 MXGM 428, MXGM 638, DXG 35



Large Gourmet 39 g
 Ø 38 x H 41 mm
 Model: ACL 86, ACL 126, MXGL 328
 MXGL 428, MXGL 638

Airflow

Model	Airflow - Inlet Position	Airflow - Outlet Position
AC 86, 126	Front, Right	Front, Back, Left
MXG 328, 428	Front, Left	Front, Back, Right
MXG 638	Front	Back, Left, Right
DXG 35	Front, Right	Front, Back, Left

AC SERIES - SMALL & MEDIUM PRODUCTION



Product Features:

- **Agion:** the technology that makes products cleaner and longer lasting with built-in protection working 24/7 to resist the growth of microbes and the development of unpleasant odors.
- **Front access condenser air filter:** a do-it-yourself cleaning operation that saves time and money and makes your ice maker live longer.
- **Individual transparent solid cube:** each single cube is an artwork: crystal clear and perfect shaped, faithful to the Scotsman tradition.
- **Scale accumulation preventing system:** cages ice makers' enemy No. 1 in one place and makes it harmless.
- **Ergonomic access to ice with sliding disappearing door:** one-touch door lift, makes barman's life definitely easier.
- **Built-in storage bin:** allows most undercounter installation for easier fit-in solutions.

MXG SERIES - HIGH PRODUCTION



Product Features:

- **Agion:** the technology that makes products cleaner and longer lasting with built-in protection working 24/7 to resist the growth of microbes and the development of unpleasant odors.
- **Electronic control:** ambient and water temperatures may change throughout the years but your ice machine will stay the same.
- **External indicator lights:** keep ice maker's operations under constant surveillance.
- **Front access condenser air filter:** a do-it-yourself cleaning operation that saves time and money and makes your ice maker live longer.
- **Global standard footprint:** strictly follows international imperial standards commonly adopted in the industry of reference.
- **Clean alert:** advises with a blink when it's time to clean the filter.
- **Individual transparent solid cube:** each single cube is an artwork: crystal clear and perfectly shaped, faithful to the Scotsman tradition.
- **Head only ice maker:** requires a separate storage bin to store the ice produced.

DICE ICE MAKER

❄️ Ice Vertical Evaporator



NU Series Dice Ice Maker - Small & Medium Production

Features:

- **Front-in & front-out air flow:** no need to leave space on the back.
- **Front access condenser air filter:** a do-it-yourself cleaning operation that saves time and money and make your ice maker live longer.
- **Ergonomic access to ice with sliding disappearing door:** one touch door lift, makes barman's life definitely easier.
- **Easy cleaning:** through routine maintenance.
- **Built-in storage bin:** allows undercounter installation for easier fit-in solution, specifically for coffee shops.

NW Series Dice Ice Maker - High Production

Features:

- **Global standard footprint:** strictly follows international imperial standards commonly adopted in the industry of reference.
- **One touch cleaning:** reduces labor costs and saves time and simplifies cleaning process.
- **Front evaporator access:** immediate access to the evaporating plate for quick self-maintenance operations.
- **Stackable:** add flexibility!
- **Head only ice maker:** requires a separate storage bin to collect the ice produced.

C Prodigy Series Dice Ice Maker - High Production

Features:

- **Agion:** the technology that makes products cleaner and longer lasting with built-in protection working 24/7 to resist the growth of microbes and the development of unpleasant odors.
- **One touch learning:** reduces labor costs and saves time.
- **Electronic control:** ambient and water temperatures may change throughout the years but your ice machine will stay the same.
- **Front access condenser air filter:** a do-it-yourself cleaning operation that saves time and money and makes your ice machine live longer.
- **Water sense adaptive purge control:** uses just as much water as it is actually needed, limiting wastage to the minimum.
- **Head only ice maker:** requires a separate storage bin to store the ice produced. Also suitable for installation on beverage fountains/dispensers.



DICE ICE MAKER



Model	Production Capacity (kg/24 hr)	Storage Bin Capacity (kg)	Dimension W x D x H (mm)	Electricity (V/Ph/Hz/kW)
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Self-Contained Dice Ice Maker

NU 150 AS	60	20	600 x 610 x 744 / 770	230/1/50/0.50
NU 300 AS	120	37	650 x 690 x 869 x 1003	230/1/50/0.95

Modular Dice Ice Maker

NW 308 AS	150	-	560 x 610 x 610	230/1/50/0.95
NW 508 AS	200	-	560 x 610 x 610	230/1/50/1.25
NW 458 AS	200	-	760 x 620 x 575	230/1/50/1.00
NW 608 AS	270	-	760 x 620 x 575	230/1/50/1.60
NW 1008 AS	400	-	765 x 620 x 800	230/1/50/2.50
NW 1408 AS	600	-	765 x 620 x 1000	230/1/50/3.37
C 1448 MA	600	-	1219 x 610 x 737	230/1/50/2.43
C 1848 MA	800	-	1219 x 610 x 737	230/1/50/2.50
C 2148 MR	900	-	1219 x 610 x 737	230/1/50/3.45

*Ice Production Capacity estimated based on average local temperature (ambient air 25°C / water inlet 25°C)

Airflow

Model	Airflow - Inlet Position	Airflow - Outlet Position
NU 150, 300	Front, Right	Front, Back, Left
NW 308, NW 508	Back	Top
NW 458, 608, 1008, 1408	Back	Left, Right
C 1448, 1848	Front, Left	Back
C 2148 MR	Remote condensing unit required	

Ice Cube Size & Weight

Standard / Dice : 22 x 22 x 22 mm, 10 g
 Half Dice : 10 x 22 x 28 mm, 6 g
 Large Dice : 28 x 22 x 28 mm, 15 g

FLAKE ICE

Ice Evaporator with Stainless Steel Auger

Features:

- **Agion:** the technology that makes products cleaner and longer lasting with built-in protection working 24/7 to resist the growth of microbes and the development of unpleasant odors.
- **Clean alert:** advises with a blink when it's time to clean the filter.
- **Electronic control:** ambient and water temperatures may change throughout the years but your ice maker will stay the same.
- **Front access condenser air filter:** a do-it-yourself cleaning operation that saves time and money and makes your ice maker live longer.
- **Water in / ice out concept (no cycles, zero water wastage):** limits to almost zero exceeding energy, water and time wastage.

NUGGET & CUBELET ICE

❄️ Ice Evaporator with Stainless Steel Auger

Features:

- **Agion:** the technology that makes products cleaner and longer lasting with built-in protection working 24/7 to resist the growth of microbes and the development of unpleasant odors.
- **Electronic control:** ambient and water temperatures may change throughout the years but your ice machine will stay the same.
- **External indicator lights:** keep ice machine's operations under constant surveillance.
- **Plug-and-work technology:** starts off and constantly produces ice thanks to a no-cycle harvesting system.
- **Water in / ice out concept (no cycles, zero water wastage):** limits to almost zero exceeding energy, water and time wastage.
- **Head only ice maker:** requires a separate storage bin to store the ice produced.



Model	Production Capacity (kg/24 hr)	Storage Bin Capacity (kg)	Dimension W x D x H (mm)	Electricity (V/Ph/Hz/kW)
Nugget Ice Maker				
AFC 80 AS	70	25	535 x 620 x 890	230/1/50/0.44
MFNS 46 AS	240	-	538 x 663 x 645	230/1/50/1.20
MFNS 56 AS	400	-	538 x 663 x 785	230/1/50/1.80
Flake Ice Maker				
AF 80 AS	60	25	535 x 620 x 890	230/1/50/0.34
MF 36 AS	178	-	563 x 536 x 531	230/1/50/0.70
MF 46 AS	285	-	563 x 663 x 645	230/1/50/1.20
MF 56 AS	500	-	538 x 663 x 785	230/1/50/2.00
MF 66 AS	970	-	1065 x 698 x 850	400/3/50/3.90
MF 86 AS	2100	-	1080 x 780 x 1255	400/3/50/6.10



NUGGET & CUBELET ICE

❄ Exclusively Made by Scotsman, The Ideal Ice Storage Solution



Key Features of The New NB Storage Bin Range



Fully removable door gasket seals door opening to reduce meltage and is easy to disassemble for manual cleaning



Non-corroding polyethylene bin liner is designed with easy-to-clean rounded corners.



Internal ice deflector pushes freshly produced ice towards the back panel in order to maximize bin storage capacity.



Load resistant stainless steel adjustable legs. External panels in durable stainless steel.



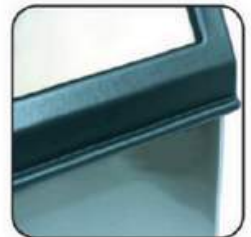
Rounded door-lip style allows an easy reach for enhanced ease of operation.



Water based polyurethane foam insulation provides extra thick insulation to prevent melting and is environmentally friendly



ABS plastic bin door, with built-in door hinges in stainless steel. Hinges are spring loaded for smooth and safe movement.



Robust door frame will resist operational abuse.



NB 193

Cap. 129 kg
Dim. 560 x 841 x 1045

Compatible with:
NW 308, NW 508
MF 36
MFNS 46
MXG 328, 428



NB 393

Cap. 178 kg
Dim. 768 x 843 x 1084

Compatible with:
NW 458, 608, 1008, 1408
MF 36, 46, 56
MFNS 56
MXG 638



NB 530

Cap. 243 kg
Dim. 770 x 873 x 1308

Compatible with:
NW 458, 608, 1008, 1408
MF 36, 46, 56
MFNS 56



NB 948

Cap. 406 kg
Dim. 1235 x 865 x 1308

Compatible with:
C 1448, 1848, 2148



ICE & WATER AUTOMATIC DISPENSER - CUBELET ICE



DXN 100

Cap. 50 kg / 24 hr*
 Internal Ice Bin Size 5 kg
 Dim. 427 x 552 x 622 mm
 Volt. 230 / 1 / 50
 E. Pow. 410 Watt
 Airflow: Right Inlet / Left Outlet



DXN 200

Cap. 80 kg / 24 hr*
 Internal Ice Bin Size 10 kg
 Dim. 427 x 552 x 772 mm
 Volt. 230 / 1 / 50
 E. Power. 670 Watt
 Airflow: Right Inlet / Left Outlet

Features:

- Compact ice or ice & water automatic dispenser, with appealing, contemporary "touch-screen" design.
- Ideal for free-refill self-service concepts with up to 1200 glasses filled per day and capable of dispensing ice for up to 100 customers in queue at one time.
- Available either touch-free or button activated.
- Possible to set ice only or ice & water on site and desired ice dosage (from 1' to 15' or continuous).
- Fast & friendly cleaning mode for the end user.
- Algorithm signaling when reservoir is temporarily empty.
- Full frontal visibility of settings and errors for preventative service check-up.



SELF CONTAINED ICE MAKER - DICE CUBE



BL 55 AS

Capacity 50 kg/day
 Internal Ice Bin Size 20 kg
 Dim. 675 x 670 x 767 x-870
 Volt. 230/1/50
 E. Pow. 0.50. kW
 Airflow: Front in/out



BL 105 AS

Capacity 100 kg/day
 Internal Ice Bin Size 38 kg
 Dim. 675 x 670 x 1135 mm
 Volt. 230/1/50
 E. Pow. 0.55 kW
 Airflow: Front in/out

*Ice production capacity estimated based on average local temperature (ambient air 25°C / water inlet 25°C)

TURBOAIR Upright Chillers & Freezers



Fan control system



Front digital controller



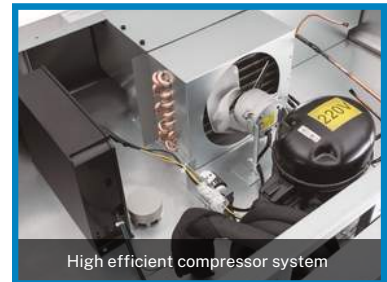
Drain water evaporation system



LED interior



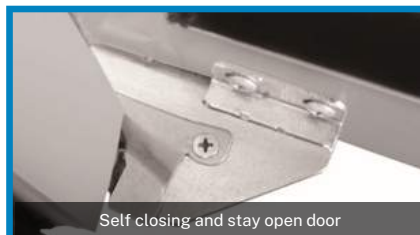
PE coated shelf



High efficient compressor system



Easy grip recessed door handle



Self closing and stay open door

TURBOAIR Upright Chillers & Freezers



KR25-2 / KF25-2 /
KR25-2P / KF25-2P



KR45-4 / KF45-4 /
KR45-4P / KF45-4P



KR65-6 / KF65-6 /
KR65-6P / KF65-6P



KR25-1G



KR45-2G



KR65-3G



KF25-1G



KF45-2G

Description	Model	Capacity	Dimension (mm)	Power (Watt)	Temp. (°C)
Upright Chiller 2 Half Solid Door	KR25-2	572	640 x 800 x 1926	314	+1/+8
Upright Chiller 4 Half Solid Door	KR45-4	1210	1260 x 800 x 1926	366	+1/+8
Upright Chiller 6 Half Solid Door	KR65-6	1868	1900 x 800 x 1926	732	+1/+8
Upright Freezer 2 Half Solid Door	KF25-2	572	640 x 800 x 1926	496	-21/-12
Upright Freezer 4 Half Solid Door	KF45-4	1210	1260 x 800 x 1926	774	-21/-12
Upright Freezer 6 Half Solid Door	KF65-6	1868	1900 x 800 x 1926	1,346	-21/-12
Upright Chiller 2 Half Solid Door Bun Pan Version (14 600x400mm Capacity)	KR25-2P	572	640 x 800 x 1926	314	+1/+8
Upright Chiller 4 Half Solid Door Bun Pan Version (28 600x400mm Capacity)	KR45-4P	1210	1260 x 800 x 1926	366	+1/+8
Upright Chiller 6 Half Solid Door Bun Pan Version (42 600x400mm Capacity)	KR65-6P	1868	1900 x 800 x 1926	732	+1/+8
Upright Freezer 2 Half Solid Door Bun Pan Version (14 600x400mm Capacity)	KF25-2P	572	640 x 800 x 1926	496	-21/-12
Upright Freezer 4 Half Solid Door Bun Pan Version (28 600x400mm Capacity)	KF45-4P	1210	1260 x 800 x 1926	774	-21/-12
Upright Freezer 6 Half Solid Door Bun Pan Version (42 600x400mm Capacity)	KF65-6P	1868	1900 x 800 x 1926	1,346	-21/-12
Upright Chiller 1 Full Glass Door	KR25-1G	572	640 x 800 x 1926	314	+1/+8
Upright Chiller 2 Full Glass Door	KR45-2G	1215	1260 x 800 x 1926	366	+1/+8
Upright Chiller 3 Full Glass Door	KR65-3G	1876	1900 x 800 x 1926	732	+1/+8
Upright Freezer 1 Full Glass Door	KF25-1G	572	640 x 800 x 1926	660	-21/-12
Upright Freezer 2 Full Glass Door	KF45-2G	1215	1260 x 800 x 1926	976	-21/-12

*All units voltage 220V/50Hz/1Ph



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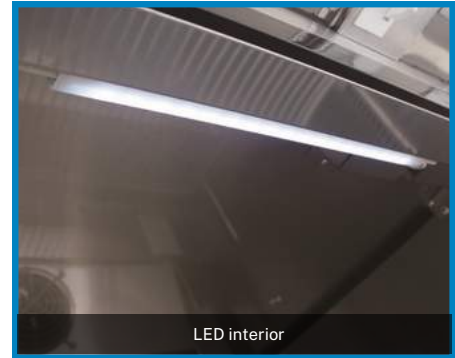
TURBOAIR Undercounter Chillers & Freezers



Fan cooling system



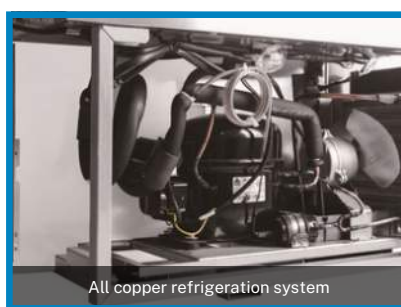
Stainless steel drawers



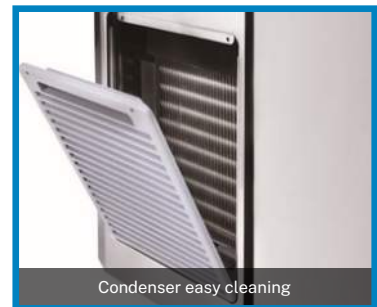
LED interior



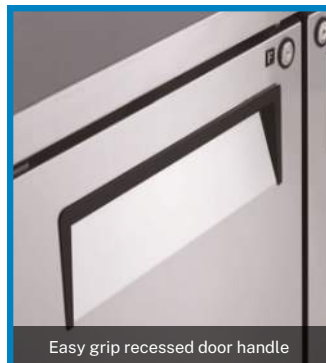
Front digital controller



All copper refrigeration system



Condenser easy cleaning



Easy grip recessed door handle



PE coated shelf

TURBOAIR Undercounter Chillers & Freezers

KUR9-1 / KUF9-1

KUR12-2 / KUF12-2

KUR15-2 / KUF15-2

KUR18-3 / KUF18-3

KGR9-1

KGR12-2

KGR15-2

KGR18-3

Description	Model	Capacity (Liter)	Dimension (mm)	Power (Watt)	Temp. (°C)
Undercounter Chiller 1 Door	KUR9-1	198	900 x 700 x 850	314	+1/+8
Undercounter Chiller 2 Door	KUR12-2	311	1200 x 700 x 850	314	+1/+8
Undercounter Chiller 2 Door	KUR15-2	425	1500 x 700 x 850	314	+1/+8
Undercounter Chiller 3 Door	KUR18-3	538	1800 x 700 x 850	366	+1/+8
Undercounter Freezer 1 Door	KUF9-1	198	900 x 700 x 850	366	-21/-12
Undercounter Freezer 2 Door	KUF12-2	311	1200 x 700 x 850	613	-21/-12
Undercounter Freezer 2 Door	KUF15-2	425	1500 x 700 x 850	613	-21/-12
Undercounter Freezer 3 Door	KUF18-3	538	1800 x 700 x 850	613	-21/-12
Undercounter Chiller 1 Glass Door	KGR9-1	198	900 x 700 x 850	314	+1/+8
Undercounter Chiller 2 Glass Door	KGR12-2	311	1200 x 700 x 850	314	+1/+8
Undercounter Chiller 2 Glass Door	KGR15-2	425	1500 x 700 x 850	314	+1/+8
Undercounter Chiller 3 Glass Door	KGR18-3	538	1800 x 700 x 850	366	+1/+8

*All units voltage 220V/50Hz/1Ph

*Undercounter units are also available with optional 600mm depth on requests

TURBOAIR Undercounter Chiller (Door/Drawer)



KUR9-2D-2



KUR12-2D-4



KUR15-2D-2



KUR18-2D-2



KUR9-3D-3



KUR12-3D-6



KUR15-3D-3



KUR18-3D-9

Description	Model	Capacity (Liter)	Dimension (mm)	Power (Watt)	Temp. (°C)
2 x 1/2 Drawer	KUR9-2D-2	198	900 x 700 x 850	314	+1/+8
1 Door + 2 x 1/2 Drawer	KUR12-2D-2	311	1200 x 700 x 850	314	+1/+8
4 x 1/2 Drawer	KUR12-2D-4	311	1200 x 700 x 850	314	+1/+8
1 Door + 2 x 1/2 Drawer	KUR15-2D-2	425	1500 x 700 x 850	314	+1/+8
4 x 1/2 Drawer	KUR15-2D-4	425	1500 x 700 x 850	314	+1/+8
2 Door + 2 x 1/2 Drawer	KUR18-2D-2	538	1800 x 700 x 850	366	+1/+8
1 Door + 4 x 1/2 Drawer	KUR18-2D-4	538	1800 x 700 x 850	366	+1/+8
6 x 1/2 Drawer	KUR18-2D-6	538	1800 x 700 x 850	366	+1/+8
3 x 1/2 Drawer	KUR9-3D-3	198	900 x 700 x 850	314	+1/+8
1 Door + 3 x 1/2 Drawer	KUR12-3D-3	311	1200 x 700 x 850	314	+1/+8
6 x 1/2 Drawer	KUR12-3D-6	311	1200 x 700 x 850	314	+1/+8
1 Door + 3 x 1/2 Drawer	KUR15-3D-3	425	1500 x 700 x 850	314	+1/+8
6 x 1/2 Drawer	KUR15-3D-6	425	1500 x 700 x 850	314	+1/+8
2 Door + 3 x 1/2 Drawer	KUR18-3D-3	538	1800 x 700 x 850	366	+1/+8
1 Door + 6 x 1/2 Drawer	KUR18-3D-6	538	1800 x 700 x 850	366	+1/+8
9 x 1/2 Drawer	KUR18-3D-9	538	1800 x 700 x 850	366	+1/+8

*All units voltage 220V/50Hz/1Ph

*Drawer units are also available in freezer type, except KUR18 only available in chiller type

Preparation Tables/Counters



KHR9-1



KHR15-2



KHR18-3



KSR9-1



KSR12-2



KSR18-3



KTR9-1



KTR15-2



KTR18-3

Description	Model	Capacity (Liter)	Dimension (mm)	Power (Watt)	Temp. (°C)
Salad Prep Table 1 Door (6 x GN1/3)	KSR9-1	213	900 x 700 x 850	314	+1/+8
Salad Prep Table 2 Door (9 x GN1/3)	KSR12-2	309	1200 x 700 x 850	314	+1/+8
Salad Prep Table 2 Door (12 x GN1/3)	KSR15-2	420	1500 x 700 x 850	314	+1/+8
Salad Prep Table 3 Door (15 x GN1/3)	KSR18-3	516	1800 x 700 x 850	366	+1/+8
Salad Prep Table 1 Door with Hood Lid (8 GN1/6)	KHR9-1	213	900 x 700 x 978	314	+1/+8
Salad Prep Table 2 Door with Hood Lid (12 GN1/6)	KHR12-2	309	1200 x 700 x 978	314	+1/+8
Salad Prep Table 2 Door with Hood Lid (14 GN1/6)	KHR15-2	420	1500 x 700 x 978	314	+1/+8
Salad Prep Table 3 Door with Hood Lid (18 GN1/6)	KHR18-3	516	1800 x 700 x 978	366	+1/+8
Pizza Table 1 Door (4 GN1/3)	KTR9-1	213	900 x 700 x 919	314	+1/+8
Pizza Table 2 Door (6 GN1/3)	KTR12-2	309	1200 x 700 x 919	314	+1/+8
Pizza Table 2 Door (6 GN1/3 + 2 GN1/4)	KTR15-2	420	1500 x 700 x 919	314	+1/+8
Pizza Table 3 Door (9 GN1/3)	KTR18-3	516	1800 x 700 x 919	366	+1/+8

Chef Base and Back Bar



TCB12-2



TCB15-4



TB9-8H-SWBBB



TB9-8H-SWSSS



TB9-8H-SLBBB



TB9-8H-SLSBS



TB13-8H-SW-SSS

Description	Model	Capacity (Liter)	Dimension (mm)	Power (Watt)	Temp. (°C)
Chef Base					
Chef Base Refrigerator 2 Drawer (12 GN1/3)	TCB12-2	311	1200 x 700 x 585	314	+1/+8
Chef Base Refrigerator 4 Drawer (18 GN1/3)	TCB15-4	538	1500 x 700 x 585	366	+1/+8
Chef Base Refrigerator 4 Drawer (24 GN1/3)	TCB18-4	651	1800 x 700 x 585	366	+1/+8
Back Bar					
Backbar Cooler 1 Swing Door	TB6-8H-SW	117	600 x 550/586 x 802	270	+1/+8
Backbar Cooler 2 Swing Door	TB9-8H-SW	184	900 x 550/586 x 802	270	+1/+8
Backbar Cooler 3 Swing Door	TB13-8H-SW	286	1350 x 550/586 x 802	290	+1/+8
Backbar Cooler 2 Sliding Door	TB9-8H-SL	159	900 x 490 x 802	270	+1/+8
Backbar Cooler 3 Sliding Door	TB13-8H-SL	246	1350 x 490 x 802	290	+1/+8

*SW = Swing Door, SL = Sliding Door

*SSS = all stainless steel finish, BBB = all black coated finish, SBS = stainless steel finish with black door frame

Rectangle Bakery Cases



*The model shown in the picture is TBP1800-1



*The model shown in the picture is TBP2100-2

Model	TBP900-1	TBP1200-1	TBP1500-1	TBP1800-1	TBP2100-1	TBP2400-1
Ext. Dimension	900 x 700 x 1170	1200 x 700 x 1170	1500 x 700 x 1170	1800 x 700 x 1170	2100 x 700 x 1170	2400 x 700 x 1170
Capacity (L)	255	345	440	530	620	710
Power (Watt)	620	670	830	850	880	920

Model	TBP900-2	TBP1200-2	TBP1500-2	TBP1800-2	TBP2100-2	TBP2400-2
Ext. Dimension	900 x 700 x 1370	1200 x 700 x 1370	1500 x 700 x 1370	1800 x 700 x 1370	2100 x 700 x 1370	2400 x 700 x 1370
Capacity (L)	355	485	615	740	870	1000
Power (Watt)	670	830	850	880	920	970

Chocolate Cases



*The model shown in the picture is TCD-1500



Rail-mounted Drawers

Open and close smoothly. Convenient access with fast service.



Back Refrigeration Storage Space

Open and close smoothly. Convenient access with fast service.



Mini-LED Lamp

Mini-LED Lamp makes display more clear and gorgeous.

Model	TCD-900	TCD-1200	TCD-1500	TCD-1800	TCD-2100
Ext. Dimension	900 x 800 x 1060	1200 x 800 x 1060	1500 x 800 x 1060	1800 x 800 x 1060	2100 x 800 x 1060
Capacity (L)	211	288	345	410	475
Power (Watt)	800	900	970	1080	1150

Gelato Showcase



Model	TGL-10	TGL-12
Dimension (mm)	1050 x 875 x 1260	1250 x 875 x 1260
Capacity (L)	268	362
Pan Capacity*	10 GN 1/4	12 GN 1/4
Inner Temp (deg C)	-16 / -20	-16 / -20
Doors	2	2
Voltage	220/1/50	220/1/50
Power (kW)	0.95	1.05

*The model shown in the picture is TGL-12

Pan capacity calculation based on GN1/4 (256*162mm) pans

Climate class 3 category (Environment Requirement): ambient 25 deg C, Humidity 60% (recommended to work under air-conditioned environment)

Retarder Proofer / Dough Conditioner



TDC-36-2R:

- Dimension: 800 x 1230 x 1970 mm
- Capacity (Volume): 2 x 400 liter
- Capacity (Tray): 36 x 600 x 400 mm trays (70 mm pitch)
- Temperature: -10 ~ +45 C
- Humidity: 30% ~ 90%
- Control: LCD Touch Digital
- Door Type: 2 Swing Door with Glass Viewing
- Voltage: 2 x 220/50/1
- Electric Power: 2 x 540 Watt

The dough conditioner / retarder proofer from Turboair is designed to support the preparation of baking-related products.



Product Features:

- LCD touch screen with easy-to-use interface and convenient to operate
- Smart quick menu setting: menu-presetting function, pattern memory function
- Automatic humidity control system (patented): this function provides the best dough condition, and solves the problem that the humidity cannot be adjusted when it is too high
- Automatic drying system
- Radiused corners inside the cabinet are designed for easy cleaning and better air circulations
- Self-closing doors with stay open feature
- LED lighting

Open Cases Slim



Model	TOM500-4
Ext. Dimension	500 x 650 x 1910
Capacity (L)	140
Power (Watt)	650



Model	TOM500-2
Ext. Dimension	500 x 650 x 1510
Capacity (L)	100
Power (Watt)	600



Open Cases High



The model shown in the picture is TOH-1200

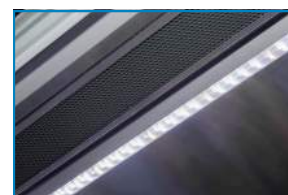


*TOH closed up display case



Air Curtain

Prevent the loss of cooling air, Optimize a storage environment.



Honeycomb Patterned Guide Panel

Ensure even distribution of cold air in the cabinet, so as to keep the temperature consistent.

Model	TOH-900	TOH-1200	TOH-1500	TOH-1800
Ext. Dimension	900 x 700 x 1910	1200 x 700 x 1910	1500 x 700 x 1910	1800 x 700 x 1910
Capacity (L)	340	470	600	730
Power (Watt)	800	880	950	1100



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COMMERCIAL F&B EQUIPMENT
SINCE 1986



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