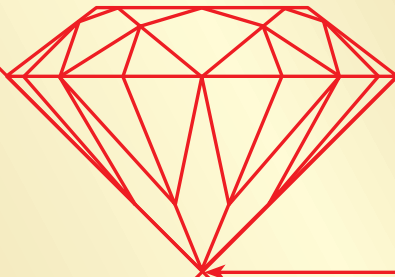


ROVABO

30
years
of high quality!



FOOD SERVICE
EQUIPMENT

2024

GOLD
COLLECTION

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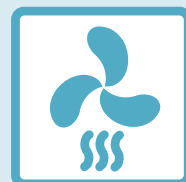
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Master of Performance

Whether it's in first-class hotels and restaurants, commercial catering, gourmet gastronomy or system catering – MKN is at home in the world's best kitchens, from Berlin to Dubai and Paris to Saigon. The premium German manufacturer for professional cooking technology sets new standards with innovative products featuring outstanding practicality in professional kitchens. MKN products are also distinguished by their excellent durability and high economic efficiency. MKN's recipe for success: more than 75 years of experience, competence and close cooperation with professional chefs.

The MKN success story began in 1946 in Wolfenbüttel, located in Northern Germany. Engineer Kurt Neubauer founded MKN Maschinenfabrik, supported by just three employees. The company remains the family's property today. At the Wolfenbüttel location, world-class professional cooking technology is produced around the clock on 80,000 m2 utilising state-of-the-art technology.

About 500 experienced employees are guided by a single principle: inspiring professional chefs around the world with our premium quality.

MKN has multiple awards for state-of-the-art technology, economic efficiency and design. Since 2008, the German Professional Association for Gastronomy & Industrial Kitchen Equipment (GGKA) has announced MKN several times as the winner for quality products and technical solutions. MKN is a manufacturer of technologies which are innovative, energy-efficient, resource-saving and eco-friendly at the same time. Using a small amount of water and energy, MKN strives for peak performances utilising environmentally friendly technologies (photovoltaic system covering more than 1,000 sqm, while using 100% green electricity from hydropower in accordance with ISO 14001 from TÜV SÜD). All this verifies MKN as a leading company worldwide for professional thermal cooking technology.

«Quality begins by placing customer satisfaction at the centre of our thinking.» American IBM Manager John F. Akers describing what quality means to us at MKN



FlexiCombi MagicPilot SmokeInside

Housemade smoking – with the space saving, fully integrated SmokeInside (electric FlexiCombi MagicPilot 6 and 10 with automatic cleaning)!

SmokeInside transforms your FlexiCombi® cooking chamber into a smoker oven in no time at all. The complete smoking function is operated simply using the MagicPilot control panel. The smoker unit is installed onto the combi steamer and allows wood chips and spices to be easily loaded using a pull-out drawer. So it's not necessary to touch the hot smoker unit.

There are *four* different intensity levels for the smoking function which guarantee a variable and unique smoky flavour of your products.

The smoking function can be programmed in combination with other cooking methods and so caters for process reliability including HACCP documentation. Whether meat, fish or vegetables, ... your imagination knows no bounds when you use SmokeInside.

**The combi steamers installed cannot be supplied with SmokeInside!*

Please see the model range on page 9.



KÜCHENMEISTER® MASTERLINE

All of your individual requirements and ideas implemented in one unique cooking suite. That's MKN Individual. Our specially trained experts manufacture your dream cooking suite manually with great attention to detail, just like you imagined it.

With the KüchenMeister and the MasterLine there are so many options open to you: more than 200 premium appliances, a one piece hygienic worktop, welded functional appliances, individual colour options, integration of logos and many other features. MKN's tailor-made equipment ensures more quality time for you at work.



Attention to detail in quality & hygiene



Angular panel design

-25%
energy consumption
of boiling kettles*

90%
efficiency of
induction**

-55%
boiling time with
induction***



*compared to previous MKN technology **90% energy is effectively transferred to the cookware *** compared to hot plates

FlexiCombi MagicPilot Team FlexiCombi team



- ▶ **efficient**
- ▶ **ergonomic**
- ▶ **flexible**
- ▶ **hygienic**

1 combi steamer – 2 parallel operating cooking modes

- ergonomic: 2 MagicPilot touchscreens located at eye level, 1/1GN and 2/1GN appliances can be combined with no change to the dimensions
- lower door handle is turned 180°
- flexible: upper and lower cooking chambers completely independent of each other
- hygienic: easy to clean seamless surfaces and closed housing
- efficient: insulated triple glazing, heat exchanger and low connected loads
- highest insertion level is under 1,600 mm (for 6.x appliance on top of 6.x appliance)
- separate cooking chambers with separate connections (lowest drain connection point at a height of 180 mm - no installation through the floor)
- fully assembled on delivery

Please see the model range on page 9.



Combi steamers FlexiCombi®



Discover the difference!

Combisteamers



Top food quality due to leading technology

Modern technology combined with extraordinary practicability: MKN FlexiCombi® unites both personal wishes and reality. MKN has established its premium all-rounder with this state of the art combi steamer technology.

The concept of the multifunctional flexible FlexiCombi®: it is user-friendly, environmentally friendly, economical and reliable.

Small appliance – impressive performance

The FlexiCombi® impresses even the most demanding professional chefs around the world. After all, their requirements were the decisive cornerstones for the development of the FlexiCombi®. An essential factor is the handling of large capacities in the smallest of spaces and this is done with impressive efficiency. MKN customers and their guests are of the same mind when it comes to the top quality of the prepared dishes. This simply surpasses all expectations.



Combisteamers

Optimised efficiency

50% more capacity

- Triple glazed**
and fully insulated: heat stays inside!
- Motor Technology**
energy consumption of motor reduced by 40% (compared to previous technology, size 10)
- Heat Exchanger**
heat efficiency as standard

GreenInside* (MP)**
Consumption display (energy & water) appears after each cooking process

FlexiCombi
magic pilot

Different is better!

Thinking outside the box is the key to innovative solutions. Our FlexiCombi® is a good example of this. Crosswise insertion means that you can even handle heavy trays safely without having to change your grip, and FlexiRack* allows you to significantly increase the capacity (compared to GN 1/1)! And let's not forget the WaveClean® automatic cleaning system using a compact cartridge - safe and clean alike.

Thanks to touch screen operation the combi steamer FlexiCombi® MagicPilot is as easy to operate as your smartphone!

MagicPilot

The operative system, as simple and intuitive as your smartphone.

FlexiRack

The smart capacity concept.

WaveClean

Automatic cleaning system.

GreenInside

Consumption display (energy & water) appears after each cooking process.

EasyLoad

Crosswise insertion. Safe and easy handling.

QualityControl

Automatic quantity detection. Automatically consistent quality.

Guided Cooking

autoChef

Cooking know-how included thanks to automatic cooking processes.

ChefsHelp

Informational steps as instructions and help for the user.

Favourites

Favourite cooking processes are directly shown on the start display.

BarcodeScan

Just scan barcode and start cooking process.

VideoAssist

Video clips with operating instructions.



Brilliant image representation, with a full viewing angle from all sides. You have fun with the MagicPilot operating concept.

Combisteamers

Individual: Manual operation



Create, cook and save your own recipes in MagicPilot. Only one person calls the shots as far as the 12 manual cooking programmes are concerned: You! You can set each cooking mode according to your requirements with touch and swipe gestures and simply store these in autoChef.



Fast and safe:



The automatic operating programme allows you to cook professionally using just a few touches. Excellent cooking results can be reproduced constantly in 10 different cooking categories. A total of more than 350 memory spaces with up to 20 steps are available.



-36% water consumption*
-28% energy consumption**
100% recyclable WaveClean® two-in-one cartridges



MKN has stood for convincing top class professional cooking technology for over 75 years. The chef always takes centre stage. This is why our technology offers comprehensive customer benefits. Experience the FlexiCombi® MagicPilot.

*using WaveClean® automatic cleaning system compared to previous model **due to cooking chamber door having triple glazing in a sealed frame and in comparison to the previous model with double glazed rear-ventilated door



Combisteamers

Electric models

Model	Capacity, GN	Capacity, FlexiRack, mm	Power, kW	External dimensions, mm**	Weight, kg
FKE61MP	6x1/1	6x(530x570)	10.4	997x799x790	120
FKE11MP	10x1/1	10x(530x570)	15.9	997x799x1060	145
FKE21MP	20x1/1	20x(530x570)	31.7	1075x813x1960	295
FKE62MP	6x2/1	6x(530x570)	20.9	997x799x790	125
FKE12MP	10x2/1	10x(530x570)	30.5	997x799x1060	150
FKE22MP	20x2/1	20x(530x570)	60.9	1115x999x1960	363

Voltage 3 NPE AC 400 V

Gas models

Model	Capacity, GN	Capacity, FlexiRack, mm	Power, kW	External dimensions, mm**	Weight, kg
FKG61MP	6x1/1	6x(530x570)	0.6/11	1020x799x790	127
FKG11MP	10x1/1	10x(530x570)	0.6/18	1020x799x1060	155
FKG21MP	20x1/1	20x(530x570)	1/36	1075x813x1960	307
FKG62MP	6x2/1	6x(530x570)	0.6/17	1020x799x790	132
FKG12MP	10x2/1	10x(530x570)	0.6/26	1020x799x1060	165
FKG22MP	20x2/1	20x(530x570)	1/52	1115x999x1960	379

Voltage 1 NPE AC 230 V

FlexiCombi MagicPilot Smokelinside models

Model	Capacity, GN	Capacity, FlexiRack, mm	Power, kW	External dimensions, mm***	Weight, kg
FKE61MP-SM	6x1/1	6x(530x570)	10.4	997x799x790	152
FKE62MP-SM	6x2/1	6x(530x570)	20.9	997x799x790	152
FKE11MP-SM	10x1/1	10x(530x570)	15.9	997x799x1060	170
FKE12MP-SM	10x2/1	10x(530x570)	30.5	997x799x1060	170

Voltage 3 NPE AC 400 V

*the dimensions specified are applicable without smoking unit

FlexiCombi MagicPilot Team models

Model	Capacity, GN	Capacity, FlexiRack, mm	Power, kW	External dimensions, mm**	Weight, kg
TKE6161	12x1/1	12(530x570)	10.4+10.4	997x799x1700	248
TKE6162	18x1/1		10.4+20.9	997x799x1700	248
TKE6262	24x1/1		20.9+20.9	997x799x1700	248
TKE61101	16x1/1	16(530x570)	10.4+15.9	997x799x1900	282
TKE61102	26x1/1		10.4+30.5	997x799x1900	282
TKE62101	22x1/1		20.9+15.9	997x799x1900	282
TKE62102	32x1/1		20.9+30.5	997x799x1900	282

Voltage 3 NPE AC 400 V

**external dimensions are specified without a handle and exhaust spout; please see our website rovabo.com for details

Accessories for FlexiCombi MagicPilot models

Overview	FKE61MP, FKG61MP	FKE11MP, FKG11MP	FKE21MP, FKG21MP	FKE62MP, FKG62MP	FKE12MP, FKG12MP	FKE22MP, FKG22MP
Left hand hinged door	CG6TGL	CG10TGL		CG6TGL	CG10TGL	
Two stage safety door lock	C_TSL	C_TSL	incl.	C_TSL	C_TSL	incl.
FlexiRack® hanging racks for GN insert crosswise (for 20.x - a trolley)	MKN_202316	MKN_202317	MKN_10027119			
FlexiRack® hanging racks for GN insert lengthwise (for 20.x - a trolley)	MKN_813636	MKN_813646	MKN_10027165			
FlexiRack® hanging racks for baking tray size 600x400 mm	MKN_845946	MKN_845941		MKN_216268	MKN_216269	





Combi steamers

Overview	FKE61MP, FKG61MP	FKE11MP, FKG11MP	FKE21MP, FKG21MP	FKE62MP, FKG62MP	FKE12MP, FKG12MP	FKE22MP, FKG22MP
Roll-in rack or rack trolley for 2/1 GN insertion				MKN_216114	MKN_216113	MKN_10027442
Roll-in rack or rack trolley for baking tray size 600x400 mm	MKN_216268	MKN_216269	MKN_10027179			
Stacking kit for electric/ gas tabletop appliances (10.x+6.x/ 6.x+6.x)	MKN_845906/ MKN_845986	MKN_845906/ MKN_845986		MKN_845906/ MKN_845986	MKN_845906/ MKN_845986	
Connection pipe for water connection	MKN_205306	MKN_205306	MKN_205306	MKN_205306	MKN_205306	MKN_205306

* Underframes and air condensation hoods to the ovens please see on page 12



FlexiCombi
classic

User comfort

The FlexiCombi® Classic gives you freedom to be a chef. The classic manual operating concept for professional chefs is completely user friendly at a glance. Clearly arranged and easy to understand. Simple and precise to use. Fully adjustable according to your individual requirements in no time at all.

Reproduce creativity:

100 memory spaces for your own cooking processes.

Made to measure:

5 fan speeds.

Step by step to optimum results:

The Cooking Steps function for combining basic cooking methods individually.

Intelligent:

ClimaSelect for a perfect cooking chamber climate specific to the product.

Intuitively adjustable:

6 cooking modes – from SoftSteaming to Steaming, ExpressSteaming, Convection, CombiSteaming and Regeneration.



Combi steamers

Electric models

Model	Capacity, GN	Capacity, FlexiRack, mm	Power, kW	External dimensions, mm**	Weight, kg
FKE61CL	6x1/1	6x(530x570)	10.4	997x799x790	120
FKE61CL-S	6x1/1		10.4	997x799x790	120
FKE62CL	6x2/1; 12x1/1		20.9	997x799x790	125
FKE62CL-S	6x2/1; 12x1/1		20.9	997x799x790	125
FKE61CL-WS*	6x1/1		10.4	997x799x790	120
FKE62CL-WS*	6x2/1; 12x1/1		20.9	997x799x790	125
FKE11CL	10x1/1	10x(530x570)	15.9	997x799x1060	145
FKE11CL-S	10x1/1		15.9	997x799x1060	145
FKE12CL	10x2/1; 20x1/1		30.5	997x799x1060	150
FKE12CL-S	10x2/1; 20x1/1		30.5	997x799x1060	150
FKE11CL-WS*	10x1/1		15.9	997x799x1060	145
FKE12CL-WS*	10x2/1; 20x1/1		30.5	997x799x1060	150
FKE21CL	20x1/1	20x(530x570)	31.7	1075x813x1960	295
FKE21CL-S	20x1/1		31.7	1075x813x1960	295
FKE22CL	20x2/1; 40x1/1		60.9	1115x999x1960	363
FKE22CL-S	20x2/1; 40x1/1		60.9	1115x999x1960	363
FKE21CL-WS*	20x1/1		31.7	1075x813x1960	295
FKE22CL-WS*	20x2/1; 40x1/1		60.9	1115x999x1960	363

Voltage 3 NPE AC 400 V

Gas models

Model	Capacity, GN	Capacity, FlexiRack, mm	Power, kW	External dimensions, mm**	Weight, kg
FKG61CL	6x1/1	6x(530x570)	0.6/11	1020x799x790	127
FKG61CL-S	6x1/1		0.6/11	1020x799x790	127
FKG62CL	6x2/1; 12x1/1		0.6/17	1020x799x790	132
FKG62CL-S	6x2/1; 12x1/1		0.6/17	1020x799x790	132
FKG61CL-WS*	6x1/1		0.6/11	1020x799x790	127
FKG62CL-WS*	6x2/1; 12x1/1		0.6/17	1020x799x790	132
FKG11CL	10x1/1	10x(530x570)	0.6/18	1020x799x1060	155
FKG11CL-S	10x1/1		0.6/18	1020x799x1060	155
FKG12CL	10x2/1; 20x1/1		0.6/26	1020x799x1060	165
FKG12CL-S	10x2/1; 20x1/1		0.6/26	1020x799x1060	165
FKG11CL-WS*	10x1/1		0.6/18	1020x799x1060	155
FKG12CL-WS*	10x2/1; 20x1/1		0.6/26	1020x799x1060	165
FKG21CL	20x1/1	20x(530x570)	1/36	1075x813x1960	307
FKG21CL-S	20x1/1		1/36	1075x813x1960	307
FKG22CL	20x2/1; 40x1/1		1/52	1115x999x1960	379
FKG22CL-S	20x2/1; 40x1/1		1/52	1115x999x1960	379
FKG21CL-WS*	20x1/1		1/36	1075x813x1960	307
FKG22CL-WS*	20x2/1; 40x1/1		1/52	1115x999x1960	379

Voltage 1 NPE AC 230 V

*WS - models with automatic cleaning

**external dimensions are specified without a handle and exhaust spout; please see our website rovabo.com for details

Accessories for FlexiCombi Classic models

Overview	FKE61CL, FKG61CL	FKE11CL, FKG11CL	FKE21CL, FKG21CL	FKE62CL, FKG62CL	FKE12CL, FKG12CL	FKE22CL, FKG22CL
Left hand hinged door	CS6TGL	CS10TGL		CS6TGL	CS10TGL	
Two stage safety door lock	C_TSL	C_TSL	incl.	C_TSL	C_TSL	incl.
FlexiRack® hanging racks for GN insert crosswise (for 20.x - a trolley)	MKN_202316	MKN_202317	MKN_10027119			
FlexiRack® hanging racks for GN insert lengthwise (for 20.x - a trolley)	MKN_813636	MKN_813646	MKN_10027165			
FlexiRack® hanging racks for baking tray size 600x400 mm	MKN_845946	MKN_845941		MKN_216268	MKN_216269	
Roll-in rack or rack trolley for 2/1 GN insertion				MKN_216114	MKN_216113	MKN_10027442
Roll-in rack or rack trolley for baking tray size 600x400 mm	MKN_216268	MKN_216269	MKN_10027179			
Stacking kit for electric/ gas tabletop appliances (10.x+6.x/ 6.x+6.x)	MKN_845906/ MKN_845986	MKN_845906/ MKN_845986		MKN_845906/ MKN_845986	MKN_845906/ MKN_845986	
Connection pipe for water connection	MKN_205306	MKN_205306	MKN_205306	MKN_205306	MKN_205306	MKN_205306





Combi steamers



Underframes

Model	Overview	External dimensions, mm	Weight, kg
MKN-G-Z*	Underframe for the oven MKN FlexiCombi	963x600x500	21
MKN-G-N*	Underframe for the oven MKN FlexiCombi	963x600x825	22
MKN-G-S	Underframe for the ovens MKN FlexiCombi stacked	963x600x270	21

*In case the ovens come with perfection or banquet systems, underframes of non-standard height are needed. When placing your order, please make sure to specify the height needed - 850 or 580 mm according to the trolley height.

Air condensation hoods

Model	Overview
MKN_10010259	FlexiCombi 6.x/10.x - for electric appliances
MKN_10010260	FlexiCombi 20.1 - for electric appliances

Perfection systems



Regeneration means Perfection in the FlexiCombi® as the pre-cooked dishes are prepared and timed perfectly for serving. With FlexiCombi®, Perfection is possible using both the FlexiRack® intelligent cooking chamber concept as well as GN containers. By using the FlexiRack® concept you can double your capacity and so you are ready in half the time (compared to working with the MKN GN 1/1). Therefore it is also possible to place 4 plates ø32 cm on just one grid. The FlexiRack® helps you to manage your banquet production without any time pressure.

Perfection systems for FlexiCombi Magic Pilot and FlexiCombi Classic

Overview	6.1 series	6.2 series	10.1 series	10.2 series	20.1 series	20.2 series
FlexiRack® roll-in rack/ rack trolley for GN crosswise insertion	MKN_216262		MKN_216259		MKN_10027119	
FlexiRack® roll-in rack/ rack trolley for GN lengthwise insertion	MKN_216267		MKN_216265		MKN_10027165	
Roll-in rack/ rack trolley for 2/1 GN insertion		MKN_216114		MKN_216113		MKN_10027442
Roll-in rack/ rack trolley for baking tray size 600x400 mm	MKN_216268	MKN_216268	MKN_216269	MKN_216269	MKN_10027179	
Roll-in frame for transport trolley rack	MKN_850256	MKN_850256	MKN_850256	MKN_850256		
Transport trolley rack, 850 mm high*	MKN_216264	MKN_216264	MKN_216264	MKN_216264		
Transport trolley rack, 580 mm high*	MKN_216263	MKN_216263	MKN_216263	MKN_216263		
Thermal cover	MKN_201790	MKN_201790	MKN_201791	MKN_201791	MKN_201792	MKN_201792
FlexiRack® 530x570 mm grid of stainless steel, suitable for e.g. regeneration of plates, sous vide, cooking large roasts	MKN_206045	MKN_206045	MKN_206045	MKN_206045	MKN_206045	MKN_206045

Banquet systems for FlexiCombi Magic Pilot and FlexiCombi Classic

Overview	6.1 series	10.1 series	20.1 series	20.2 series
	22 plates ø32 cm	40 plates ø32 cm	80 plates ø32 cm	120 plates ø32 cm
Complete Perfection banquet system consisting of plate rack, roll-in frame, transport trolley rack and thermal cover	MKN_22PL	MKN_40PL		
Complete Perfection banquet system consisting of plate rack trolley and thermal cover			MKN_80PL	MKN_120PL
Plate rack	MKN_216261	MKN_216257		
Plate rack trolley			MKN_10027239	MKN_10027667
Roll-in frame for transport trolley rack	MKN_850256	MKN_850256		
Transport trolley rack, 850 mm high*	MKN_216264	MKN_216264		
Transport trolley rack, 580 mm high*	MKN_216263	MKN_216263		
Thermal cover	MKN_201790	MKN_201791	MKN_201792	MKN_10019787

*Underframes of 850 or 580 mm height are suitable. When placing your order, please make sure to specify the non-standard height of 850 or 580 mm.



Combi steamers

Equipment features

	FlexiCombi® MagicPilot®	FlexiCombi® Classic
Operation		
MagicPilot® Touch & Slide operating concept	■	
EasyLoad – crosswise insertion	■	■
Anti-reflective true colour display protected by hardened glass	■	
Capacitive display	■	
More than 250 dynamic cooking processes in autoChef	■	
10 autoChef categories	■	
Manual cooking	■	■
Combi steamer operating modes: convection 30-300° C (gas 30-250°C), steaming 30-130°C (including soft & express steaming), combisteaming 30-250°C	■	■
12 cooking modes (soft steaming, steaming, express steaming, convection, combisteaming, Perfection, LT low temperature, Delta-T, humidification, baking, rest function, sous vide cooking)	■	
6 cooking modes (soft steaming, steaming, express steaming, convection, combisteaming, regeneration)		■
Favourites – directly accessible in Favourites processes	■	
ChefsHelp – information steps as instructions/help for the user	■	
QualityControl – automatic quantity detection	■	
VideoAssist – the virtual chef	■	
FamilyMix – for optimum cooking chamber utilisation	■	
Time2Serve – perfectly timed for serving	■	
PerfectHold with SmartCoolDown	■	
BarcodeScan without scanner (not for FlexiCombi® Team)	□	
Cooking process import function for the HansDampf cooking processes	■	
Capacity		
The smart cooking chamber concept FlexiRack®	■	■
Quality		
ClimaSelect plus – climate control in 10% steps	■	
ClimaSelect – climate control in 25% steps		■
More than 350 cooking processes can be saved in up to 20 steps	■	
100 cooking programs can be saved in up to 6 steps		■
IPX 6 protection against strong jets of water (electric only)	□	□
Energy efficiency		
Hygienic cooking chamber door with closed triple glazing	■	■
Heat exchanger	■	■
GreenInside – consumption display (energy & water) after every cooking process (electric only)	■	
Interface for connection for energy optimisation system according to DIN 18875 and potential free contact	□	□
Eco mode, stand-by function for low CO ₂ emissions	■	
DynaSteam – dynamic steam quantity adjustment according to process and cooking load requirements	■	■
Safety		
SES – Steam Exhaust System	■	
CombiDoctor – self-diagnosis programme	■	
Hygiene		
WaveClean® automatic cleaning system	■	□
Manual cleaning programme	■	■
Integrated hand shower	■	□
Display cleaning mode	■	
Additional features		
Multipoint core temperature probe	■	□
Core temperature probe		■
Additional multipoint core temperature probe, insertable from the outside	□	□
Additional sous vide core temperature probe, insertable from the outside	□	□



Combisteamers

	FlexiCombi® MagicPilot®	FlexiCombi® Classic
Core temperature probe set (multipoint and sous vide)	□	□
Core temperature measurement up to 99°C	■	■
Smokelinside – integrated smoking function <i>(only for FlexiCombi® MagicPilot® electric appliances 6.x & 10.x and Team)</i>	■ <i>(for -SM models)</i>	
Adjustable volume	■	■
Cooking programme protection against unauthorised deletion or modification	■	■
Perfection – precise regeneration from 30-180°C	■	■
Ready2Cook preheating, cooling down, preparing ideal climate without opening the door	■	■
RackControl – multiple timers	■	■
Manual humidification	■	■
Programmable humidification, rest period, step signal	■	■
Dynamic autoreverse fan	■	■
5 fan speeds	■	■
Programmable fan cycles	■	■
Fan safety motor brake	■	■
Integrated grease separation system without filter	■	■
Reduced heating power <i>(electric only)</i>	■	■
Lengthwise insertion <i>(option without surcharge)</i>	□	□
Housing made of corrosion-resistant chromium-nickel steel	■	■
Contact-free door contact switch	■	■
Left hand hinged door for tabletop appliances	□	□
Insertable door seal – door with one-hand rotary handle	■	■
Drip pan with permanent drainage	■	■
Two stage safety door lock for tabletop appliances	□	□
USB interface	■	■
Ethernet interface	□	
Start time pre-selection in real time	■	
Start time pre-selection		■
EasyIn rack trolley with height compensation for floor-mounted appliances	■	■
Preheat bridge for floor-mounted appliances	■	■
Front service panel for easy access	■	■
CE compliant / GS certified	■	■
Digital fan forced burner technology for gas appliances	■	■
Stainless steel appliance feet with adjustable height	■	■
Cooking chamber lighting	■	■
Special voltages (except 3 NPE AC 380-415 V)	□	□

■ – standard
□ – optionally available for a surcharge



Combisteamers

SpaceCombi

The first professional compact class.

MAGIC HOOD

SpaceCombi
magic team

SpaceCombi
team

Ideal for every environment and everyone.

As a compact combi steamer, the SpaceCombi® addresses the growing concerns of modern chefs and operators. With a focus on space, flexibility and independence, the SpaceCombi® boasts innovative technology that has been – **made for you.**



SpaceCombi
magic hood



SpaceCombi
▶ | 55cm | ◀





Made to impress...

SpaceCombi

Combi steamers

From succulent fish to buttery croissants and juicy chicken, the SpaceCombi® ensures that guests are always impressed with fine quality cuisine cooked to the highest standards – all within just 55 cm. The SpaceCombi® by MKN is the perfect solution to any challenge to deliver an impressive menu that is fast, fresh and full of flavour in space-saving kitchens and is easy-to-use not just back-of-house, but also in front-of-house cooking, self-service areas and a number of sales points frequently popping up in places where professional cooking technology just isn't available. A team player for all kitchens, the SpaceCombi® boasts six GN 1/1, 2/3 inserts, an intuitively guided cooking operating concept, automatic cleaning and a range of other advantages all in one small, attractive package.

- 28% energy consumption*
- 25% connected load**
- 100% recyclable WaveClean® two-in-one cartridges



The SpaceCombi® is a full-featured combi steamer and just 55 cm wide! Perfect for my kitchen, where space is in very short supply. I love it!
JULIA KOMP
 Germany's youngest Michelin-starred female chef



*due to cooking chamber door having triple glazing in a sealed frame and in comparison to the previous model with double glazed rear-ventilated door **lower connected load for SpaceCombi* compared to FlexiCombi® 6.1

...to meet any challenge...

 Increasing rent for kitchen space	 Demand for theatre-style show cooking	 A variety of features required	 High standards on hygiene	 Hygienic cooking chamber door with sealed triple glazing
 Smaller kitchens mean less preparation space	 Increased demand for energy efficiency	 Fresh production vital	 Ease-of-use important for untrained staff	 LED lighting for optimal illumination of all inserts

...to provide freedom!

SpaceCombi® has its own integrated ventilation system, meaning that there's no compromise on quality, no matter where you're serving! No ventilation needed!* All you need to do is install, connect and get cooking. Its small dimensions make it a real space-saving sensation that can be perfectly integrated into production processes.

Ventilation with a touch of magic
 The MagicHood has four-stage filter technology which effectively reduce blue smoke, grease and odours. This ensures a fresh room climate and a pleasant atmosphere.

Unpleasant odours, blue smoke and fumes are neutralised and steam is condensed

Full-featured combi steamer with 6 GN 1/1, 2/3 inserts with a width of just 55 cm

With the integrated exhaust hood, food sales are no longer limited to locations with a ventilation system*

Simple handling: just remove the filter and clean it in the dishwasher



SpaceCombi magic hood

*In due consideration of local indoor air regulations



SpaceCombi magic pilot



Combi steamers

Guided Cooking

Guides the user through the cooking process.

With countless helpful functions, the MKN Guided Cooking concept brings high technical intelligence to the kitchen, meaning even the most inexperienced user can achieve culinary masterpieces with ease.



autoChef

Cooking know-how included thanks to automatic cooking processes. Reliably and quickly reproducible food quality.



ChefsHelp

Informational steps as instructions and help for the user – photos can also be included.



QualityControl

Automatic quantity detection, automatically constant quality, no core-temperature probes.



BarcodeScan

Scan barcode and start cooking process.



Favourites

Favourite cooking processes are directly shown on the start display, for reproducible food quality.



VideoAssist

Operational tips in video format – help 365 days a year.

Electric models

Model	Capacity, GN	Power, kW	External dimensions, mm***	Weight, kg
SKE61MP	6x1/1 h60 mm, 5x1/1 h65 mm	7.8	550x787x784	76
SKE623MP_V400**	6x2/3 h60 mm, 5x2/3 h65 mm	5.2 (3.5)	550x611x784	68



Voltage 3 NPE AC 400 V

*W - models with automatic cleaning

** (Voltage 1 NPE AC 230 V) - when placing your order, please specify the voltage needed

***external dimensions are specified without a handle and exhaust spout; please see our website rovabo.com for details

Accessories

Overview	SKE61MP	SKE623MP
Left hand hinged hygienic door	CS61L	CS623L
HoodIn® – integrated steam condensation (>80%)	HOODIN	HOODIN
Built-in version	INTVER	INTVER
Wall bracket	MKN_10022525 (for SpaceCombi® 6x1/1GN)	MKN_10022565 (for SpaceCombi® 6x2/3GN, with MagicHood upon request)
Hanging racks for SpaceCombi® 5x1/1GN, 65 mm deep	MKN_10022641	
Stacking kit	MKN_10022519	MKN_10026814
MagicHood – The odour neutralising hood	HOODM	HOODM

Underframes

Model	Overview	External dimensions, mm	Weight, kg
MKN-J	Underframe for the oven SpaceCombi® 6x1/1GN	555x585x750±25	13
MKN-C	Underframe for the oven SpaceCombi® 6x2/3GN	560x775x800±25	13

*In case the ovens come with perfection or banquet systems, underframes of non-standard height are needed. When placing your order, please make sure to specify the height needed - 850 or 580 mm according to the trolley height.





Combi steamers



SpaceCombi
classic

Electric models

Model	Capacity, GN	Power, kW	External dimensions, mm***	Weight, kg
SKE61CL	6x1/1 h60 mm, 5x1/1 h65 mm	7.8	550x787x784	76
SKE61CL-W*				
SKE623CL_V400**	6x2/3 h60 mm, 5x2/3 h65 mm	5.2 (3.5)	550x611x784	68
SKE623CL-W_V400**				

Voltage 3 NPE AC 400 V

*W - models with automatic cleaning

** (Voltage 1 NPE AC 230 V) - when placing your order, please specify the voltage needed

***external dimensions are specified without a handle and exhaust spout; please see our website rovabo.com for details

Accessories

Overview	SKE61CL	SKE623CL
Left hand hinged hygienic door	CS61L	CS623L
HoodIn® – integrated steam condensation (>80%)	HOODIN	HOODIN
Built-in version	INTVER	INTVER
Multipoint core temperature probe	MULTIS	MULTIS
Wall bracket	MKN_10022525 (for SpaceCombi® 6x1/1GN)	MKN_10022565 (for SpaceCombi® 6x2/3GN, with MagicHood upon request)
Hanging racks for SpaceCombi® 5x1/1GN, 65 mm deep	MKN_10022641	
Stacking kit	MKN_10022519	MKN_10026814

Underframes

Model	Overview	External dimensions, mm	Weight, kg
MKN-J	Underframe for the oven SpaceCombi® 6x1/1GN	555x585x750±25	13
MKN-C	Underframe for the oven SpaceCombi® 6x2/3GN	560x775x800±25	13

Equipment features

	SpaceCombi® MagicPilot®	SpaceCombi® Classic
Operation		
MagicPilot® Touch & Slide operating concept	■	
Anti-reflective true colour display protected by hardened glass	■	
Capacitive display	■	
More than 250 dynamic cooking processes in autoChef	■	
10 autoChef categories	■	
Combi steamer operating modes: convection 30-300°C, steaming 30-130°C (including soft & express steaming), combisteaming 30-250°C	■	■
12 cooking modes (soft steaming, steaming, express steaming, convection, combisteaming, Perfection, LT low temperature, Delta-T, humidification, baking, rest function, sous vide cooking)	■	
6 cooking modes (soft steaming, steaming, express steaming, combisteaming, regeneration)		■
Favourites – directly accessible in Favourites processes	■	
ChefsHelp – information steps as instructions/help for the user	■	
QualityControl – automatic quantity detection	■	
VideoAssist – the virtual chef	■	
FamilyMix – for optimum cooking chamber utilisation	■	
Time2Serve – perfectly timed for serving	■	
PerfectHold with SmartCoolDown	■	
BarcodeScan (without scanner)	■	
Space		
Only 55 cm wide, i.e. 40 % less space required compared to FlexiCombi®	■	■
6 x GN 1/1 capacity (60 mm deep) lengthwise insertion (SpaceCombi® 6x1/1GN)	■	■
6 x GN 2/3 capacity (60 mm deep) (SpaceCombi® 6x2/3GN)	■	■
5 x GN 1/1 (SpaceCombi® 6x1/1GN) and 5 x GN 2/3 (SpaceCombi® 6x2/3GN) (65 mm deep)	□	□
Quality		
ClimaSelect plus – climate control in 10 % steps	■	
ClimaSelect – climate control in 25 % steps		■



Combi steamers

	SpaceCombi® MagicPilot®	SpaceCombi® Classic
More than 350 cooking processes can be saved in up to 20 steps	■	
100 cooking programs can be saved in up to 6 steps		■
Energy efficiency		
Hygienic cooking chamber door with closed triple glazing	■	■
GreenInside – consumption display (energy & water) after every cooking process (electric models only)	■	
Interface for connection for energy optimisation system according to DIN 18875 and potential free contact	□	□
Eco mode, stand-by function for low CO2 emissions	■	
DynaSteam – dynamic steam quantity adjustment according to process and cooking load requirements	■	■
Safety		
SES – Steam Exhaust System	■	
CombiDoctor – self-diagnosis programme	■	
HoodIn® – integrated steam condensation	□	□
MagicHood – The odour neutralising hood	(standard for SpaceCombi® Magic Team)	□
Hygiene		
WaveClean® automatic cleaning system	(standard for SpaceCombi® Team and Magic Team)	□
Integrated hand shower	□	□
Manual cleaning programme	■	■ (not applicable for the WaveClean® option)
Display cleaning mode	■	
Additional features		
Multipoint core temperature probe	■	□
Core temperature probe		■
Core temperature measurement up to 99°C	■	■
Adjustable volume	■	■
Cooking programme protection against unauthorised deletion or modification	■	■
Perfection – precise regeneration from 30-180°C	■	■
Ready2Cook preheating, cooling down, preparing ideal climate without opening the door	■	■
RackControl – multiple timers	■	
Manual humidification	■	■
Programmable humidification, rest period, step signal	■	
Dynamic autoreverse fan	■	■
5 fan speeds	■	■
Programmable fan cycles	■	
Fan safety motor brake	■	■
Housing made of corrosion-resistant chromium-nickel steel	■	■
Contact-free door contact switch	■	■
Left hand hinged hygienic door	□	□
Insertable door seal – door with one hand rotary handle	■	■
Drip pan with permanent drainage	■	■
USB interface	■	■
Ethernet interface	(standard for SpaceCombi® Team and Magic Team)	
Start time pre-selection in real time	■	
Start time pre-selection		■
CE compliant / GS certified	■	■
LED lighting integrated in hygienic cooking chamber door	■	■
Special voltages (except 3 NPE AC 380-415 V)	□	□
Potential free contact for condensate steam hood (SpaceCombi® 6x1/1GN) (provided by customer)	■	■

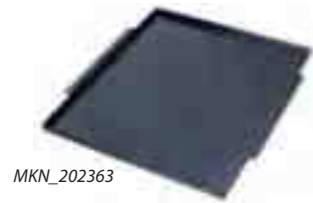
■ – standard

□ – optionally available for a surcharge





Combi-steamers



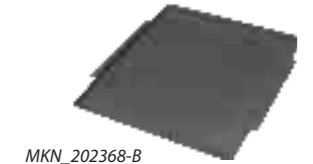
MKN_202363



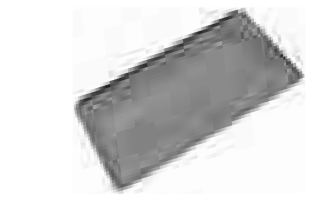
MKN_206045



MKN_10017446



MKN_202368-B



MKN_202383



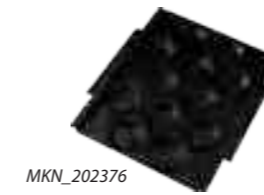
MKN_845961

Accessories

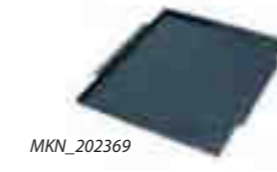
Trays and grids for the combi-steamers

Model	Overview	Dimensions
MKN_202363	Granite enamelled tray suitable for roasting, 20 mm deep	FlexiRack® (530x570 mm)
MKN_202345	Granite enamelled tray suitable for roasting, 20 mm deep	GN1/1 (530x325 mm)
MKN_10017319	Granite enamelled tray suitable for roasting and baking, 40 mm deep	GN1/1 (530x325 mm)
MKN_202388	Granite enamelled tray suitable for roasting, 20 mm deep	GN2/1 (530x650 mm)
MKN_10017317	Granite enamelled tray suitable for roasting and baking, 40 mm deep	GN2/1 (530x650 mm)
MKN_202073	Granite enamelled tray suitable for roasting and baking, 50 mm deep	FlexiRack® (530x570 mm)
MKN_202346	Granite enamelled tray suitable for roasting and baking, 65 mm deep	GN1/1 (530x325 mm)
MKN_202390	Granite enamelled tray suitable for roasting and baking, 65 mm deep	GN2/1 (530x650 mm)
MKN_202353	Granite enamelled tray suitable for roasting, 20 mm deep	GN2/3 (354x325 mm)
MKN_202352	Granite enamelled tray suitable for roasting and baking, 40 mm deep	GN2/3 (354x325 mm)
MKN_202351	Granite enamelled tray suitable for roasting and baking, 65 mm deep	GN2/3 (354x325 mm)
MKN_206050	Frying basket made of stainless steel	FlexiRack® (530x570 mm)
MKN_10012901	Frying basket made of stainless steel	GN1/1 (530x325 mm)
MKN_10012900	Frying basket made of stainless steel	GN2/3 (354x325 mm)
MKN_206045	Grid made of stainless steel, suitable for e.g. regeneration	FlexiRack® (530x570 mm)
MKN_206104	Grid made of stainless steel, suitable for e.g. regeneration	GN1/1 (530x325 mm)
MKN_206103	Grid made of stainless steel, suitable for e.g. regeneration	GN2/1 (530x650 mm)
MKN_206046	Grid made of stainless steel, suitable for e.g. regeneration	GN2/3 (354x325 mm)
MKN_206049	Grill rack, suitable for 6 chickens up to 1300 g each	FlexiRack® (530x570 mm)
MKN_10017446	Grill rack made of stainless steel, suitable for 12 chickens up to 1300 g each	FlexiRack® (530x570 mm)
MKN_206062	Grill rack made of stainless steel, suitable for 8 chickens up to 1300 g each	GN1/1 (530x325 mm)
MKN_206028	Grill rack made of stainless steel, suitable for 4 chickens up to 1300 g each	GN2/3 (354x325 mm)
MKN_202368-B	Baking tray with special non-stick coating, perforated	FlexiRack® (530x570 mm)
MKN_202379	Baking tray with special non-stick coating, perforated	GN1/1 (530x325 mm)
MKN_202383	Baking tray with special non-stick coating, perforated	GN2/1 (530x650 mm)
MKN_202359	Baking tray with special non-stick coating, perforated	GN2/3 (354x325 mm)
MKN_202385	Roasting tray with special non-stick coating, non-perforated	GN1/1 (530x325 mm)
MKN_202386	Roasting tray with special non-stick coating, non-perforated	GN2/1 (530x650 mm)
MKN_202360	Roasting tray with special non-stick coating, non-perforated	GN2/3 (354x325 mm)
MKN_845961	Drip pan made of stainless steel with drain and plug	FlexiRack® (530x570 mm)
MKN_10016907	Grill and baking tray with special non-stick coating	GN1/1 (530x325 mm)
MKN_10013395	Grill grid with special non-stick coating	GN1/1 (530x325 mm)
MKN_10016908	Grill and baking tray with special non-stick coating	GN2/3 (354x325 mm)

Model	Overview	Dimensions
MKN_202369	Roasting tray with special non-stick coating, non-perforated	FlexiRack® (530x570 mm)
MKN_202376	Baking tray with special non-stick coating for 12 cups	FlexiRack® (530x570 mm)
MKN_202375	Baking tray with special non-stick coating for 8 cups	GN1/1 (530 x 325 mm)



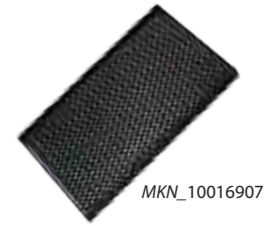
MKN_202376



MKN_202369



MKN_206050



MKN_10016907



MKN_10013395



Combi-steamers

Your life time protection

WaveClean® takes care of automatic cleaning. The system works efficiently, hygienically and safely. A sealed two-in-one cartridge containing detergent and rinse aid ensures that even the smallest corner is automatically sparkling clean and water consumption is reduced by 40%*.



Complete interior cleaning without manual re-cleaning of the hygienic cooking chamber door with sealed triple glazing

Simply insert a cartridge and it's ready to go!

Model	Overview
MKN_303324	Two-in-one cleaning cartridge (1 carton with 10 cartridges)

*compared to manual cleaning





MKN

Premium Professional Cooking Technology



We turn your ideas into reality!

More than 250 electric and gas appliances can be individually combined in our product lines OPTIMA 850 and 700. All of our modular series appliances are made of high grade stainless steel. A smart connection system facilitates easy movement of cookware and ensures outstanding workplace comfort and perfect hygiene. You only need to choose between the carcass depths of 850 and 700 mm and you can leave the rest to the MKN kitchen experts.

Let's take your kitchen to the next level.

MKN INDUCTION

- Fast amortisation
- Low energy consumption
- Environmentally friendly
- Short heating up and reaction times
- Excellent for sensitive foods
- Easy to clean
- Approx. 90 % efficiency (compared to 58 % for solid hot plates and 55 % for open gas burners)
- Heating up time for 1 litre water only 3.1 min. (compared to 5 min. for open gas burners and 7 min. for solid hot plates)

MKN VAPRO energy system for boiling kettles

- Low energy and water consumption
- Very short heating up times
- Automatic water level control
- Double jacketed kettle extending over the total filling height

MKN PowerBlock heating system

Special sandwich material in MKN electric frying appliances



PowerBlock

- Robust surface
- Even heat distribution
- Short heating up times
- Optimum heat transfer
- Extremely easy to service
- Low heat emission = better work environment

BOILING KETTLES (ROUND OR RECTANGULAR)

- Energy efficient steam generator VAPRO
- Vapro requires no maintenance
- Corrosion-resistant stainless steel 1.4404 (AISI 316) for hygienic applications
- Double-walled lid - safe, clean, energy-saving

LARGE HOB

- Seamless hob made of heat resistant steel
- Hob with large rounded corners for easy cleaning
- Heavy cookware can be moved around easily

TILTING QUICK BOILING KETTLES

- Energy efficient steam generator VAPRO
- Vapro requires no maintenance
- Corrosion-resistant stainless steel 1.4404 (AISI 316) for hygienic applications
- Double-walled lid - safe, clean, energy-saving
- Tilting, manual or electric



-25% energy consumption of boiling kettles*

90% efficiency of induction**

-55% boiling time with induction***

FLEXICHEF

- Multifunctional: cooking, frying, deep frying, pressure cooking
- Intuitive operating system MagicPilot
- FlexiChef TEAM - 2 pans, one control system in the centre
- Turbo PowerBlock - outstanding thermal efficiency, optimised energy consumption
- ReadyXpress - 3 times faster than traditional cooking
- SpaceClean - the only automatic cleaning system for pans (optional)



Electric industrial deep fat fryers

- Basket lifting mechanism
- Drainage system for a perfect workflow (optional)

OPTIMA 850
OPTIMA 700

Food quality for every day.



*compared to previous MKN technology **90% energy is effectively transferred to the cookware *** compared to hot plates

Thermal Cooking Line MKN OPTIMA 700

Electric ranges with square hot plates

Hot plates with protector 220x220 mm, which automatically cut down power level by approx. 50% when not in use. 7 position switch for accurate temperature regulation. Space between hot plates less than 35 mm making moving of heavy cookware much easier. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. *With open cabinet: MKN_2123201, MKN_2123202; with electric oven: MKN_2123203. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories** (for model with oven): 1 Granite enamelled tray 1½ GN (530x520x40 mm), 1 Chrome nickel steel grid 1½ GN.



Model	Hot plates	Oven	Power, kW	Dimensions, mm	Weight, kg
MKN_2123201	2.6 kW 2.6 kW		5.2	400x700x850	40
MKN_2123202	2.6 kW 2.6 kW		10.4	800x700x850	78
MKN_2123203	2.6 kW 2.6 kW	4.55 kW 535x520x250	14.95		118

Voltage 3 NPE AC 400 V

Electric ranges with hob

Material: seamless hob 18 mm thick made of heat resistant steel, alternatively chrome plated with antireflection coating (-A models). **Main features:** tightly integrated into the top plate of the range. Highly efficient contact heating elements. Easy to clean hob due to corner radii. Separate thermostatically regulated heating zones – for cooking, simmering and keeping warm. Even heavy cookware can be pushed easily over the whole surface. Different shapes and sizes of pots and pans are no longer a problem. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. *With open cabinet: MKN_2123504, MKN_2123504A, MKN_2123505, MKN_2123505A; with electric oven: MKN_2123506, MKN_2123506A. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories** (for models with oven): 1 Granite enamelled tray 1½ GN (530x520x40 mm), 1 Chrome nickel steel grid 1½ GN.



Model	Hot plates	Oven	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2123504	3 kW		6	320x555	2	400x700x850	65
MKN_2123504A	3 kW						
MKN_2123505	3 kW 3 kW		12	715x555	4	800x700x850	90
MKN_2123505A	3 kW 3 kW						
MKN_2123506	3 kW 3 kW	4.55 kW 535x520x250	16.55	715x555	4	800x700x850	150
MKN_2123506A	3 kW 3 kW						

Voltage 3 NPE AC 400 V

Optional accessories (for electric ranges with oven)

Model	Overview
MKN_10017318	Special roasting and baking tray, granite enamelled 1½ GN (530x520x40 mm)
MKN_206117	Chrome nickel steel oven grid 1½ GN

Electric ceramic ranges VITRO

Material: seamless and solid ceramic hob, easy to clean, 6 mm thick. **Main features:** separately regulated heating zones. Radiating heating elements with protector ø210 mm. Energy saving pan size recognition can be switched over to continuous power. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. *With open cabinet: MKN_2123401, MKN_2123402; with electric oven: MKN_2123403. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories:** 1 granite enamelled tray 1½ GN (530x520x40 mm), 1 chrome nickel steel grid 1½ GN.



Model	Hot plates	Oven	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2123401	2.3 kW 2.3 kW		4.6	305x540	2	400x700x850	45
MKN_2123402	2.3 kW 2.3 kW		9.2	700x540	4	800x700x850	70
MKN_2123403	2.3 kW 2.3 kW	4.55 kW 535x520x250	13.75				110

Voltage 3 NPE AC 400 V

Electric induction ranges



Material: seamless and solid ceramic hob, easy to clean, 6 mm thick. **Main features:** separately regulated heating zones. Induction generator module ø200 mm with control element, fan (280x290 mm for MKN_10013249). Electronic pan size recognition, already from 12 cm body-diameter. Fast heat transfer, high efficiency. Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. *With open cabinet: MKN_2123101, MKN_2123103, MKN_10013249; with electric oven: MKN_10013250. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories:** 1 granite enamelled tray 1½ GN (530x520x40 mm), 1 chrome nickel steel grid 1½ GN.



Model	Hot plates	Oven	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2123101	3.5 kW 3.5 kW		7	305x540	2	400x700x850	58
MKN_2123103	3.5 kW 3.5 kW		14	700x540	4	800x700x850	90
MKN_10013250	3.5 kW 3.5 kW	4.55 kW 535x520x250	18.55				120
MKN_10013249	5 kW 5 kW		10	690x340	2		95

Voltage 3 NPE AC 400 V

Optional accessories (for electric ranges VITRO and induction ranges with oven)

Model	Overview
MKN_10017318	Special roasting and baking tray, granite enamelled 1½ GN (530x520x40 mm)
MKN_206117	Chrome nickel steel oven grid 1½ GN

Electric surface induction island range

Material: seamless and solid ceramic hob, easy to clean, 6 mm thick. **Main features:** induction generator module 325x325 mm with control element, fan. Electronic pan size recognition, already from 12 cm pan bottom diameter. Fast heat transfer, high efficiency. Infinitely variable heating power for a heating zone using a position switch – one control lamp for a heating zone individually aligned for keeping food warm, simmering, frying and heating up fast. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact.



Model	Hot plates	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2123111	10 kW	10	400x400	1	500x700x850	45

Voltage 3 NPE AC 400 V

Electric range wok induction

Seamless and solid hob, easy to clean, 6 mm thick. Induction generator module Ø270 mm with control element. Wok pan size recognition. Fast heat transfer, high efficiency. Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact.



Model	Hot plates	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_10010353	Ø 350 mm	5	500x700	1	500x700x850	42

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_10017353	Stainless steel wok pan

Gas ranges

Material: moulded steel hobs tightly fitted to the substructure. **Main features:** hob depth of 70 mm prevents the burning on of boiled over food. Gas tap in the front panel as standard. DVGW tested. Ignition burner, thermoelectric safeguard, tap switch, manual ignition. DN 20 (¾") gas connection required. *Gas:* natural 20; 25 mbar or liquid 30; 37; 50 mbar. *With open cabinet:* MKN_2163401, MKN_2163402, MKN_2163405; *with electric oven:* MKN_2163403, MKN_2163406; *with gas oven - MKN_2163404, MKN_2163407* (indirect heat, 100-320°C). **Electric oven:** direct upper heat, indirect lower heat, 50-300°C, controllable by a thermostat. **Accessories:** 1/2/3 chrome nickel steel sliding grid(s) (370x550 mm) for ranges with 2/4/6 burners; for ranges with oven - 1 granite enamelled tray 1½ GN (530x520x40 mm) and 1 chrome nickel steel grid 1½ GN.



Model	Hot plates	Oven	Power, kW	Dimensions, mm	Weight, kg
MKN_2163401	5.6 kW 3.5 kW		9.1	400x700x850	40
MKN_2163402	3.5 kW 3.5 kW 5.6 kW 5.6 kW		18.2	800x700x850	68
MKN_2163405	3.5 kW 3.5 kW 3.5 kW 5.6 kW 5.6 kW 3.5 kW		25.2	1200x700x850	102



MKN OPTIMA 700

Model	Hot plates	Oven	Power, kW	Dimensions, mm	Weight, kg
MKN_2163403	3.5 kW 3.5 kW 5.6 kW 5.6 kW		18.2+4.55	800x700x850	145
MKN_2163406	3.5 kW 3.5 kW 3.5 kW 5.6 kW 5.6 kW 3.5 kW	535x520x250	25.2+4.55	1200x700x850	160
MKN_2163404	3.5 kW 3.5 kW 5.6 kW 5.6 kW		18.2+5.6	800x700x850	150
MKN_2163407	3.5 kW 3.5 kW 3.5 kW 5.6 kW 5.6 kW 3.5 kW	555x540x280	25.2+5.6	1200x700x850	165

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_201860	Simmering plate for 1 burner
MKN_10016884	Chrome nickel steel grid to cover 1 burner (274x370 mm)
MKN_10017318	Special roasting and baking tray, granite enamelled 1½ GN (530x520x40 mm)
MKN_206117	Chrome nickel steel oven grid 1½ GN

Electric deep fat fryers LONDON

Material: pressed steel frying basin seamlessly welded into the top plate with large froth over tray, chrome nickel steel tubular heating elements with a low surface load for longer lasting fat. **Main features:** basin with deeper, cool zone. Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning. Thermostatic or electronic temperature regulation. Safety temperature thermostat for reliable overheating protection. Safe oil drainage from the bottom via slide valve. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. Frying basin 180x400x235 mm deep. **Accessories:** 1 lid, 1 oil clarifying tray, 1 basket "L" (313x160 mm, 115 mm depth) for MKN_2120321 and MKN_2120321B and 2 lids, 2 oil clarifying trays, 2 baskets "L" (313x160 mm, 115 mm depth) for MKN_2120325, MKN_2120325A, MKN_2120325B, MKN_2120325C.



Model	Power, kW	Capacity, ltr.	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2120321	6	12.5	1	400x700x850	37
MKN_2120321B	10				
MKN_2120325	12	2x12.5	2	600x700x850	50
MKN_2120325B	20				

Voltage 3 NPE AC 400 V

Models with frying basket lifting mechanism with timer

Model	Power, kW	Capacity, L	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2120325A	12	2x12.5	2	600x700x850	50
MKN_2120325C	20				

Voltage 3 NPE AC 400 V

*Oil melting cycle is available on request.

Optional accessories

Model	Overview
MKN_813001	Oil receptacle 15 L for MKN_2120321 and MKN_2120321B
MKN_813006	Oil receptacle 30 L for MKN_2120325, MKN_2120325A, MKN_2120325B, MKN_2120325C
MKN_815296	Oil filtering system for MKN_2120325, MKN_2120325A, MKN_2120325B, MKN_2120325C
MKN_10027926	Splash guard for MKN_2120321 and MKN_2120321B
MKN_10027927	Splash guard (for deep fat fryers without basket lift) for MKN_2120325, MKN_2120325A, MKN_2120325B, MKN_2120325C



Electric deep fat fryers PARIS

Material: pressed steel frying basin seamlessly welded into the top plate with large froth over tray, chrome nickel steel tubular heating elements with a low surface load for longer lasting fat. **Main features:** basin with deeper, cool zone. Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning. Thermostatic or electronic temperature regulation. Safety temperature thermostat for reliable overheating protection. Safe oil drainage from the bottom via slide valve. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. Frying basin 400x400x235 mm deep. **Accessories:** 1 lid, 1 oil clarifying tray, 1 basket "P" (380x352 mm, 100 mm depth), 2 baskets "L" (313x160 mm, 115 mm depth).

Model	Power, kW	Capacity, L	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2120330	10	30	2	600x700x850	50
MKN_2120330B	20				

Voltage 3 NPE AC 400 V
*Oil melting cycle is available on request.

Models with frying basket lifting mechanism with timer

Model	Power, kW	Capacity, L	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2120330A	10	30	2	600x700x850	50
MKN_2120330C	20				

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_813006	Oil receptacle 30 litres
MKN_815301	Oil filtering system, except for MKN_2120330A and MKN_2120330C
MKN_10027927	Splash guard (for deep fat fryers without basket lift)

Electric griddle plates SUPRA

Material: griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material MKN PowerBlock (in **MKN_2121134A**, **MKN_2121126A**, **MKN_2121130A**). **Main features:** frying surfaces are tightly welded ensuring maximum hygiene. Supra contact heating elements for optimal heat distribution and short heating up times. Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food. Two separate heating zones with thermostatic temperature regulation (1 in **MKN_2121134A**). Fat collecting container approx. 4 litres. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact.

Model	Frying surface	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_2121134A	Smooth	5.4	300x540	400x700x850	50
MKN_2121126		7.2	500x540	600x700x850	70
MKN_2121130		10.8	705x545	800x700x850	95
MKN_2121127	Half ribbed	7.2	500x540	600x700x850	70
MKN_2121131		10.8	705x545	800x700x850	95
MKN_2121127A	Chrome nickel steel half ribbed	7.2	500x540	600x700x850	70
MKN_2121131A	Chrome nickel steel half ribbed	10.8	705x545	800x700x850	95
MKN_2121139A	Chrome nickel steel ribbed	7.2	500x540	600x700x850	70
MKN_2121141A		10.8	705x545	800x700x850	95
MKN_2121126A	Smooth	7.2	500x540	600x700x850	77
MKN_2121130A		10.8	700x540	800x700x850	95

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_945650	Splash guard for MKN_2121134A
MKN_945525	Splash guard for 7.2 kW models
MKN_204534	Fat drain plug
MKN_945530	Splash guard for 10.8 kW models
MKN_10018076	Griddle plate scraper for smooth and ribbed griddle plates

Gas griddle plates

Material: frying plate made of heat resistant special steel. **Main features:** plate lowered and seamlessly welded into the top plate, with easy to clean corner radii. Thermostatic temperature regulation. Fat collecting container approx. 4 litres. Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition. Gas: natural 20; 25 mbar or liquid 30; 37; 50 mbar. DN 15 (1/2") gas connection required.

Model	Frying surface	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_2161101	Smooth	7	420x545	600x700x850	58
MKN_2161102	Half ribbed				

Optional accessories

Model	Overview
MKN_10017094	Splash guard
MKN_10018076	Griddle plate scraper for smooth and ribbed griddle plates

Electric griddle pans SUPRA

Material: griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316). **Main features:** multifunctional unit for frying, cooking and stewing. Frying surfaces are tightly welded ensuring maximum hygiene. Supra contact heating elements for optimal heat distribution and short heating up times. Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food. Two separate heating zones with thermostatic temperature regulation (1 in **MKN_10013255**). IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. **Accessories:** plug.

Model	Power, kW	Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_10013255	5.4	15	300x540x100	400x700x850	50
MKN_2122507	7.2	26	500x540x100	600x700x850	65
MKN_2122509	10.8	37	705x545x100	800x700x850	85

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_845671	Emptying system including 1/1 GN container and splash guard, without door for MKN_2122507
MKN_10013258	Emptying system including 1/1 GN container and splash guard, without door for MKN_2122509
MKN_845531	Emptying system including 1/1 GN container and splash guard, without door for MKN_10013255

Electric bainmaries

Material: moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate. **Main features:** thermostatic temperature regulation – indirect heating ensures easy cleaning. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact.

Model	Power, kW	Basin dimensions, mm	Capacity, GN*	Dimensions, mm	Weight, kg
MKN_2120501	1.5	305x510	1x1/1 up to 200 mm deep	400x700x850	34
MKN_2120502	3	603x510	2x1/1 up to 200 mm deep	800x700x850	49

Voltage 1 NPE AC 230 V
*Containers are not included!

Optional accessories

Model	Overview
MKN_815406	Rotatable water inlet tap R1/2", flow rate approx. 20 l/min
MKN_10016677	Shelf insert (2 pcs. are required for MKN_2120502)

Electric infra chip scuttle

Material: ceramic heating elements for keeping fried food hot. **Main features:** moulded basin with large corner radii which are easy to clean. Seamlessly and tightly welded into the top plate. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. **Accessories:** removable 1 GN container 1/1-200 mm deep, 1 perforated shelf insert.

Model	Power, kW	Basin dimensions, mm	Capacity, GN	Dimensions, mm	Weight, kg
MKN_2120601	1	305x510	1/1 200 mm deep	400x700x850	36

Voltage 1 NPE AC 230 V

Optional accessories please see on the next page.



Optional accessories

Model	Overview
MKN_10017300	Scoop for french fries



Electric pasta cooker **SUPRA**

Material: welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316). **Main features:** SUPRA heating system ensures short heating up times and a longer service life of the heating elements. Variable power adjustment and thermostatic temperature regulation. Very easy to clean because of indirect heating. Drain ball valve R 1½". IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. **Accessories:** 1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R½" behind the basin.

Model	Power, kW	Basin dimensions, mm	Dimensions, mm	Weight, kg
MKN_2120402	7.2	305x510x210	400x700x850	53

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_10016886	Supplementary set for using 6 pasta baskets, consisting of: perforated plug and 2 pasta baskets made of chrome nickel steel



Electric chargrill

Infrared heating elements ensure "clean" grilling. Radiation heating elements can be raised out for easier cleaning. Fat collecting tray can be filled with water, incl. for easy cleaning and safety drain ¾" at the bottom. With two separately controllable heating zones. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. **Accessories:** 2 cast iron grates.

Model	Power, kW	Grill surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_2121501	7	380x470	600x700x850	40

Voltage 3 NPE AC 400 V



Work tables

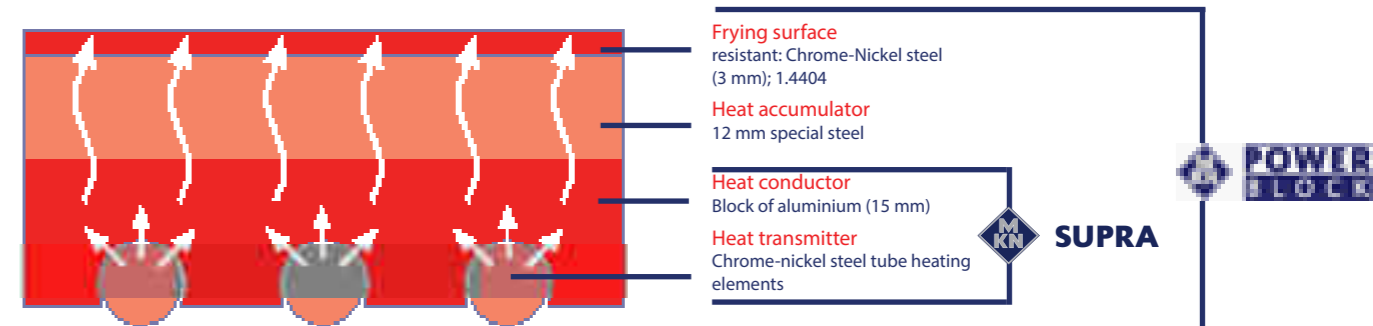
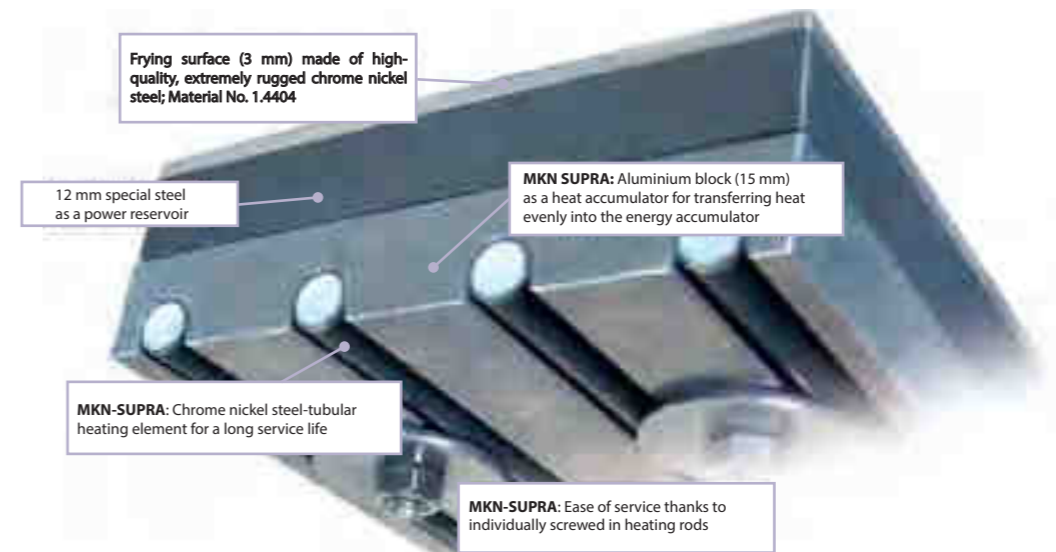
Material: housing made completely of chrome nickel steel (1.4301)/(AISI 304). **Main features:** tightly welded top plate with lateral drain channel for easy cleaning. Upper and substructure with frame or box drawers (optional). From 400 mm length. *Intermediate lengths on request.*

Model	Dimensions, mm	Weight, kg
MKN_10019258	200x700x850	16
MKN_10020158	300x700x850	20
MKN_10018327	400x700x850	33
MKN_10018422	500x700x850	36
MKN_10018326	600x700x850	38
MKN_10018325	800x700x850	45
MKN_10019128	1000x700x850	52
MKN_10019134	1200x700x850	56



The MKN PowerBlock: This innovative special sandwich material including the SUPRA heating system is a strong combination in all MKN electric frying appliances

MKN PowerBlock: resistant, powerful and high-quality!

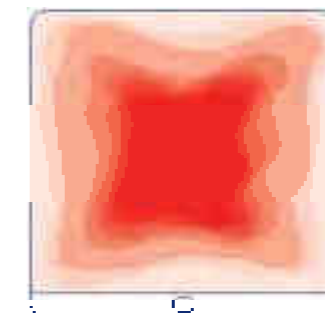


- Robust surface
- High heat accumulator/ large power reserves
- Even heat distribution, even when used a lot
- Fast heat-up times
- Ideal heat transfer
- Extreme ease of service
- Long service life



Temperature distribution

MKN surface heating system as a component of



without MKN SUPRA



with MKN SUPRA



Electrical multifunctional equipment

FLEXICHEF® FlexiChef®

Tender beef goulash in thirty minutes, delicious risotto in 7 minutes (with ReadyXpress®) and then clean the skillet in 2 minutes only?*** Sure! It's no problem for MKN's FlexiChef®. This multi-award winning equipment lets you cook, fry, deep fry or cook at high speed all in one appliance. It optimises the complete cooking process and sustainably increases your efficiency! The FlexiChef® cooks 3 times faster than conventional cooking equipment, even reaching temperatures of up to 275 degrees**. The FlexiChef® is also the only horizontal cooking appliance equipped with an automatic cleaning system which does the complete job for you in 2 minutes only***. Your kitchen can enjoy a real economic boom thanks to FlexiChef®. Multifunctionality, high flexibility, fast operation and intelligent energy management allow you to organise your daily routine in the kitchen more effectively than ever. This means more profit and increased competitiveness! And the new FlexiChef® generation is a perfect example, demonstrating the long year experience, expertise and ingenuity.

Model	Max power, kW	Capacity, L	Dimensions, mm	Skillet pan, mm	Weight, kg*
MKN_FLEXICHEF1/50	14.7	50	1100x850x750	523x543x225	290
MKN_FLEXICHEF2/75	22.4	75	1300x850x750	723x543x225	320
MKN_FLEXICHEF2/100	22.4	100	1300x850x750	723x543x315	330
MKN_FLEXICHEF3/100	34.0	100	1600x850x750	1023x543x225	385
MKN_FLEXICHEF3/150	34.0	150	1600x850x750	1023x543x315	390

Model	Max power, kW	Capacity, L	Dimensions, mm	Skillet pan, mm	Weight, kg*
MKN_FLEXICHEF_T1/1	14.7+14.7	50+50	2200x850x750	523x543x225+ 523x543x225	580
MKN_FLEXICHEF_T1/2	14.7+22.4	50+75	2400x850x750	523x543x225+ 723x543x225	610
MKN_FLEXICHEF_T1/3	14.7+34.0	50+100	2700x850x750	523x543x225+ 1023x543x225	675
MKN_FLEXICHEF_T2/2	22.4+22.4	75+75	2600x850x750	723x543x225+ 723x543x225	640
MKN_FLEXICHEF_T2/3	22.4+34.0	75+100	2900x850x750	723x543x225+ 1023x543x225	705
MKN_FLEXICHEF_T3/3	34.0+34.0	100+100	3200x850x750	1023x543x225+ 1023x543x225	770

Voltage 3 NPE AC 400 V

*with ReadyXpress® & SpaceClean ** compared to conventional MKN equipment ***SpaceClean®, plus set-up time

up to **-90%** water consumption*
up to **-66%** energy consumption**
-100% chemicals***

The FlexiChef® is fun to work with and effectively motivates the team.

Accessories

Model	Overview	
MKN_10026788	Hanging system for GN containers	for 1/50 model
MKN_10026978		for 2/75, 2/100 models
MKN_10026979		for 3/100, 3/150 models
MKN_10026879	Hanging system for baskets (one rack at the back of the pan)	for 1/50 model
MKN_10026878		for 2/75, 2/100 models
MKN_10026276		for 3/100, 3/150 models
MKN_10026842	Basket for frying	for 1/50 model - 2 pcs. needed, for 2/75, 2/100 models - 3 pcs. needed,
MKN_10018515		for 3/100, 3/150 models - 4 pcs. needed
MKN_10026971	Ladle unperforated	
MKN_10026969	Ladle perforated	
MKN_10016161	Pan scraper	
MKN_10011864	Spatula for draining	
MKN_10027048	Straining sieve	for 1/50 model
MKN_10027049		for 2/75 or 3/100 model
MKN_10027050		for 2/100 or 3/150 model
MKN_10031137	Cooking sieve	for 1/50 model
MKN_10031138		for 2/75 or 3/100 model
MKN_10030162		for 2/100 or 3/150 model
MKN_10017019	Shelf	for 1/50 model
MKN_10017018		for 2/75, 2/100 (2 pcs. needed) and 3/100, 3/150 models (3 pcs. needed)
MKN_10012492	Portioning transport trolley for GN containers (without suitable GN container 202266!)	
CARE_PROTECTION®	Care function 'Care & protection': 6 bottles of 250 ml	



***care & protection: New care function**
Hard water – No problem for the FlexiChef®!
The new "care & protection" function including systematic descaling extends the working life of your FlexiChef®. It can be used anywhere without requiring a water softening unit (up to 4.5 mmol/l). And what's even better is that the FlexiChef® itself reminds you about the next descaling process.

Optimizing quality
Flexible container, high quality every day.

Optimizing efficiency
Multifunctional appliances increase efficiency in professional kitchens, allowing chefs to use their expertise for more important tasks.

Optimizing your daily routine
Our technical solution for your staff shortage. Using the FlexiChef® so that the head chef's knowledge is shared.

Optimizing space
All-in-one system combines the functions of numerous appliances - high productivity, small footprint.

Optimizing time
Heat up faster, Cook faster, Clean faster.

Optimizing motivation
Motivate your team by using state-of-the-art technology and the automatic cleaning system SpaceClean®.



FlexiChef



Minimizing your cleaning processes
FlexiChef® cleans the food automatically.

Highly economical
Thermally insulated.

SpaceClean® 3.0
The first and only automatic cleaning system for skillets.

Care & protection
Care function extends the working life of your FlexiChef® and saves water and energy.

Skillet Heat & Protection
Intelligent system to prevent thermal cooking processes.

Connectivity
The FlexiChef® is smart & compatible.



FlexiChef

Thermal Cooking Line MKN OPTIMA 850

Electric ranges with square hot plates



Hot plates with protector 300x300 mm which automatically cut down power level by approx. 50% when not in use. 7 position switch for accurate temperature regulation. Space between hot plates less than 35 mm making moving of heavy cookware much easier. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. *With open cabinet: MKN_2023201, MKN_2023202; with electric oven: MKN_2023203. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories** (for model with oven): 1 Granite enamelled tray 2/1 GN (530x650x40 mm), 1 Chrome nickel steel grid 2/1 GN.

Model	Hot plates	Oven	Power, kW	Dimensions, mm	Weight, kg
MKN_2023201			6.5	400x850x850	58
MKN_2023202			13	800x850x850	95
MKN_2023203			18.4	800x850x850	148

Voltage 3 NPE AC 400 V



Electric ranges with hob

Material: seamless hob 18 mm thick made of heat resistant steel, alternatively chrome plated with antireflection coating (-A models). **Main features:** tightly integrated into the top plate of the range. Highly efficient contact heating elements. Easy to clean hob due to corner radii. Separate thermostatically regulated heating zones – for cooking, simmering and keeping warm. Even heavy cookware can be pushed easily over the whole surface. Different shapes and sizes of pots and pans are no longer a problem. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. *With open cabinet: MKN_2023501(A), MKN_2023502(A); with electric oven: MKN_2023503(A). Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories** (for models with oven): 1 Granite enamelled tray 2/1 GN (530x650x40 mm), 1 Chrome nickel steel grid 2/1 GN.

Model	Hot plates	Oven	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2023501			7.2	320x705	2	400x850x850	67
MKN_2023501A							74
MKN_2023502			16	715x705	4	800x850x850	120
MKN_2023502A							
MKN_2023503			21.4	715x705	4	800x850x850	186
MKN_2023503A							193

Voltage 3 NPE AC 400 V

Optional accessories (for electric ranges with oven)

Model	Overview
MKN_206103	1 Chrome nickel steel oven grid 2/1 GN
MKN_10017317	1 Special roasting and baking tray, granite enamelled 2/1 GN (530x650x40 mm)

Electric ceramic ranges VITRO



Material: seamless and solid ceramic hob, easy to clean, 6 mm thick. **Main features:** separately regulated heating zones. Radiating heating elements with protector 270x270 mm. Energy saving pan size recognition can be switched over to continuous power. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. *With open cabinet: MKN_2023409, MKN_2023405; with electric oven: MKN_2023406. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories** (for model with oven): 1 granite enamelled tray GN2/1 h40 mm, 1 chrome nickel steel grid GN2/1.

Model	Hot plates	Oven	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2023409			8	340x690	2	500x850x850	58
MKN_2023405			16				72
MKN_2023406			21.4	700x690	4	800x850x850	118

Voltage 3 NPE AC 400 V

Electric induction ranges



Material: seamless and solid ceramic hob, easy to clean, 6 mm thick. **Main features:** separately regulated heating zones. Induction generator module ø270 mm (MKN_2023104, MKN_2023105, MKN_2023114 and 280x290 mm for MKN_2023107, MKN_2023108, MKN_2023109, MKN_2023110) with control element, fan. Electronic pan size recognition, already from 12 cm body-diameter. Fast heat transfer, high efficiency. Infinitely variable heating power for each heating zone using a position switch – one control lamp for each heating zone individually aligned for keeping food warm, simmering, frying and heating up fast. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. *With open cabinet: MKN_2023104, MKN_2023105, MKN_2023107, MKN_2023108, MKN_2023109, MKN_2023110; with electric oven: MKN_2023114. Electric oven:* direct upper heat, indirect lower heat controllable by a thermostat, 50-300°C. **Accessories** (for model with oven): 1 granite enamelled tray GN2/1 (530x650x40 mm), 1 chrome nickel steel grid GN2/1.

Model	Hot plates	Oven	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2023104			10	305x690	2	400x850x850	63
MKN_2023105			20	700x690	4	800x850x850	98
MKN_2023107			10				
MKN_2023108			14	340x690	2	500x850x850	63
MKN_2023109			20				
MKN_2023110			28	700x690	4	800x850x850	98
MKN_2023114			25.4	305x690	4	800x850x850	146

Voltage 3 NPE AC 400 V. Optional accessories please see on the next page

Optional accessories (for electric ranges VITRO and induction ranges with oven)

Model	Overview
MKN_206103	1 Chrome nickel steel oven grid 2/1 GN
MKN_10017317	1 Special roasting and baking tray, granite enamelled 2/1 GN (530x650x40 mm)



Electric surface induction island range

Material: seamless and solid ceramic hob, easy to clean, 6 mm thick. **Main features:** induction generator module 325x325 mm with control element, fan. Electronic pan size recognition, already from 12 cm pan bottom diameter. Fast heat transfer, high efficiency. Infinitely variable heating power for a heating zone using a position switch – one control lamp for a heating zone individually aligned for keeping food warm, simmering, frying and heating up fast. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact.

Model	Hot plates	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_2023111	10 kW	10	400x400	1	500x850x850	48

Voltage 3 NPE AC 400 V



Electric range wok induction

Material: seamless and solid ceramic hob ø350 mm, easy to clean, 6 mm thick. **Main features:** induction generator module ø270 mm with control element, fan. Wok pan size recognition. Fast heat transfer, high efficiency. Infinitely variable heating power for a heating zone using a position switch – one control lamp for a heating zone individually aligned for keeping food warm, simmering, frying and heating up fast. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact.

Model	Hot plates	Power, kW	Hob dimensions, mm	Heating zones	Dimensions, mm	Weight, kg
MKN_10010302	ø350 mm	5	350x350	1	500x850x850	48

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_10017353	Stainless steel wok pan



Gas ranges

Material: moulded steel hobs tightly fitted to the substructure. **Main features:** hob depth of 70 mm prevents the burning on of boiled over food. Gas tap in the front panel as standard. Atmospheric burner, ignition burner, thermoelectric safeguard, tap switch. DN 20 (¾") gas connection required. Gas: natural 20; 25 mbar or liquid 30; 37; 50 mbar. With open cabinet: **MKN_2063401, MKN_2063402, MKN_2063405**; with electric oven: **MKN_2063403, MKN_2063406**; with gas oven - **MKN_2063404, MKN_2063407** (indirect heat, 100-320°C). **Electric oven:** direct upper heat, indirect lower heat, 50-300°C, controllable by a thermostat. **Accessories:** 1/2/3 chrome nickel steel sliding grids (370x700 mm) for ranges with 2/4/6 burners; for ranges with oven - 1 granite enamelled tray 2/1 GN (530x650x40 mm) and 1 chrome nickel steel grid 2/1 GN.

Model	Hot plates	Oven	Power, kW	Dimensions, mm	Weight, kg
MKN_2063401	7.0 kW 3.5 kW		10.5	400x850x850	47
MKN_2063402	3.5 kW 7.0 kW 5.6 kW 3.5 kW		19.6	800x850x850	72
MKN_2063405	7.0 kW 3.5 kW 7.0 kW 3.5 kW 5.6 kW 3.5 kW		30.1	1200x850x850	100

Model	Hot plates	Oven	Power, kW	Dimensions, mm	Weight, kg
MKN_2063403	3.5 kW 7.0 kW 5.6 kW 3.5 kW	5.4 kW	19.6+5.4	800x850x850	148
MKN_2063406	7.0 kW 3.5 kW 7.0 kW 3.5 kW 5.6 kW 3.5 kW	535x670x250	30.1+5.4	1200x850x850	180
MKN_2063404	3.5 kW 7.0 kW 5.6 kW 3.5 kW	7.0 kW	19.6+7.0	800x850x850	140
MKN_2063407	7.0 kW 3.5 kW 7.0 kW 3.5 kW 5.6 kW 3.5 kW	555x662x280	30.1+7.0	1200x850x850	185

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_201861	Simmering plate for 1 burner for MKN_2063401, 2063402, 2063405
MKN_206007	Chrome nickel steel grid to cover 1 burner (350x350 mm) for MKN_2063401, 2063402, 2063405
MKN_206103	Chrome nickel steel oven grid 2/1 GN
MKN_10017317	Special roasting and baking tray, granite enamelled 2/1 GN (530x650x40 mm)

Electric deep fat fryers LONDON

Material: pressed steel frying basin seamlessly welded into the top plate with large froth over tray, chrome nickel steel tubular heating elements with a low surface load for longer lasting fat. **Main features:** basin with deeper, cool zone. Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning. Thermostatic or electronic temperature regulation. Safety temperature thermostat for reliable overheating protection. Safe oil drainage from the bottom via slide valve. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. Frying basin 180x400x235 mm deep. **Accessories:** 1 lid, 1 oil clarifying tray, 1 basket "L" (313x160 mm, 115 mm depth) for MKN_2020321 and MKN_2020321B and 2 lids, 2 oil clarifying trays, 2 baskets "L" (313x160 mm, 115 mm depth for MKN_2020325, MKN_2020325A, MKN_2020325B, MKN_2020325C).



Model	Power, kW	Capacity, ltr.	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2020321	6	12.5	1	400x850x850	31
MKN_2020321B	10				
MKN_2020325	12	2x12.5	2	600x850x850	59
MKN_2020325B	20				

Voltage 3 NPE AC 400 V

Models with frying basket lifting mechanism with timer

Model	Power, kW	Capacity, ltr.	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2020325A	12	2x12.5	2	600x850x850	59
MKN_2020325C	20				

Voltage 3 NPE AC 400 V

*Oil melting cycle is available on request.

Optional accessories

Model	Overview
MKN_813001	Oil receptacle 15 L for MKN_2020321 and MKN_2020321B
MKN_813006	Oil receptacle 30 L for MKN_2020325, MKN_2020325A, MKN_2020325B, MKN_2020325C
MKN_10027928	Splash guard for MKN_2020321 and MKN_2020321B
MKN_10027929	Splash guard for MKN_2020325, MKN_2020325A, MKN_2020325B, MKN_2020325C
MKN_815296	Oil filtering system for MKN_2120325, MKN_2120325A, MKN_2120325B, MKN_2120325C

Electric deep fat fryers PARIS

Material: pressed steel frying basin seamlessly welded into the top plate with large froth over tray, chrome nickel steel tubular heating elements with a low surface load for longer lasting fat. **Main features:** basin with deeper, cool zone. Heating elements can be raised completely out of the frying basin, with holding bracket and automatic cut off, incl. for easy cleaning. Thermostatic or electronic temperature regulation. Safety temperature thermostat for reliable overheating protection. Safe oil drainage from the bottom via slide valve. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. Frying basin 400x400x235 mm deep. **Accessories:** 1 lid, 1 oil clarifying tray, 1 basket "P" (380x352 mm, 100 mm depth), 2 baskets "L" (313x160 mm, 115 mm depth).

Model	Power, kW	Capacity, L	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2020330	10	30	2	600x850x850	59
MKN_2020330B	20				

Voltage 3 NPE AC 400 V

Models with frying basket lifting mechanism with timer

Model	Power, kW	Capacity, L	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2020330A	10	30	2	600x850x850	59
MKN_2020330C	20				

Voltage 3 NPE AC 400 V

*Oil melting cycle is available on request.

Optional accessories

Model	Overview
MKN_813006	Oil receptacle 30 litres
MKN_815301	Oil filtering system
MKN_10027929	Splash guard

Gas deep fat fryer PRAG

Low fat consumption due to indirect heating – highly efficient flue gas heating protects both oil and materials. Deeper cooler fat zones to collect sinking particles. Thermostatic regulation and safety temperature thermostat. Frying basin 400x395 mm, 165 mm deep. DN 15 (1/2") gas connection required. Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition, remote thermometer. Gas: natural 20; 25 mbar or liquid gas 30; 37; 50 mbar. **Accessories:** 1 lid, 1 oil clarifying insert, 1 basket "B" (352x380 mm, 100 mm), 2 baskets "L" (313x160 mm, 115 mm depth).

Model	Power, kW	Capacity, L	Capacity, baskets	Dimensions, mm	Weight, kg
MKN_2060301	16	28	2	600x850x850	85

Optional accessories

Model	Overview
MKN_813001	Oil receptacle 15 L

Electric griddle plates SUPRA

Material: griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316), frying surface made from a smoothly polished special sandwich material MKN PowerBlock (in **MKN_2021126A** and **MKN_2021130A**, **MKN_2021134A**). **Main features:** frying surfaces are tightly welded ensuring maximum hygiene. Supra contact heating elements for optimal heat distribution and short heating up times. Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food. Two separate heating zones with thermostatic temperature regulation (1 in **MKN_2021134A**). Fat collecting container approx. 4 litres. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact.

Model	Frying surface	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_2021134A	Smooth	5.4	300x540	400x850x850	59
MKN_2021126		7.2	500x540	600x850x850	77
MKN_2021130	Smooth	10.8	705x545	800x850x850	102
MKN_2021127	Half ribbed	7.2	500x540	600x850x850	77
MKN_2021131	Half ribbed	10.8	705x545	800x850x850	102

Model	Frying surface	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_2021127A	Chrome nickel steel half ribbed	7.2	500x540	600x850x850	77
MKN_2021131A	Chrome nickel steel half ribbed	10.8	705x545	800x850x850	102
MKN_2021139A	Chrome nickel steel ribbed	7.2	500x540	600x850x850	77
MKN_2021141A	Chrome nickel steel ribbed	10.8	705x545	800x850x850	102
MKN_2021126A	Smooth	7.2	500x540	600x850x850	77
MKN_2021130A		10.8	705x545	800x850x850	102

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_945650	Splash guard for MKN_2021134A, 5.4 kW
MKN_945525	Splash guard for 7.2 kW models
MKN_204534	Fat drain plug
MKN_945530	Splash guard for 10,8 kW models
MKN_10018076	Griddle plate scraper for smooth and ribbed griddle plates

Gas griddle plates

Material: frying plate made of heat resistant special steel. **Main features:** plate lowered and seamlessly welded into the top plate, with easy to clean corner radii. Thermostatic temperature regulation. Fat collecting container approx. 4 litres. Atmospheric burner, ignition burner, thermoelectric safeguard, thermostat, piezoelectric ignition. Gas: natural 20; 25 mbar or liquid 30; 37; 50 mbar. DN 15 (1/2") gas connection required.

Model	Frying surface	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_2061101	Smooth	7	420x545	600x850x850	78
MKN_2061102	Half ribbed				

Optional accessories

Model	Overview
MKN_10017094	Splash guard
MKN_10018076	Griddle plate scraper for smooth and ribbed griddle plates

Electric griddle pans SUPRA

Material: griddle pans with frying pan made completely of chrome nickel steel 1.4404 (AISI 316). **Main features:** multifunctional unit for frying, cooking and stewing. Frying surfaces are tightly welded ensuring maximum hygiene. Supra contact heating elements for optimal heat distribution and short heating up times. Greater heating capacity ensures even heat distribution and minimal temperature fluctuation when loading with cold food. Two separate heating zones with thermostatic temperature regulation (1 in **MKN_10013254**). IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. **Accessories:** plug (for **MKN_2022507**, **MKN_2022509**).

Model	Power, kW	Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_10013254	5.4	15	300x540x100	400x850x850	59
MKN_2022507	7.2	26	500x540x100	600x850x850	82
MKN_2022509	10.8	37	705x545x100	800x850x850	105

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_845671	Emptying system including GN1/1 container and splash guard, without door for MKN_2022507
MKN_10013258	Emptying system including GN1/1 container and splash guard, without door for MKN_2022509
MKN_845531	Emptying system including GN1/1 container and splash guard, without door for MKN_10013254

Electric (quick) boiling kettles



Material: inner kettle made completely of extremely corrosion-resistant chrome nickel steel (1.4404) (AISI 316). **Main features:** double jacketed kettle with separate, integrated and maintenance-free VAPRO steam generator for short heating up times and low energy and water consumption as well as highly efficient. Short heating up times with VAPRO pressure steam system. 3 cooking programmes as standard (light simmering, medium boiling and strong boiling). Heat up time 33/41/43 min correspondingly (according to DIN 18855). EcoControl electronic temperature regulation and membrane keypad (in **MKN_10018800**, **MKN_10018801**, **MKN_10018805**). Thermostatic or electronic temperature regulation. Automatic process water monitoring and feed – is constantly ready for use. Double-walled hinged lid and mixer tap as standard. Emptying via safety drain cock at the front. Thermostat, safety temperature thermostat, IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. **Accessories:** extra large drain cock 2" made of chrome nickel steel, 1 drain filter, mixer tap with outlet R $\frac{3}{4}$ " (DN 20).

Model	Power, kW	Nom. cap./fill. quant., L	Capacity, GN	Inner kettle, mm	Dimensions, mm	Weight, kg
MKN_10018798	20.8	140/130	2x1/1 h200 mm	500x540x535	800x850x850	138
MKN_10018800						
MKN_10018799	25.8	195/180	4x1/1 h200 mm	700x540x535	1000x850x850	178
MKN_10018801						
MKN_10018803	35.8	285/260	6x1/1 h200 mm	1020x540x535	1400x850x850	220
MKN_10018805						

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_10016842	Automatic lifting device for e.g. 6x 1/1 GN - 65 mm deep for MKN_10018798, MKN_10018800
MKN_10016843	Automatic lifting device for e.g. 12x 1/1 GN - 65 mm deep for MKN_10018799, MKN_10018801
MKN_10016844	Automatic lifting device for e.g. 18x 1/1 GN - 65 mm deep for MKN_10018803, MKN_10018805
MKN_814295	Perforated shelf insert (2 pcs. are required for MKN_10018799, MKN_10018801, 3 pcs. for MKN_10018803, MKN_10018805)
MKN_895014	Measuring rod for MKN_10018798, MKN_10018800
MKN_895019	Measuring rod for MKN_10018799, MKN_10018801
MKN_895024	Measuring rod for MKN_10018803, MKN_10018805
MKN_202020	Cooking insert, 1/1 GN, perforated, 190 mm deep (2 pcs. are required for MKN_10018798, MKN_10018800, 4 pcs. for MKN_10018799, MKN_10018801, 6 pcs. for MKN_10018803, MKN_10018805)



Electric bainmaries

Material: moulded steel basin with large corner radii – seamlessly and tightly welded into the top plate. **Main features:** thermostatic temperature regulation – indirect heating ensures easy cleaning. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact.

Model	Power, kW	Basin dimensions, mm	Capacity, GN*	Dimensions, mm	Weight, kg
MKN_2020505	1.5	305x510	1x1/1 h200 mm	400x850x850	37
MKN_2020501	3	603x510	2x1/1 h200 mm	800x850x850	52

Voltage 1 NPE AC 230 V

*Containers are not included!

Optional accessories

Model	Overview
MKN_815406	Rotatable water inlet tap R $\frac{1}{2}$ ", flow rate approx. 20 l/min.
MKN_10016677	Shelf insert (2 pcs. are required for MKN_2020501)



Electric infra chip scuttle

Material: ceramic heating elements for keeping fried food hot. **Main features:** moulded basin with large corner radii which are easy to clean. Seamlessly and tightly welded into the top plate. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. **Accessories:** removable 1 GN container 1/1-200 mm deep, 1 perforated shelf insert for large capacities and dry heat.

Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
MKN_2020601	1	1/1 h200 mm	400x850x850	48

Voltage 1 NPE AC 230 V

Optional accessories

Model	Overview
MKN_10017300	Scoop for french fries

Electric pasta cooker



Material: welded-in basin made completely of corrosion-resistant chrome nickel steel (1.4404) (AISI 316). **Main features:** SUPRA heating system ensures short heating up times and a longer service life of the heating elements. Variable power adjustment and thermostatic temperature regulation. Very easy to clean because of indirect heating. Drain ball valve R 1 $\frac{1}{2}$ ", swivelling water inlet tap. IPX5. Equipped as standard with interface for connection to an energy optimisation system according to DIN 18875 and potential free contact. **Accessories:** 1 perforated shelf, 1 standpipe with starch collection plate and perforated cover, 4 baskets made of chrome nickel steel, two on the left and two on the right side, 1 Water inlet tap R $\frac{1}{2}$ " behind the basin.

Model	Power, kW	Basin dimensions, mm	Dimensions, mm	Weight, kg
MKN_2020402	7.2	305x510x210	400x850x850	55

Voltage 3 NPE AC 400 V

Optional accessories

Model	Overview
MKN_10016886	Supplementary set for using 6 pasta baskets, consisting of: perforated plug and 2 pasta baskets made of chrome nickel steel

Electric chargrill

Infrared heating elements ensure "clean" grilling. Radiation heating elements can be raised out for easier cleaning. Fat collecting tray can be filled with water, incl. for easy cleaning. Pan bottom with drain outlet leading into the substructure – drain valve leads vertically downwards. With two separately controllable heating zones. IPX5. Optionally equipped with interface for connection to an energy optimisation system according to DIN 18875. Optionally equipped with potential free contact. **Accessories:** 2 cast iron grates.



Model	Power, kW	Grill surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_10010091	7	380x470	600x850x850	50

Voltage 3 NPE AC 400 V

Gas lava stone grills ARGENTINA

Especially for grilling steaks etc. Special cooking method over lava stones. Atmospheric burner, ignition burner, thermoelectric safeguard, piezoelectric ignition, gas tap (for each zone). Gas: natural 20; 25 mbar or liquid 30; 37; 50 mbar. With two separately controllable heating zones in **MKN_10018661**. DN 15 (1/2") gas connection required. **Accessories:** cast iron grate (2 pcs. for MKN_10018661), lava stones.



Model	Power, kW	Grill surface dimensions, mm	Dimensions, mm	Weight, kg
MKN_10018737	10	320x510	600x850x850	90
MKN_10018661	20	2 x 320x510	850x850x850	112

Optional accessories

Model	Overview
MKN_062003	Grill grid (2 are required for MKN_10018661)

Work tables

Material: housing made completely of chrome nickel steel (1.4301)/(AISI 304). **Main features:** tightly welded top plate with lateral drain channel for easy cleaning. Upper and substructure with frame or box drawers (optional). From 400 mm length. *Intermediate lengths on request.*

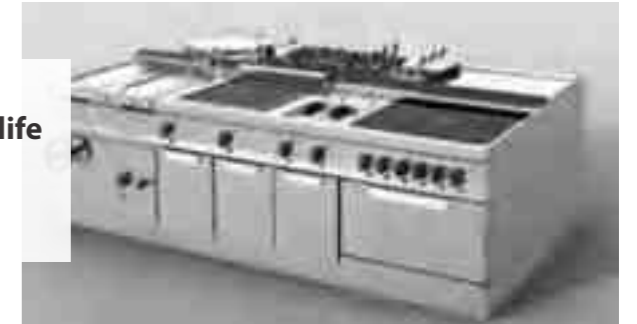


Model	Dimensions, mm	Weight, kg
MKN_10019229	200x850x850	24
MKN_10020147	300x850x850	30
MKN_10018324	400x850x850	37
MKN_10018421	500x850x850	40
MKN_10018323	600x850x850	42
MKN_10018322	800x850x850	49
MKN_10019080	1000x850x850	54
MKN_10019121	1200x850x850	55



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Optional accessories for OPTIMA 700/850

Model	Overview
MKN_945021	Special connection profile, for lateral connection of 2 Optima 700 appliances (1)
MKN_945001	Special connection profile, for lateral connection of 2 Optima 850 appliances (1)
MKN_945055	Terminal strip, for block installation for tight fitting over the rear edge of the appliance, rm. (2)
MKN_975150	Wall profile, for rear wall connection, running z. profile dowelled to rear wall, h75 mm, rm. (3)
MKN_845211	Covering strip, for lateral connection in block installation, 1 x per front, 35 mm wide, and incl. angle mountings (4)
MKN_845021	Upright tap R $\frac{3}{4}$ " (DN 20), emptying 400 mm, outlet height 500 mm
MKN_845026	Mixing tap R $\frac{3}{4}$ " (DN 20), emptying 250 mm, outlet height 230 mm
MKN_845027	Mixing tap R $\frac{3}{4}$ " (DN 20), emptying 400 mm, outlet height 230 mm (for tilting appliances with side frames)
MKN_845028	Mixing tap R $\frac{3}{4}$ " (DN 20), emptying 500 mm, outlet height 230 mm
MKN_845031	Wing door(s) for appliance width 400 mm, with fitting and magnet, 1 pc. (13)
MKN_845866	Wing door(s) for appliance width 500 mm, with fitting and magnet, 1 pc. (13)
MKN_845036	Wing door(s) for appliance width 600 mm, with fitting and magnet, 1 pc. (13)
MKN_845041	Wing door(s) for appliance width 800 mm, with fitting and magnet, 2 pcs. (13)
MKN_845051	Wing door(s) for appliance width 1200 mm, with fitting and magnet, 2 pcs. (13)



MKN OPTIMA 850



Gas cookers

Material: stainless steel AISI 304 worktop and front panels. Cast iron ø90, 120 mm burners, guaranteed for life, activated by a valve cock and sealed to the deep drawn worktop in AISI 304 steel. **Main features:** equipped with safety thermocouple and burner pilot flame protected by a brass cap designed for easy cleaning and maintenance. Adjustable feet (models **-MPW** with cabinet).

Model	Hotplates	Power		Dimensions, mm	Weight, kg
		kW	kcal/h		
G6F2BPW		9.5	8168	300x600x290	13
G6F2MPW				300x600x900	21
G6F4BPW		19	16336	600x600x290	24
G6F4MPW				600x600x900	34
G6F6BPW		28.5	24505	900x600x290	35
G6F6MPW				900x600x900	47

Optional accessories (please see a full list on page 48)*

Model	Overview
1P300DX	1 right-handed door x 300 mm for G6F2MPW
1P300SX	1 left-handed door x 300 mm for G6F2MPW
1P600DX	1 right-handed door x 600 mm for G6F4MPW
1P600SX	1 left-handed door x 600 mm for G6F4MPW
2P450	2 doors x 450 mm for G6F6MPW

Gas cookers with oven

Material: worktop in AISI 304 stainless steel. Cast iron ø90, 120 mm burners, guaranteed for life, activated by a valve cock and attached by waterproof seal to the deep drawn worktop in AISI 304 steel. Stainless steel (static gas models **-FG1** and electric convection models **-FE1**) oven with 3 levels of rack guides for 1/1 GN shelves/trays. Stainless steel outer and inner door. 20/10 stainless steel heat-resistant door handle. **Main features:** models equipped with safety thermocouple and burner pilot flame protected by a brass cap designed for easy cleaning and maintenance. Models **-FE1**: power indicator and temperature light. Adjustable feet. **Accessories:** 1 anti-tilt oven shelf.

Gas oven

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G6F4PW+FG1		GN 1/1 3x530x325 mm	22.5	19346	600x600x900	66
G6F6PW+FG1					900x600x900	78

Electric oven

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G6F4PW+FE1		GN 1/1 3x530x325 mm	19+3	16336	600x600x900	60



600 Line

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G6F6PW+FE1		GN 1/1 3x530x325 mm	28.5+3	24505	900x600x900	78

Voltage V 220-240 ~

Optional accessories (please see a full list on page 48)*

Model	Overview
1P300DX	1 right-handed door x 300 mm for G6F6PW+FG1; G6F6PW+FE1
1P300SX	1 left-handed door x 300 mm for G6F6PW+FG1; G6F6PW+FE1

Electric cookers with round hotplates

Material: stainless steel AISI 304 worktop and front panels. One piece pressed waterproof worktop. Cast iron ø180 mm plates with safety thermostat and 6-position selector that activates 6 different concentric power zones. Models **-FE1**: stainless steel electric convection oven with 3 levels of rack guides for 1/1 GN shelves/trays; stainless steel outer and inner door; 20/10 stainless steel heat-resistant door handle. **Main features:** power lights. Models **-FE1**: power indicator and temperature light. Adjustable feet (models **-M** with cabinet). **Accessories:** 1 anti-tilt oven shelf (for models **-FE1**).

Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E6P2B			4	300x600x290	13
E6P2M				300x600x900	21
E6P4B			8	600x600x290	24
E6P4M				600x600x900	34
E6P4+FE1		GN1/1 3x530x325 mm	11	600x600x900	66
E6P6+FE1				900x600x900	79

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 48)*

Model	Overview
V3/A-6	Volt 220 - 240 3~ for E6P2B, E6P2M
V3/B-6	Volt 220 - 240 3~ for E6P4B, E6P4M; E6P4 +FE1
V3/C-6	Volt 220 - 240 3~ for E6P6 +FE1
1P300DX	1 right-handed door x 300 mm for E6P2M; E6P6 +FE1
1P300SX	1 left-handed door x 300 mm for E6P2M; E6P6 +FE1
1P600DX	1 right-handed door x 600 mm for E6P4M
1P600SX	1 left-handed door x 600 mm for E6P4M

Gas griddles

Material: worktop in AISI 304 stainless steel. Brushed steel smooth/ ribbed/ half ribbed/ hard chromium plate with splash guard. **Main features:** tubular burners with self-stabilised flame of a large surface area for a greater uniformity of heat distribution. Regulation of the supplied power by a continuous operation tap (for chrome plated models **-CR** by tap with thermostat). Pilot flame and safety thermocouple valve. Piezoelectric ignition button with silicone protection. Temperature over 300°C (for chrome plated models **-CR** maximum controlled temperature within 280°C, for which there's also a low level of heat irradiation to guarantee higher comfort to the operator and which are suitable for preparing delicate recipes). Slightly inclined cooking surface with a largely sized drain hole and a line to the drain pan.

Model	Frying surface	Power		Frying surface dimensions, mm	Dimensions, mm	Weight, kg
		kW	kcal/h			
G6FL3B		4	3439	296x430	300x600x290	24
G6FR3B						





600 Line

Model	Frying surface	Power		Frying surface dimensions, mm	Dimensions, mm	Weight, kg
		kW	kcal/h			
G6FL6B		8	6878	596x430	600x600x290	43
G6FR6B						
G6FM6B						
G6FL3B/CR		4	3439	296x430	300x600x290	24
G6FL6B/CR		8	6878	596x430	600x600x290	43

Electric griddles



Material: worktop in AISI 304 stainless steel. Brushed steel smooth/ ribbed/ half ribbed/ hard chromium plate with splash guard. Incoloy heating elements beneath the cooking plate. **Main features:** thermostatic control and safety thermostat with manual restart. Temperature regulation from 50°C to 270°C (for chrome plated models -CR there's also a low level of heat irradiation to guarantee higher comfort to the operator and which are suitable for preparing delicate recipes). Power indicator and temperature light. For models -2 two zones with separate controls for an independent and perfect regulation of temperature. Slightly inclined cooking surface with a large size drain hole and a line to the drain pan.

Model	Frying surface	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
E6FR3BP					
E6FL6BP-2		8	596x430	600x600x290	43
E6FR6BP-2					
E6FM6BP-2					
E6FL3BP/CR		4	296x430	300x600x290	32
E6FL6BP-2/CR		8	596x430	600x600x290	

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 48)*

Model	Overview
V3/A-6	Volt 220 - 240 3~ for 4 kW models
V3/B-6	Volt 220 - 240 3~ for 8 kW models

Gas lava chargrill



Material: worktop in AISI 304 stainless steel. Stainless steel chargrill. Stainless steel standard V rod cooking grid suitable for cooking meat. Waterproof large steel drawer for the collection of ash and fat. **Main features:** regulation of the supplied power by a continuous operation tap. Pilot flame and safety thermocouple valve. Piezo ignition button with silicone protection. All components can be removed easily to facilitate maintenance and cleaning. **Accessories:** lava rock; stainless steel grill with "V" profile.

Model	Power		Frying surface dimensions, mm	Dimensions, mm	Weight, kg
	kW	kcal/h			
G6PL60B	8	6878	520x420	600x600x290	39

Electric pasta cookers



Material: worktop in AISI 304 stainless steel. Pressed basin with large rounded edges completely made in AISI 316 stainless steel. **Main features:** water circulation guaranteed by a drilled bottom that ensures the baskets kept away from the basin base and protects the heating elements positioned in the basin. **E6CP3B:** spherical draining tap with front bayonet connection controlled by a heat-proof handle; **E6CP6B:** spherical draining tap with front bayonet connection. **Accessories:** 3 baskets dimensioned 145x290x160 mm (for **E6CP6B**).

Model	Power, kW	Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
E6CP6B	8.25	25	350x500xh220	600x600x290	27

Voltage 220-240 V~ for E6CP3B; 380-415 V3N~ for E6CP6B

Optional accessories (please see a full list on page 48)*

Model	Overview
V3/B-6	Volt 220 - 240~ for E6CP6B
22617900	1 basket for E6CP3B
36615600	Kit 2 twin-baskets for E6CP3B
36808200	Lid cover for basket for E6CP3B



600 Line

Model	Overview
6ECS1/2	Basket 1/2 (100x292xh158 mm) for E6CP3B

Gas fryers

Material: basin bottom made in AISI 304 stainless steel. Rounded basin (2 independent basins in **GL8+8B**) with a wide cold zone to collect food residues. Stainless steel burners with an oval honeycomb section. **Main features:** the frying system maintains the organoleptic characteristics of the oil, which allows for a healthier production and, furthermore, limits the required oil changes, giving further savings. Thermocouple safety valve and safety thermostat and protected pilot flame. 8 position temperature regulations from 110 to 190°C. Average frying time: 5 minutes. Pre-heating time: 15 minutes (from 20°C to 190°C). Piezo ignition button with silicone protection. **Accessories:** tray protection screen.



Model	Power		Capacity, L	Frying surface dimensions, mm	Maximum output per hour, kg	Dimensions, mm	Weight, kg
	kW	kcal/h					
GL8B	6.6	5674	8	230x286xh220	9.6	300x600x290	19
GL8+8B	13.2	11349	8+8	230x286x220 (x2)	19.2	600x600x290	36

Optional accessories (please see a full list on page 48)*

Model	Overview
C2/8	2 twin-baskets
C4/8	4 twin-baskets for GL8+8B
GPL_33501800	1 half-basket 95x255xh100 mm
33614300	1 basket 200x255xh100 mm

Electric fryers

Material: basin bottom (and front panels in **E6F10-3** models) made of AISI 304 stainless steel. Pressed and rounded basin (two basins with independent controls in **E6F10-6** models) equipped with long-lasting special rotating heating elements made in Incoloy stainless steel; they can reach the operational temperature in a very short time, increasing oil savings up to 60%. **Main features:** the frying system maintains the organoleptic characteristics of the oil, which allows for a healthier production and, furthermore, limits the required oil changes giving further savings. System to rotate the heating elements to make clearing operation easier. Control of set temperature up to 190°C by thermostat and safety thermostat with manual restart. Average frying time is 5 minutes. Pre-heating time is 6 minutes (from 20°C to 190°C). **Accessories:** tray protection screen.



Model	Power, kW	Capacity, L	Frying surface dimensions, mm	Maximum output per hour, kg	Dimensions, mm	Weight, kg
E6F10-3B	6	10	225x340xh200	25	300x600x290	16
E6F10-3BS	9			30		
E6F10-6B	12	10+10	225x340xh200 (x2)	50	600x600x290	28
E6F10-6BS	18			60		

Voltage 380-415 V3~

Optional accessories (please see a full list on page 48)*

Model	Overview
C2/8-10	Model with 2 twin-baskets
C4/8-10	Model with 4 twin-baskets for E6F10-6B, E6F10-6BS
V3/A-6	Volt 220 - 240 3~ for E6F10-3B
V3/B-6	Volt 220 - 240 3~ for E6F10-6B
33501600	1 half-basket, 95x275xh110 mm
31616000	1 basket, 205x255xh110 mm

Electric bain maries

Material: worktop in AISI 304 stainless steel. Silicone heating elements on the outside of the tank. Large AISI 304 stainless steel basin to facilitate cleaning operations. **Main features:** electronic regulation of power. Several combinations are possible, thanks to 6 GastroNorm size pans. Front drain cock with safety system to avoid accidental opening. Power lights.



Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
E6BM3B	0.8	3/4	300x600x290	10
E6BM6B	1.2	1+1/2	600x600x290	19

Voltage V 220-240 ~

Electric food warmer

Material: worktop in AISI 304 stainless steel. GN stainless steel collection tray and upper and lower heating system for perfect product preservation, which is ready to be served. High thermal efficiency ceramic lamp and heating element underneath the tray. **Main features:** equipped with inclined sliding board and drain for fats and power switch.



Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
E6SP6B	1.1	GN 1/1	600x600x290	21

Voltage V 220-240 ~



Neutral unit

Material: worktop in AISI 304 stainless steel. **Main features:** single or double models, freestanding, easy to use and clean.

Model	Dimensions, mm	Weight, kg
N6-3B	300x600x290	10

Supports

Material: 3-sided closed stainless steel supports.

Model	Dimensions, mm	Weight, kg
SG30	300x550x600	10
SG60	600x550x600	15
SG90	900x550x600	22

Optional accessories (please see a full list below)*







Model	Overview
1P300DX	1 right-handed door x 300 mm for SG30
1P300SX	1 left-handed door x 300 mm for SG30
1P600DX	1 right-handed door x 600 mm for SG60
1P600SX	1 left-handed door x 600 mm for SG60
2P450	2 doors x 450 mm for SG90

Optional accessories for Series 600

Model	Overview
GRCGRIG	Oven's grid 830x400 mm for cookers
GRC1/1GN	Oven's grid 1/1 GN 530x325 mm for cookers
CG60	Joint cover for modular systems
CG6F	Joint cover for fry-top
KRF-6	4 wheels (2 turning with brake + 2 fixed)
TPTO-6	Oval teflon stopper for fry tops
SPL-6	Smooth scraper for fry tops
SPR-6	Grooved scraper for fry tops
CPL-6	Bag lava stones for gas lava char grills
MP	Pressure-gauge for gas appliances
REGGPL	LPG pressure regulator for gas appliances

Gas cookers

Material: AISI 304 stainless steel worktop and front panels. Lifetime guaranteed cast iron ø90, 120 mm burners; activated by a valve tap and watertight, fixed to the AISI steel board by deep pressings. **Main features:** safety thermocouple; equipped with burner pilot flame protected by a brass covering for an easy cleaning and maintenance. Adjustable feet (models -MPW with cabinet).

Model	Hotplates	Power		Dimensions, mm	Weight, kg
		kW	kcal/h		
G7F2BPW	 6 kW	9.5	8168	400x714x290	21
G7F2MPW	 3.5 kW			400x714x900	30
G7F4BPW	 6 kW	21.5	18486	800x714x290	35
G7F4MPW	 3.5 kW			800x714x900	52
G7F6BPW	 6 kW	33.5	28804	1200x714x290	49
G7F6MPW	 3.5 kW			1200x714x900	90




Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for G7F2MPW
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for G7F2MPW
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for G7F4MPW
2P600-7	2 doors of AISI 304, 20/10 x 600 mm for G7F6MPW

Gas cookers with oven

Material: AISI 304 stainless steel worktop and front panels. Lifetime guaranteed cast iron ø90, 120 mm burners; activated by a valve tap and watertight, fixed to the AISI steel board by deep pressings. Pressed door and counter door of AISI 304 stainless steel. High resistance door handle made of AISI 304 steel of 20/10 thickness. Gas static oven -FG equipped with pilot flame and electric static oven -FE made completely of stainless steel. with 4 levels for 2/1 GN grids/pans. **Main features:** safety thermocouple; equipped with burner pilot flame protected by a brass covering for an easy cleaning and maintenance. -FG oven burner with self-stabilised flame and adjustable thermostat from 160°C to 280°C; piezoelectric ignition of the oven; pressed front door without seal for better insulation and easier cleaning. -FE oven grill with salamander function on the upper side and a thermostat for correct temperature regulation from 50°C to 270°C; pilot light and temperature indicator light. Adjustable feet. **Accessories:** 1 anti-tilt oven shelf.

Gas oven

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G7F4PW+FG	 6 kW	 GN2/1 4 x530x650 mm	29.3	25193	800x714x900	80
G7F6PW+FG	 3.5 kW				1200x714x900	112

Electric oven

G7F4PW+FE	 6 kW	 GN2/1 4x530x650 mm	21.5+7.5	18486	800x714x900	80
	 3.5 kW					

600 Line

700 Line



700 Line

G7F6PW+FE					GN2/1 4x530x650 mm	33.5+7.5	28804	1200x714x900	112

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for G7F6PW+FG, G7F6PW+FE
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for G7F6PW+FG, G7F6PW+FE
V3/B-7	Volts 220 - 240 3~ for G7F4PW+FE, G7F6PW+FE
2TL-7	2 working thermostats for G7F4PW+FE, G7F6PW+FE



Gas solid tops

Material: worktop and front panels made of AISI 304 stainless steel. Solid steel gas top (large sized thick cast iron plate in **G7TP-**) of high resistance and heat distribution in differentiated thermal areas: maximum temperature at the centre, decreasing towards the edges. **G7TP-**: life-guaranteed nickel-plated cast iron high power ø80, 110 mm burners with single or double crown activated by a valve tap with safety thermocouple and pilot light; cast iron grills; the stainless steel burner trays and burner body are completely removable to enable maintenance and cleaning to be carried out easily and efficiently. **-FG** gas static oven equipped with pilot flame made completely of Stainless steel with 4 levels for 2/1 GN grids/pans; pressed door and counter door of AISI 304 stainless steel; high resistance door handle made of AISI 304 steel of 20/10 thickness. **Main features:** 7 kW (5 kW in **G7TP-**) central burner with optimised combustion activated by a valve tap with thermocouple safety valve and protected pilot flame. Piezoelectric ignition with silicone protection (and a combustion chamber coated in vermiculite, a high performance insulation material in **G7TP-**). **Oven FG:** oven burner with self-stabilised flame and adjustable thermostat from 160°C to 280°C. Pressed front door without seal for better insulation and easier cleaning; piezoelectric ignition of the oven. Adjustable feet. **Accessories:** 1 anti-tilt oven shelf.

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G7T4P2FM	 		17.5	15047	800x714x900	85
G7T4P4FM	 	 	28	24075	1200x714x900	110
G7TPM			10	8598	800x714x900	88
G7T4P4F+FG	 	 	35.8	30782	1200x714x900	146
G7TP+FG			17.8	15305	800x714x900	129

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for G7T4P4F+FG
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for G7T4P4F+FG
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for G7T4P2FM, G7TPM
2P600-7	2 doors of AISI 304, 20/10 x 600 mm for G7T4P4FM



700 Line

Electric cookers with round hotplates

Material: worktop and front panels of AISI 304 stainless steel. Pressed top in a unique watertight piece. Cast iron ø220 mm plates with safety thermostat and 6-position selector that activates 6 different concentric power zones. Models **-FE:** electric static oven completely made of Stainless steel with 4 levels for grids/pans; pressed door and counter door made of AISI 304 steel; high resistance door handle of AISI 304 steel of 20/10 thickness. **Main features:** voltage light and power light. Models **-FE:** grill with salamander function on the upper side and a thermostat for the correct regulation of temperature from 50°C to 270°C; pilot light and temperature indicator light. Adjustable feet (models **-M** with cabinet). **Accessories:** 1 anti-tilting oven shelf (for models **-FE**).



Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E7P2B			5.2	400x714x290	24
E7P2M				400x714x900	37
E7P4B			10.4	800x714x290	41
E7P4M				800x714x900	59
E7P6B			15.6	1200x714x290	58
E7P6M				1200x714x900	83
E7P4+FE			17.9	800x714x900	100
E7P6+FE				1200x714x900	129

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
V3/A-7	Volts 220 - 240 3~ for E7P2B, E7P2M
V3/B-7	Volts 220 - 240 3~ for E7P4B, E7P6B, E7P4M, E7P6M
V3/C-7	Volts 220 - 240 3~ for E7P4+FE
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for E7P2M; E7P6+FE
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for E7P2M; E7P6+FE
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for E7P4M
2P600-7	2 doors of AISI 304, 20/10 x 600 mm for E7P6M
2TL	2 working thermostats for E7P4+FE, E7P6+FE

Electric cookers with square hotplates

Material: worktop and front panels of AISI 304 stainless steel. Pressed top in a unique watertight piece. Cast iron ø220 mm plates with safety thermostat and 6-position selector that activates 6 different concentric power zones. **E7PQ4+FE:** electric static oven completely made of Stainless steel with 4 levels for grids/pans; pressed door and counter door made of AISI 304 steel; high resistance door handle of AISI 304 steel of 20/10 thickness. **Main features:** voltage light and power light. **E7PQ4+FE:** grill with salamander function on the upper side and a thermostat for the correct regulation of temperature from 50°C to 270°C; pilot light and temperature indicator light. Adjustable feet (models **-M, -FE** with cabinet). **Accessories:** 1 anti-tilting oven shelf (for **E7PQ4+FE**).



Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E7PQ2B			5.2	400x714x290	28
E7PQ2M				400x714x900	41
E7PQ4B			10.4	800x714x290	49
E7PQ4M				800x714x900	67
E7PQ6M			15.6	1200x714x900	95
E7PQ4+FE			17.9	800x714x900	106

Voltage 380-415 V3~

Optional accessories please see on the next page





700 Line

Optional accessories (please see a full list on page 59)*

Model	Overview
V3/A-7	Volts 220 - 240 3~ for E7PQ2B, E7PQ2M
V3/B-7	Volts 220 - 240 3~ for E7PQ4B, E7PQ4M, E7PQ6M
V3/C-7	Volts 220 - 240 3~ for E7PQ4+FE
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for E7PQ2M
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for E7PQ2M
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for E7PQ4M
2P600-7	2 doors of AISI 304, 20/10 x 600 mm for E7PQ6M
2TL-7	2 working thermostats for E7PQ4+FE
PIM	Navy version: 440 V - Adjustable foot mobile bolt



Solid electric tops

Material: worktop and front panels of AISI 304 stainless steel. Special extra thick steel surface with 4 independent cooking zones. **E7TP+FE:** electric static oven completely made of Stainless steel with 4 levels for 2/1 GN grids/pans; pressed door and counter door made of AISI 304 steel; high resistance door handle of AISI 304 steel of 20/10 thickness. **Main features:** heating by filament resistances installed under the plate and enabled by power regulators. Power light. **E7TP+FE:** grill with salamander function on the upper side and a thermostat for the correct regulation of temperature from 50°C to 270°C; pilot light and temperature indicator light. Adjustable feet (models -M, -FE with cabinet). **Accessories:** 1 anti-tilting oven shelf (for E7TP+FE).

Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E7TPB			9	800x714x290	80
E7TPM				800x714x900	100
E7TP+FE			16.5	800x714x900	140

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for E7TPM
2TL-7	2 working thermostats for E7TP+FE



Induction cookers

Material: worktop and front panels made of AISI 304 stainless steel. Pyroceram top of 6 mm thickness. High resistance handle of AISI 304 steel of 20/10 thickness. **Main features:** maximum energy saving since the heating of the cooking area is enabled only when the pan is in direct contact with the surface. The heating zone is self-regulated according to the pan diameter. Immediate automatic interruption when the pan is removed from the top. Electronic regulation of the temperature, thanks to a potentiometer. The digital gauge immediately shows the set power level between 1 and 9. Adjustable feet.

Model	Hotplates	Power, kW	Dimensions, mm	Weight, kg
E7P2M/IND		7	400x714x900	45
E7P4M/IND		14	800x714x900	70
E7WOK/IND		3.5	400x714x900	35

Voltage 380-415 V3N~, E7WOK/IND - 220-240 V

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for E7P2M/IND, E7WOK/IND
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for E7P2M/IND, E7WOK/IND
22645050	Wok pan for E7WOK/IND
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for E7P4M/IND



700 Line

Infrared cookers

Material: worktop and front panels of AISI 304 stainless steel. Pyroceram top with 6 mm thickness. **E7P4/VTR+FE:** electric static oven completely made of Stainless steel with 4 levels for 2/1 GN grids/pans; pressed door, counter door, high resistance door handle made of AISI 304 steel of 20/10 thickness. **Main features:** electrical resistances able to reach a high temperature (500°C) heating the cooking top by irradiation. The zones are marked by proper serigraphy that allow the proper positioning of the pans. After switching off each zone, a light signals residual heat up to 60°C to safeguard the operator. **E7P4/VTR+FE:** grill with salamander function on the upper side and a thermostat for the correct regulation of temperature from 50°C to 270°C; pilot light and temperature indicator light. Adjustable feet (models -M/VTR, -FE with cabinet). **Accessories:** 1 anti-tilting oven shelf (for E7P4/VTR+FE).



Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E7P2B/VTR			6.4	400x714x290	22
E7P2M/VTR				400x714x900	42
E7P4B/VTR			12.8	800x714x290	42
E7P4M/VTR				800x714x900	65
E7P4/VTR+FE			20.3	800x714x900	100

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
V3/A-7	Volts 220 - 240 3~ for E7P2B/VTR, E7P2M/VTR
V3/B-7	Volts 220 - 240 3~ for E7P4B/VTR, E7P4M/VTR
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for E7P2M/VTR
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for E7P2M/VTR
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for E7P4M/VTR
2TL-7	2 working thermostats for E7P4/VTR+FE

Gas boiling pans

Material: worktop and front panels made of AISI 304 stainless steel. AISI 304 stainless steel cooking container of 15/10 thickness, AISI 316 stainless steel bottom of 20/10 thickness. **G7PI:** jacket with bottom and walls of AISI 304 stainless steel, bottom of 20/10 thickness, walls of 15/10 thickness. Tubular burners made of stainless steel. 1 1/2" draining tap of chromed brass with athermic handle. **Main features:** **G7PD:** direct type heating generated by tubular burners. **G7PI:** indirect type heating with low pressure steam (0.5 bar) generated inside the jacket by tubular burners. Tubular burners with optimised combustion, safety thermocouple valve and protected pilot flame. Piezoelectric ignition with silicone protection. Hot and cold water taps on the worktop with an articulated spout for filling and washing the container (and jacket in **G7PI**). Mechanical gauge with a jacket pressure indicator. Temperature regulation by means of a maximum and minimum tap. Adjustable feet.



Model	Heating	Power		Capacity, L	Dimensions, mm	Weight, kg
		kW	kcal/h			
G7PD	direct	15.5	13327	50	800x714x900	93
G7PI	indirect					118

Electric boiling pan

Material: worktop and front panels made of AISI 304 stainless steel. AISI 304 stainless steel cooking container of 15/10 thickness, AISI 316 stainless steel bottom of 20/10 thickness. Jacket with bottom and walls of AISI 304 stainless steel, bottom of 20/10 thickness, walls of 15/10 thickness. 1 1/2" draining tap of chromed brass with athermic handle. **Main features:** indirect type heating with low pressure steam (0.5 bar) generated inside the jacket through resistances equipped with a safety thermostat. Hot and cold water taps on the worktop with an articulated spout for filling and washing the container and jacket. Mechanical gauge with a jacket pressure indicator. Power supply regulated by a 3-position switch. Separate control for temperature regulation. Pilot light and temperature indicator light. Adjustable feet.



Model	Heating	Power, kW	Capacity, L	Dimensions, mm	Weight, kg
E7PI	indirect	9	50	800x714x900	95

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
V3/B-7	Volts 220 - 240 3~
CP1-7	Basket 1/1 - 55 Liters
CP2-7	2 baskets 1/2 - 55 Liters



Gas tilting bratt pan

Material: cooking tank with bottom and walls from AISI 304 stainless steel, manual tilt to 80°, with non-stick ceramic micro-sphere finishing and rounded edges; steel tank bottom of 10 mm thickness, externally welded to provide better thermal conductivity. **Main features:** cover fixed on a self-balanced hinge. Uniform heat as a result of the heating elements being in direct contact with the base. Piezoelectric ignition with silicone protection and pilot burner. Particularly suitable for wet cooking methods. Thermostatic valve for regulation of temperature from 100°C to about 300°C through a 7-position handle. Thermoelectric safety device. Adjustable feet.

Model	Power		Frying surface		Dimensions, mm	Weight, kg
	kW	kcal/h	Capacity, L	Dimensions, mm		
G7BR8/I	14.5	12467	60	575x475xh200	800x714x900	99

Electric tilting bratt pan

Material: cooking tank with bottom and walls from AISI 304 stainless steel, manual tilt to 80°, with non-stick ceramic micro-sphere finishing and rounded edges; steel tank bottom of 10 mm thickness, externally welded to provide better thermal conductivity. **Main features:** cover with a condensation collection system fixed on a self-balanced hinge. Uniform heat as a result of the heating elements being in direct contact with the base. Power supply controlled by switch and thermostat (100-300°C). Safety thermostat with manual restart. Tension and operation lights. Adjustable feet.

Model	Power, kW	Frying surface		Dimensions, mm	Weight, kg
		Capacity, L	Dimensions, mm		
E7BR8/I	9	60	575x475xh200	800x714x900	112

Voltage 380-415 V3N~

Gas griddles

Material: worktop and front panels from AISI 304 stainless steel. Smooth/ grooved/ half grooved/ smooth compound satin finish steel plate occupying the entire worktop surface with flush splashguard. Models **-CPD:** very thick smooth plate with flush splashguard; two-component cooking plate, which combines a steel plate to optimise uniformity with an upper coating in AISI 316 polished stainless steel for easy cleaning and low level of radiation, for greater operator comfort. **Main features:** tubular burners with self-stabilised flame of a large surface area for a greater uniformity of heat distribution. Regulation of the supplied power by a continuous operation tap (for models **-CPD** by a thermostat tap). Two zones with separate controls for an independent and optimal temperature regulation in models **-2**. Pilot flame and thermocouple safety valve. Piezoelectric ignition button with silicone protection. Maximum temperature beyond 300°C (for models **-CPD** maximum controlled temperature within 280°C). Slightly inclined cooking surface with a large hole to allow drainage of liquid into an appropriate watertight waste container. Models **-CPD, -G7FLB-, G7FM8-** particularly suitable for gentle cooking. Adjustable feet (models **-M** with cabinet).

Model	Frying surface	Power		Dimensions, mm	Weight, kg
		kW	kcal/h		
G7FL4B		6.9	5932	400x714x290	38
G7FL4M				400x714x900	50
G7FR4B				400x714x290	38
G7FR4M				400x714x900	50
G7FL8B-2		13.8	11865	800x714x290	70
G7FL8M-2				800x714x900	88
G7FR8B-2				800x714x290	70
G7FR8M-2				800x714x900	88
G7FM8B-2		13.8	11868	800x714x290	70
G7FM8M-2				800x714x900	88
G7FL4B/CPD				400x714x290	38
G7FL4M/CPD				400x714x900	50
G7FL8B-2/CPD		13.8	11868	800x714x290	70
G7FL8M-2/CPD				800x714x900	88

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for G7FL4M, G7FR4M; G7FL4M/CPD
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for G7FL4M, G7FR4M; G7FL4M/CPD
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for G7FL8M-2, G7FR8M-2, G7FM8M-2; G7FL8M-2/CPD

Electric griddles

Material: worktop and front panels from AISI 304 stainless steel. Smooth/ grooved/ half grooved/ very thick smooth plate (in models **-MP/CPD, -BP/CPD**, particularly suitable for delicate cooking) satin finish steel plate occupying the entire worktop surface with flush splashguard. In models **-MP/CPD, -BP/CPD**, two-component cooking plate, which combines a steel plate to optimise uniformity with an upper coating in AISI 316 polished stainless steel for easy cleaning and low level of radiation, for greater operator comfort. **Main features:** Incoloy steel heating elements placed under the cooking plate; thermostatic control and safety thermostat with manual restart; pilot light and temperature indicator light. Temperature regulation from 50°C to 270°C. Two zones with separate controls for an independent and optimal temperature regulation in models **-2**. Slightly inclined cooking surface with a large hole to allow drainage of liquid into an appropriate container. Adjustable feet (models **-M** with cabinet).

Model	Frying surface	Power, kW	Dimensions, mm	Weight, kg
E7FL4BP		4.8	400x714x290	37
E7FL4MP			400x714x900	48
E7FR4BP		4.8	400x714x290	37
E7FR4MP			400x714x900	48
E7FL8BP-2		9.6	800x714x290	71
E7FL8MP-2			800x714x900	87
E7FR8BP-2		9.6	800x714x290	71
E7FR8MP-2			800x714x900	87
E7FM8BP-2		9.6	800x714x290	71
E7FM8MP-2			800x714x900	87
E7FL4BP/CPD		4.8	400x714x290	37
E7FL4MP/CPD			400x714x900	48
E7FL8BP-2/CPD			800x714x290	68
E7FL8MP-2/CPD		9.6	800x714x900	87

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for 4.8 kW models
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for 4.8 kW models
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for 9.6 kW models
V3/A-7	Volts 220 - 240 3~ for 4.8 kW models (excl. models -CPD)
V3/B-7	Volts 220 - 240 3~ for 9.6 kW models (excl. models -CPD)

Gas lava chargrills

Material: 304 AISI stainless steel worktop and front panels. Stainless steel brazier. Large cooking surface with easy removable cast iron grid. Very long steel watertight drawer for ash and fat collection. **Main features:** regulation of power supply by a continuous operation tap. Pilot flame and thermocouple safety valve. Piezoelectric ignition with silicone protection. The particular design allows one to cook fish, meat and vegetables, preventing fat from burning. All components can be dismantled easily to carry out regular cleaning and maintenance operations. Two zones with separate controls for an independent and perfect regulation of temperature in models **PLG80-**. Adjustable feet (model **-M** with cabinet). **Accessories:** lava stone; cast iron grill.

Model	Power		Grill dimensions, mm	Dimensions, mm	Weight, kg
	kW	kcal/h			
PLG40B	7	6018	350x515	400x714x290	37
PLG40M				400x714x900	48
PLG80B	14	12037	700x515	800x714x290	68
PLG80M				800x714x900	83

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for PLG40M
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for PLG40M
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for PLG80M

700 Line

700 Line

Water grills

Material: models E7CG-: worktop from AISI 304 stainless steel with 20/10 thickness, front and side panels in AISI 304 stainless steel and Scotch Brite finishing. **Models G7WG-:** worktop and front panels of AISI 304 stainless steel; large cooking surface with easy removable cast iron grid; burners and 304 stainless steel cupels. **Main features:** removable stainless steel tray for collecting cooking fat and keeping water. Easily removable components (and rotating resistances in models E7CG-) for facilitating maintenance and cleaning operations. **Models E7CG-:** fits power regulator, max temperature 400°C (E7CG80M: two independent cooking areas controlled by two power regulators). Signalisation lights. High power armoured heating elements for cooking food in direct contact. Cleaning program using pyrolysis technology that, in a few minutes, causes the thermal decomposition of cooking residuals. **Models G7WG-:** pressed oil collecting tray. Minimum/maximum power regulation. Pilot flame and thermocouple safety valve. Piezoelectric starter with silicone protection. **Accessories:** grooved scraper; cast iron grill.

Electric models

Model	Power, kW	Grill dimensions	Dimensions, mm	Weight, kg
E7CG40M	4.08	1.164 cm ²	400x714x900	49
E7CG80M	8.16	2.370 cm ²	800x714x900	92

Voltage 380-415 V3N~

Gas models

Model	Power, kW	Dimensions, mm	Weight, kg
G7WG40M	9	350x515 mm	45
G7WG80M	18	700x515 mm	85

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for G7WG40M, E7CG40M
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for G7WG40M, E7CG40M
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for G7WG80M, E7CG80M
V3/A-7	Volts 220 - 240 3~ for E7CG40M
V3/B-7	Volts 220 - 240 3~ for E7CG80M
SPWGG-7	Scraper for water grill

Gas pasta cookers

Material: worktop and front panels of AISI 304 stainless steel. Pressed tanks with large rounded edges made of Stainless steel AISI 316. **Main features:** water circulation guaranteed by a drilled bottom that ensures the baskets kept away from the tank base. Large diameter overflow to eliminate the excess starch during cooking. Spherical drain tap positioned in the compartment controlled by an athermic handle. High performances guaranteed by the heating system that externally wraps around the entire tanks surface. Piezoelectric ignition with silicone protection. In **CPG80E** the two tanks are independent and have separate controls for an independent and optimal regulation of temperature. Adjustable feet. **Accessories:** 1P door with pressed handle of 20/10 thickness. *Baskets not included!*

Model	Power		Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
	kW	kcal/h				
CPG40E	10	8598	30	306x340x300	400x714x900	49
CPG80E	20	17196	30+30	306x340x300 (x2)	800x714x900	76

Electric pasta cooker

Material: worktop and front panels made of AISI 304 stainless steel. Pressed tank with large rounded edges completely made of AISI 316 Stainless steel. **Main features:** water circulation guaranteed by a drilled bottom which keeps the basket away from the tank bottom and protects the resistances located directly inside the tank. Large diameter overflow to eliminate the excess starch during cooking. Spherical draining tap positioned in the compartment controlled by an athermic handle. Adjustable feet. **Accessories:** 1P door with pressed handle of 20/10 thickness. *Baskets not included!*

Model	Power, kW	Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
CPE40	8	30	306x340x300	400x714x900	49

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
SCS1/1	Basket, 290x330x200 mm
SCS1/2	Basket, 140x330x200 mm
SCS1/3	Basket, 290x105x200 mm
SCS1/6DX	Basket, 140x105x200 mm (DX - right)
SCS1/6SX	Basket, 140x105x200 mm (SX - left)
SC1	Combination 1 basket CS1/1
SC2	Combination 2 baskets CS1/2
SC3	Combination 3 baskets CS1/3
SC4	Combination 1 basket CS1/2 and 3 baskets CS1/6 DX
SC4A	Combination 2 baskets CS1/3 and 1 basket CS1/6 SX, 1 basket CS1/6 DX
SC5	Combination 1 basket CS1/3 and 2 baskets CS1/6 SX, 2 baskets CS1/6 DX
SC6	Combination 3 baskets CS1/6SX and 3 baskets CS1/6DX

Gas fryers

Material: front panels made of AISI 304 Stainless steel. **Main features:** rounded (independent) tank(-s) with a wide cold zone to collect food residue (pressed tank in **GL18MI** and **GL20M, GL20+20M** (with shaped bottom edge). Tubular burners with honey-comb section (in **GL18MI, GL18+18MI** stainless steel burners installed out of the tank, controlled by a solenoid valve with a temperature control by means of a high precision electric thermostat). The frying system maintains the organoleptic characteristics of the oil which allows for a healthier production and furthermore, limits the required oil changes giving further savings. Safety system with thermocouple and safety thermostat, protected pilot flame. Temperature adjustment with 7 positions from 110°C to 190°C. Average frying time: 5 minutes (in **GL18MI, GL18+18MI, GL20M, GL20+20M** 6 minutes). Pre-heating time: 10 minutes (from 20°C to 190°C). Piezoelectric ignition with silicone protection (in **GL18MI, GL18+18MI** piezoelectric ignition). **GL18MI, GL18+18MI** are easy to clean, thanks to the absence of tubes and the large section of 1" drain pipe. Adjustable feet (models -M with cabinet). **Accessories:** tray protection screen.

Model	Power		Capacity, L	Baskets dimensions, mm	Maximum output per hour, kg	Dimensions, mm	Weight, kg
	kW	kcal/h					
GL7+7M	9.2	7910	7+7	105x290x120	12	400x714x900	45
GL10B	6.9	5932	10	235x290x95	16.8	400x714x290	24
GL10M						400x714x900	39
GL10+10B	13.8	11865	10+10	235x290x95(x2)	24	800x714x290	41
GL10+10M						800x714x900	56
GL15M	12.7	10919	15	270x280x115	18	400x714x900	45
GL15+15M	25.4	21839	15+15	270x280x115(x2)	36	800x714x900	60
GL18MI	14	12037	18	275x285x135	20	400x714x900	47
GL18+18MI	28	24075	18+18	275x285x135(x2)	40	800x714x900	63
GL20M	16.5	14187	20	255x335x125	25	400x714x900	47
GL20+20M	33	28374	20+20	255x335x125(x2)	50	800x714x900	63

Optional accessories (please see a full list on page 59)*

Model	Overview
C2/10	2 twin-baskets for GL10B, GL10+10 B, GL10M, GL10+10 M
C2/15	2 twin-baskets for GL15M, GL15+15 M
C2/18	2 twin-baskets for GL18MI, GL18+18 MI
C2/20	2 twin-baskets for GL20M, GL20+20 M
C4/10	4 twin-baskets for GL10+10 B, GL10+10 M
C4/15	4 twin-baskets for GL15+15 M
C4/18	4 twin-baskets for GL18+18 MI
C4/20	4 twin-baskets for GL20+20 M
GL7+7	1 basket 105x290x120 mm for GL7+7M
GL10	1 basket 235x290x95 mm
GL15	1 basket 270x280x115 mm
GL18	1 basket 275x285x135 mm
GL20	1 basket 255x335x125 mm

Electric fryers

Material: front panels made of AISI 304 Stainless steel. Pressed and rounded tank equipped with long lasting special rotating resistances made of Incoloy stainless steel (**E7F10-8B / E7F10-8BS, E7F18-8M / E7F18-8MS**: two pressed and rounded tanks equipped with independent controls); they can reach the operational temperature in very short time increasing oil savings to 60%. **Main features:** the frying system maintains the organoleptic characteristics of the oil which allows for a healthier production and furthermore, limits the required oil changes giving further savings. The resistance rotation makes cleaning operations easier. Adjustable thermostat up to 190°C with control facility, safety thermostat and manual restart. Average frying time of 4 min (**E7F18-8M / E7F18-8MS**: 5 min). Pre-heating time of 4-6 min (from 20°C to 190°C) (**E7F10-4B / E7F10-4BS**: 4-5 min). Adjustable feet (model -M with cabinet). **Accessories:** tray protection screen.

Model	Power, kW	Capacity, L	Baskets dimensions, mm	Maximum output per hour, kg	Dimensions, mm	Weight, kg
E7F10-4B	6	10	200x275x110	25	400x714x290	22
E7F10-4M				39		
E7F10-4BS	9	10	200x275x110	30	400x714x290	22
E7F10-4MS				39		
E7F10-8B	12	2x10	200x275x110 (x2)	50	800x714x290	39
E7F10-8M				63		
E7F10-8BS	18	2x10	200x275x110 (x2)	60	800x714x290	39
E7F10-8MS				63		
E7F18-4M	13.5	18	255x335x125	30	400x714x900	50
E7F18-4MS	35					





700 Line

Model	Power, kW	Capacity, L	Baskets dimensions, mm	Maximum output per hour, kg	Dimensions, mm	Weight, kg
E7F18-8M	2x13.5	2x18	255x335xh125 (x2)	60	800x714x900	80
E7F18-8MS	2x18			70		

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 59)*

Model	Overview
CE2/10	2 twin-baskets for E7F10-4B, E7F10-4BS, E7F10-8B, E7F10-8BS, E7F10-4M, E7F10-4MS, E7F10-8M, E7F10-8MS
CE4/10	4 twin-baskets for E7F10-8B, E7F10-8BS, E7F10-8M, E7F10-8MS, E7F18-8M, E7F18-8MS
CE2/18	2 twin-baskets for E7F18-4M, E7F18-4MS, E7F18-8M, E7F18-8MS
CE4/18	4 twin-baskets for E7F18-8M, E7F18-8MS
V3/A-7	Volts 220 - 240 3~ for E7F10-4B, E7F10-4M, E7F10-4MS, E7F18-4M, E7F18-4MS
V3/B-7	Volts 220 - 240 3~ for E7F10-8B, E7F10-8M, E7F10-8MS, E7F18-8M, E7F18-8MS
39610050	1 basket 200x275xh110 mm
32502900	1 basket 255x335xh125 mm



Electric bain maries

Material: worktop and front panels of AISI 304 stainless steel. Silicone heating elements on the outside of the tank. Large AISI 304 stainless steel tank made from a unique press with a large radius to facilitate cleaning operations. **Main features:** electronic regulation of power. Several combinations are possible, thanks to 6 GastroNorm size pans. Front drain tap with safety system to avoid accidental opening. Tension warning lights. Adjustable feet (models **-M** with cabinet). **Accessories:** E7BM8-- divider 530 (SEP2).

Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
E7BM4B	1.2	1/1	400x714x290	17
E7BM4M			400x714x900	28
E7BM8B	2.4	2x1/1	800x714x290	28
E7BM8M			800x714x900	46

Voltage 220-240 V

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for E7BM4M
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for E7BM4M
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for E7BM8M



Electric food warmer

Material: worktop and front panels made of AISI 304 stainless steel. GN stainless steel collection tray and upper and lower heating system for perfect product preservation, which is ready to be served. High thermal efficiency ceramic lamp and resistance under the tank. **Main features:** equipped with inclined sliding board and drain for fats, power switch. Adjustable feet (model **-M** with cabinet).

Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
E7SP-4B	1.1	1/1	400x714x290	19
E7SP-4M			400x714x900	30

Voltage 220-240 V

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for E7SP-4M
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for E7SP-4M



Neutral units

Material: worktop and front panels made of AISI 304 stainless steel. **Main features:** single and double models, freestanding or with cabinet, easy to use and clean. The single models are available with a practical removable drawer to keep utensils. Adjustable feet (model **-M** with cabinet).

Model	Dimensions, mm	Weight, kg
N7T4B	400x714x290	14
N7T4M	400x714x900	24
N7T4BC	400x714x290	16
N7T4MC	400x714x900	26
N7-8M	800x714x900	53

Optional accessories (please see a full list on page 59)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for N7T4M, N7T4MC
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for N7T4M, N7T4MC
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for N7-8M

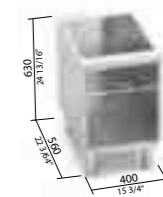
Supports

Material: 3-sided closed stainless steel supports.

Model	Dimensions, mm	Weight, kg
7SG40	400x560x630	12
7SG80	800x560x630	16
7SG120	1200x560x630	18

Optional accessories (please see a full list below)*

Model	Overview
1PDX-7	1 right-handed door of AISI 304, 20/10 x 400 mm for 7SG40
1PSX-7	1 left-handed door of AISI 304, 20/10 x 400 mm for 7SG40
2P400-7	2 doors of AISI 304, 20/10 x 400 mm for 7SG80
2P600-7	2 doors of AISI 304, 20/10 x 400 mm for 7SG120



700 Line

Optional accessories for Series 700

	Model	Overview
	GRC1/1GN	Oven's grid 1/1 GN, 530x325 mm, for cookers
	GRC2/1GN	Oven's grid 2/1 GN, 530x650 mm for cookers
	CG7	Joint cover for modular systems
	CG7F	Joint cover for fry-tops
	KRF-7	4 wheels (2 turning with brake + 2 fixed)
	TPTO-7	Oval teflon stopper fry tops
	SPL-7	Smooth scraper for fry tops
	SPR-7	Grooved scraper for fry tops
	CPL-7	Bag lava stones for gas lava char grills, gas grills
	CA/1	Adjustable column with horizontal tap and adjustable spout
	CA/2	"KWC" swivel column with articulated barrel with drip-stop
	7PLR	Smooth plate for gas cookers HIGH/MAX POWER (370x570 mm)
	7PRB	Grooved plate for gas cookers HIGH/MAX POWER (370x570 mm)
	RID-7	Flame reducer for gas cookers
	KRV-7	Electric heating unit for cupboards (0.6 kW, 220-240 V) 342x604xh60 mm
	ZCT-7	Stainless steel baseboard, made-to-measure supply (price per meter)
	GPP7	Pot protection for Marine version for electric appliances
	MP	Pressure-gauge for gas appliances
	REGGPL	LPG pressure regulator for gas appliances

Gas cookers

Material: worktop and front panels made of AISI 304 stainless steel. Inside AISI 430. Pressed trays from AISI 304 stainless steel. **Main features:** cast iron burners with thermocouple safety valve and protected pilot flame with regulation up to 3,5 kW on the ø80 mm version for **G9F4M, G9F6M**; 7 kW on the ø108 mm version and regulation up to 12 kW on the ø130 mm version.

Model	Hotplates	Power		Dimensions, mm	Weight, kg
		kW	kcal/h		
G9F2M		19	16336	400x900x900	59
G9F4M		34.5	29664	800x900x900	104
G9F6M		53.5	46001	1200x900x900	140

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for G9F6+FG; G9F6+FE
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for G9F2M
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for G9F4M
2P600-9	2 doors of AISI 304, 20/10 x 600 mm for G9F6M

Gas cookers with oven

Material: worktop and front panels made of AISI 304 stainless steel. Inside AISI 430. Oven chamber from AISI 430 with 4-level supports and internal, pressed and ribbed door from stainless steel. Internal chimney from stainless steel and burners support from AISI 430 stainless steel. High resistance (and double-pressed for **G9F4+FG**) handles from AISI 304 stainless steel of 20/10 thickness. Pressed trays from AISI 304 stainless steel. **Main features:** cast iron burners with thermocouple safety valve and protected pilot flame with regulation up to 3.5 kW on the ø80 mm version, regulation up to 7 kW on the ø108 mm version and regulation up to 12 kW on the ø130 mm version. **-FG** gas oven with (self-stabilised for **G9F4+FG**) flame burner positioned under the enamelled steel base and adjustable thermostat from 160°C to 280°C. **-FE** electric oven with Incoloy stainless steel resistances with oversize diameter. Grill with salamander function in the upper side and thermostat for the correct regulation of temperature from 50°C to 270°C. Power indicator and temperature light.

Gas oven

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G9F4+FG			42.3	36371	800x900x900	149
G9F6+FG			61.3	52708	1200x900x900	202
G9F8+2FG			84.6	72742	1600x900x900	260

Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G9F6+T			65.5	56319	1200x900x900	226

Electric oven

G9F4+FE			34.5	29664	800x900x900	158
G9F6+FE			53.5	46001	1200x900x900	210

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for G9F6+FG; G9F6+FE
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for G9F6+FG; G9F6+FE
V3/B-9	Volts 220 - 240 3~ for G9F4+FE, G9F6+FE
2TL-9	2 working thermostats for G9F4+FE, G9F6+FE

Gas solid tops

Material: worktop, front and side panels made of AISI 304 stainless steel. Inside AISI 430 in **G9TPM** and made of stainless steel in **G9TP+FG**. Central cast iron burner with optimised combustion, 13 kW maximum power with thermocouple safety valve and pilot flame. Piezoelectric ignition and coating of the combustion chamber from vermiculite, a high performance insulating material. Steel plate of high thickness and differentiated thermal areas: maximum temperature at the centre, decreasing to the edges. **G9TP+FG:** gas oven with self-stabilised flame burner positioned under the enamelled steel base and adjustable thermostat from 160°C to 280°C. Oven chamber from AISI 430 with 4-level supports and internal, pressed and ribbed door from stainless steel. Internal chimney from stainless steel and burners support from AISI 430 stainless steel. High resistance handle from AISI 304 stainless steel of 20/10 thickness.



Model	Hotplates	Oven	Power		Dimensions, mm	Weight, kg
			kW	kcal/h		
G9TPM			13	11177		157
G9TP+FG			20.8	17884	800x900x900	198

Optional accessories (please see a full list on page 68)*

Model	Overview
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for G9TPM

Electric cookers with square hotplates

Material: worktop and front panels made of AISI 304 stainless steel and scotch brite finishing. Pressed top in a unique sealed piece. Cast iron plates with safety thermostat and 6-position selector that activates 6 different concentric power zones. Models **-FE:** electric oven with Incoloy stainless steel resistances with oversize diameter; grill with salamander function in the upper side and thermostat for the correct regulation of temperature from 50°C to 270°C; oven chamber from AISI 430 with 4-level supports and internal, pressed and ribbed door from stainless steel; high resistance handle from AISI 304 stainless steel of 20/10 thickness. **Main features:** models **-FE:** grill with salamander function in the upper side and thermostat for the correct regulation of temperature from 50°C to 270°C; power indicator and temperature light.



Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E9PQ2M	2x3.5 kW		7	400x900x900	56
E9PQ4M	4x3.5 kW		14	800x900x290	87
E9PQ6M	6x3.5 kW		21	1200x900x900	136
E9PQ4+FE	4x3.5 kW		21.5	800x900x900	138
E9PQ6+FE	6x3.5 kW		28.5	1200x900x900	189

Voltage 380-415 V3N~

Optional accessories please see on the next page





900 Line

Optional accessories (please see a full list on page 68)*

Model	Overview
V3/A-9	Volts 220 - 240 3~ for E9PQ2M
V3/B-9	Volts 220 - 240 3~ for E9PQ4M, E9PQ6M
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for E9PQ2M, E9PQ6+FE
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for E9PQ2M, E9PQ6+FE
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for E9PQ4M
2P600-9	2 doors of AISI 304, 20/10 x 600 mm for E9PQ6M
2TL-9	2 working thermostats for E9PQ4+FE, E9PQ6+FE



Induction cookers

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. 6 mm glass ceramic cooking surface. **Main features:** maximum energy saving as long as the heating of the cooking area is enabled only when the pan is in direct contact with the surface. The digital gauge immediately shows the set power level between 1 and 9. Power regulation through robust high precision control. **E9P-**: the heating zone is self-regulated according to the pan diameter; immediate automatic interruption when the pan is removed from the top.

Model	Hotplates	Power, kW	Dimensions, mm	Weight, kg
E9P2M/IND	270x270 mm 5 kW	10	400x900x900	55
E9P4M/IND	270x270 mm 5 kW 5 kW 5 kW 5 kW	20	800x900x900	85
E9WOK/IND	Ø 300 mm	5	400x900x900	45

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for E9P2M/IND, E9WOK/IND
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for E9P2M/IND, E9WOK/IND
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for E9P4M/IND
22645050	Wok pan for E9WOK/IND



Infrared cookers

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. Pyroceram top with a thickness of 6 mm. **-FE:** electric oven with Incoloy stainless steel resistances with oversize diameter; oven chamber from AISI 430 with 4-level supports and internal, pressed and ribbed door from stainless steel; high resistance and double-pressed handles from AISI 304 stainless steel of 20/10 thickness. **Main features:** electrical resistances able to reach high temperatures (500°C) to heat the cooking top with irradiation. Heating circuit in square zones 300x300 mm and 4 kW of power. The zones are marked with proper serigraphs that allow the proper positioning of the pans. After switching off each zone, a light signals residual heat up to 60°C to safeguard the operator. **-FE:** grill with salamander function in the upper side and thermostat for the correct regulation of temperature from 50°C to 270°C. Pilot light and temperature indicator light.

Model	Hotplates	Oven	Power, kW	Dimensions, mm	Weight, kg
E9P2MP/VTR	270x270 mm 4 kW		8	400x900x900	40
E9P4MP/VTR	270x270 mm 4 kW 4 kW		16	800x900x900	68
E9P4P/VTR+FE	270x270 mm 4 kW 4 kW	GN2/1 4x530x650 mm 7.5 kW	23.5	800x900x900	118

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for E9P2M/VTR
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for E9P2M/VTR
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for E9P4MP/VTR
2TL-9	2 working thermostats for E9P4P/VTR+FE



900 Line

Gas boiling pans

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. AISI 304 stainless steel cooking container with 15/10 thickness, AISI 316 stainless steel bottom with 20/10 thickness. Models **-I, -IA:** jacket with bottom and walls of AISI 304 stainless steel, bottom with 20/10 thickness, walls with 15/10 thickness. **Main features:** models **-D, -DA:** direct heating generated by tubular stainless steel burners with optimised combustion, with thermocouple safety valve and protected pilot flame; models **-I, -IA:** indirect type heating with low pressure steam (0,5 bar) generated inside the jacket through tubular stainless steel burners with optimised combustion, with thermocouple safety valve and protected pilot flame. Piezoelectric ignition with rubber protection. Hot and cold water taps on the worktop with an articulated spout for filling and washing the container (and the jacket in models **-I, -IA**). 2" draining tap of chromed brass with athermic handle. Temperature regulation by means of a handle tap to adjust the water level. Models **-IA, -DA:** four screw fixing blocks that can be adjusted manually with a fixed calibration valve of 0.05 bar.



Model	Heating	Power		Capacity, L	Dimensions, mm	Weight, kg
		kW	kcal/h			
G9P10D	Direct	20.9 + 0.0006	17970	100	800x900x900	108
G9P10DA	Direct with autoclave					108
G9P10I	Indirect	139				
G9P10IA	Indirect with autoclave	139				
G9P15D	Direct	20.9 + 0.0006	150	118		
G9P15DA	Direct with autoclave			118		
G9P15I	Indirect	20.9 + 0.03	200	149		
G9P15IA	Indirect with autoclave			149		
G9P20D	Direct	32 + 0.0006	27514	200	139	
G9P20DA	Direct with autoclave				139	

Electric boiling pans

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. AISI 304 stainless steel cooking container with 15/10 thickness, AISI 316 stainless steel bottom with 20/10 thickness. Jacket with bottom and walls of AISI 304 stainless steel, bottom with 20/10 thickness, walls with 15/10 thickness. **Main features:** indirect type heating with low pressure steam (0.5 bar) generated inside the jacket through armoured resistance from Incoloy equipped with a safety thermostat. Hot and cold water taps on the worktop with an articulated spout for filling and washing the container and the jacket. 2" draining tap of chromed brass with athermic handle. Models **-IA:** four screw fixing blocks that can be adjusted manually with a fixed calibration valve of 0.05 bar. Mechanical gauge with a jacket pressure indicator. Power supply regulated by a 3-position switch. Separate control for temperature regulation. Pilot light and temperature indicator light.



Model	Heating	Power, kW	Capacity, L	Dimensions, mm	Weight, kg
E9P10I	Indirect	16	100	800x900x900	130
E9P10IA	Indirect with autoclave				
E9P15I	Indirect	18	150		140
E9P15IA	Indirect with autoclave				
E9P20I	Indirect	32	200	1000x1150x900	240
E9P20IA	Indirect with autoclave				

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 68)*

Model	Overview
V3/B-9	Volts 220 - 240 3~ for E9P20I, E9P20IA
CAI	Automatic water jacket charge
9CP10/1	Basket - 100 Liters ø560 mm h300 mm
9CP15/1	Basket - 150 Liters ø560 mm h370 mm
9CP10/2	2 baskets 1/2 - 100 Liters ø560 mm h300 mm
9CP15/2	2 baskets 1/2 - 150 Liters ø560 mm h370 mm
9CP20/2	2 baskets 1/2 - 200 Liters ø560 mm h560 mm
9CP10/3	3 baskets 1/3 - 100 Liters ø560 mm h300 mm
9CP15/3	3 baskets 1/3 - 150 Liters ø560 mm h370 mm
9CP20/3	3 baskets 1/3 - 200 Liters ø560 mm h560 mm

Steam boiling pans

Material: worktop and front panels in AISI 304 stainless steel. AISI 304 stainless steel cooking tank (15/10 thick), AISI 316 stainless steel bottom (20/10 thick). **Main features:** indirect steam heating. Hot and cold water taps on the worktop with an articulated spout for filling and washing the tank. 2" chromed brass draining tap with heatless handle. Cooking temperature optimisation by means of a valve for the steam flow adjustment. **9P20IVA:** four screw fixing blocks that can be adjusted manually with a fixed calibration valve of 0.05 bar.



Model	Heating	Maximum output per hour, kg	Capacity, L	Dimensions, mm	Weight, kg
9P20IV	indirect	31	200	1000x1150x900	230





900 Line

Model	Heating	Maximum output per hour, kg	Capacity, L	Dimensions, mm	Weight, kg
9P20IVA	indirect with autoclave	31	200	1000x1150x900	250

Optional accessories (please see a full list on page 68)*

Model	Overview
9CP20/2	2 baskets 1/2 - 200 Liters ø560 mm h560 mm
9CP20/3	3 baskets 1/3 - 200 Liters ø560 mm h560 mm



Gas tilting bratt pan

Material: internal and external frame completely made of stainless steel, external sides with Scotch Brite finishing. Cover fixed on a self-balanced hinge from AISI 304 stainless steel with a very thick handle from AISI 304 stainless steel. Cooking tank with AISI 304 stainless steel walls with 20/10 thickness, non-stick ceramic micro-sphere finishing and completely rounded angles. Radiating steel tank bottom with 10 mm thickness; externally welded. **Main features:** distributing tap with large capacity neck placed on the top. **G9BR8/I:** handwheel to lift the tank with a folding handle. Even heating at the bottom with stainless steel multi-flame burners, with thermocouple safety valve and protected pilot flame. Piezoelectric ignition with rubber protection. Control with a large precision thermostatic valve with temperature regulation from 100°C to 300°C (models **-RM**).

Model	Power		Frying surface		Dimensions, mm	Weight, kg
	kW	kcal/h	Capacity, L	Dimensions, mm		
G9BR8/I	20+0.0006	17196	80	710x590xh225	800x900x900	147
G9BR8/I+RM						
G9BR12/I+RM	30+0.004	25795	120	1100x590xh225	1200x900x900	205



Electric tilting bratt pan

Material: internal and external frame completely made of stainless steel, external sides with Scotch Brite finishing. Cover fixed on a self-balanced hinge from AISI 304 stainless steel with a very thick handle from AISI 304 stainless steel. Cooking tank with AISI 304 stainless steel walls with 20/10 thickness, non-stick ceramic micro-sphere finishing and completely rounded angles. Radiating steel tank bottom with 10 mm thickness; externally welded. **Main features:** distributing tap with large capacity neck placed on the top. **E9BR8/I:** handwheel to lift the tank with a folding handle. Safety micro-switch to stop the operation when the tank is lifted. Safety thermostat with manual restart. Even heating at the bottom, thanks to electrical armored resistances of AISI 304 stainless steel on the lower side of the tank bottom and with a coating of insulating material. Power supply controlled by switch and thermostat (100-300°C) (models **-RM**). IPX5.

Model	Power, kW	Frying surface		Dimensions, mm	Weight, kg
		Capacity, L	Dimensions, mm		
E9BR8/I	9.6	80	710x590xh225	800x900x900	147
E9BR8/I+RM					
E9BR12/I+RM	14.4	120	1100x590xh225	1200x900x900	205

Voltage 380-415 V3N~

*Models -RM with motorised tilting.

Optional accessories (please see a full list on page 68)*

Model	Overview
V3/B-9	Volts 220 - 240 3~ for E9BR8/I
V3/C-9	Volts 220 - 240 3~ for E9BR12/I+RM

Gas griddles

Material: worktop and front panels made of AISI 304 stainless steel. Models **-M**, **-M2**: inside made of stainless steel; large compartment completely in steel. Smooth (thick in models **-M2**) / grooved / half grooved / smooth compound satin finish steel plate of high thickness occupying the entire worktop surface splash guard. Models **-CPD**: very thick smooth plate with flush splashguard; two-component cooking plate, which combines a steel plate to optimise uniformity with an upper coating in AISI 316 polished stainless steel for easy cleaning and low level of radiation, for greater operator comfort. **Main features:** tubular flame burners of a large surface for a greater uniformity of heat distribution. Models **-M**, **-M2**: regulation of the supplied power by a continuous operation tap. Maximum temperature over 300°C. Models **-CPD**: valve with 60-300°C thermostatic control for a precise and safe regulation, particularly suitable for delicate cooking. Models **-2**: two zones with separate controls for an independent and perfect regulation of temperature. Pilot flame and thermocouple safety valve. Piezoelectric ignition button with rubber protection. Slightly inclined cooking surface with a largely sized drain hole, and pipe to a proper container.

Model	Frying surface	Power		Dimensions, mm	Weight, kg
		kW	kcal/h		
G9FL4M		10	8598	400x900x900	66
G9FR4M					



900 Line

Model	Frying surface	Power		Dimensions, mm	Weight, kg
		kW	kcal/h		
G9FL8M-2		20	17197	800x900x900	111
G9FR8M-2					
G9FM8M-2					
G9FL4M/CPD		10	8600	400x900x900	66
G9FL8M-2/CPD		20	17197	800x900x900	122

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for G9FL4M, G9FR4M; G9FL4M/CPD
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for G9FL4M, G9FR4M; G9FL4M/CPD
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for G9FL8M-2, G9FR8M-2; G9FM8M-2; G9FL8M-2/CPD

Electric griddles

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. Incoloy stainless steel resistances positioned below the cooking plate. Models **-M**, **-M2**: large compartment completely in steel. Smooth / grooved / half grooved / smooth compound satin finish steel plate of high thickness occupying the entire worktop surface splash guard. Models **-CPD**: very thick smooth plate with flush splashguard; two-component cooking plate, which combines a steel plate to optimise uniformity with an upper coating in AISI 316 polished stainless steel for easy cleaning and low level of radiation, for greater operator comfort, particularly suitable for delicate cooking. **Main features:** thermostatic control and safety thermostat with manual restart. Temperature regulation from 50°C to 270°C. Power indicator and temperature light. Models **-2**: two zones with separate controls for an independent and perfect regulation of temperature. Slightly inclined cooking surface with a largely sized drain hole, and pipe to a proper container.



Model	Frying surface	Power, kW	Dimensions, mm	Weight, kg
E9FL4M		5.7	400x900x900	63
E9FR4M				
E9FL8M-2		11.4	800x900x900	109
E9FR8M-2				
E9FM8M-2				
E9FL4M/CPD		5.7	400x900x900	63
E9FL8M-2/CPD		11.4	800x900x900	109

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for E9FL4M, E9FR4M, E9FL4M/CPD
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for E9FL4M, E9FR4M, E9FL4M/CPD
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for E9FL8M-2, E9FR8M-2, E9FM8M-2, E9FL8M-2/CPD
V3/A-9	Volts 220 - 240 3~ for E9FL4M, E9FR4M
V3/B-9	Volts 220 - 240 3~ for E9FL8M-2, E9FR8M-2, E9FM8M-2

Gas lava chargrills

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. Stainless steel tubular dual-flame burner. Brazier in AISI 304 stainless steel. Large cooking surface with easily removable cast iron grid. Long steel tray to collect ash and fat. Large compartment completely in steel. **Main features:** regulation of the supplied power by a continuous operation tap. Pilot flame and thermocouple safety valve. Piezoelectric ignition button with rubber protection. The particular design allows one to cook fish, meat and vegetables, preventing fat from burning. **G9PL80M**: two zones with separate controls for an independent and perfect regulation of temperature. All components can be easily disassembled for regular operations of maintenance and cleaning. Lava stone supplied.



Model	Power		Grill dimensions, mm	Dimensions, mm	Weight, kg
	kW	kcal/h			
G9PL40M	9	7738	360x700	400x900x900	57
G9PL80M	18	15477	760x700	800x900x900	100





900 Line

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for G9PL40M
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for G9PL40M
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for G9PL80M



Water grills

Material: worktop and front panels made of AISI 304 stainless steel (20/10 thickness and Scotch Brite finishing in models **E9CG-**). Models **G9WG-**: burners and 304 stainless steel cupels; large cooking surface with easily removable cast iron grid; pressed oil collecting tray. **Main features:** easily removable components (and rotating resistances in models **E9CG-**) for facilitating standard maintenance and cleaning operations. Removable stainless steel tray for collecting cooking fat and keeping water.

Models E9CG-: power regulator, max temperature 400°C (**E9CG80M**: two independent cooking areas controlled by two power regulators). Signalisation lights. High power armoured heating elements for cooking food in direct contact. Cleaning program using pyrolysis technology that, in a few minutes, causes the thermal decomposition of cooking residuals.

Models G9WG-: minimum/maximum power regulation. Pilot flame and thermocouple safety valve. Piezoelectric starter with silicone protection.

Electric models

Model	Power, kW	Grill dimensions	Dimensions, mm	Weight, kg
E9CG40M	5.4	265 x 620	400x900x900	42
E9CG80M	10.8	543 x 620	800x900x900	70

Voltage 380-415 V3N~

Gas models

Model	Power, kW	Grill dimensions	Dimensions, mm	Weight, kg
G9WG40M	12	350 x 630	400x900x900	60
G9WG80M	24	700 x 630	800x900x900	105

Optional accessories (please see a full list on page 68)*

Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for E9CG40M, G9WG40M
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for E9CG40M, G9WG40M
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for E9CG80M, G9WG80M



Gas pasta cookers

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. Pressed tanks with large rounded edges completely made in AISI 316 stainless steel. **Main features:** high performances guaranteed by the heating system that externally wraps around the entire tanks surface. Pilot flame and thermocouple safety valve. Piezoelectric ignition button with rubber protection. Water circulation guaranteed by a drilled bottom that keeps the baskets 10 cm from the bottom. Large diameter overflow to eliminate the excess starch during cooking. Draining and disassembleable board at the same height of the top. The tap on the board allows one to regulate the water flow through a control on the front panel. Spherical draining tap positioned in the compartment controlled by an athermic handle. In **CPG80** the two tanks have separate controls for an independent and optimal regulation of temperature. *Baskets not included!*

Model	Power		Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
	kW	kcal/h				
G9CP40	12	10318	40	308x510xh295	400x900x900	54
G9CP80	24	20636	40+40	308x510xh295 (x2)	800x900x900	90

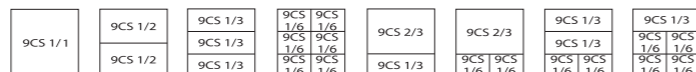


Electric pasta cooker

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. High performances guaranteed by Incoloy stainless steel resistances positioned directly in the tank and protected by a drilled bottom to rest baskets. Pressed tank with large rounded edges completely made in AISI 316 stainless steel. **Main features:** control for the power supply regulation with control light. Water circulation guaranteed by a drilled bottom that keeps the baskets 10 cm from the bottom. Large diameter overflow to eliminate the excess starch during cooking. Draining and disassembleable board at the same height of the top. The tap on the board allows one to regulate the water flow through a control on the front panel. Spherical draining tap positioned in the compartment controlled by an athermic handle. *Baskets not included!*

Model	Power, kW	Capacity, L	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
E9CP40	10	40	308x510xh295	400x900x900	54

Voltage 380-415 V3N~



Optional accessories (please see a full list on page 68)*

Model	Overview
S9CST 1/6	Basket 1/6, ø150xh200 mm
S9CS1/1	Basket 1/1, 290x490xh200 mm
S9CS1/2	Basket 1/2, 290x240xh200 mm



900 Line

Model	Overview
S9CS1/3	Basket 1/3, 290x160xh200 mm
S9CS1/6DX	Basket 1/6, 140x140xh200 mm (DX - right)
S9CS1/6SX	Basket 1/6, 140x140xh200 mm (SX - left)
S9CS2/3	Basket 2/3, 290x290xh200 mm
S9CPT	Combination 6 Baskets 9CST1/6
S9CP1	Combination 1 Basket 9CS1/1
S9CP2	Combination 2 Baskets 9CS1/2
S9CP3	Combination 3 Baskets 9CS1/3
S9CP4	Combination 6 Baskets: 3 baskets 9CS1/6DX and 3 baskets 9CS1/6SX
S9CP5	Combination 1 Basket 9CS2/3 + 1 Basket 9CS1/3
S9CP6	Combination 1 Basket 9CS2/3 + 1 Basket 9CS1/6DX and 1 Basket 9CS1/6SX
S9CP7	Combination 2 Baskets 9CS1/3 + 1 Basket 9CS1/6DX and 1 Basket 9CS1/6SX
S9CP8	Combination 1 Basket 9CS1/3 + 2 Baskets 9CS1/6DX and 2 Baskets 9CS1/6SX

Gas fryers

Material: worktop and front panels made of AISI 304 stainless steel. Stainless steel burners with an oval honeycomb section. AISI 304 stainless steel tank with large rounded edges and wide cold zone below the burners to decant the residual. **Main features:** oval section large surface heat exchangers positioned directly in the tank to ensure fast and homogeneous heating. Pilot flame and thermocouple safety valve. Piezoelectric ignition button with rubber protection. The top with rounded edges integrates a board to rest baskets; it is slightly inclined to favor oil draining. Temperature control through a thermostatic valve from 110°C to 190°C with a more precise temperature detection, thanks to the sensors positioned in the tank. Safety thermostat with manual restart. Spherical draining tap positioned in the compartment controlled by an athermic handle.

Accessories: 1 basket (2 baskets for **GL20+20M**).

Model	Power		Capacity, L	Baskets dimensions, mm	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
	kW	kcal/h					
9GL20M	17.5	15047	20	255x335xh125	302x402xh340	400x900x900	59
9GL20+20M	35	30100	20+20	255x335xh125 (x2)	302x402xh340 (x2)	800x900x900	95

Optional accessories (please see a full list on page 68)*

Model	Overview
C2/20	2 twin baskets
C4/20	4 twin baskets for GL20+20M



Electric fryers

Material: worktop and front panels made of AISI 304 stainless steel. Incoloy stainless steel resistances positioned directly in the tank that can be tilted vertically to make cleaning operations easier. AISI 304 stainless steel tanks with large rounded edges and wide cold zone below the resistances to decant the residual. **Main features:** safety device to cut power supply with resistances in vertical position. Temperature control through a thermostat from 80°C to 190°C with a more precise temperature detection, thanks to the sensors positioned in the tank. Power indicator and temperature light. The top with rounded edges integrates a board to rest baskets; it is slightly inclined to favor oil draining. Spherical draining tap positioned in the compartment controlled by an athermic handle and with steel collection tray. **Accessories:** 1 basket (2 baskets for **E9F22-8M, E9F22-8MS**).

Model	Power, kW	Capacity, L	Baskets dimensions, mm	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
E9F22-4M	18	22	260x400xh150	306x460xh295	400x900x900	55
E9F22-4MS	22					
E9F22-8M	2x18	22+22	260x400xh150 (x2)	306x460xh295 (x2)	800x900x900	95
E9F22-8MS	2x22					

Voltage 380-415 V3N~

Optional accessories (please see a full list on page 68)*

Model	Overview
V3/A-9	Volts 220 - 240 3~ for E9F22-4M
V3/B-9	Volts 220 - 240 3~ for E9F22-8M
CE2/22	2 twin baskets
CE4/22	4 twin baskets for E9F22-8M, E9F22-8MS

Electric bain maries

Material: worktop and front panels made of AISI 304 stainless steel. Inside made of stainless steel. Silicone heating elements on the outside of the tank. AISI 304 stainless steel tank made from a unique press with a large radius to facilitate cleaning operations. **Main features:** electronic regulation of power. Load water tap with control on the front panel and overflow in the tank. Spherical draining tap positioned in the compartment controlled by an athermic handle and with steel collection tray.

Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
E9BM4M	1.6	1x1/1+1x1/3	400x900x900	33



Model	Power, kW	Capacity, GN	Dimensions, mm	Weight, kg
E9BM8M	3.2	2x1/1+1x1/3	800x900x900	48

Voltage 220-240 V

Neutral units

Material: worktop, front and side panels made of AISI 304 stainless steel. Inside made of stainless steel. Large compartment completely in steel. **Main features:** single and double models with cabinet, easy to use and clean. *The single model is available with a practical removable drawer to keep utensils.

Model	Dimensions, mm	Weight, kg
N9T4M	400x900x900	35
N9-8M	800x900x900	55
N9T4MC*	400x900x900	35

Optional accessories (please see a full list below)*



Model	Overview
1PDX-9	1 right-handed door of AISI 304, 20/10 x 400 mm for N9T4M, N9T4MC
1PSX-9	1 left-handed door of AISI 304, 20/10 x 400 mm for N9T4M, N9T4MC
2P400-9	2 doors of AISI 304, 20/10 x 400 mm for N9-8M

Optional accessories for Series 900

Model	Overview	
GRC1/1GN	Oven's grid 1/1 GN, 530x325 mm, for cookers	
GRC2/1GN	Oven's grid 2/1 GN, 530x650 mm for cookers	
KRF-9	4 wheels (2 turning with brake + 2 fixed)	
TPTO-9	Oval teflon stopper fry tops	
SPL-9	Smooth scraper for fry tops	
SPR-9	Grooved scraper for fry tops	
SPWGG-9	Scraper for gas grill	
CPL-9	Bag lava stones for gas lava char grills, gas grills	
CA/1	Adjustable column with horizontal tap and adjustable spout	
CA/2	"KWC" swivel column with articulated barrel with drip-stop	
PC9-4	Extension flue	400x70xh100 mm
PC9-8		800x70xh100 mm
PC9-12		1200x70xh100 mm
9PLR	Smooth plate for gas cookers HIGH/MAX POWER (390x390 mm)	
9PRB	Grooved plate for gas cookers HIGH/MAX POWER (390x390 mm)	
RID-9	Flame reducer for gas cookers	
KRV-9	Electric heating unit for cupboards (0.6 kW, 220-240 V) 342x604xh60 mm	
ZCT-9	Stainless steel baseboard, made-to-measure supply (price per meter)	
MP	Pressure-gauge for gas appliances	
REGGPL	LPG pressure regulator for gas appliances	

Induction cookers



Material: stainless steel; ceramic induction hobs. **Main features:** designed for thermal treatment of food using induction suitable cookware; induction technology is exceptionally power saving and dynamic. It can be used as an element of the cooking line or as an independent heat treatment station in small, medium and large gastronomy. Devices without exhaust system allow to work with cookware of larger diameter; remaining heat indicator and efficient cooling system; device protection system available from the control panel, laser engraved front panel, cookware detection system, display of operating parameters, 9 power levels regulated by a knob.

Model	Hotplates, mm	Power, kW	Dimensions, mm
STC2IND	 2x225	7	400x700x850
STC4IND	 4x225	14	800x700x850

Voltage 400 V 50 Hz

Industrial electric cookers

Material: the body is from wet polished (Scotch-Brite) stainless steel, the legs are made from stainless steel tube 50x50 mm; „EGO" tilting hotplates for easy cleaning are produced from cast iron 300x300 mm. **Main features:** removable fat tray under the hotplates. The power of each hotplate is 2.5 kW, 380 V, 50 Hz. "EGO" 7-position switches for cooking zones, for heavy-duty use. Solid steel feet of legs are 30 mm (+15/-15) height adjustable.

	Fat tray
	Tilting hotplate

Model	Hotplates, mm	Power, kW	Dimensions, mm	Weight, kg
EV2-5	2	5	600x800x865±15	58
EV4-10	4	10	900x800x865±15	92
EV6-15	6	15	1200x800x865±15	132

Voltage 380 V 50 Hz

Pot cookers

Material: stainless steel; in **NETL50-50** front and side panels of inox AISI 430 with hairline surface pattern (0.8 mm), top made of a one piece, cast iron pot holder, burner ø180 mm with strong removable cast iron grid laying on the frame - simple cleaning, handling without tools. **Main features:** designed for portability and durability to cater medium volume: **UNVSE-6** for cooking in restaurational facilities for cooking or warming food and **NETL50-50** for boiling and simmering as the perfect solution for every Asian kitchen. Adjustable feet.

Electric model: the top consist of a round electric hotplate regulated by a four-position input switch and an on-off control light indicating use status; the hotplate is equipped with a safety thermostat that prevents the overheating of the plate when not used.


Gas model: safety thermocouple and pilot flame, gas valve and gas control knob. Manual ignition. Diameter of pot ø250 mm max. One atmospheric burner of 13 kW lifted up with efficiency like a 15 kW - allowing an optimised use of blue flame for more efficiency and less consumption. **Accessories:** wok-ring adaptor cast iron. **Options:** removable cast iron wok-ring suitable for woks with ø559-609 mm.

Model	Cooking area, m ²	Power, kW	Dimensions, mm	Weight, kg
UNVSE-6	0,145	6	375x540x580	35
NETL50-50		13	500x500x475	25

Voltage 400 V3N~ (for UNVSE-6)

Tabletop one-hotplate induction cookers

Material: glass ceramics 290x290x4 mm. **Main features:** compact, ergonomic long-lasting professional equipment for small-scale use. With stepless power regulator and digital indicator under glass. Ready for connection. Integrated Pan Quality Control (PQC): after putting the cookware on the plate and turning the knob to maximum level 9, the electronic system identifies the pan size indicating it on the display. **Option:** up to 110°C keep warm function.

Model	Hotplates, mm	Power, kW	Dimensions, mm	Voltage, V
BM2.5	 Ø210	2.5	340x405x110	230
BM3.5		3.5		230
BM5.0		5.0	340x405x120	400

Optional accessories please see on the next page




Optional accessories

Model	Overview
WA2	WOK-insert of stainless steel, 340x340x60 mm (1.4 kg)



Tabletop two-hotplate induction cooker


Material: glass ceramics 290x475x4 mm. **Main features:** compact, ergonomic long-lasting professional equipment for small-scale use. With stepless power regulator and digital indicator under glass per hotplate (1-9 power level indicated). Ready for connection. Integrated Pan Quality Control (PQC): after putting the cookware on the plate and turning the knob to maximum level 9, the electronic system identifies the pan size indicating it on the display. **Option:** up to 110°C keep warm function.

Model	Hotplates, mm	Power, kW	Dimensions, mm	Voltage, V
BM2K3.5	 2 x Ø210	2x1.8 per hotplate or 1x3.5 in front	340x585x110	230



Tabletop two-hotplate induction cooker


Material: glass ceramics 540x290x4 mm. **Main features:** compact, ergonomic long-lasting professional equipment for small-scale use. With stepless power regulator and digital indicator under glass per hotplate (1-9 power level indicated). Ready for connection. Integrated Pan Quality Control (PQC): after putting the cookware on the plate and turning the knob to maximum level 9, the electronic system identifies the pan size indicating it on the display. **Option:** up to 110°C keep warm function.

Model	Hotplates, mm	Power, kW	Dimensions, mm	Voltage, V
BM2Q6	 2 x Ø210	2 x 3.0	600x380x110	400



Tabletop four-hotplate induction cooker


Material: glass ceramics 540x475x4 mm. **Main features:** compact, ergonomic long-lasting professional equipment for small-scale use. With stepless power regulator and digital indicator under glass per hotplate (1-9 power level indicated). Ready for connection. Integrated Pan Quality Control (PQC): after putting the cookware on the plate and turning the knob to maximum level 9, the electronic system identifies the pan size indicating it on the display. **Option:** keep warm function (as per hotplate).

Model	Hotplates, mm	Power, kW	Dimensions, mm	Voltage, V
BM4K7	 4 x Ø210	4 x 1.8 per hotplate or 2x3.5 in front	600x585x110	400



Tabletop WOK-cookers

Material: induction WOK with glass-ceramic basin. **Main features:** heavy-duty energy-efficient long-lasting equipment meeting highest demands. With stepless power regulator and digital indicator under glass per hotplate (1-9 power level indicated). Ready for connection. Integrated Pan Quality Control (PQC): after putting the cookware on the plate and turning the knob to maximum level 9, the electronic system identifies the pan size indicating it on the display. **Extreme power - for use only by skilled personnel! Without WOK-pan. Option:** Induction Temperature Control (ITC) up to 250°C: power regulation through turning the knob from 1 to 9 to the right and through direct highly-precise temperature setting up to 250°C at maximum power when turning to the left; the cooking temperature achieved in the power regulation mode can each time be applied in the temperature mode (to all the hotplates), when the knob is to be turned in the temperature mode until "H" is displayed behind the temperature.

Model	Hotplates, mm	Power, kW	Dimensions, mm	Voltage, V
BWK3.5	 Ø300	3.5	400x455x180	230
BWK5		5.0		400
BWK7		7.0		400

Optional accessories

Model	Overview
WPL1	WOK-pan of stainless steel, extra light, ø360 mm, 4(5) ltr. (1.15 kg)



Gas WOK ranges

Material: execution in stainless steel AISI 304; strong cast iron wok removable ø280 mm. **Main features:** special design of three pipe burners ensures a higher performance and efficiency: burner of 13 (18) kW lifted up with efficiency like a 15 (28) kW - allowing an optimised use of blue flame for more efficiency with less consumption. Top with splashback of 400 mm. Cooling water overflow system which flows above the top of the Wok in the water drainage. Cold water faucet with integrated tap in the control panel. Drainage with strainer. Integrated waste collection drawer. Simple cleaning of unit and burner without the use of tools. Adjustable feet. **Accessories:** ø180 mm cast iron burner with stainless steel removable wok-ring (for NWR90-90 - NWR160-90).

Model	Power, kW	Dimensions, mm	Weight, kg
NWR70-90	1x18	700x900x800/1200	84
NWR90-90	1x18+1x13	900x900x800/1200	102
NWR160-90	2x18+1x13	1600x900x800/1200	167



Tabletop gas WOK ranges

Material: unified body construction. Frame, top and panels, all made of high-grade stainless steel: stainless steel top panel (1.2 mm), AISI 304 with orbital surface pattern; front, back and side panels made of stainless steel AISI 430 with hairline surface pattern (1.2 mm); cast iron pot holder(-s) ø280 mm, burner(-s) ø180 mm. **Main features:** atmospheric burner(-s); manual ignition. Pilot burner, safety thermocouple, gas valve with safety pilot flame and gas control knob. Grease/food debris collection drawer below each burner for easy cleaning and enhanced hygiene. Versatile as open burner, pot cooker or wok-burner for use of all common pans, Oriental and Western cooking. It is a perfect choice for catering-, street-food-, food-truck businesses and small kitchens. Adjustable feet. **Accessories:** 1/2 stainless steel wok ring(-s) ø290 mm.

Model	Power, kW	Dimensions, mm	Weight, kg
NWT30-55	1x13	400x600x300	23
NWT70-55	2x13	800x600x300	45



Gas WOK ranges

Material: sturdy frame of stainless steel AISI 430; deep drawn, reinforced stainless steel top panel (3.2 mm), AISI 304 with hairline surface pattern. Front and side panels and back splash of stainless steel AISI 304 with hairline surface pattern (1.0 mm). Tubular, height adjustable (±25 mm) stainless steel legs. Cast iron burner(-s) ø180 mm, pot holder(-s) ø280 mm. **Main features:** atmospheric burner(-s); manual ignition. Pilot burner, safety thermocouple, gas valve and gas control knob. Grease/food debris collection drawer below each burner for easy cleaning and enhanced hygiene. Suitable for wok-pan sizes ø355-457 mm and for pan sizes ø178-230 mm. Versatile as open burner, pot cooker or wok-burner for use of all common pans, Oriental and Western cooking. It is a perfect choice for any kitchen with a smaller footprint. Adjustable feet. **Accessories:** 1/2/3 stainless steel wok ring(-s) ø290 mm.

Model	Power, kW	Dimensions, mm	Weight, kg
NER40-60	1x13	475x600x850/950	50
NER90-60	2x13	900x600x850/950	60
NER150-60	3x13	1500x600x850/950	110



Electric tabletop Teppanyaki griddles

Material: sturdy frame of stainless steel AISI 430; stainless steel top panel (1.5 mm), AISI 304 with orbital surface pattern; front and side panels and back panel (1.0 mm) of stainless steel AISI 304 with hairline surface pattern. Griddle plate of 20 mm highly polished S355 JR steel to withstand the daily use of knives and spatulas. Rectangular drain with a large stainless steel GN grease/food debris collection container, waste hole. Adjustable stainless steel feet. **Main features:** high-performance portable griddles with uniform heating and accurate temperature control (50-250°C) for superior hibachi-style cooking, strong and durable heating, excellent completion for show cooking. Individually controlled heating zones energised by high-efficient SSS* (Steady State Surface, of steel and heating block) die cast aluminium heating elements to ensure a stable and unfluctuating heating performance. Thermostats with control knobs and function indication lights, - for superior cooking results. Safety thermostat to protect overheating. Hand-/condiment rail on chef side which accepts various numbers of GN 1/9 containers. The removable top frame for the griddle guarantees an excellent hygienic level. Water or ice cubes cleaning. Recommended griddle temperatures: fish: 160-180°C, meat: 190-230°C max. **Option:** set of 4 pcs. castors - 2 with break - ø5".

Model	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
TP12EP	11.7	910x525	1200x770/870x450	145
TP15EP	14.3	1150x525	1440x770/870x450	180

Voltage 380-415 V3N~ / 50-60 Hz



Gas tabletop Teppanyaki griddles

Material: sturdy frame of stainless steel AISI 430; stainless steel top panel (1.5 mm), AISI 304 with orbital surface pattern; front and side panels and back panel (1.0 mm) of stainless steel AISI 304 with hairline surface pattern. Griddle plate of 20 mm highly polished S355 JR steel to withstand the daily use of knives and spatulas. Rectangular drain with a large stainless steel GN grease/food debris collection container, waste hole. Adjustable stainless steel feet. **Main features:** high-performance portable griddles with uniform heating and accurate temperature control for superior hibachi-style cooking, strong and durable heating, excellent completion for show cooking. Individually controlled heating zones energised by high-performance atmospheric gas pipe burners. Piezo ignition. Equipped with pilot burners, safety thermocouples, gas valves, gas knobs. On three sides chimney with holes for burned gas evacuation. Hand-/condiment rail on chef side which accepts various numbers of GN 1/9 containers. The removable top frame for the griddle guarantees an excellent hygienic level. Water or ice cubes cleaning. Recommended griddle temperatures: fish: 160-180°C, meat: 190-230°C max. **Option:** set of 4 pcs. castors - 2 with break - ø5".

Model	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
TP12JGP	14	910x525	1200x770/870x450	160
TP15JGP	21	1150x525	1440x770/870x450	220

Supports for Teppanyaki griddles

Model	Overview
TP-12E	Closed support with shelf. 1200x770x510/560 mm with/without hand rails
TP-15E	Closed support with shelf. 1440x770x510/560 mm with/without hand rails

Griddle plates

Material: 10 mm thick steel top plate with excellent heat conduction. **Main features:** smooth; equipped with a welded peripheral rim to comply with highest hygienic requirements. Electric models: 50-300°C. 1 L fat drawer. Connecting nozzles for both natural gas and propane; piezo ignition (gas models). **Options:** hard-chrome plate.

Electric models

Model	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Voltage, V	Weight, kg
FTH-30E	3	320x480	330x540x220	230	23.7
FTH-60E	6	650x480	660x540x220	400	40.6

Gas models

Model	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
FTH-30G	4	320x480	330x600x220	24.3
FTH-60G	8	650x480	660x600x220	44.9

Contact grills

Material: housing in stainless steel. **Main features:** cast iron upper and lower frying surfaces ribbed in 10927024, 10927021; 10927023 (with ceramic coating), and upper ribbed and lower smooth in 10927025, 10927022; 10927026 (with ceramic coating). Thermostatic temperature control, from +50°C to +300°C (2 separate thermostats in 10927023, 10927026, right-/left-sided control). On/off switch. Operation, heating/ temperature control lights. Fat collection drawer. **Optional accessories:** foil removing copper cutter.

Model	Power, kW	Frying surface dimensions, mm	Dimensions, mm	Weight, kg
10927024	2.5	360x270	410x500x300	27
10927021	3.0	450x270	510x500x300	33
10927023	3.5	520x240	560x440x300	43
10927025	2.5	360x270	410x500x300	27
10927022	3.0	450x270	510x500x300	33
10927026	3.5	520x240	560x440x300	43

Voltage 230V

Gas lava stone grills

Material: 10 mm thick steel top plate with excellent heat conduction. **Main features:** choice of medium duty burner with single tube construction or heavy duty "U" shape burner for excellent heat distribution (demountable for easy cleaning). Piezo ignition. Fat collecting drawer. Two optional positions of grid height. **Accessories:** 5 kg (for GL-30G) / 2x5 kg (for GL-60G) of lava stones; grid for meat.

Model	Power, kW	Grill dimensions, mm	Dimensions, mm	Weight, kg
GL-30G	4	312x483	330x540x220	16.5
GL-60G	8	2x312x483	660x540x220	29.2

Optional accessories

Model	Overview
153500100	Grid for grilling fish, vegetables and dry food, 312x483 mm, 2.9 kg

Large piece roasters

Material: steel pinions, easy tightening and minimal maintenance. **Main features:** you can roast pieces up to 34 cm in diameter. Spits with 110 cm of useful length. Tray of 109x54x5 cm for juices, roasting potatoes and vegetables. Lambs split opened up to 15 kg; ham, 2 per spit, up to 8 kg each; different pieces, suckling pig, turkey, etc. Interior light. Interior parts can be dismantled for cleaning. Top quality resistors, connected without clamping, allow expansion in all directions. The plates between the burners are removable for easy cleaning and specially designed to ensure that the grease drips into the tray and never on the burners, thus keeping them clean and prolonging the life of the roaster. No primary air regulation, highly efficient, environmentally friendly, very even roasting.

Gas models

Model	Power		Spits	Dimensions, mm	Weight, kg
	kW	kcal/h			
GPG-1		8428	1	1528x600x760	90
GPG-2		16856	2	1528x600x980	135

Electric models

Model	Power, kW	Spits	Dimensions, mm	Weight, kg
GPE-1	6.6	1	1528x600x760	90
GPE-2	13.2	2	1528x600x980	135

Accessories

Model	Overview
160000	Spit GP without skewers
160010	Spit GP with skewers
160014	Screw for skewer stainless steel
160015	Double skewer GP

Vertical roasters

Material: steel pinions, easy tightening and minimal maintenance. **Main features:** specially designed to be fixed on our tubular stands, strengthened and welded, cupboards and hot showcases. Large capacity tray 870x295x50 mm for roasting potatoes and vegetables. Top quality resistors, connected without clamping, allow expansion in all directions. The plates between the burners are removable for easy cleaning and specially designed to ensure that the grease drips into the tray and never on the burners, thus keeping them clean and prolonging the life of the roaster. No primary air regulation, highly efficient, environmentally friendly, very even roasting. **Option:** interior lighting.

Gas models

Model	Power		Spits	Chicken	Dimensions, mm	Weight, kg
	kW	kcal/h				
1EG		5074	1	6	1098x480x460	50
2EG		10148	2	12	1098x480x640	66
3EG		15222	3	18	1098x480x820	86
4EG		20296	4	24	1098x480x1000	103

Electric models (high power models -EEN)

Model	Power, kW	Spits	Chicken	Dimensions, mm	Weight, kg
1EE	3.3	1	6	1098x480x460	48
1EEN	4.5	1	6	1098x480x460	48
2EE	6.6	2	12	1098x480x640	63
2EEN	9.0	2	12	1098x480x640	63
3EE	9.9	3	18	1098x480x820	80
3EEN	13.5	3	18	1098x480x820	80
4EE	13.2	4	24	1098x480x1000	95
4EEN	18.0	4	24	1098x480x1000	95

Voltage 400V NT

Accessories

Model	Overview
12CE	Trolley for 12 spits, 1150x500x1600 mm
24CE	Trolley for 24 spits, 1150x800x1600 mm
MTB	Tray for cutting chicken and storing spits, 1098x480x160 mm, it fits our cabinets range AR
050001	Stainless steel spit without skewers
050002	Stainless steel spit with 6 skewers
050003	Stainless steel skewer spit
060120	Grill spit with multiple positions
050004	V spit
050110	Double skewer
050107	Simple skewer without screw
050116	Screw for skewer stainless steel
050112	Handle of spit
050114	Hook to remove spits
AR-4EE	Painted inox cabinet with 1 shelf, Gastro trays 2/3, telescoping drawers, wheels with brakes, 1098x480x790 mm, 34 kg
AR-4EEI	Inox cabinet with 1 shelf, Gastro trays 2/3, telescoping drawers, wheels with brakes, 1098x480x790 mm, 34 kg



Multirotary rotisseries

Material: planetary transmission via steel pinions, easy tightening and minimal maintenance. **Main features:** individual rotary plates with four spits that turn over themselves. Large capacity tray 870x295x50 mm for roasting potatoes and vegetables. Two burners for four spits. Improved working conditions, less effort. Electronic lighting of burners. Interior light. No primary air regulation, highly efficient, environmentally friendly, very even, quick and perfect roast, totally uniform cooking surface. Top quality resistors, connected without clamping, allow expansion in all directions. The plates between the burners are removable for easy cleaning and specially designed to ensure that the grease drips into the tray and never on the burners, thus keeping them clean and prolonging the life of the roaster. Easy maintenance and cleaning. Maximum performance with maximum consumption. **Option:** double motor for each block of spits, it allows to stop the plate but the spits keep turning.

Model	Power, kW	Spits	Chicken	Dimensions, mm	Weight, kg
4MR	15	4	24	1395x660x626	125
8MR	30	8	48	1395x660x1061	205
12MR	45	12	72	1395x660x1876	280
16MR	60	16	96	1395x660x2057	360

Voltage 230V

Accessories

Model	Overview
PT-MR	Strengthened welded stand 1395x660x820 mm, with ø12 cm wheels
105000	Stainless steel spit for different types of roast
105001	Stainless steel spit with skewers for different types of roast
105003	Grill spit multiple positions



Wood-fired roasters and barbecues

Main features: barbecues for wood or charcoal. Grill of 59x40 cm adjustable distance. Collecting tray and stand. Easy to move. Models **B1/P**, **B2/P** are one/double body barbecues, **B1/3** is a spit roaster and barbecue for wood or charcoal in the same machine.

Model	Dimensions, mm	Weight, kg
B1/P	650x700x1900	200
B2/P	1200x700x1900	350
B1/3	1000x625x1000	100

Accessories

Model	Overview
SB	Stand for B1/3, 740x640x740 mm, 20 kg



Wood-fired roasters

Material: manufactured with strong top-quality materials to ensure efficient use for many years. **Main features:** motor reducer with chain drive and steel sprockets. Adjustable spits to regulate the distance from fire. Special refractories for insulation. Reinforced brackets, adjustable legs, etc.

Model	Spits	Chicken	Dimensions, mm	Weight, kg
A1/5	1	5	1350x610x1030	215
A2/10	2	10	1350x610x1210	230
A3/15	3	15	1350x610x1390	240
A4/20	4	20	1350x610x1570	310
A5/25	5	25	1350x610x1750	320
A6/30	6	30	1350x610x1930	390
A7/35	7	35	1350x610x2110	405
A5/30	5	30	1450x610x1750	330
A6/36	6	36	1450x610x1930	410
A7/42	7	42	1450x610x2110	425

Microwave ovens

Material: stainless steel; sealed-in borosilicate glass shelf in **RMS510TS2**. **Main features:** 1 magnetron. 5 power levels (and 2 in combined mode, 1 in grill mode in **FM914** - 8 preset cooking modes). 4 cooking stages in **RMS510TS2**. Defrost (20% power in **RMS510TS2**). Power output in **FM914** and **RMS510TS2**: 0.9 and 1 kW. **FM914** is with grill. Digital controls. Timer: **FM914** - 0-95'; **RMS510TS2** - 6 min digital, resets to zero if the door is opened during heating. Internal lighting; LED interior light, 42 lm in **RMS510TS2**. **RMS510TS2**: for a 305 mm platter; LED display, seamless touchpad, programmable control - 10 pads, 20 settings; 50 cycles per day; max. cooking time: 30:00; microwave distribution: rotating stirrer, bottom; fine tuned antenna for even cooking; multiple portion setting, X2; end of cycle signal, adjustable; door handle Grab & Go; CEE 7/7 "Schuko" plug. Time entry option; Braille overlay available. **Optional accessories:** oven cavity shelf, non-stick baskets, stainless cart/equipment stands.

Model	Power, kW	Capacity, L	Dimensions, mm	Voltage, V	Weight, kg
FM914	1.45	25	513x400x305	230	16
RMS510TS2	1.5	23	512x403x310		13.6

Electric fryers

Material: basin of AISI 304; stainless steel cover protecting front side of heating elements and capillary. **Main features:** pressed basins with ergonomic inner shapes and angles for comfortable cleaning and maintenance. Solid support of heating elements for a proper cold zone under the resistances. Work (50-190°C) and safety thermostats with ceramic housing, 235°C. Push button switch with inner isolation. Solid construction of baskets and long resistances (large surface) - lower electrical load. Side handles, GN bin handles for easier manipulation. Silicone feeder with anti-splash system. **FE-30, -60** with secure drain tap, **FE-60P** with secure drain tank.

Model	Power, kW	Output per hour, kg	Capacity, L	Basket dimensions, mm	Dimensions, mm	Voltage, V	Weight, kg
FE-04E	2.1	5	5	130x235x100	180x420x300	230	5.5
FE-07E	3	7	8	210x235x100	270x420x300		7
FE-44E	4.2	10	2x5	130x235x100	360x420x300		10
FE-77E	6	14	2x8	210x235x100	540x420x300		13.5
FE-30	9	15	16	455x245x80	540x450x370	400	15.8
FE-60	15	24	30	570x440x80	670x650x370		25
FE-60/P					670x650x900		35

Voltage 230V/1N; 400V/3N for **FE-30, FE-60, FE-60/P**

Optional accessories



Model	Overview	Weight, kg
408001030	Basket for FE 30, 455x245x80 mm	1.2
408001060	Basket for FE 60, 570x440x80 mm	1.9
OP-30	Shelf for basket 408001030: stainless steel 18/10, 1 mm thick, 260x530x240 mm	2.7
OP-60	Shelf for basket 408001060: stainless steel 18/10, 1 mm thick, 460x640x270 mm	4
DP-60	Door for stand FE 60 right	3
DL-60	Door for stand FE 60 left	3

Electric crepe makers

Material: outer housing in stainless steel; grey cast iron plate with teflon coating. **Main features:** plate ø40 cm. Stepless temperature adjustment: +50-+300°C. On/off switch. Operation (red), temperature control lights (green). Storage drawer. **Accessories:** wooden dough divider.



Model	Power, kW	Dimensions, mm	Weight, kg
CREP019E	3	450x500x220	23
CREP020E	3+3	900x500x220	44

Voltage 230V

Hot dog warmers

Material: stainless steel body, s/s ø25 mm rolls with shock-proof heating elements. **Main features:** the roller-type wurstel heater is ideal in fast-food retailers, bars and pubs, it allows a fast and even cooking of wurstels and sausages which will get the taste and the browning of grilled meat without having to turn them over manually. Asynchronous motor with gear-box reducer. Temperature: 280°C max. **Options:** teflon-coated rolls.



Model	Power, kW	Rollers Nr. x width	Dimensions, mm	Weight, kg
GW5	0.85	5 x 350 mm	450x230x170	7.5
GW7	1.4	7 x 460 mm	560x300x170	11
GW9	1.65	9 x 460 mm	560x375x180	13

Voltage 230V





Hot dog machine

Material: stainless steel housing with 3 aluminium spikes; stainless steel basket inside container. **Main features:** temperature range, spikes/ container: 100/30-90°C.

Model	Power, kW	Dimensions, mm	Weight, kg
HD-03N/K	1.1	480x300x350	10

Voltage 230V/1N



Toasters

Material: stainless steel; AISI 304 stainless steel construction including conveyor in **TOSTI**. **Main features:** **2207R:** on/off switch; pop-up lever; adjustable cooking time; removable fat collection drawer. **TOSTI:** fan-cooled motor, built-in cooling-fan to prevent overheating and burns; reinforced heating elements against burnout and breakage, reflecting heating elements for upper and lower heat ensure that the product is quickly and evenly heated; upper and lower elements can be selected for perfect golden toasting every time; easy to load rack with rear or front discharge; output/h: min. 65 - max 360; gridiron: 185x1500 mm.

Model	Power, kW	Slices Nr.	Dimensions, mm	Weight, kg
2207R	2.5	6	410x270x220	5
TOSTI	1.3		535x294x360	12

Voltage 230V/1 (1F+N/50-60Hz in **2207R**)



Rice cooker

Material: stainless steel; inner pot non-stick coating, heat resistant; silicone mat as smolder protection. **Main features:** cooking control lamp; ON/OFF switch. Extra large handles. Functions: cooking, keeping warm. Production quantity rice: 25-40 portions. **Accessories:** 1 measuring beaker, 1 rice spoon, 1 stirring spoon, 1 silicone mat.

Model	Power, kW	Capacity, L	Dimensions, mm	Weight, kg
RICEC8	1.95	8	385xh345x480	10

Voltage 230V 50/60 Hz



Soup kettles

Material: inner pot of stainless steel, can be removed; steel plate, painted, stainless steel in **SOUP001, SOUP004**; stainless steel in **SOUP003**. **Main features:** heat up control lamp. Stepless temperature control: 30-95°C for **SOUP001, SOUP003**, 35-95°C for **SOUP004**. Control unit: toggle, electronic (in **SOUP003, SOUP004**). Indirect heating. **SOUP001, SOUP004** are black, **SOUP003** is silver. Detachable lid, with handle, can be turned, thermally insulated handle, in **SOUP004** it is divided, in **SOUP001, SOUP003** it can be folded, spoon recess. **Accessories:** 8 soup labels, magnetic adhesion.

Model	Power, kW	Capacity, L	Dimensions, mm	Weight, kg
SOUP001	0.4	9	ø345x360h	4.5
SOUP003				4.5
SOUP004	0.3	5.4	255xh385x267	3.1

Voltage 230V 50/60 Hz



Bain marie trolleys

Material: basins and work surface are made of one-piece pressed stainless steel AISI304 with smoothly rounded angles for easy cleaning and operation. **Main features:** multifunctional equipment for processing different types of food at the same time, in different quantities, using the optimum amount of energy ensures a system of individual control of each tub with individually controlled heating elements and thermostats. Control panel on the long side in **BMPD**, and on the short side in **BMPK**. Temperature range: 30-90°C. Each basin is intended for dispensing food from GN 1/1 gastrocontainers. The use of partitions for dividing the tub space ensures the variability of the appliance for use with smaller gastro containers. The depth of the gastro containers can be up to 200 mm. Water drain tap on each basin bottom for easy emptying and cleaning. Taps with anti-drip protection. Comfortable mobility of mobile water baths thanks to the four load-bearing wheels with the possibility of securing two of them allowing for operator comfort and easy handling.

Model	Power, kW	Basins Nr.	Dimensions, mm	Weight, kg
BMPK-2120	1.4	2 x GN1/1	650x900x900	42
BMPD-2120			850x700x900	42.2
BMPK-3120	2.1	3 x GN1/1	650x1300x900	58.1
BMPD-3120			1250x700x900	59.1
BMPK-4120	2.8	4 x GN1/1	650x1700x900	73
BMPD-4120			1650x700x900	70.1

Voltage 230V/1N

JØNI KETTLES

Unheated top

The upper rim of the kettle is unheated and insulated, reducing heat radiation and saving energy, also minimising the risk of burn to the operator. The food does not burn in the kettle spout when the kettle is emptied, which would reduce the quality of the food and cause cleaning to take longer.

Sturdy bowl in acid-proof stainless steel, no joints

All kettles have an inner bowl of acid-proof stainless steel for better protection against sour food. A kettle bowl made with full-welded joints in and around the food, maximising hygiene cleaning and durability. A high-quality steam chamber insulation improves efficiency up to 97%, ensuring a better temperature in the kitchen and saving resources and money.

Water filling with flowmeter, litre markings

Litre markings are etched into the kettle bowl to easy read the product amount. The water passes through a large drip-free spout on the pillar. The remaining quantity is displayed while the water is being added. The user can stop the filling process and adjust the quantity. Small quantities are best added manually. Water is added to the kettle when the key is held down and the quantity is displayed (and can be set) to one decimal place.

EasyDos

By entering the desired quantity, e.g. 8 liters, and holding down a button, the kettle will tilt until the desired amount is poured out. Then TiltBack is activated to prevent overflowing.

Cold water tap

Easy and safe operation. The tap makes it quick and easy to fill the kettle with water for cooking and cleaning.

Ergonomic hinged lid in stainless steel

All kettles with a stirrer are fitted with an inspection hatch and lid (except for *CtMK*), used when adding ingredients while the stirrer is operating or looking to the food while the lid is closed. Sturdy and easy to clean hinged lid in stainless steel is easily opened using the ergonomic lid arm. During opening, the lid is moved backwards. A gas spring helps the user to lift the lid and to close the hatch and avoid a loss of energy.

Fast heating

A special steam generator means that the kettle can be used with only a small amount of water around the heating elements. This speeds up heating and reaction times and reduces energy wastage.

Integrated, hygienic, lightweight stirrer

The integrated ergonomic stirrer makes it possible to keep the lid closed and keep the heat and steam inside, reducing energy consumption and steam in the kitchen. The easily detachable scrapers preserve the shape and cover the heated area to ensure the best heat transfer to the food without a risk of burning and sticking, making cleaning easy and improving the food quality. The rotating components of the stirrer shaft located above the food area have no unhygienic joints or seals which could start to leak. The fully-welded light and extremely stable stirrer requires a minimum maintenance and it is easy to clean by hand or in the dishwasher, the stirrer's lifting handle is easily accessible even when the kettle is full. The high torque of the stirrer motor allows the tool to be fitted with a wide variety of broad oblique blades, which ensures effective mixing, even at low speeds.

User adapted stirring patterns

The kettle has six dynamic stirring programmes, which automatically adapt the direction and pauses to the speed selected. But the user can at all time make his own stirring patterns in the Joni Online Portal. High speed stirring up to 155 rpm can be used for whipping the content of the kettle. Reducing the speed of the stirrer to 5 rpm makes it possible to e.g. gently stir casserole dishes and when warming or chilling the food remaining in the kettle for a long time, as the food could otherwise be broken up. For more consistent results during serving the speed can be adjusted between 5-20 rpm (**SlowMix**), the stirrer can rotate slowly as long as the key is pressed and will stop as soon as the lid is opened. A foot pedal can give handsfree operation.

12,1" Touch screen

The industrial touch screen can withstand the production environment, it can be operated with gloves and is not sensitive to eg. drops on the screen. The large size, high contrast and wide viewing angle of 170° make it easy to see and operate the control regardless of the person's height. The screen responds to pressure and is therefore not sensitive to dirt or dirty fingers. The kettle can be locked by a four-digit code.

Recipes

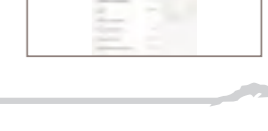
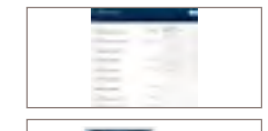
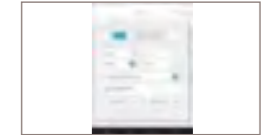
All the kettles have access to JØNI Online Portal cookbooks with ingredients scaled automatically. Even unexperienced users can cook consistent, high quality food with minimum energy consumption. A recipe used is on the batch report which also shows if and when the ingredients have been acknowledged and if unnecessary energy has been used. The **QuickSet** function gives the possibility to combine several choices in one key, e.g. 'Heating of 50 l water'.

Batch Log

Report is generated with a chart of the cooking temperature, data of energy and water consumption, compared to those set in **EcoAssistant** (huge savings with messages about closing the lid or lowering the temperature, without affecting either process or result), ingredients and ID-number. It can be downloaded as PDF from JØNI Cloud.

Cleaning and service

Individual cleaning programmes for different food prepared, with different degrees and detergents. The service counters record the actual use of the individual functions of the kettle and make recommendations on servicing and replacement of wear parts based on this.



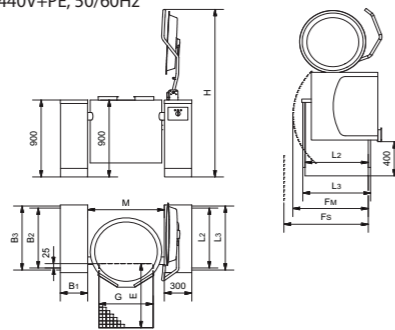
Easy tilting kettles

Easy models are classic tilting kettles. **Main features:** the control can be mounted either to the right or to the left of the kettle (option: on the left hand side). The heating power is easily controlled by using the dial. Control: AutoTemp 02e. Indirect heating with 1 bar steam and a maximum temperature of 120°C. Steam from an integrated electrical steam generator. **Accessories:** tool trolley, wallbracket for accessory, measuring rod, sieve plate, pouring plate, GN-support, spray gun (3 m), embedding fixtures, separate bearing, cooling with water, butterfly valve, rotatable lid, inspection hatch with cover, Tilt Back, connection for PowerManagement (energy optimisation).

**the appliance can be shown with some accessory on the photo*

Model	Capacity, L	Power, kW
Easy40	40	15
Easy60	60	15
Easy80	80	15
Easy100	100	20
Easy120	120	20
Easy150	150	30
Easy200	200	30
Easy250	250	45
Easy300	300	45

Voltage 3~440V+PE, 50/60Hz



AutoTemp 02e



Optional accessories

Model	Overview
179007	Support pillar 300x550 mm for Easy 40-120 L
179008	Support pillar 300x750 mm for Easy 150-300 L

Dimensions of the kettle and the mounting pillar

Size	L2/L3, mm	Fm, mm	Fs, mm	H, mm	M, mm	G, mm	E*, mm	Net/ gross volume, L	Weight, kg**
Easy40	500/550	640	800	1750	606	400	600	40/48	173
Easy60	500/550	740	820	1780	655	400	600	60/70	185
Easy80	500/550	790	880	1820	685	500	800	80/91	196
Easy100	500/550	820	900	1860	735	500	800	100/113	208
Easy120	500/550	880	980	1860	735	500	800	120/133	215
Easy150	700/750	920	1000	1990	852	600	900	150/169	295
Easy200	700/750	1000	1000	2040	902	600	900	200/222	313
Easy250	700/750	1080	1080	2080	1000	600	900	250/278	366
Easy300	700/750	1150	1150	2150	1100	600	900	300/334	409

Fm is the shortest distance to enable tilting the kettle. Fs is the shortest distance to enable service. Bigger distance is recommended in consideration of service and the risk of crushing. National/local regulations must always be observed.

**For kettles with butterfly valves or drain valves, the content can run behind the floor drain when tilting with open valve. This can occur e.g. when cleaning. It is has to be considered to enlarge the drain cf. dimensions.*

***Transportation weight* includes a support pillar in the same dimensions as the control pillar. The weight is without water in the steam generator and accessory.*

CtMK tilting kettles with stirrer

CtMK models are with an integrated stirrer and a simple control by push buttons. Hinged lid without inspection hatch. **Main features:** stainless steel control pillar placed on the right handside (option: on the left hand side). Indirect heating with 1 bar steam and a maximum temperature of 120°C. Steam from an integrated electrical steam generator. Heating elements at front of kettle prevents dry boiling. Base plate with seals inside the outer jacket of the kettle. Integrated isolator switch. Pressure gauge. Electric tilt function with TiltBack. 6 dynamic stirring patterns with reversal and variable speeds. RPM: 5-140. PowerMix. Fast stopping of stirrer when lid is opened. Stirrer protected against overloading. Noise level in use: under 55 dB. Control: electronic control on adjustable, standing control panel; two sets of arrow keys for fast, precise setting; error codes for user errors and appliance faults; electronic control of jacket temperature; automatic addition of water to the steam generator; water filling by push button. **Accessories:** tool trolley, wallbracket for accessory, measuring rod, sieve plate, pouring plate, GN-support, spray gun (3 m), inspection hatch with cover, embedding fixtures, separate bearing, cooling with water, cleaning tool, tube cleaner, whipping tool.

**the appliance can be shown with some accessory on the photo*

Model	Capacity, L	Power, kW
CtMK60	60	15.75

Model	Capacity, L	Power, kW
CtMK80	80	15.75
CtMK100	100	20.75
CtMK150	150	31.5
CtMK200	200	31.5
CtMK300	300	47.2

Voltage 3~400V+N; 3~400V+PE, 50/60Hz for CtMK300

Optional accessories

Model	Overview
179004	Support pillar 150x300 mm for CtMK 60-100 L
179005	Support pillar 230x550 mm for CtMK 150-300 L

Dimensions of the kettle and the mounting pillar

Size	L2/L3, mm	Fm, mm	Fs, mm	H, mm	M, mm	G, mm	E, mm	Net/ gross volume, L	Weight, kg**
CtMK60	500/550	740	920	1780	655	400	600	60/70	227
CtMK80	500/550	790	980	1820	685	500	800	80/91	239
CtMK100	500/550	820	1000	1860	735	500	800	100/113	251
CtMK150	700/750	920	1030	1990	852	600	900	150/169	346
CtMK200	700/750	1000	1100	2040	902	600	900	200/222	368
CtMK300	700/750	1150	1150	2150	1100	600	900	300/334	481

Fm is the shortest distance to enable tilting the kettle. Fs is the shortest distance to enable service. Bigger distance is recommended in consideration of service and the risk of crushing. National/local regulations must always be observed.

***Transportation weight* includes a support pillar in the same dimensions as the control pillar. The weight is without water in the steam generator and accessory.*

Tilting kettles Multi and MultiMix

Multi models are modern tilting kettles without stirrer, **MultiMix** - with strong integrated stirrer and food temperature control. **Main features:** the control can be mounted either to the right or to the left of the kettle. Control **Multi:** AutoTemp 32. Control **MultiMix:** AutoTemp 56. Heating directly with 1 bar steam pressure and the maximum temperature of 120°C. Steam supply from an external steam generator, or built in electric steam generator. Electronic temperature control: 1-120°C, set for the jacket in **Multi** and adjusted in dynamic steps from 1 to 9 to control the temperature of the inner kettle in relation to the food temperature in **MultiMix**. **MultiMix:** with inspection hatch, 15 predefined programmes (8 of them require the chilling function to be selected) with 10 variants including timer functions, cook-and-hold, stirring programmes and delayed start, 6 dynamic automatically adapting stirring programmes, speed of the stirrer: 5-155 rpm, gentle stirring (5 rpm), SlowMix for stirring with open lid (5-20 rpm), integrated sturdy, lightweight fully welded stirrer with easily detachable scrapers on it preserving the shape. **Accessories:** butterfly valve, tool trolley, wallbracket for accessory, GN-support, cooling with water, spray gun (3 m), sieve plate, pouring plate, measuring rod, rotatable lid, steam heated, embedding fixtures, separate bearing, connection for PowerManagement (energy optimisation), hot water for spout, inspection hatch with cover (**Multi**); whipping tool, tube cleaner, light in the kettle bowl, foot pedal, prepared for temperature data acquisition (**MultiMix**).

**the appliance can be shown with some accessory on the photo*

Model	Capacity, L	Power, kW
Multi40	40	15
MultiMix40		16.1
Multi60	60	15
MultiMix60		16.1
Multi80	80	15
MultiMix80		16.1
Multi100	100	20
MultiMix100		21.1
Multi120	120	20
MultiMix120		21.1
Multi150	150	30
MultiMix150		32.2
Multi200	200	30
MultiMix200		32.2
Multi250	250	45
MultiMix250		48
Multi300	300	45
MultiMix300		48

Voltage 3~440V+PE, 50/60Hz. Optional accessories please see on the next page.

AutoTemp 32



AutoTemp 56



ROYABO



Tilting Kettles

Optional accessories for Multi and MultiMix

Model	Overview
179007	Support pillar 300x550 mm for Multi and MultiMix 40-120 L
179008	Support pillar 300x750 mm for Multi and MultiMix 150-300 L

Dimensions of the kettle and the mounting pillar

Size	L2/L3, mm	Fm, mm	Fs, mm	H, mm	M, mm	G, mm	E*, mm	Net/ gross volume, L	Weight, kg**
Multi40/MultiMix40	500/550	640/740	800/860	1720	606	400	600	40/48	181/213
Multi60/MultiMix60	500/550	740	820/920	1770	655	400	600	60/70	193/227
Multi80/MultiMix80	500/550	790	880/980	1780	685	500	800	80/91	204/239
Multi100/MultiMix100	500/550	820	900/1000	1810	735	500	800	100/113	216/251
Multi120/MultiMix120	500/550	880	980/1080	1810	735	500	800	120/133	223/259
Multi150/MultiMix150	700/750	920	1000/1030	1970	852	600	900	150/169	261/346
Multi200/MultiMix200	700/750	1000	1000/1100	2020	902	600	900	200/222	320/368
Multi250/MultiMix250	700/750	1080/1070	1080/1090	2090	1000	600	900	250/278	371/452
Multi300/MultiMix300	700/750	1150	1150	2130	1100	600	900	300/334	415/481

Fm is the shortest distance to enable tilting the kettle. Fs is the shortest distance to enable service. Bigger distance is recommended in consideration of service and the risk of crushing. National/local regulations must always be observed.

*For kettles with butterfly valves or drain valves, the content can run behind the floor drain when tilting with open valve. This can occur e.g. when cleaning. It is has to be considered to enlarge the drain cf. dimensions.

**Transportation weight* includes a support pillar in the same dimensions as the control pillar. The weight is without water in the steam generator and accessory.



Tilting kettles Maxi and MaxiMix

Maxi are tilting kettles for large volume production, while **MaxiMix** - with integrated stirrer. **Main features:** the control can be mounted either to the right or to the left of the kettle. Control **Maxi:** AutoTemp 32. Control **MaxiMix:** AutoTemp 56. Kettles from the same **MaxiMix** model can be combined in pairs, the control is mounted in the outer pillars. Heating directly with 1 bar steam pressure and the maximum temperature of 120°C. Steam supply from an external steam generator, or built in electric steam generator. Electronic temperature control: 1-120°C, set for the jacket in **Maxi** and adjusted in dynamic steps 1-9 to control the temperature of the inner kettle in relation to the food temperature in **MaxiMix**. **MaxiMix:** with inspection hatch, 15 predefined programmes (8 of them require the chilling function to be selected) with 10 variants including timer functions, cook-and-hold, stirring programmes and delayed start, 6 dynamic automatically adapting stirring programmes, speed of the stirrer: 5-140 rpm, gentle stirring (5 rpm), SlowMix for stirring with open lid (5-20 rpm), integrated sturdy, lightweight fully welded stirrer with easily detachable scrapers on it preserving the shape.

***The kettle is built for chilling with ice water (**MaxiMix QuickChill** - option), which has to be pumped from the ice bank through the kettle, chilling the food and then returning back to the icebank, ice bank, pumps ect. are a precondition for the chilling function.

Accessories: butterfly valve, tool trolley, wallbracket for accessory, GN-support, cooling with water, spray gun (3 m), sieve plate, pouring plate, measuring rod, rotatable lid, steam heated, embedding fixtures, separate bearing, connection for PowerManagement (energy optimisation), hot water for spout; inspection hatch (**Maxi**); whipping tool, tube cleaner, light in the kettle bowl, foot pedal (**MaxiMix**).

*the appliance can be shown with some accessory on the photo

Model	Capacity, L	Power, kW
Maxi400	400	60
MaxiMix400/ MaxiMix QuickChill400***		63
Maxi500	500	60
MaxiMix500/ MaxiMix QuickChill500***		63

Voltage 3~440V+PE, 50/60Hz

Optional accessories

Model	Overview
179017	Support pillar 300x950 mm for Maxi and MaxiMix
179019	Support pillar 400x1100mm for MaxiMix QuickChill (pillar to 1 kettle)
179022	Support pillar 800x1100 mm for MaxiMix QuickChill (pillar to 2 kettles)

Dimensions of the kettle and the mounting pillar

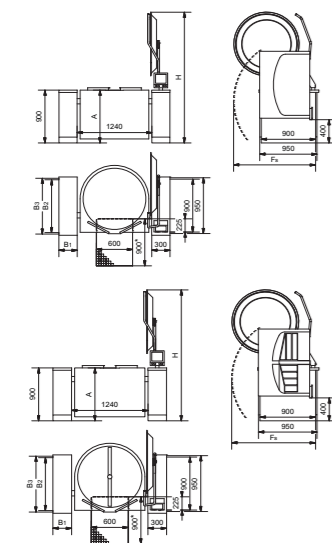
Size	A, mm	Fs, mm	H, mm	Net/ gross volume, L	Weight, kg**
Maxi400/MaxiMix400/MaxiMix QuickChill400***	900	1450	2240	400/447	580/638/649
Maxi500/MaxiMix500/MaxiMix QuickChill500***	1017	1450	2350	500/547	610/677/726

Fs is the shortest distance to enable service. Bigger distance is recommended in consideration of service and the risk of crushing.

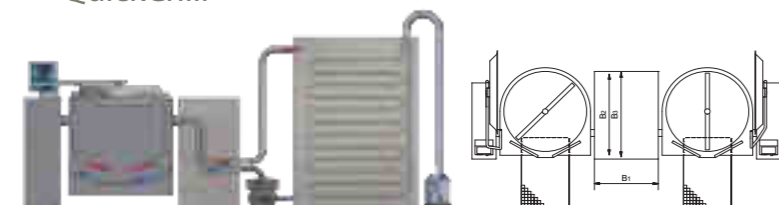
National/local regulations must always be observed.

*For kettles with butterfly valves or drain valves, the content can run behind the floor drain when tilting with open valve. This can occur e.g. when cleaning. It is has to be considered to enlarge the drain cf. dimensions.

**Transportation weight* includes a support pillar in the same dimensions as the control pillar. The weight is without water in the steam generator and accessory.



***QuickChill



Jacket chilling using chilled water from an external chilling system can be used to cool the kettle. The water is fed through the steam jacket, where it chills the contents of the kettle and returns to the ice bank. Water consumption is low and the chilling effect is high, as the temperature of the chilled water is typically 0.5°C. The stirrer can rotate slowly, stirring the food gently. When the chilling ends, the correct water level in the steam generator is automatically restored.



Tilting Kettles

Optional accessories

Butterfly valve

The sanitary butterfly valve is fitted to the front of the kettle, enabling liquid products to be pumped out of the kettle through this valve to make emptying quick and easy. If an elbow is fitted, the valve can also be used as a drain valve. The valve can be disassembled for cleaning purposes.

Model	Overview
170020	Drain valve, Echtermann, 2"
170008	Butterfly valve without elbow, 2" type SMS
170009	Butterfly valve without elbow, 3" type SMS
170006	Butterfly valve without elbow, 2" type ISO Clamp
170007	Butterfly valve without elbow, 3" type ISO Clamp
170010	Butterfly valve without elbow, 2" type DS
170011	Butterfly valve without elbow, 3" type DS

Tube cleaner

The tube cleaner makes it easy to clean the middle tubes of the stirrer. The brush has a 60 cm long shaft and can be used for all sizes of kettles. The head of the brush can be removed and cleaned by boiling in water.

Model	Overview
175032	Tube cleaner for cleaning tool in MultiMix, MaxiMix, CtMK

Pouring and sieve plates

They are practical aids when emptying the kettles, easily fitted to the kettle's spout, where they will remain while the kettle is emptied. The sieve plate is used when water in the kettle is to be drained from potatoes, pasta, etc., the pouring one for controlling the emptying of liquids.

Model	Overview
175012	Pouring plate, 40 l kettle
175013	Pouring plate, 60 l kettle
175014	Pouring plate, 80 l kettle
175015	Pouring plate, 100 and 120 l kettle
175017	Pouring plate, 150 l kettle
175018	Pouring plate, 200 l kettle
175019	Pouring plate, 250 l kettle
175020	Pouring plate, 300 l kettle
175041	Sieve plate, 40 l kettle
175042	Sieve plate, 60 l kettle
175043	Sieve plate, 80 l kettle
175044	Sieve plate, 100 and 120 l kettle
175045	Sieve plate, 150 l kettle
175046	Sieve plate, 200 l kettle
175047	Sieve plate, 250 l kettle
175048	Sieve plate, 300 l kettle

Measuring rod

The measuring rod is suspended over the lip of the kettle and is a practical aid when measuring the kettle contents. A fine scale makes an accurate measurement possible.

GN-support

The GN-containers can be placed on the shelf and when the kettle is tilted the GN-support is following so splashing and lifting is avoided. The arm for the GN-support is mounted in the spout and the movable shelf just hung in. By turning the shelf it can be used as a support for filling the kettle.

Model	Overview
175069	GN-support, 40 l kettle
175070	GN-support, 60 l kettle
175071	GN-support, 80 l kettle
175072	GN-support, 100 l kettle
175073	GN-support, 120 l kettle
175074	GN-support, 150 l kettle
175075	GN-support, 200 l kettle
175076	GN-support, 250 l kettle
175077	GN-support, 300 l kettle

Tool trolley, wall bracket for accessory

They are used to store loose accessories for up to two kettles such as the stirrer, cleaning tool and sieve plate.

Model	Overview
175098	Trolley, storage of tools for 2 kettles
175099	Wall bracket for storage of accessory





Tilting Kettles



Embedding fixtures

An alternative to securing the kettle using bolts, supplied complete with distance keepers, embedded into the floor and the pillars are then secured directly to the fixture.

Model	Overview
175100	Stainless steel embedding frames. Pr. pillar, incl. distance spacers.



Separate bearing

It is ideal when replacing part of a series of kettles, used for attaching the supporting shaft and replaces a supporting pillar, fitted to anything supporting the weight of the kettle, e.g. a pillar, wall, other equipment.

Model	Overview
179024	Bearing for kettle to the left
179025	Bearing for kettle to the right
179026	Separate bearing, ø70 mm axle (40-120 l)
179027	Separate bearing, ø89 mm axle (150-300 l)



Spray gun

Designed for cleaning the kettle, with the robust design for longevity. The spray can easily be set from concentrated to wide. It is fitted to a hose, which is supplied from a separate mixing tap.

Model	Overview
170064	Spray gun, 3 m hose, connection top, right side
170083	Spray gun, 3 m hose connection top, left side



Rotatable lid

Small persons who can have difficulties reaching the top and the very back of the lid, can rotate it and clean.

Model	Overview
170065	Rotatable lid, for easy cleaning
170062	Inspection hatch, with cover in Easy, Multi, Maxi



Whipping tool

It can be used for whipping egg white or cream, easy to mount and provides more possibilities for the kettle.



Light in the kettle bowl

The food is illuminated to give a better view through the inspection hole. The powerful lamp is mounted on the kettle outside the food area and gives with its good RA value is natural color reproduction.

Model	Overview
170090	Light in the kettle MultiMix, MaxiMix



Foot pedal

The foot pedal gives the user the possibility for handfree operation for tilting, SlowMix or manually water filling.

Model	Overview
170060	Foot pedal for SlowMix, tilt and water in MultiMix, MaxiMix



Heating by direct steam

Connecting the kettles to an inhouse steam supply saves electricity, heating the content of the kettle faster.

Model	Overview
170051	Cut-outs and divided rear cover for connection from the rear.
170052	Cut-outs and divided rear cover for connection from the rear. With spray gun.



Cooling with water

For chilling in the kettle, jacket chilling is available. Water is fed through the steam jacket, where it chills the content of the kettle and afterwards drained via the floor grate. This is a simple way of chilling, but the water consumption is relatively high and the chilling effect depends on the temperature of the water.

Model	Overview
170027	Chilling with mains water, Manual - Open chilling in Easy, Multi, Maxi, CtMK



MultiClean

This is a highly-effective and user-friendly cleaning tool, easily fitted (like the stirrer) to all kettles with an integrated stirrer. Time and water saving: the brushes remove engrained dirt, soaking can be avoided. The double stiff contoured brushes are spring-loaded for effective cleaning. On the sides, 4 surface cleaning brushes. They are fitted to special rails for quick removal for cleaning or replacement with softer or harder brushes.

Model	Overview
175001	Cleaning tool, 40 l MultiMix, MaxiMix kettle
175002	Cleaning tool, 60 l MultiMix, MaxiMix, CtMK kettle
175003	Cleaning tool, 80 l MultiMix, MaxiMix, CtMK kettle
175004	Cleaning tool, 100 l MultiMix, MaxiMix kettle, CtMK kettle
175005	Cleaning tool, 120 l MultiMix, MaxiMix kettle
175006	Cleaning tool, 150 l MultiMix, MaxiMix, CtMK kettle
175007	Cleaning tool, 200 l MultiMix, MaxiMix, CtMK kettle
175008	Cleaning tool, 250 l MultiMix, MaxiMix kettle
175009	Cleaning tool, 300 l MultiMix, MaxiMix, CtMK kettle

Heated holding cabinets

Material: construction in stainless steel AISI 304 18/10, plastic bumpers in the models with wheels 127 mm (160 mm in EX-, EXDUAL- models, CA26GN1/1R, CA26GN1/1R-2P; 200 mm in CA26GN2/1R, CA26GN2/1R-2P, CADUAL52GN2/1R-4P). **Main features:** heated holding cabinets for keeping hot food at the correct temperature. Door type: hinged. Models available with wheels or on feet. No need of water connection because of the integrated water tank, forced ventilation to ensure uniformity throughout the compartment, digital control with 9 humidification programs, embedded rails on internal walls in compliance with the highest hygienic standards, different modes available (ventilated, ventilated warm, ventilated warm humidified), rails distance: 55 mm, ergonomic push handle (only for CA-, CADUAL- models).



Model	Power, kW	Capacity		Tank capacity, L	Doors No.	Heating elements No.	Dimensions, mm	Weight, kg
		GN H=40 mm	containers					
UC7GN1/1R	1.2	1/1	7	4	1	1	525x820x770	55
UC7GN2/1R		2/1					730x940x770	85
UCDUAL14GN1/1R	2.4	1/1	14	4+4	2	2	990x820x770	105
EX13GN1/1R	1.5	1/1	13	4	1	1	525x820x1130	75
EX13GN2/1R		2/1					730x940x1130	120
EXDUAL26GN1/1R	3.0	1/1	26	4+4	2	2	990x820x1130	140
EXDUAL26GN2/1R		2/1					1400x940x1130	230
CA26GN1/1R	2.2	1/1	25	4	1	1	525x820x1840	105
CA26GN2/1R		2/1					730x940x1880	175
CA26GN1/1R-2P		1/1	24	2	2	1	525x820x1840	107
CA26GN2/1R-2P		2/1					730x940x1880	177
CADUAL52GN2/1R-4P	4.4	2/1	48	4+4	4	2	1400x940x1880	330

Voltage 230V 1F+N

Refrigerated holding cabinets

Material: construction in stainless steel AISI 304 18/10, accessories in stainless steel AISI 304 18/10 or plexiglass. **Main features:** refrigerated holding cabinets for keeping food and beverages at the desired temperature/for storing products in independent lockable drawers with telescopic guides in RCCA10CAS. Refrigeration by means of ventilated fan, evaporator with anti-corrosion coating, defrosting by stopping the unit, condensed water drain on bottom, condensing unit included, digital control system for temperature adjustment and defrosting, models with wheels (two w/brake in RCEX12GN1/1, RCEXPV12GN1/1), door with magnetic seal equipped with closing handle and lock, door type: hinged/stainless steel (hinged/glass for RCEXPV12GN1/1, RCCAPV19GN1/1), LED lighting on the ceiling (only with glass door), excellent insulation. R290 refrigerant gas.



Model	Power, kW	Temperature, °C	Capacity	Doors No.	Rails distance, mm	Dimensions, mm	Weight, kg
RCEX12GN1/1	0.15	+2 / +10	12 x GN1/1	1	55	522x833x1295	95
RCEXPV12GN1/1			19 x GN1/1			522x833x1675	110
RCCA19GN1/1	0.35	+4 / +10	19 x GN1/1	1	55	522x833x1675	130
RCCAPV19GN1/1			10 drawers			522x833x1675	145
RCCA10CAS	0.35	+4 / +10	10 drawers	1	55	522x833x1675	160

Voltage 230V 1F+N

Optional accessories for RCEX-, RCEXPV-, RCCA-, RCCAPV- models

Model	Overview
8110124	Shelf for 15 bottles (vertical positioning) and plexiglass bottle holders, Ø max bottles 80 mm
8110125	Shelf for 6 horizontal bottles (on 3 levels), 8 vertical bottles, Ø max bottles 80 mm
8110126	Container GN 1/1, 15 Kg
8110127	Stainless steel grid, 15 kg
8110128	Hook hangers support, 15 kg
8110129	Drawer, 15 kg (RCEX-, RCEXPV-: max 4 pcs., RCCA-, RCCAPV-: max 6 pcs.)
8110130	Drawer with telescopic guides, 15 kg (RCEX-, RCEXPV-: max 4 pcs., RCCA-, RCCAPV-: max 6 pcs.)
8110131	Drawer with telescopic guides, crosspiece
8110132	Drawer with telescopic guides, crosspiece

Drawer suitable for Gastronorm trays or containers. Possible configurations:





Spiral Mixers. Rolling Machines. Moulders for Pizza. Pizza Preparation Tables



Spiral mixers

Material: the steel bowl and the spiral are made in strong high stainless steel. The protection cover is made in stainless steel. The frame is made in thick stainless steel. As for the painting, only not-toxic powders suitable for foods were utilised. **Main features:** designed for pizzeria, bakery and domestic use. For the chain drive system, a geared motor has been used. Standard timer from 12 to 60 kg. Supplied complete with wheels with brake. Models **-D** with fixed head and fixed bowl, models **-AD** with liftable head and extractible bowl.

Model	Power, kW	Dough capacity, kg*	Flour capacity, kg	Bowl volume, L	Dimensions, mm	Weight, kg
IM12D	0.6/0.8	12	8	15	675x350x690	60
IM12AD					690x350x690	80
IM18D	0.6/0.8	18	12	20	697x390x690	65
IM18AD					715x390x690	85
IM25D	1/1.4	25	17	33	762x430x770	95
IM25AD					780x430x770	115
IM38D	1.5/2.2	38	25	40	818x480x770	105
IM38AD					838x480x770	130
IM44D	1.5/2.2	44	30	50	842x530x770	110
IM44AD					878x530x770	140

Voltage 400V/50/3

*dough capacity calculated with 55% of hydration. The maximum capacity may vary depending on the ingredients.



Rolling machines

Material: body entirely made of steel. Transformers have gears made of special resins. **Main features:** designed to roll out only could dough for the preparation of pizzas, breads, pasta for first courses, flat loaves and cakes and others, of various forms obtaining the thickness and diameters required. Ideal for a professional use for small and medium production. Digital control panel. Separate roller protectors for an easier and safer work. Equipped with pedal control. Internal reinforcements to prevent the frame from bending. 1 roller in **DL30M**, 2 parallel rollers in **DL40P**.

Model	Power, kW	Dough weight, g	Pizza ø, mm	Dimensions, mm	Weight, kg
DL30M	0,375	80/210	140/300	420x450x350	27
DL30		80/210		420x450x650	35
DL40		80/400	140/400	520x450x712	45
DL40P		100/700		520x450x750	45

Voltage 230V/50/1



Moulders for pizza

Material: chromed plates. **Main features:** designed for quick moulding of pizza bases. Quick adjustment to the thickness of the pizza base. Separate control of the temperature of the plates. Electronic control of the pressure time.

Model	Power, kW	Dough weight, g	Pizza ø, mm	Dimensions, mm	Weight, kg
PF33	3.6	100-270	330	560x430x750	100
PF45	5.6	100-500	450	670x550x860	130

Voltage 400V/50/3



Pizza preparation tables motorised with compressor

Material: stainless steel; external scotch-brite satin finish; the counters are in inox Cr-Ni 18/10 AISI 304 and installed on adjustable feet; work tops are in Sardinian granite or in inox Cr-Ni 18/10 AISI 304; external back plate in inox AISI 304; feet in inox adjustable in height h140/230 mm. **Main features:** 60 mm insulation thickness for the casing and 50 mm for the doors with high density foam (40 kg/mc); cell with rounded corners for a more effective internal cleaning; self-closing doors with safety stop at 95°, upper and lower door hinges fixed frontally to the frame (replaceable with no need to remove the worktop), reversible doors; easily removable door and drawers magnetic gaskets; ergonomic handles; ducted ventilation system on the back for a perfect and homogeneous internal temperature; automatic hot gas condensation water defrosting and evaporation; with the technical compartment on the left on request. R290, R134a. **BNPZ0041:** the chest of drawers set on inox runners (easy removal and efficient cleaning) are suitable for containers in PVC 70x53 (7 pcs. in standard) with a capacity of 20-25 dough balls. Static refrigerated tops for an excellent preservation of mixtures without damaging their integrity and an efficient output with minimum power input. Refrigerated display windows, on demand, can be provided with container compositions. Castors can be supplied on request.

Model	Power, kW	Temperature range, °C	Door No.	Volume, L	Dimensions of display window, mm	Display window capacity, GN	Dimensions, mm	Weight, kg
BNPZ0011	0.23+0.22	0 +15	2	293+53	1600x380x410	2x1/2, 2x1/4, 4x1/6	1650x800x840	148+78
BNPZ0021	0.33+0.22		3	457+71	2000x380x410	1x1/1, 1x1/2, 2x1/3, 4x1/6	2050x800x840	173+85
BNPZ0041	0.23+0.22		2	293+71			2050x800x840	148+85

Voltage 230V/50Hz



Pizza Ovens

MULTI PURPOSE STONE HEARTH PIZZA OVENS

Full size/ compact, versatile and high efficient

Modular ovens	CounterTop ovens
<ul style="list-style-type: none"> Digital (-ED) or Classic control panel (-E) Turbo-start function Double halogen lightning per chamber Support with Castors Ventilation control Robust door with large window Automatic timer with alarm (only (-ED)) Timer with manual shut-off alarm (only (-ED)) Indicators for thermostat, turbo-start and service Stainless steel front Stainless steel retractable shelf Special clay hearthstone Extractor hood 	<ul style="list-style-type: none"> Electronic control panel (-ED) Turbo-start function Double halogen lightning per chamber Support with Castors Stepless top and bottom heat controls Strong, well-borne door with ergonomic handle and big window Automatic timer with alarm Timer with manual shut-off alarm Indicators for thermostat, turbo-start and service Brushed stainless steel exterior Extra hearthstone

Optimum power and total controllability

With PizzaMaster® ovens, you have all the power you need and total control thanks to stepless, independent electronic controls for oven temperature, top, bottom and frontal heat. This allows you to set the oven to give exactly the results you want. **There is also a turbo-start function to heat up the oven quickly and a double alarm-clock-timer that lets you set the time either manually per bake or automatically for all bakes, at the press of a button.**

Dual anti-glare halogen lighting

To facilitate inspection, loading and unloading, there is not just one but two flush-fitted halogen lamps at the front of each oven chamber. This unique feature gives perfect, glare-free visibility and eliminates the risk of having to work with a dark oven if one lamp fails.

High, uniform heating capacity

Every PizzaMaster® oven has a very high heat output for its size and the heat is distributed absolutely evenly in the oven. This has been achieved through advanced computer simulations and comprehensive testing of both the output and location of the

Robust door with big window and ergonomic handles

Every PizzaMaster® oven has a robustly engineered door with oversize bearings that guarantee many years of trouble-free service. With the aid of ergonomic handles, the door opens and closes very smoothly and easily. A large, heat-reflecting window gives excellent visibility with minimal heat loss.

Effective insulation and low energy consumption

PizzaMaster® ovens are insulated very carefully to give maximal heat retention, minimal energy consumption and low operating costs. To prevent heat from escaping through the window in the door, there is a special, transparent, heat-reflecting film on the inside of the glass. Effective insulation also gives a low ambient temperature around the oven and a much more pleasant working environment.

elements. But high heat output does not mean that PizzaMaster® ovens consume more energy than other ovens at the same workload. What it does mean is that a PizzaMaster® oven can be loaded much more intensively than other ovens without prolonging individual baking times. To compensate for frequent door opening during busy periods, extra elements have been placed just behind the oven door. This guarantees both greater uniformity and quicker temperature recovery.

Hearth of natural material, with crisping function

The special, baked-clay hearth is of optimum porosity to accumulate just the right amount of heat, which is distributed through the stone absolutely evenly. This, together with optimised elements, gives high efficiency and exceptionally quick temperature recovery. The surface of the hearth is furthermore specially textured to induce an airflow around the pizza. **This gives an exquisite crispiness to all kinds of pizza baked directly on the hearth. It also minimizes the risk of burning the bottom of the pizza.** Since the PizzaMaster® hearth is highly resistant to cracking, it also lasts much longer than other types of hearth.

Retractable frontal unloading shelf (modular oven)

Every PizzaMaster® oven comes with one frontal, retractable shelf as standard and can be fitted with a second as an optional extra. The shelf can be mounted just below the oven to give a large multi-purpose worktop just where you need it most. Alternatively, it can be mounted lower down in the stand to give a handy retractable surface on which to stack your pizza boxes.

Additional standard equipment (modular oven)

PizzaMaster® ovens are delivered with legs with lockable castors as standard. They also come with an extractor hood for connection to the local extraction system, and with controls for adjusting and setting the oven ventilation.



Digital or classic control panel - both logical and easy to use



Robust, smoothly-opening door with large window and ergonomic handles



Hearth of natural material, with crisping function for perfect texture and flavour



Retractable frontal unloading shelf lets you make or save space quickly and easily



Pizza Ovens

Modular pizza ovens

Model	Dimensions, mm (Width x Depth x Height*b)		Decks	Power output, kW	Capacity (pizzas per oven)				
	External	Internal			ø254	ø355	ø406	ø457	
Series 700	PM721	1125x905x480	710x710x210/245	1	6.7	6	4	2	1
	PM722	1125x905x820		2	13.4	12	8	4	2
	PM723	1125x905x1160		3	20.1	18	12	6	3
	PM724	1125x905x1500		4	26.8	24	16	9	4
	PM725	1125x905x1840		5	33.5	30	20	10	5
	PM731	1480x905x480	1065x710x210/245	1	9.5	11	6	3	2
	PM732	1480x905x820		2	19.0	22	12	6	4
	PM733	1480x905x1160		3	28.5	33	18	9	6
	PM734	1480x905x1500		4	38.0	44	24	12	8
	PM735	1480x905x1840		5	47.5	55	30	15	10
	PM741	1835x805x480	1420x710x210/245	1	12.5	15	8	4	3
	PM742	1835x905x820		2	25.0	30	16	8	6
	PM743	1835x905x1160		3	37.5	45	24	12	9
	PM744	1835x905x1500		4	50.0	60	32	16	12
	PM745	1835x905x1840		5	62.5	75	40	20	15
Series 800	PM821	1250x1025x480	820x820x210/245	1	9.0	9	4	4	2
	PM822	1250x1025x820		2	18.0	18	8	8	4
	PM823	1250x1025x1160		3	27.0	27	12	12	6
	PM824	1250x1025x1500		4	36.0	36	16	16	8
	PM825	1250x1025x1840		5	45.0	45	20	20	10
	PM831	1660x1025x480	1230x820x210/245	1	13.5	14	6	6	3
	PM832	1660x1025x820		2	27.0	28	12	12	6
	PM833	1660x1025x1160		3	40.5	42	18	18	9
	PM834	1660x1025x1500		4	54.0	56	24	24	12
	PM835	1660x1025x1840		5	67.5	70	30	30	15
	PM841	2070x1025x480	1640x820x210/245	1	17.0	18	9	8	5
	PM842	2070x1025x820		2	34.0	36	18	16	10
	PM843	2070x1025x1160		3	51.0	54	27	24	15
	PM844	2070x1025x1500		4	68.0	72	36	32	20
	PM845	2070x1025x1840		5	85.0	90	45	40	25
Series 900	PM921	1350x1125x480	920x920x210/245	1	11.0	12	5	4	4
	PM922	1350x1125x820		2	22.0	24	10	8	8
	PM923	1350x1125x1160		3	32.9	36	15	12	12
	PM924	1350x1125x1500		4	44.0	48	20	16	16
	PM925	1350x1125x1840		5	55.0	60	25	20	20
	PM931	1810x1125x480	1380x920x210/245	1	16.9	18	8	6	6
	PM932	1810x1125x820		2	33.7	36	16	12	12
	PM933	1810x1125x1160		3	50.6	54	24	18	18
	PM934	1810x1125x1500		4	67.6	72	36	24	24
	PM935	1810x1125x1840		5	84.5	90	40	30	30
	PM941	2270x1125x480	1840x920x210/245	1	21.4	24	11	8	8
	PM942	2270x1125x820		2	42.7	48	22	16	16
	PM943	2270x1125x1160		3	64.1	72	33	24	24
	PM944	2270x1125x1500		4	85.6	96	44	36	36
	PM945	2270x1125x1840		5	107.0	120	55	40	40

*b) Deck height. For total height inclusive of stand, add:
 • 1105 mm for 1-deck oven • 935 mm for 2-deck oven • 765 mm for 3-deck oven • 420 mm for 4-deck oven • 255 mm for 5-deck oven
 **Please note that the oven photos are provided for reference, with optional accessories

Practical accessories for Series 700, 800 and 900



High temperature version - XTREME Performance

Special 500°C/932°F version makes it possible to bake special type of pizza like Napoli style, high temperature breads or other products that need a very high baking temperature.

Steam Option / Bakery version

All our ovens can be used as a bakery oven standard equipped with hearth stones. A powerful steam generator, placed and controlled on each deck

provides plenty of steam. It is also possible to connect the oven to an extern steam generator.

Peel holder to keep essential tools handy

This unique device keeps your pizza peels within easy reach on the left or right hand side of the oven. The holder has room for up to three peels, and protects the peels from unnecessary wear.

Side shelves for quick and easy storage

A handy unloading shelf on which you can, for instance, place your pizza boxes. The shelf fits easily to the upper or lower side of the stand.

Extra retractable frontal unloading shelf

This doubles your workspace in front of the oven. Depending on the location of the first retractable shelf (fitted as standard), the extra shelf can be

mounted either just below the oven or lower down in the stand.

Extra chamber height for bakes that rise

If you want your PizzaMaster® oven to be even more versatile, you can request one or more extra-high oven chambers. With an internal height of 245 mm, you will be able to bake extra deep pan-pizzas as well as bread, pies and other lofty delights evenly and easily.

Optional equipment for Series 700, 800 and 900

Model	Overview	Oven model
80065-01	Extra high chamber (h=245 mm) (price per deck)	PM720
80038-01		PM730
80066-01		PM740
80055-01		PM820
80031-01		PM830
80069		PM840
80065-02		PM920
80038-02		PM930
80066-02		PM940
80051-01		PM700
80052-01	Side shelf 30 cm	PM800
80231		PM900
80040-01	Extra retractable frontal unloading shelf (1-3 deck ovens)	PM720
80041-01		PM730
80059-01		PM740
80054-01		PM820
80042-01		PM830
80063		PM840
80232		PM920
80233		PM930
80234		PM940
80049-01		Peel holder (holds up to 3 peels)
80050-01	Oil and spice rack	
80003-01	7-day digital timer for automatic start and stop	
80141	Steam system (price per deck) (**only in combination with ordering ED-model)	
80072	High temperature control 500°C/932°F (price per deck)	
	Extended hood stretching out 13 cm further out from the oven, recommended when baking at high temperatures, when not installing the oven under a hood or with direct venting	
	Artisan high temperature stone - a handcrafted 100% natural clay stone, recommended when baking at high temperatures (+400°C/+752°F) as the stone surface is cooler, and this therefore prevents the bottom of the pizza from burning at very high baking temperatures	

Underbuilt cabinet

Every PizzaMaster® oven can be equipped with a highly versatile underbuilt cabinet with stainless steel walls and sliding glass doors. The shelf supports and dividers in the cabinet can be adjusted almost infinitely, so that you can exploit the storage space optimally and use different sizes of tray and pizza pans at the same time. The PizzaMaster® underbuilt cabinet can be neutral (without -P) and it can also be supplied as a proving cabinet (-P).

Model	Capacity (pizzas per oven)				Capacity (trays per oven)								Internal dimensions, mm	Weight, kg
	ø254 mm	ø355 mm	ø406 mm	ø457 mm	400x600	450x600	457x660	457x762	470x630	500x700	530x650	600x800		
UBC720	72	48	24	12	24	12	12	12	12	12	12	12	850x715x510	50
UBC730	96	72	24	24	24	24	24	24	24	24	24	12	1205x715x510	50
UBC740	120	96	48	36	36	36	36	36	36	36	24	12	1560x715x510	50
UBC820	108	48	48	24	24	24	24	24	12	12	12	12	975x835x510	50
UBC830	180	72	72	24	36	24	24	24	24	24	24	24	1385x835x510	50
UBC840	216	96	96	48	48	36	36	36	36	36	36	24	1795x835x510	50
UBC920													1075x935x510	
UBC930													1535x935x510	
UBC940													1995x935x510	



The largest electric deck oven range in the world

There is a PizzaMaster for every need



Pizza Ovens

		CounterTop pizza ovens						
	Model	Dimensions, mm (Width x Depth x Height)		Independent chambers per oven	Hearthstones per oven	Power, kW	Weight, kg	
		External	Internal (per hearthstone)					
CounterTop series - Standard width	PM351ED	595x545x500	355x355x195 (1 pc.)	1	1	2.25	53	
	PM351ED-1	595x545x500	355x355x85 (2 pcs.)	1	2	3.35	58	
	PM352ED	595x545x800	355x355x195 (2 pcs.)	2	2	4.5	67	
	PM352ED-1*	595x545x800	355x355x195 (1 pc.) 355x355x85 (2 pcs.)	2	3	5.6	72	
	PM352ED-2	595x545x800	355x355x85 (4 pcs.)	2	4	6.7	77	
	PM401ED	650x600x500	410x410x195 (1 pc.)	1	1	3.05	43	
	PM401ED-1	650x600x500	410x410x85 (2 pcs.)	1	2	4.55	48	
	PM402ED	650x600x800	410x410x195 (2 pcs.)	2	2	6.1	76	
	PM402ED-1*	650x600x800	410x410x195 (1 pc.) 410x410x85 (2 pcs.)	2	3	7.6	81	
	PM402ED-2	650x600x800	410x410x85 (4 pcs.)	2	4	9.1	86	
	PM451ED	700x650x500	460x460x195 (1 pc.)	1	1	3.63	50	
	PM451ED-1	700x650x500	460x460x85 (2 pcs.)	1	2	5.42	55	
PM452ED	700x650x800	460x460x195 (2 pcs.)	2	2	7.26	88		
PM452ED-1*	700x650x800	460x460x195 (1 pc.) 460x460x85 (2 pcs.)	2	3	9.05	93		
PM452ED-2	700x650x800	460x460x85 (4 pcs.)	2	4	10.84	98		
CounterTop series - Double width	PM351ED-DW	950x545x500	710x355x195 (1 pc.)	1	1	4.45	55	
	PM351ED-1DW	950x545x500	710x355x85 (2 pcs.)	1	2	6.65	66	
	PM352ED-DW	950x545x800	710x355x195 (2 pcs.)	2	2	8.9	94	
	PM352ED-1DW*	950x545x800	710x355x195 (1 pc.) 710x355x85 (2 pcs.)	2	3	11.1	105	
	PM352ED-2DW	950x545x800	710x355x85 (4 pcs.)	2	4	13.3	116	
	PM401ED-DW	1060x600x500	820x410x195 (1 pc.)	1	1	6.05	63	
	PM401ED-1DW	1060x600x500	820x410x85 (2 pcs.)	1	2	9.05	78	
	PM402ED-DW	1060x600x800	820x410x195 (2 pcs.)	2	2	12.1	110	
	PM402ED-1DW*	1060x600x800	820x410x195 (1 pc.) 820x410x85 (2 pcs.)	2	3	15.1	125	
	PM402ED-2DW	1060x600x800	820x410x85 (4 pcs.)	2	4	18.1	140	
	PM451ED-DW	1160x650x500	920x460x195 (1 pc.)	1	1	7.21	70	
	PM451ED-1DW	1160x650x500	920x460x85 (2 pcs.)	1	2	10.79	94	
PM452ED-DW	1160x650x800	920x460x195 (2 pcs.)	2	2	14.42	119		
PM452ED-1DW*	1160x650x800	920x460x195 (1 pc.) 920x460x85 (2 pcs.)	2	3	18.0	133		
PM452ED-2DW	1160x650x800	920x460x85 (4 pcs.)	2	4	21.58	147		

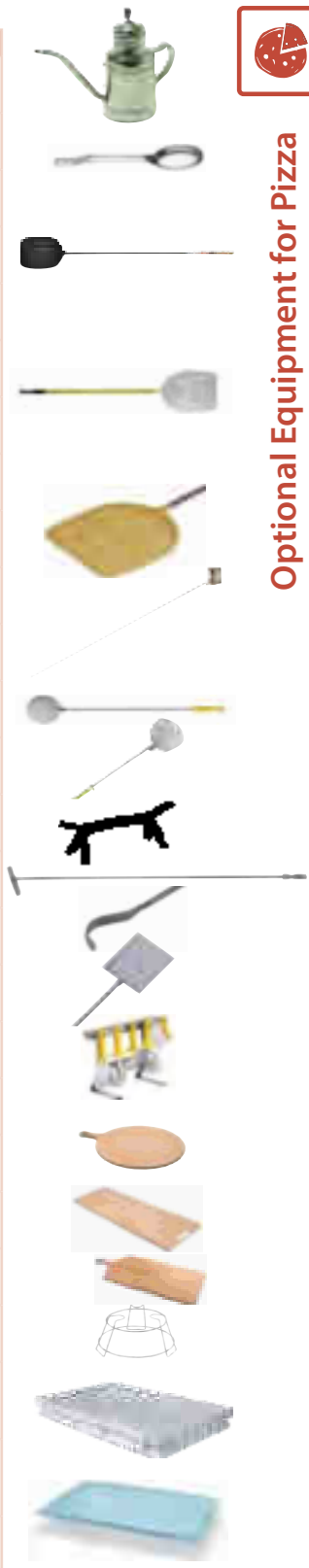
* These models have one chamber with 2 hearthstones and one chamber with 1 hearthstone. An additional hearthstone can be positioned either in the upper or in the lower chamber. Indicate in your order, in which chamber you prefer your additional hearthstone.

Optional equipment for CounterTop ovens

Model	Overview
PM351-S	Stainless steel support for PM351. Optionally, the support can be fitted with a shelf support system SP-1
PM352-S	Stainless steel support for PM352. Optionally, the support can be fitted with a shelf support system SP-2
PM401-S	Stainless steel support for PM401. Optionally, the support can be fitted with a shelf support system SP-1
PM402-S	Stainless steel support for PM402. Optionally, the support can be fitted with a shelf support system SP-2
PM451-S	Stainless steel support for PM451. Optionally, the support can be fitted with a shelf support system SP-1
PM452-S	Stainless steel support for PM452. Optionally, the support can be fitted with a shelf support system SP-2
PM351DW-S	Stainless steel support for PM351-DW. Optionally, the support can be fitted with a shelf support system SP-1DW
PM352DW-S	Stainless steel support for PM352-DW. Optionally, the support can be fitted with a shelf support system SP-2DW
PM401DW-S	Stainless steel support for PM401-DW. Optionally, the support can be fitted with a shelf support system SP-1DW
PM402DW-S	Stainless steel support for PM402-DW. Optionally, the support can be fitted with a shelf support system SP-2DW
PM451DW-S	Stainless steel support for PM451-DW. Optionally, the support can be fitted with a shelf support system SP-1DW
PM452DW-S	Stainless steel support for PM452-DW. Optionally, the support can be fitted with a shelf support system SP-2DW
SP-1	A shelf support package. Package includes support, side support and centre divider. Number of shelves available when ordering the package - 4 pcs. Maximum number of shelves - 17 pcs.
SP-2	A shelf support package. Package includes support, side support and centre divider. Number of shelves available when ordering the package - 4 pcs. Maximum number of shelves - 13 pcs.
SP-1DW	A shelf support package. Package includes support, side support and centre divider. Number of shelves available when ordering the package - 8 pcs. Maximum number of shelves - 34 pcs.
SP-2DW	A shelf support package. Package includes support, side support and centre divider. Number of shelves available when ordering the package - 8 pcs. Maximum number of shelves - 26 pcs.
80143	High temperature control 500°C/932°F (price per deck)
80287	Steam system 350/400/450/550 STD (price per deck)
80321	Steam system 350/400/450/550 DW (price per deck)
	Artisan high temperature stone - a handcrafted 100% natural clay stone, recommended when baking at high temperatures (+400°C/+752°F) as the stone surface is cooler, and this therefore prevents the bottom of the pizza from burning at very high baking temperatures

Optional equipment for pizzeria

Model	Overview
LC-750	Stainless steel cruet "Friulana" 0,75 lt., 22x9x21 cm, 0,41 kg
LPSPOON28-85	Stainless steel pizza maker's spoon 28x6,5x1 cm, capacity 85 g, 0,11 kg
LP3D-33	Perforated peel "ITALIA 3D" 170x33x3 cm, light, aluminium alloy, 0,84 kg
LP3D-45	Perforated peel "ITALIA 3D" 170x45x3 cm, light, aluminium alloy, 1,40 kg
LP3D-50	Perforated peel "ITALIA 3D" 170x50x3 cm, light aluminium alloy, 1,58 kg
LPMAR-33	Perforated peel "Margherita 5 sensi" 135x33x3 cm, light and flexible, aluminium alloy, 0,81 kg
LPMAR-40	Perforated peel "Margherita 5 sensi" 135x40x3 cm, light and flexible, aluminium alloy, 0,96 kg
LPSOLM-33	Perforated peel "Sole Mio" to put pizza in the oven 170x33x3 cm, aluminium alloy, 0,97 kg
LPSOLM-45	Perforated peel "Sole Mio" to put pizza in the oven 170x45x3 cm, aluminium alloy, 1,43 kg
LPSOLM-50	Perforated peel "Sole Mio" to put pizza in the oven 170x50x3 cm, aluminium alloy, 1,60 kg
LB111	Brass brush in natural fibre 170x22x8 cm, 1,12 kg
LUP-20	"Venezia" stainless steel peel to bake and spin 135x20x3 cm, 0,65 kg
LUP-20P	"Cuore" titanium perforated peel to bake and spin pizza 170x20x4 cm, 0,65 kg
LW126	Cast iron fire dog, 16x40x12 cm (trestle), 3,50 kg
LW117	Stainless steel oven scraper 170x22x5 cm, 0,85 kg
LW118	Stainless steel embers tool 170x7x4 cm, 0,76 kg
LW120	Stainless steel embers peel 170x18x4 cm, 1,06 kg
LSET5	Stainless steel small-articles-set with 5 articles, for counters, 30x38x16 cm, 2,30 kg
L436-33	Wooden round chopping board multilayer 42x33x1,3 cm, 1,15 kg
L436-50	Wooden round chopping board multilayer 61x50x1,3 cm, 1,93 kg
LR3380	Wooden board "Roma" for "One-Meter pizza" (pizza alla pala), multilayer wood 80x33x0,7 cm, 1,27 kg
L3360	Wooden square chopping board multilayer 60x33x0,7 cm, 1,04 kg
L431	Stainless steel AISI 304 tray riser 28x28x17 cm, 0,35 kg
PB007	Dough case with solid base and sides 600x400 h70 mm, PE (polyethylene) 100% plastic for food contact use, 13 lt., 1,30 kg
PB013	Dough case with solid base and sides 600x400 h130 mm, PE 100% plastic for food contact use, 26 lt., 1,65 kg
PL008	Lid for dough case 600x400 mm, PE 100% plastic for food contact use, 0,90 kg



IN-STORE BAKING MEANS GAINING NEW CUSTOMERS

With its future-oriented solutions WIESHEU has developed all possible dimensions for "in-store baking!" to perfection, whether for convection or deck ovens, classic or space-saving with intelligent door systems, extra-large or extra-compact. With functional peripherals and technical innovations, reliable, high-performance in-store baking stations are offered which are easy and safe to use and which attract customers into the store and win them over with excellent bakery products.

If you have a vision for "in-store baking!" – just ask us. We make it happen.

Dibas blue2



Dibas blue2 L BlackLine Prover L Steam reducer
 Dibas blue2 SL StandardLine with loading system Steam reducer
 Dibas blue2 M vario StandardLine Steam reducer

E3



E3 SL with loading system Steam reducer

Minimat



Minimat 64 ML Stand Steam reducer
 Minimat 43 S Stand Steam reducer

Ebo



Ebo 64 SML nostalgic Prover L Steam reducer
 Ebo 64 M Prover L Steam reducer
 Ebo 128 SM Stand Steam reducer

PRODUCT FEATURES

ProClean (PCI)	The automatic self-cleaning system with cleaning (UltraClean) and rinse cartridges (UltraRinse) placed in the baking chamber for each cleaning process and then removed. The cleaning programmes with different intensity levels cover all applications at the touch of a button or pre-programmed. Available for Dibas blue2 and E3 .
ProClean365 (PCI365)	The automatic self-cleaning system with a year's supply, no need in operator interaction. The compact cleaning unit is connected to the back of the baking station and is designed so that the cleaning agent only needs to be refilled once a year during maintenance. Available for Dibas blue2 and E3 .
Pipe steaming	The water is sprayed directly into the centre of the fan wheel via the humidification pipe. The rotation of the fan wheel atomises the water in the baking chamber. Available for E3 and Minimat .
ActiveSteam	The new steaming technology, which ensures the fast and efficient distribution of steam in the baking chamber through finest timing and perfected air flow. Available for Dibas blue2 .
Steam generator	The water is evaporated in the hot steam device. Due to the high pressure in the steam generator, the steam is immediately conveyed into the baking chamber. Available for Ebo .
Tray supports	Removable rails with even spacing for positioning the baking trays in the oven. Manual loading and unloading of the individual baking trays. Available for Dibas blue2 , E3 and Minimat .
Loading system (BSS)	Mobile transport trolleys with 1-2 cassettes with up to 12 baking trays. For easy and quick loading and unloading of a baking station in one step. Available for Dibas blue2 and E3 .
TrayMotion	The automatic system loads and unloads the baking station without manual effort. Available for Dibas blue2 .
Setter	Accessory for faster and easier loading of deck ovens without baking trays. Available for Ebo .
Loader	Fixed loading system for large multi-chamber deck baking stations. Available for Ebo 86 and Ebo 128 . For other Ebos on request.
Networking	Data transfer via the controller to the database via LAN connection possible. Available for Ebo .
NetworkingPlus	Data transfer via the controller to the database via LAN connection possible. In addition, several controllers can be networked within one station. Available for Dibas blue2 and E3 .
Intelligent baking control (IBC)	The IBC automatically adjusts the baking parameters of the current baking program to the current load quantity and the thermal condition of the baked goods loaded, thus ensuring a constant quality and optimal energy efficiency. Available for Dibas blue2 and E3 .
Wnet	Wnet is the WIESHEU software solution (on-premise) for easy management of the baking stations in your branches. Available for Dibas blue2 , E3 and Ebo .
Design	Standard BlackLine / Nostalgic
	Brushed stainless steel. Powder coating black / matt. Available for Dibas blue2 and Ebo .

Convection baking oven MINIMAT

Main features: the smallest hot-air baking oven with minimal space requirements and maximum performance. Classic control unit. Manual controller: on/off button, manual steaming button, rotary knobs for timer and temperature setting, horizontal version. Pipe steaming. Clockwise/anti-clockwise rotating fan. Indirect lighting with halogen bulbs. Flexibility: *optional water tank for usage as a mobile oven (or with plumbed-in water connection), two control unit variants, integrated steam injection and the door locking option. Double glazing and heat reflection coating ensure the energy remaining in the oven. Fixed water connection. **Options:** water tank with tank display, additional fan speed, right/left door hinge, safety door locking (only with Comfort control unit) for set-up in the customer area, door opens automatically once program finishes; Comfort control unit (glass front plate with slider as touch field, 3.2" screen diagonal, 32 programmes, each with 20 steps, pre-programmable auto start, 2 languages, programming via USB port). **Accessories:** steam reducer, underframe, storage compartment, prover.

Model	Power, kW	Trays dimensions, mm	Trays No.	Voltage	Dimensions, mm	Weight, kg
Minimat_43_S	3.1	440x350 (85mm distance)	3	230V/50-60/1	600x772x550	52 / *54
Minimat_64_M	5.3; 3.3	600x400 (85mm distance)	3	400V/50-60/3; 230V/50-60/1	760x771x595	70 / *71.5
Minimat_64_L	7.8	600x400 (80mm distance)	5	400V/50-60/3	760x771x745	89.5 / *91

**the appliance can be shown with some accessory on the photo

Convection baking oven DIBAS

Main features: the in-store oven with a fully automatic door sliding sideways into the housing for each baking chamber hygienically rounded and optimised for perfect flow conditions; 7" networkable full-touch control Wtouch with colour display, resistant to glass cleaner, oil and grease and can be operated with thin gloves, calendar function; NetworkingPlus with potential-free signal output; an appealing LED lighting (approx. 50,000 working hours); cleaning system ProClean. Tray distance: 100/80 mm. Climate-control system: regulated supply and exhaust air for fast moisture adjustment; lengthways slide-in: lower heat loss due to smaller door opening; flow conditions: intelligent control with variable 8 fan speeds and a right/left rotation fan for a consistent baking results; Thermodyn glazing: minimal heat output, a cool outer door and less energy consumption ensure lower costs and added safety. **Options:** IBC, ProClean365 cleaning system, loading system or automatic loading system TrayMotion®, oven networking Wnet, design variant BlackLine, reduced heat output (6 / 9 / 12 kW) for Dibas blue2 S/M/L. **Accessories:** exhaust hood, base, shelf, proofer, loading system.

Model	Power, kW	Trays (600x400 mm) No.	Dimensions, mm	Weight, kg
Dibas_blue2_S	9.6	4/5	930x1010x700	120
Dibas_blue2_M	11.1	6/7	930x1010x900	140
Dibas_blue2_L	19	8/10	930x1010x1100	167

Voltage 400V/50/3

**the appliance can be shown with some accessory on the photo

Convection baking oven E3

Main features: maximum baking capacity, optimised energy balance and functional design for food retail, bakery and system gastronomy; networkable full-touch control Wtouch with colour display; NetworkingPlus with potential-free signal output; energy-saving LED lighting (approx. 50,000 working hours); cleaning system ProClean; pipe steaming; right-left rotation fan incl. 8 fan speeds. Tray distance: 96/80 and 96/80/73 mm. The optimised insulation, the 3-glass pane technology and the short door (reversible door opening) ensure that the energy remaining inside the oven. Water connection: 3/4" external thread. **Options:** automatic load detection and IBC, ProClean365, Wnet, potential-free signal output, reduced heating capacity (6.6 / 13.2 kW). **Accessories:** exhaust hood, base, loading system.

Model	Power, kW	Trays (600x400 mm) No.	Dimensions, mm	Weight, kg
E3_S	9.6	5/6	930x1085x700	140
E3_L	19	11/12	930x1085x1100	196

Voltage 400V/50/3

**the appliance can be shown with some accessory on the photo

Deck oven EBO

Main features: the oven for traditional baking with top and bottom heat, steam generator and the coated stone plate (artisan baking directly on stone) giving the baked crust, beautiful shine and ideal volume; control unit Exclusive with touch display; up to 3 baking chambers of different heights (145, 195 mm or 2x125 mm) for different types of bakery products and volumes; the extra large glass panel easy to clean on the inside and out; silicone door seals (Ebo_64, 68 and 86) and the insulated baking chamber ensure minimum radiated heat thereby reducing energy and climate control costs. **Options:** steaming device with fixed water connection, STIR® technology (specially coated STIR® heating elements reduce baking times for the 64, 68 and 86 models by up to 30%), Wnet; Stainless Steel, Nostalgic or Nostalgic Stainless Steel design; water filter consumption indicator on the oven display. Combinations: Ebo_64 - Dibas / Euromat; Ebo_68 - Dibas / Euromat; Ebo_86 - Dibas. **Accessories:** loader for Ebo_86 and Ebo_128 (an underframe h415 / 475 mm min. with feet and steam reducer must be selected, prover and L-chambers are not permissible).

Model	Power, kW	Trays (600x400mm) No.	Baking surface, mm	Dimensions, mm	Weight, kg*
Ebo_64_S	3.5			930x958x300	80
Ebo_64_M	3.6		605x505	930x958x350	84
Ebo_64_L	7.1			930x958x450	130





Model	Power, kW	Trays (600x400mm) No.	Baking surface, mm	Dimensions, mm	Weight, kg*
Ebo_68_S	5.2		605x905	930x1358x300	102
Ebo_68_M	5.4			930x1358x350	106
Ebo_68_L	9.7			930x1358x450	165
Ebo_86_S	5.5		805x705	1130x1158x300	120
Ebo_86_M	5.5			1130x1158x350	125
Ebo_86_L	10.15			1130x1158x450	192
Ebo_128_S	8.9		1210x870	1530x1520x320	202
Ebo_128_M	8.9			1530x1520x355	206

Voltage 400V/50/3
 *with steaming device
 **the appliance can be shown with some accessory on the photo

Supplements to the baking ovens

Model	Overview	Dimensions, mm	For models		
ALH	Steam reducer, 230 V/50-60Hz, 0.16 kW (0.11 kW - Ebo, 0.024 kW - Minimat_43, 0.51 kW - Minimat_64)	600x820x150	Minimat_43		
		760x856x190	Minimat_64		
		930x920 / 1060x190	Dibas_blue2, Ebo_64		
		930x940x190	E3		
		930x1380 / 1520x190	Ebo_68		
		1130x1150 / 1260x190	Ebo_86		
GS_M	Prover, 230 V/50Hz, 2.15 kW (with window heater + 0.15 kW - except for Minimat)	1530x1575x190	Ebo_128		
		600x535x930	Minimat_43_S		
		760x655x790	Minimat_64_M		
		760x655x1140	Minimat_64_L		
		933x950x575	Dibas_blue2, E3, Ebo_64		
		930x1350x575	Ebo_68		
GS_L		1130x1060x575	Ebo_86		
		1530x1295x620	Ebo_128		
		933x950x875	Dibas_blue2, E3, Ebo_64		
		930x1350x875	Ebo_68		
		1130x1060x875	Ebo_86		
		UG	Underframe (available heights: 600, 850 mm - Minimat_43_S, Minimat_64_M, 760, 790 mm - Minimat_64_L, 155, 175, 275, 375, 475, 575, 625, 725, 875 mm - Dibas_blue2, 175, 375, 575, 875 mm - E3, 155, 175, 275, 375, 575, 625, 725, 875 mm - Ebo_64, 275, 375, 475, 575, 625, 725, 875 mm - Ebo_68, 175, 275, 375, 475, 575, 625, 725, 875 mm - Ebo_86, 280, 350, 415, 555, 595, 620, 685, 790, 915 mm - Ebo_128), adjustable feet	600x530	Minimat_43_S
760x630	Minimat_64_M				
760x686	Minimat_64_L				
930x860	Dibas_blue2, E3				
930x895	Ebo_64				
930x1315	Ebo_68				
1130x1060	Ebo_86				
1530x1310	Ebo_128				
ETF	Storage compartment (available heights: 300, 350, 400, 450 mm)			600x555	Minimat_43
				760x655	Minimat_64
		930x860	Dibas_blue2, E3		
		930x895	Ebo_64		
		930x1358	Ebo_68		
BSS	Loading system	1130x1060	Ebo_86		
		584x882x1937	Dibas_blue2, E3		

The right control unit for every requirement



Wtouch for Ebo, Dibas blue2 and E3



Exclusive for Ebo



Comfort for Minimat



Manual for Minimat

Control units

Dibas blue2 + E3

The Wtouch controller features a large 7" colour display with multi-touch function, where you can move icons or swipe between different views, just like on a smartphone. The intuitive menu structure and the configurable interface mean that Wtouch is easy-to-operate and integrates smoothly into your branch activities.

Ebo

The Exclusive control unit is very easy to use with a simple menu navigation with plain text and help text in a clear display. Pictograms can be used to activate the saved baking program with just one finger touch. With 200 baking programmes, autostart and extended baking setting, as well as many other settings options, the control unit offers everything you need to program and control your baking station.

Minimat

The Manual control unit is particularly suitable for users who want the ability to adjust the settings and parameters manually and flexibly during each baking process. It includes all the important functions for effective baking processes. The Comfort control unit is distinctive due to its ease of use. As well as its 32 programmes there are other useful functions such as a programmable auto start and an extended baking setting for daily work processes.



ProClean Self-cleaning system

Automatic: Thorough oven cleanliness

Hygiene at the push of a button
 Less work for your staff
 Cleanliness for your customers



ProClean365 Fully automatic cleaning

Time for important things.



Cleaning with the fully automatic cleaning system ProClean365 is very easy. The cleaner box is attached to the back of the oven, provides the cleaning agent and is refilled annually during maintenance.

Networking with Wnet

Optimum service through remote access
 Cost and time savings
 Multi-user access
 Timeliness of baking programs
 Uniform baking quality



TrayMotion Automatic loading



TrayMotion revolutionises and aligns the baking process. The oven is automatically loaded and the bakery products are discharged with precision timing at the end of the baking period. They cool and are then ready for display.



In-store baking experts

Whether bakery branch, food retailer or service station, customers expect fresh-baked goods. Best fresh from the oven and still warm. By developing and manufacturing in-store baking ovens, WIESHEU has not followed a trend – but rather shaped the trend instead. With our innovative products, you not only produce the best baking quality in the smallest space, but also stimulate strong buying impulses and this increases your turnover.



Wall trapezoidal and cube-shaped hoods

Material: stainless steel AISI430 body, chrome nickel steel AISI 304 fire-retardant filter type B (dishwasher safe). **Main features:** fire-retardant filter effectively separates fat fumes and it should not be applied over the thermal equipment with a high fire hazard. Ideal for cooking, dispensing dishes or dishwashing area. Prewired integrated energy efficient LED spot lighting 5 W. Incl. aerosol separator (grease filter/ fire-retardant filter) 20/25 mm thick for vapours and aerosol trapping and separation, with grips. With oil drain valve at the deep-draw place. For the 1100 mm width, incl. hood fixture and LED tubes. Please control pressure loss across duct fittings and the filter. In case of fat extraction, blowers in the air flow are not allowed as per VDI 2052. Without exhaust fan cutout - to be provided onsite (for cube-shaped hoods 1100 mm wide, optionally make-to-order supply with the cutout). Electrical wiring in a separate duct. Oversized from 2.20 m length, extra freight. Screw plugs, screws, chains etc. to be completed onsite.

700 mm width

Model	Matching motor	Airflow rate, m3/h	Filter No.	Filter size, mm	Outer dimensions, mm
30121025	30400003	640	2	400x400; 25 in thickness	1000x700x450
30121026	30400003	640	2		1200x700x450
30121027	30400003	640	2		1400x700x450
30121028	30400003	960	3		1600x700x450
30121029	30400003	960	3		1800x700x450
30121037	30400003	960	3		2000x700x450
30121038	30400003	1280	4		2200x700x450

900 mm width

Model	Matching motor	Airflow rate, m3/h	Filter No.	Filter size, mm	Outer dimensions, mm
30122025	30400003	500	1	500x500; 25 in thickness	1000x900x450
30122027	30400003	1000	2		1200x900x450
30122028	30400003	1000	2		1400x900x450
30122029	30400003	1500	3		1600x900x450
30122041	30400003	1500	3		1800x900x450
30122042	30400003	1500	3		2000x900x450
30122043	30400003	1500	3		2200x900x450
30122044	30400013	2000	4		2400x900x450
30122045	30400013	2000	4		2600x900x450
30122046	30400013	2500	5		2800x900x450
30122047	30400013	2500	5	3000x900x450	

1100 mm width

Model	Matching motor	Airflow rate, m3/h	Filter No.	Filter size, mm	Outer dimensions, mm
30123041	30400003	800	2	500x500; 20 in thickness	1000x1100x450
30123042	30400003	800	2	400x500; 20 in thickness	1200x1100x450
30123043	30400003	1200	3	400x500; 20 in thickness	1400x1100x450
30123044	30400003	1200	3	400x500; 20 in thickness	1600x1100x450
30123045	30400003	1600	4	400x500; 20 in thickness	1800x1100x450
30123046	30400003	1600	4	500x500; 20 in thickness	2000x1100x450
30123047	30400003	1600	4	500x500; 20 in thickness	2200x1100x450
30123048	30400003	1600	4	400x500; 20 in thickness	2400x1100x450
30123049	30400013	2000	5	500x500; 20 in thickness	2600x1100x450
30123050	30400013	2000	5	400x500; 20 in thickness	2800x1100x450
30123051	30400013	2400	6	400x500; 20 in thickness	3000x1100x450



900 mm width

Model	Matching motor	Airflow rate, m3/h	Filter No.	Filter size, mm	Outer dimensions, mm
30132023	30400003	500	1	500x500; 25 in thickness	1000x900x450
30132037	30400003	1000	2		1200x900x450
30132038	30400003	1000	2		1400x900x450
30132039	30400003	1500	3		1600x900x450
30132051	30400003	1500	3		1800x900x450
30132052	30400003	1500	3		2000x900x450
30132053	30400003	1500	3		2200x900x450
30132054	30400013	2000	4		2400x900x450
30132055	30400013	2000	4		2600x900x450
30132056	30400013	2400	5		2800x900x450
30132057	30400013	2500	5		3000x900x450

1100 mm width

Model	Matching motor	Airflow rate, m3/h	Filter No.	Filter size, mm	Outer dimensions, mm
30133051	30400003	800	2	500x500; 20 in thickness	1000x1100x450
30133052	30400003	800	2	400x500; 20 in thickness	1200x1100x450
30133053	30400003	1200	3	400x500; 20 in thickness	1400x1100x450
30133054	30400003	1200	3	400x500; 20 in thickness	1600x1100x450
30133055	30400003	1200	3	400x500; 20 in thickness	1800x1100x450
30133056	30400003	1600	4	500x500; 20 in thickness	2000x1100x450
30133057	30400003	1600	4	500x500; 20 in thickness	2200x1100x450
30133058	30400003	1600	4	400x500; 20 in thickness	2400x1100x450
30133059	30400013	2000	5	500x500; 20 in thickness	2600x1100x450
30133060	30400013	2000	5	400x500; 20 in thickness	2800x1100x450
30133061	30400013	2400	6	400x500; 20 in thickness	3000x1100x450

Central cube-shaped hoods

Material: stainless steel AISI430 body, chrome nickel steel AISI 304 fire-retardant filter type B (dishwasher safe). **Main features:** filter row/ aerosol separator allocation in the middle per side. Fire-retardant filter effectively separates fat fumes and it should not be applied over the thermal equipment with a high fire hazard. Ideal for cooking, dispensing dishes or dishwashing area. Incl. lighting with safety glass (illuminating power as per the work place arrangement instructions). Incl. aerosol separator (grease filter/ fire-retardant filter) 20/25 mm thick for vapours and aerosol trapping and separation, with grips. With oil drain valve at the deep-draw place. Please control pressure loss across duct fittings and the filter. In case of fat extraction, blowers in the air flow are not allowed as per VDI 2052. Without exhaust fan cutout - to be provided onsite. Electrical wiring in a separate duct. Oversized from 2.20 m length, extra freight. Incl. fixing kit. Screw plugs, screws, chains etc. to be completed onsite.



1500, 1800* mm width

Model	Airflow rate, m3/h	Filter No.	Filter size, mm	Outer dimensions, mm
30221021	1920	8	400x400; 20 in thickness	1600x1500x450
30222018*				1600x1800x450*
30221022	1920	8	500x500; 20 in thickness	2000x1500x450
30222019*				2000x1800x450*
30221023	2560	12	400x400; 20 in thickness	2400x1500x450
30222020*				2400x1800x450*
30221024	3200	14	400x400; 20 in thickness	2800x1500x450
30222022*				2800x1800x450*
30221025	3200	14	400x400; 20 in thickness	3000x1500x450
30222023*				3000x1800x450*
30221026	3840	16	400x400; 20 in thickness	3200x1500x450
30222024*				3200x1800x450*
30221027	3840	16	400x400; 20 in thickness	3600x1500x450
30222025*				3600x1800x450*
30221028	4480	16	500x500; 20 in thickness	4000x1500x450
30222026*				4000x1800x450*

Centrifugal fans

Model	Power, kW	Airflow rate, m3/h	Safety device, A	Outer dimensions, mm	Voltage, V
30400003	0.147	1650	1.3	316x322x355	230
30400013	0.4	2700	4.2	318x326x377	



Speed regulators for centrifugal fans

Model	For models	Safety device, A	Outer dimensions, mm	Voltage, V
30400028	30400003	3.0	105x115x200	230
30400029	30400013	5.0	146x150x272	



Electronic speed regulators, with connection to peripheral devices

Model	Safety device, A	Outer dimensions, mm	Voltage, V
30400015	4.5	117x77x158	230





Neutral elements on cupboard

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges. **Main features:** -EG models are on open cupboard, -EA on neutral cupboard with sliding doors** (*hinged doors).

Model	Dimensions, mm	Weight, kg
EG4	400x700x900*	80
EA4		88
EG8	800x700x900*	85
EA8		93
EG12	1200x700x900**	95
EA12		110
EG15	1500x700x900**	105
EA15		120

Water bain-maries on cupboard



Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges. **Main features:** -EG models are on open cupboard, -EA on neutral cupboard and -EC on heated cupboard (+65°C and +65/+90°C for the well) with sliding double doors. Welded and rounded tank for easy cleaning, complete with GN containers' separators. Tank suitable for GN containers H=200 mm. Armoured heating elements for reliability. Water inlet (1/2") by manual valve (by solenoid valve for models 5 and 6 GN). Removable overflow drain (1/2"). Independent temperature adjustment of the cabinet and the tank by digital programmable controls. Dry heated cabinet with digital and safety thermostat.

Model	GN1/1	Doors	Cupboard capacity, L	Voltage	Power, kW	Well dimensions, mm	Dimensions, mm	Weight, kg
EGB8	2	1 hinged	122	230V 1F+N	2.4	630x510x210	800x700x900	78
EAB8					2.4			95
ECB8					3.5			113
EGB12	3	2 sliding	217	380V 3F+N	3.6	960x510x210	1200x700x900	85
EAB12					3.6			115
ECB12					5.2			118
EGB15	4	2 sliding	287	380V 3F+N	3.6	1280x510x210	1500x700x900	96
EAB15					3.6			130
ECB15					5.2			122
EGB23	6	2 sliding	443	380V 3F+N	7.2	1930x510x210	2300x700x900	110
EAB23					7.2			140
ECB23					9.4			130

Glass-ceramic heating top on cupboard



Material: flush-mounted ceran hotplate with the top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges for better cleaning. **Main features:** -EG models are on open cupboard, -EC on heated cupboard (+65°C and +110°C max.) with sliding double doors. Wire heating elements in the whole surface for better heating efficiency. Temperature control through digital thermostat. Dry heated cabinet with digital and safety thermostat.

Model	GN1/1	Doors	Cupboard capacity, L	Power, kW	Top dimensions, mm	Dimensions, mm	Weight, kg
EGVC8	2	1 hinged	187	1.2	650x510	800x700x900	95
ECVC8				2.3			105
EGVC12	3	2 sliding	331	1.8	960x510	1200x700x900	105
ECVC12				2.9			115
EGVC15	4	2 sliding	439	2.4	1300x510	1500x700x900	115
ECVC15				3.5			130

Voltage 230V 1F+N

Static refrigerated tank on cupboard



Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges. **Main features:** -EG models are on open cupboard, -EV on refrigerated cupboard (+2/+10°C, well temperature - +4/+10°C) with hinged doors complete with GN 1/1 guides. R290 refrigerant gas. Automatic defrosting. Tank suitable for GN containers H = 200 mm, welded and rounded for a better cleaning. Contact cooling through contact coils under the tank. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Condensed water drain on bottom. Independently managed temperature and defrost of the tank and the cabinet by digital programmable thermostats.

Model	GN1/1	Doors	Cupboard capacity, L	Power, kW	Cupboard dim., mm	Well dim., mm	Dimensions, mm	Weight, kg
EGVR8	2	-	50	0.2	200x590x420	630x510x210	800x700x900	96

Model	GN1/1	Doors	Cupboard capacity, L	Power, kW	Cupboard dim., mm	Well dim., mm	Dimensions, mm	Weight, kg
EGVR12	3	1 hinged	148	0.2	600x590x420	960x510x210	1200x700x900	116
EGVR15	4	2 hinged	223	0.3	900x590x420	1280x510x210	1500x700x900	120
EVVR15			151	0.5	800x540x350			128
EGVR23	6	3 hinged	334	0.4	1350x590x420	1930x510x210	2300x700x900	150
EVVR23			237	0.7	1255x540x350			168

Voltage 230V 1F+N

Static refrigerated top on cupboard

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges, with pressed inset for easy cleaning. **Main features:** -EG models are on open cupboard, -EV on refrigerated cupboard (+2/+10°C, top temperature - 10/-3°C) with hinged doors complete with GN 1/1 guides. R290 refrigerant gas. Automatic defrosting. Contact cooling refrigeration through contact coils under the top. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Condensed water drain on bottom. Independently managed temperature and defrost of the top and the cabinet by digital programmable thermostats.



Model	GN1/1	Doors	Cupboard capacity, L	Power, kW	Cupboard dim., mm	Top dim., mm	Dimensions, mm	Weight, kg
EGPR12	3	1 hinged	148	0.2	600x590x420	960x510x20	1200x700x900	116
EGPR15	4	2 hinged	223	0.3	900x590x420	1280x510x20	1500x700x900	120
EVPR15			151	0.5	800x540x350			125
EGPR23	6	3 hinged	334	0.4	1350x590x420	1930x510x20	2300x700x900	150
EVPR23			237	0.7	1255x540x350			168

Voltage 230V 1F+N

Refrigerated display case on static refrigerated tank

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges, welded and rounded tank for a better cleaning (GN containers H = 200 mm). **Main features:** -VG models are on open cupboard, -VR on refrigerated cupboard (+2/+10°C, display case temperature - +4/+12°C) with hinged doors complete of GN 1/1 guides. R290 refrigerant gas. Automatic defrosting. Display case lighting. Contact cooling refrigeration through contact coils under the tank. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. Display case with 2 grid shelves, refrigerated through ventilated evaporator fixed in the ceiling. Display case with polycarbonate flap doors on customer side, sliding doors on operator side. With condensing unit. Condensed water drain on bottom. Independently managed temperature and defrost of the top and the cabinet by digital programmable thermostats.



Model	GN1/1	Doors / Flaps	Cupboard capacity, L	Power, kW	Display dim., mm	Cupboard dim., mm	Well dim., mm	Dimensions, mm	Weight, kg
VTRVG15	4	2/ 3+3	223	0.7	1482x642x700	900x590x420	1280x510x210	1500x700x1620	165
VTRVVR15			151			800x540x350			173
VTRVG23	6	3/ 3+3+3	334	1.6	2282x642x700	1350x590x420	1930x510x210	2300x700x1620	175
VTRVVR23			237			1255x540x350			195

Voltage 230V 1F+N

Refrigerated display case on static refrigerated top

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges, with pressed inset for easy cleaning. **Main features:** -PG models are on open cupboard, -VR on refrigerated cupboard (+2/+10°C, display case temperature - +4/+12°C) with hinged doors complete of GN 1/1 guides. R290 refrigerant gas. Automatic defrosting. Display case lighting. Contact cooling refrigeration through contact coils under the tank. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. Display case with 2 grid shelves, refrigerated through ventilated evaporator fixed in the ceiling. Display case with polycarbonate flap doors on customer side, sliding doors on operator side. With condensing unit. Condensed water drain on bottom. Independently managed temperature and defrost of the top and the cabinet by digital programmable thermostats.



Model	GN1/1	Doors / Flaps	Cupboard capacity, L	Power, kW	Display dim., mm	Cupboard dim., mm	Top dim., mm	Dimensions, mm	Weight, kg
VTRPG15	4	2/ 3+3	223	0.7	1482x642x700	900x590x420	1280x510x20	1500x700x1620	165
VTRPVR15			151			800x540x350			163
VTRPG23	6	3/ 3+3+3	334	1.6	2282x642x700	1350x590x420	1930x510x20	2300x700x1620	175
VTRPVR23			237			1255x540x350			195

Voltage 230V 1F+N





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Independent refrigerated display case without/ with* bottom

Material: stainless steel frame AISI 304, 3 stainless steel grid shelves. **Main features:** refrigeration by ventilated evaporators on the ceiling. Polycarbonate flap doors on customer side, sliding doors on operator side. Integrated condensing unit. Automatic evaporation of condensed water. Digital control system for temperature adjustment and defrosting. Display: +4/+12°C. R290 refrigerant gas. Automatic defrosting. LED lighting.

Model	GN1/1	Doors / Flaps	Power, kW	Dimensions, mm	Weight, kg
VTR15	4	2/4+4	0.6	1455x635x1150	120
VTRF15*					125
VTR23	5	3 / 4+4+4	0.8	2254x635x1150	160
VTRF23*					165

Voltage 230V 1F+N

Transformation kit in salad bar unit with slide

Model	Detail length, mm	Weight, kg
KIT_8035112**	1200	21
KIT_8035115*		
KIT_8035113**	1500	30
KIT_8035116*		
KIT_8035114**	2300	42
KIT_8035117*		

*plain tray slide
**foldable tray slide in tube

Cash desk elements

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges. **Main features:** support for cash register, cash drawer and seat place.

Model	Overview	Dimensions, mm	Weight, kg
CC8	Central unit with drawer with lock	800x700x900	85
CDX12	Right side unit with drawer with lock and electrical socket 230 V	1200x700x900	72
CSX12	Left side unit with drawer with lock and electrical socket 230 V		72



Unit for trolleys

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges.

Model	Dimensions, mm	Internal useful length, mm	Weight, kg
INS8	800x700x900	380	80
INS12	1200x700x900		90
INS15	1500x700x900		105

Trays, cutlery, bread dispenser

Main features: PP8 - trays and cutlery dispenser; PB8 - tabletop bread dispenser unit with PVC cutlery container; PPV8 - trays, cutlery and bread dispenser unit with PVC cutlery container.

Model	Dimensions, mm	Weight, kg
PPV8	800x700x1490	70
PP8	730x400x1360	
PB8	720x680x480	

Glass dispenser with 3 tilted and grooved shelves

Model	Dimensions, mm	Weight, kg
B8	620x570x680	8

2-level lateral dispenser unit for cutlery, bread and trays

Model	Dimensions, mm	Weight, kg
STPPV	500x400x500	20

1-level lateral dispenser unit for plates and trays

Model	Dimensions, mm	Weight, kg
SPV	530x300x200	8

Structure for GN1/1 containers

Model	Dimensions, mm	Weight, kg
PTGN	365x540x390	15

Support element top-cooking

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges.

Model	Dimensions, mm	Weight, kg
STC	1500x700x900	105

Corner elements

Material: top H=50 mm made of stainless steel AISI 304, th. 12/10 with rounded edges.

Model	Overview	Dimensions, mm	Weight, kg
EAE90	External corner unit 90°	1450x700x900	80
EAI90	Internal corner unit 90°		
EAE45	External corner unit 45°	790x700x900	70
EAI45	Internal corner unit 45°		

Dispenser trolleys for plates

Material: stainless steel; 4 plastic bumpers. **Main features:** possible top cover per tube for keeping warm. 4 professional wheels D125 mm, 2 of them with brake.

Model	Capacity	Dimensions, mm	Weight, kg
VIL-1	Plates ø190-320 mm, 130 pcs.	395x839x900	51
VIL-1H*			52
VIL-2	Plates ø130-290 mm, 130 pcs.	365x779x900	48
VIL-2H*			49
VIL-3	Plates ø120-250 mm, 130 pcs.	365x704x900	45
VIL-3H*			46

*heated models (up to 60°C)

Lifts to be built in the neutral unit

Model	Capacity
SPNI	Neutral plates lift, plates ø190-260 mm
SPCI	Warm plates lift, plates ø190-260 mm
SCI	Containers lift
SVI	Trays lift

Tray slides: tubular*/ solid

Material: *polished stainless steel tube in AISI304, ø40 mm; **stainless steel AISI 304, th. 12/10, embossed to guide trays. **Main features:** available for linear elements or for 45° or 90° corner elements.

Model	Dimensions, mm	Weight, kg
ST4*	400x300	2
SR8**	800x300	3
ST8*		
SR12**	1200x300	4
ST12*		
SR15**	1500x300	7
ST15*		
SR23**	2300x300	10
ST23*		

*fixed linear models in tube
**tilting linear models



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Tray slides: external corner 90°/45°

Model	Overview	Weight, kg
SR45	Angle 45°	7
STA45*		
SR90	Angle 90°	10
STA90*		

*tubular models

Tray slides: internal right/left* corner 90° in tube

Model	Dimensions, mm	Weight, kg
ST4DX90	400x300	2
ST4SX90*		
ST8DX90		
ST8SX90*	800x300	3
ST12DX90		
ST12SX90*		
ST15DX90	1200x300	4
ST15SX90*		
ST23DX90		
ST23SX90*	1500x300	7
ST23DX90		
ST23SX90*	2300x300	10
ST23SX90*		

Tray slides: internal right/left* corner 45° in tube

Model	Dimensions, mm	Weight, kg
ST4DX45	400x300	2
ST4SX45*		
ST8DX45		
ST8SX45*	800x300	3
ST12DX45		
ST12SX45*		
ST15DX45	1200x300	4
ST15SX45*		
ST23DX45		
ST23SX45*	1500x300	7
ST23DX45		
ST23SX45*	2300x300	10
ST23SX45*		

Tray slides: tilting linear in tube

Model	Dimensions, mm	Weight, kg
STR4	400x300	2
STR8	800x300	3
STR12	1200x300	4
STR15	1500x300	7
STR23	2300x300	10

Support for shelf

Model	Height, mm	Shelves No.	Weight, kg
SP1	350	1	0.5
SP2	620	2	2
SP1	Support for curved crystal shelf for salad bar H=400 mm		3

Curved crystal

Model	Length, mm	Weight, kg
PCR8	800	4
PCR12	1200	5
PI12*		11
PCR15	1500	7
PI15*		14
PCR23	2300	10
PI23*		20

*for salad bar

Frontal crystal

Model	Length, mm	Weight, kg
CRF8	800	2
CRF12	1200	4
CRF15	1500	5
CRF23	2300	8

Stainless steel shelf for gantries

Model	Length, mm	Weight, kg
PX8	800	1.5
PX12	1200	2
PX15	1500	3
PX23	2300	5

Lighting element

Model	Length, mm	Weight, kg
I8	800	2
I12	1200	3
I15	1500	5
I23	2300	9

Heating element

Model	Length, mm	Weight, kg
R8	800	4
R12	1200	5
R15	1500	8
R23	2300	10

Joining panel

Model	Dimensions, mm	Weight, kg
UVD	150x700	1.5

Adjustable supporting feet in PVC

Model	Overview	Weight, kg
4PR	4 pcs.	2

Front plinths

Model	Dimensions, mm	Weight, kg
ZFD8	800	2
ZFD12	1200	3
ZFD15	1500	4
ZFD23	2300	5

Lateral plinth

Model	Weight, kg
ZLD	2

External/ internal* plinths 90°/45°

Model	Overview	Weight, kg
ZAED90	Angle 90°	3
ZAID90*		0.5
ZAED45	Angle 45°	2
ZAID45*		0.5



SELF 700





Water bain-marie



Material: stainless steel top AISI 304, th. 12/10. **Main features:** welded and rounded tank for easy cleaning, complete with GN separators. Tank for GN containers with a height of 200 mm. Ultra-fast heating elements for a better energy efficiency. Water inlet through solenoid valve. Water inlet pipe 3/4", drain pipe 1/2". Removable overflow. Well temperature: +65/+90°C. Temperature adjustment by a digital programmable control. **Optional:** automatic water inlet kit.

Model	GN1/1	Voltage	Power, kW	Well dimensions, mm	Dimensions, mm
IBM2	2	230V 1F+N	2	805x635x380	805x635x380
IBM3	3	380V 3F+N	3	1135x635x380	1135x635x380
IBM4	4			1455x635x380	1455x635x380
IBM5	5		5	1780x635x380	1780x635x380
IBM6	6		6	2105x635x380	2105x635x380

Glass-ceramic hotplate



Material: stainless steel top AISI 304, th. 12/10. **Main features:** flush-mounted ceran hotplate with stainless steel top for better cleaning. Wire heating elements in the whole surface for better heating efficiency. Temperature control through a digital programmable thermostat. Max. temperature: +110°C. Single-/double-glass ceramic plate for 2 and 3/4 and 5 GN models (with independent temperature adjustment for each plate*).

Model	GN1/1	Power, kW	Top dimensions, mm	Dimensions, mm
IPVD2	2	1.2	650x510	805x635x190
IPVD3	3	1.8	960x510	1135x635x190
IPVD4	4	2.4	2 x 650x510*	1455x635x190

Voltage 230V 1F+N

Static refrigerated tank



Material: stainless steel top AISI 304, th. 12/10. **Main features:** well temperature - +4/+10°C. R290 refrigerant gas. Tank for GN containers H=200 mm, welded and rounded for a better cleaning. Contact cooling refrigeration through contact coils under the tank. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Defrost is performed through stop of the compressor. Condensed water drain on bottom (evaporation kit on request). Digital control system for temperature adjustment and defrosting. Capillary expansion.

Model	GN1/1	Power, kW	Well dimensions, mm	Dimensions, mm
IVR2	2	0.25	630x510x210	805x635x720
IVR3	3		960x510x210	1135x635x720
IVR4	4		1280x510x210	1455x635x720
IVR5	5	0.3	1605x510x210	1780x635x720
IVR6	6		1930x510x210	2105x635x720

Voltage 230V 1F+N

Static refrigerated top



Material: stainless steel top AISI 304, th. 12/10. **Main features:** top temperature - -10/-3°C. R290 refrigerant gas. Top with pressed inset for easy cleaning. Contact cooling refrigeration through contact coils under the top. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Defrost is performed through stop of the compressor. Condensed water drain on bottom (evaporation kit on request). Digital control system for temperature adjustment and defrosting. Capillary expansion.

Model	GN1/1	Power, kW	Top dimensions, mm	Dimensions, mm
IPR2	2	0.25	630x510x210	805x635x530
IPR3	3		960x510x210	1135x635x530
IPR4	4		1280x510x210	1455x635x530
IPR5	5	0.3	1605x510x210	1780x635x530
IPR6	6		1930x510x210	2105x635x530

Voltage 230V 1F+N

Neutral display case with double-sided opening and refrigerated well



Material: stainless steel top AISI 304, th. 12/10. **Main features:** well temperature - +4/+10°C. R290 refrigerant gas. Tank for GN containers H=200 mm, welded and rounded for easy cleaning. Contact cooling refrigeration through contact coils under the tank. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Defrost is performed through stop of the compressor. Condensed water drain on bottom (evaporation kit on request). Digital control system for temperature adjustment and defrosting. Display case with plexiglass doors. Capillary expansion.

Model	GN1/1	Power, kW	Well dimensions, mm	Dimensions, mm
IVRPG3	3	0.25	960x510x210	1135x635x1020

Model	GN1/1	Power, kW	Well dimensions, mm	Dimensions, mm
IVRPG4	4	0.25	1280x510x210	1455x635x1020

Voltage 230V 1F+N

Neutral display case with double-sided opening and refrigerated top



Material: stainless steel top AISI 304, th. 12/10. **Main features:** top temperature - -10/-3°C. R290 refrigerant gas. Top with pressed preset for easy cleaning. Contact cooling refrigeration through contact coils under the top. Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Defrost is performed through stop of the compressor. Condensed water drain on bottom (evaporation kit on request). Digital control system for temperature adjustment and defrosting. Display case with plexiglass doors. Capillary expansion.

Model	GN1/1	Power, kW	Top dimensions, mm	Dimensions, mm
IPRPG3	3	0.25	960x510x20	1135x635x830
IPRPG4	4		1280x510x20	1455x635x830

Voltage 230V 1F+N

Refrigerated display case on refrigerated well



Material: stainless steel top AISI 304, th. 12/10; display case with 2 stainless steel grid shelves. **Main features:** tank for GN containers H=200 mm, welded and rounded for easy cleaning. Contact cooling refrigeration through contact coils under the tank. R290 refrigerant gas. Polycarbonate flaps on customer side, sliding doors on operator side. Refrigerated display case with ventilated evaporator. Condensed water drain on bottom (evaporation kit on request). Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Defrost is performed through stop of the compressor. Digital control system for temperature (+4/+12°C) adjustment and defrosting. Capillary expansion.

Model	GN1/1	Power, kW	Well dimensions, mm	Dimensions, mm
IVTRV3	3	0.65	960x510x210	1135x635x1420
IVTRV4	4		1280x510x210	1455x635x1420

Voltage 230V 1F+N

Refrigerated display case on refrigerated top



Material: stainless steel top AISI 304, th. 12/10; display case with 2 stainless steel grid shelves. **Main features:** top with pressed inset for easy cleaning. Contact cooling refrigeration through contact coils under the top. R290 refrigerant gas. Polycarbonate flaps on customer side, sliding doors on operator side. Refrigerated display case with ventilated evaporator. Condensed water drain on bottom (evaporation kit on request). Insulation by high density expanded polyurethane without C.F.C. and H.C.F.C. With condensing unit. Defrost is performed through stop of the compressor. Digital control system for temperature (+4/+12°C) adjustment and defrosting. Capillary expansion.

Model	GN1/1	Power, kW	Top dimensions, mm	Dimensions, mm
IVTRP3	3	0.65	960x510x210	1135x635x1230
IVTRP4	4		1280x510x210	1455x635x1230

Voltage 230V 1F+N

Refrigerated display case without/with* bottom



Material: stainless steel top AISI 304, th. 12/10; display case with 3 stainless steel grid shelves. **Main features:** R290 refrigerant gas. Refrigeration by means of ventilated fans. Polycarbonate flaps on customer side, sliding doors on operator side. Kit for condensed water evaporation. With condensing unit. Defrost is performed through stop of the compressor. Digital control system for temperature (+4/+12°C) adjustment and defrosting. LED lighting. Valve expansion.

Model	GN1/1	Doors / Flaps	Power, kW	Dimensions, mm
IVRI3	3	2/ 4+4	0.25	1130x635x1150
IVRIF3*				
IVRI4	4		0.6	1455x635x1150
IVRIF4*				

Voltage 230V 1F+N





DROP IN 635 accessories

Double*/ single curved glass round support ø30 mm

Model	GN1/1	Dimensions, mm
ISVD2*	2	785x510x420
ISVS2		785x360x420
ISVD3*	3	1110x510x420
ISVS3		1110x360x420
ISVD4*	4	1440x510x420
ISVS4		1440x360x420
ISVD5*	5	1765x510x420
ISVS5		1765x360x420
ISVD6*	6	2090x510x420
ISVS6		2090x360x420

Tempered front glass for curved gantries

Model	Dimensions, mm
IFS2	685x280
IFS3	1010x280
IFS4	1340x280
IFS5	1665x280
IFS6	1990x280

LED lighting for gantry

Model	GN1/1	Dimensions, mm
ILS2	2	720x125x75
ILS3	3	1045x125x75
ILS4	4	1375x125x75
ILS5	5	1700x125x75
ILS6	6	2025x125x75

Heating element for gantry

Model	GN1/1	Dimensions, mm
IRS2	2	720x125x75
IRS3	3	1045x125x75
IRS4	4	1375x125x75
IRS5	5	1700x125x75
IRS6	6	2025x125x75

Mobile cover

Model	Dimensions, mm
I7CM2	800x620x585
I7CM3	1125x620x585
I7CM4	1455x620x585

Neutral and closed display case with sliding doors

Model	Dimensions, mm
IVC2	762x630x460
IVC3	1087x630x460
IVC4	1420x630x460

DROP IN 635 Accessories



Closed display case with lighting element and sliding doors

Model	Dimensions, mm
IVCL2	762x630x460
IVCL3	1087x630x460
IVCL4	1420x630x460

Closed display case with heating element and sliding doors

Model	Dimensions, mm
I7VCR2	762x630x460
I7VCR3	1087x630x460
I7VCR4	1420x630x460

Closed display case with halogen lamps and sliding doors

Model	Dimensions, mm
IVCA2	762x630x460
IVCA3	1087x630x460
IVCA4	1420x630x460

Warm*/neutral plates lift with lid

Model	Capacity
SPC26*	50-60 dishes, ø190-260 mm
SPN26	
SPC33*	40-50 dishes, ø190-260 mm
SPN33	

Lid for plates lift

Model
CP26
CP33

Containers lift

Model	Capacity	Dimensions, mm
SC5050	5 pcs. H115 mm / 8 pcs. H75 mm	640x600x655

Trays lift

Model	Capacity	Dimensions, mm
SV5337	approx. 100 pcs. GN/EN	660x460x655



DROP IN 635 Accessories



Aircleaning-System (ACS)

Main features: with flexible edge extraction. Operation selectable: left, right or both sides. 2 sockets on each side – 2x230V and 2x400V. With consistently welded niche for two or three Multi-Flex devices (on-site). Mobile on 4 castors (2 lockable). Incl. front sided glass splash guard, extensions with cutouts on both sides and GN-insets. Vapors are extracted on three sides and passed through the patented ACS – circulating air system. High performance grease separators (100 % flame arresting) are installed in left and right side walls along with two removable grease collection trays. The substructure contains low-noise radial fans. Patented plasma technology for cleaning odors with activated charcoal filter. **Optional accessories:** glass top piece for ACS for 2 or 3 Multi-Flex devices.

Model	Power, kW	Capacity, devices No.	Niche dimensions, mm	Dimensions, mm	Weight, kg
CS1100A	21	2	810x660x260	1100x760x900/1100	115
CS1500A	21	3	1210x660x260	1500x760x900/1100	150

Voltage 400V



Induction cooking field with Flex control

Material: casing completely made of chrome nickel steel 18/10; ceran field 6 mm strong. **Main features:** one cooking field. 225x390 mm coil for boiling, grilling, frying and pasta cooking. Device with replaceable fat filter unit. Temperature control via rotary knob with integrated power switch. Maximum flexibility.

Model	Power, kW	Voltage, V	Dimensions, mm	Weight, kg
ESF3500SH	3.5	230	380x650x200	10

Accessories

Model	Overview
GA3000SH	Aluminium cast container GN 1 /1-20 with ripped surface and with handles, 325x530x20 mm
MB3000SH	Aluminium cast container GN 1 /1-55 with handles, 325x530x55 mm
PA3000SH	Top frame pasta cooker, made of chrome nickel steel. Frame with cut-out for removable thermoplate pasta pan, depth 100 mm, with pasta inserts (2x1/3-100 & 2x1/6-100). Pasta pan with heat resistant coating, no handles. Dish washer safe. 384x650x100 mm



Induction hob 1/ 2* cooking field/-s with Flex control

Material: casing completely made of chrome nickel steel 18/10; ceran field 6 mm strong. **Main features:** round coil/-s, diameter 220 mm. Device with replaceable fat filter unit. Temperature control via rotary knob/-s with integrated power switch.

Model	Power, kW	Voltage, V	Dimensions, mm	Weight, kg
BA3500SH	3.5	230	380x650x200	15.3
BA5000SH*	10.0	400		



Induction wok with Flex control

Material: casing completely made of chrome nickel steel 18/10; wok-cuvette made of shock-resistant ceran, diameter 300 mm. **Main features:** device with replaceable fat filter unit. Temperature control via rotary knob with integrated power switch.

Model	Power, kW	Voltage, V	Dimensions, mm	Weight, kg
WO3500SH	3.5	230	380x650x200	14.7
WO5000SH	5.0	400		

Induction grill "Single" with Flex control

Material: casing completely made of chrome nickel steel 18/10. **Main features:** with one frying zone. Range of temperature: 0-230°C. With removable fat drawer and splash guard.



Model	Power, kW	Voltage, V	Dimensions, mm	Weight, kg
GR5000SH	5.0	400	410x650x218	40

Deep fryer

Material: casing completely made of chrome nickel steel 18/10. **Main features:** capacity: 9 litres. Incl. 2 frying inserts.



Model	Power, kW	Voltage, V	Dimensions, mm	Weight, kg
FR7200SH	7.2	400	380x650x250	19

Bain-marie/steamer

Material: casing completely made of chrome nickel steel 18/10. **Main features:** for Gastro-Norm 1/1-100. Deep-drawn basin, heated directly. Device with on/off switch and control light. Incl. outlet valve. Thermostatically adjustable from 30-95°C.



Model	Power, kW	Voltage, V	Dimensions, mm	Weight, kg
BM3000SH	1.8	230	380x650x250	9.7



GN pans

Material: CrNi steel, material thickness 0.6 mm.

Model	GN	Depth, mm	Capacity, L
7021020	2/1 (650x530 mm)	20	5
7021040		40	10
7021065		65	18.5
7021100		100	28.5
7021150		150	42.5
7021200	1/1 (530x325 mm)	200	57.5
7011020		20	2.5
7011040		40	5
7011065		65	9
7011100		100	13
7011150	150	20	
7011200	200	28	
7023020	2/3 (354x325 mm)	20	1.5
7023040		40	3
7023065		65	5.5
7023100		100	8.5
7023150		150	12.5
7023200	200	18	
7024020	2/4 (530x162 mm)	20	1.25
7024040		40	2
7024065		65	3.6
7024100		100	5.6
7024150		150	8.5
7012020	1/2 (325x265 mm)	20	1.25
7012040		40	2
7012065		65	4
7012100		100	6.5
7012150		150	8.7
7012200	200	11.5	
7013020	1/3 (325x176 mm)	20	0.75
7013040		40	1.5
7013065		65	2.5
7013100		100	4
7013150		150	5.7
7013200	200	7	
7014020	1/4 (265x162 mm)	20	0.5
7014065		65	1.8
7014100		100	2.8
7014150		150	4
7014200		200	5.5
7016065	1/6 (176x162 mm)	65	1
7016100		100	1.6
7016150		150	2.4
7016200		200	3.4
7019065	1/9 (176x108 mm)	65	0.6
7019100		100	1

Accessories

Model	Overview	GN
7011001	GN lid	1/1 (530x325 mm)
7011002	GN notched lid	
7011004	GN press-in lid*	
7023001	GN lid	2/3 (354x325 mm)
7023002	GN notched lid	
7023004	GN press-in lid*	
7024001	GN lid	2/4 (530x162 mm)
7024002	GN notched lid	
7012001	GN lid	1/2 (325x265 mm)
7012002	GN notched lid	
7012004	GN press-in lid*	
7013001	GN lid	
7013002	GN notched lid	1/3 (325x176 mm)
7013004	GN press-in lid*	

GN Pans. Baking Sheets. Grids



Model	Overview	GN
7014001	GN lid	1/4 (265x162 mm)
7014002	GN notched lid	
7014004	GN press-in lid*	
7016001	GN lid	1/6 (176x162 mm)
7016002	GN notched lid	
7016004	GN press-in lid*	
7019001	GN lid	
7019002	GN notched lid	1/9 (176x108 mm)

*with silicone seal around the underside and hole to prevent vacuum pressure, for GN pans with depths of 100 mm and up

GN adaptor bars

Model	Overview
7025325	No spring clips, l325 mm
7025530	No spring clips, l535 mm
7026325	With spring clips, l325 mm
7026530	With spring clips, l535 mm

GN pans with perforated base

Material: CrNi steel, material thickness 0.6 mm.

Model	Overview	GN	Depth, mm	Capacity, L
7111020	Perforated base	1/1 (530x325 mm)	20	2.5
7111040	Perforated base		40	5
7111065	Perforated base and sides		65	9
7111100	Perforated base and sides		100	13
7111150	Perforated base and sides		150	20
7111200	Perforated base and sides	200	28	
7123020	Perforated base	2/3 (354x325 mm)	20	1.5
7123040	Perforated base		40	3
7123065	Perforated base and sides		65	5.5
7123100	Perforated base and sides		100	8.5
7123150	Perforated base and sides		150	12.5
7123200	Perforated base and sides	200	20	
7112040	Perforated base	1/2 (325x265 mm)	40	2
7112065	Perforated base and sides		65	4
7112100	Perforated base and sides		100	6.5
7112150	Perforated base and sides		150	8.7
7112200	Perforated base and sides		200	11.5
7113065	Perforated base and sides	1/3 (325x176 mm)	65	2.5
7113100	Perforated base and sides		100	4
7113150	Perforated base and sides		150	5.7
7113200	Perforated base and sides		200	7

GN pans with drop down handles, 0.6 mm thick

Model	Overview	GN	Depth, mm	Capacity, L
7411065	Perforated base and sides	1/1 (530x325 mm)	65	9
7411100	Perforated base and sides		100	14
7411150	Perforated base and sides		150	21
7411200	Perforated base and sides		200	28

GN pans with drop down handles, 0.5 mm thick

Model	GN	Depth, mm	Capacity, L
7311065	1/1 (530x325 mm)	65	9
7311100		100	13
7311150		150	20
7311200		200	28
7312065	1/2 (325x265 mm)	65	4
7312100		100	6.5
7312150		150	8.7
7312200	1/3 (325x176 mm)	200	11.5
7313065		65	2.5
7313100		100	4

GN Pans. Baking Sheets. Grids





7313150	1/3 (325x176 mm)	150	5.7	
7313200		200	7	
7314065	1/4 (265x162 mm)	65	1.8	
7314100		100	2.8	
7314150		150	4	
7314200		200	5.5	
7316065	1/6 (176x162 mm)	65	1	
7316100		100	1.6	
7316150		150	2.4	
7316200		200	3.4	

Accessories for GN pans with drop down handles

Model	Overview	GN
7311003	GN lid with notch for drop down handles	1/1 (530x325 mm)
7311004	GN notched lid with notch for drop down handles	
7011004	GN press-in lid*	
7023004	GN press-in lid*	2/3 (354x325 mm)
7312003	GN lid with notch for drop down handles	1/2 (325x265 mm)
7312004	GN notched lid with notch for drop down handles	
7012004	GN press-in lid*	
7313003	GN lid with notch for drop down handles	1/3 (325x176 mm)
7313004	GN notched lid with notch for drop down handles	
7013004	GN press-in lid*	
7314003	GN lid with notch for drop down handles	1/4 (265x162 mm)
7314004	GN notched lid with notch for drop down handles	
7014004	GN press-in lid*	
7316003	GN lid with notch for drop down handles	1/6 (176x162 mm)
7316004	GN notched lid with notch for drop down handles	
7016004	GN press-in lid*	

*with silicone seal around the underside and hole to prevent vacuum pressure, suitable for GN pans with depths of 100 mm and up

GN baking sheet CrNi

Model	GN	Depth, mm	Capacity, L
7721020	2/1 (650x530 mm)	20	5
7721040		40	10
7711010	1/1 (530x325 mm)	10	1.25
7711020		20	2.5
7711040		40	5
7711065		65	9
7712020	1/2 (325x265 mm)	20	1.25

GN baking sheet coated with black granite enamel

Model	GN	Depth, mm	Capacity, L
7811010	1/1 (530x325 mm)	10	1.25
7811020		20	2.5
7811040		40	5
7811065		65	9

GN baking sheet with PTFE non-stick coating

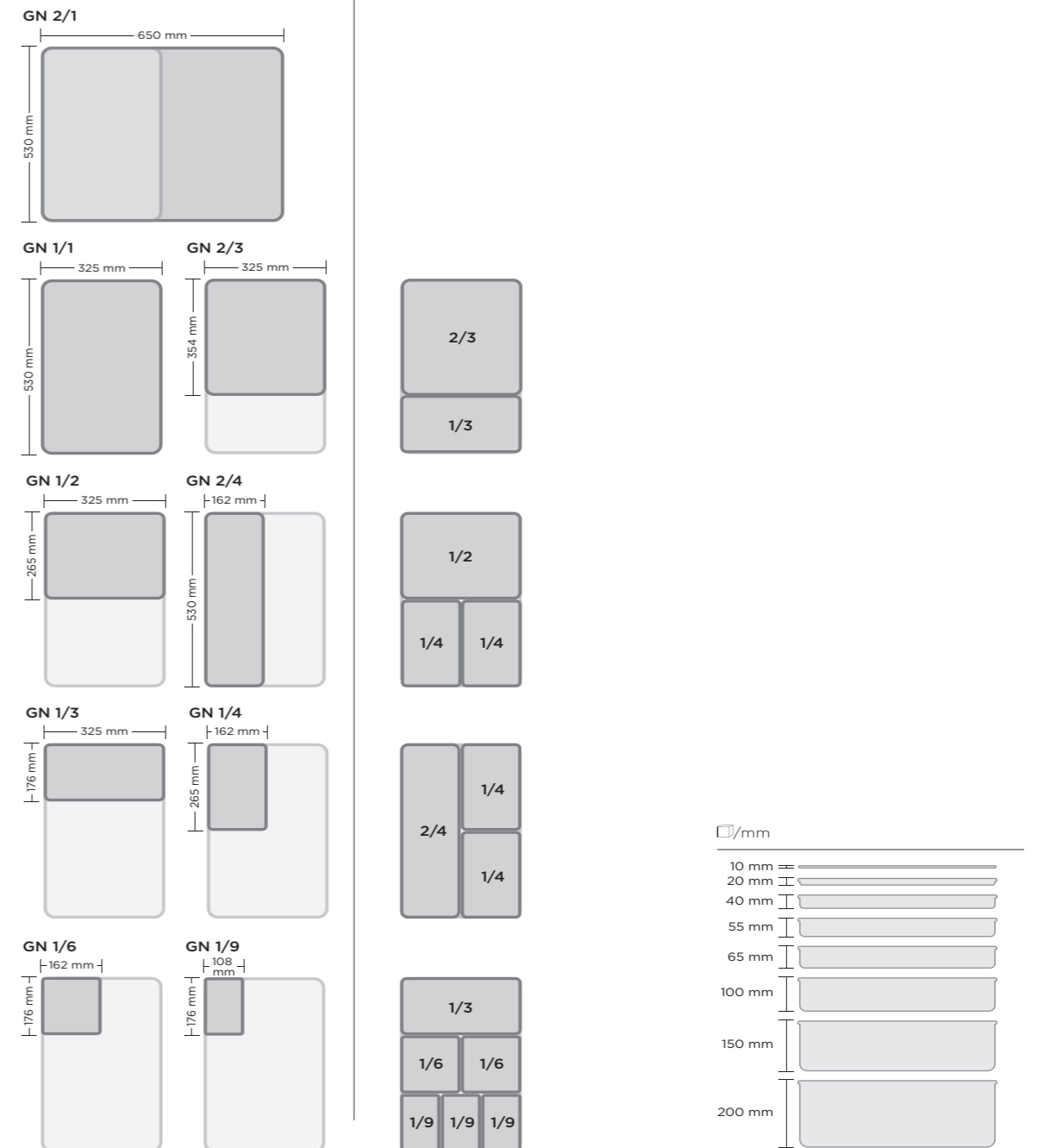
Model	GN	Depth, mm
6811020	1/1 (530x325 mm)	20

GN CrNi grid

Model	Dimensions, mm	Depth, mm
8221001	2/1 (650x530 mm)	25
8211001	1/1 (530x325 mm)	20
8223001	2/3 (354x325 mm)	20
8212001	1/2 (325x265 mm)	20



Gastronorm pans example combinations



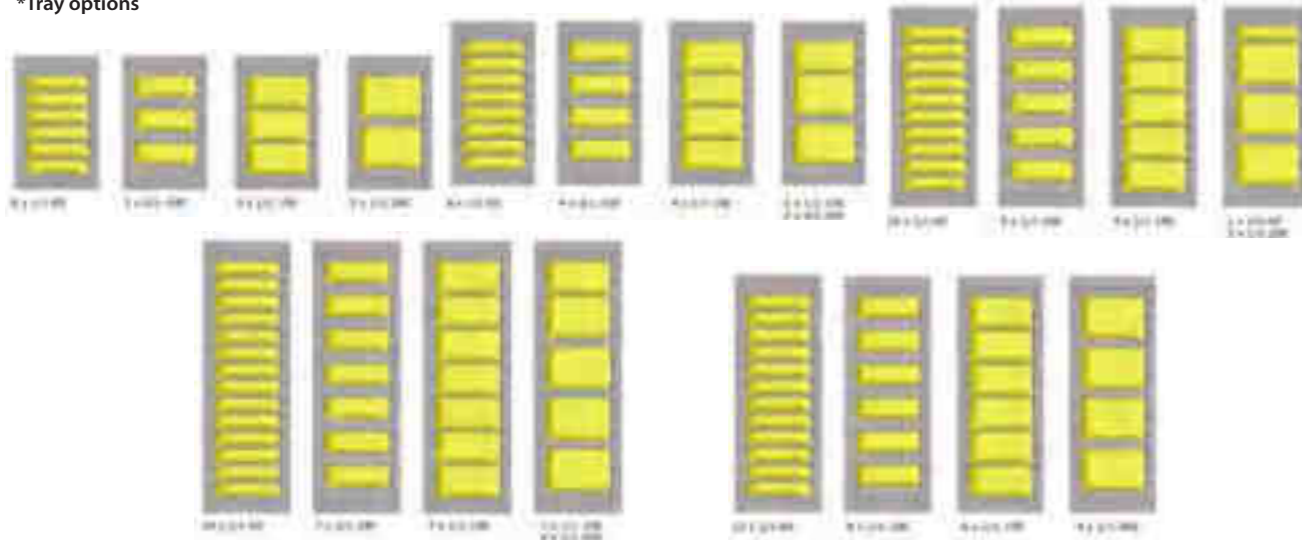


Temptainer food transport trolleys

Material: stainless steel. **Main features:** accommodating GN 1/1 trays with 80 mm space between the tray-holding rails, and each tier built to support a maximum load of 10 kg. Neutral (-N) maintaining contents insulated from ambient temperatures, thanks to its highly efficient PU-foam insulation; convection heating - 80°C (-H) ensuring precise food temperature control adjustable via a user-friendly digital touch-control regulator; compressor cooling - 4°C (-C) allowing for rapid and accurate cooling of cold dishes and beverages. The Single model provides single-compartment storage (for smaller kitchens; 6/8/10/12/14 GN*), while models that offer transport for both cold and hot food are referred to as **Tower** (a versatile catering trolley with two stacked compartments, dual touch control system, separate cabinets insulation; the refrigerated cabinet is positioned at the bottom of the trolley, while the heated cabinet is situated at the top of the trolley, with the exception of the H+H combination; 6+6/6+8/8+6 GN*; H+H, H+C, H+N, N+C, N+N) and high-capacity food transport solution **Twin** with 580x850 mm top surface (trolley with double compartments, side by side; 10+10/12+12/14+14 GN*; H+H, C+C, H+C, C+H, N+H, N+C, N+N). **Tower** and **Twin** models: 40-70 mm polyurethane foam insulation, minimizing thermal leakage and energy consumption. Rear-mounted units for efficient airflow, easy maintenance, and large wheels with brakes for smooth maneuverability (ø160 mm for Twin, 200 mm optional).

Model	Power, kW	Type*	Dimensions, mm	Weight, kg
T126611	0.8	Tower H6+H6	560x1470x770	80
T126612	0.68	Tower H6+C6	560x1470x880	100
T110801	0.4	H8	560x1050x770	62
T110802	0.28	C8	560x1050x880	75
T110803	-	N8	560x1050x770	52
T130811	0.8	Twin H8+H8	770x1050x1010	115
T130812	0.68	Twin H8+C8	880x1050x1010	125
T130822	0.56	Twin C8+C8	880x1050x1010	140
T111201	0.6	H12	560x1370x770	72
T111202	0.28	C12	560x1370x880	85
T111203	-	N12	560x1370x770	63
T131211	1.2	Twin H12+H12	770x1370x1010	135
T131212	0.88	Twin H12+C12	880x1370x1010	145
T131222	0.56	Twin C12+C12	880x1370x1010	155
T111401	0.8	H14	560x1530x770	77
T111402	0.28	C14	560x1530x880	90
T111403	-	N14	560x1530x770	68
T131411	1.6	Twin H14+H14	770x1530x1010	145
T131412	1.08	Twin H14+C14	880x1530x1010	155
T131422	0.56	Twin C14+C14	880x1530x1010	165

*Tray options



Beverage container

Material: impact resistant germ resistant polypropylene, suitable for direct filling, dishwasher safe up to +90°C. **Main features:** double walled insulated, with/without drip tray (stackable), integrated drain cock with bayonet closure, easy to carry with 2 U-clips & 3 carrying handles. For 10-40 liters of liquid per model, applicable -20°C to +100°C.

Model	Capacity, L	Dimensions, mm	Weight, kg
85040210	10	360x255x390	3.4
85040212	20	360x255x615	6

Frontloader portable box

Material: sturdy, lightweight & nonporous plastic, suitable for dishwashers up to +90°C. **Main features:** unheated food transport box with door. Hygienic double-walled & tightly welded. For insertion of GN-containers/thermoplates* with watertight plug-in cover, for reliable & insulated food transport. Support distance: 36 mm. Ambient temperature: -20°C to +100°C.

Model	Capacity, L	Colour	Support beads	Dimensions, mm	Weight, kg
85020505	33	orange	7	610x435x385	8.2
85020518		black			
85020401	52	orange	12	610x435x561	12
85020412		black			
85020801	104	orange	12	779x644x562	12
85020805		black			

Toploader portable box

Material: sturdy, lightweight & nonporous plastic, dishwasher safe (up to +90°C). **Main features:** unheated food transport box with cover. Hygienic double-walled & tightly welded. For stacking GN-containers/thermoplates* with watertight plug-in cover, for reliable & insulated food transport. Ambient temperature: -20°C to +100°C.

Model	Capacity		Colour	Dimensions, mm	Weight, kg
	L	GN			
85020201	11.7	1xGN1/1, 100 mm deep	orange	645x370x240	
85020216			black		
85020301	26	1xGN1/1, 200 mm deep	orange	645x370x308	
85020328			black		

Sub-frame for food transport boxes

Material: stainless steel mobile frame. **Main features:** frame with 4 corner bumpers, 2 swivel castors with brakes and 2 fixed castors for the transport of portable plastic models, wheels ø125 mm.

Model	Dimensions, mm	Weight, kg
88140106	490x640x210	5.2

Please include a 500 Euro shipping surcharge in the order amounting to less than 5,000 Euro.

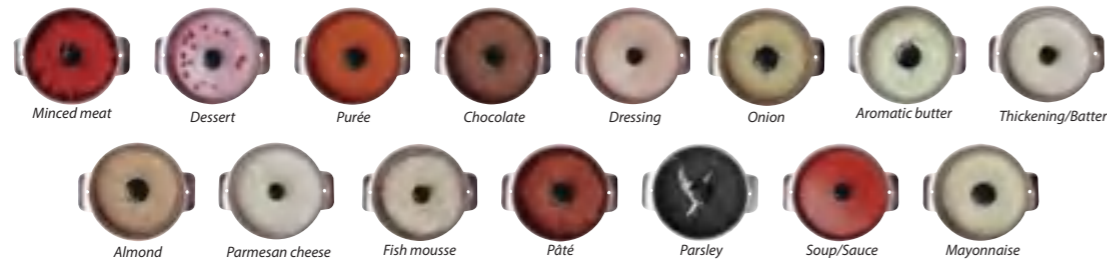


Vertical Cutter Blender VCB-61 and VCB-62

Material: aluminium machine base, stainless steel bowl, tritan lid and scraper system, aluminium knife unit, stainless steel cutting knives. **Functions:** processes all consistencies, raw or cooked/ dry or liquid: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc. It suits kitchens at schools, hospital, care homes, military canteen, prison, marine, restaurant, hotel, airport, catering, food industry, bakery, fast food restaurants etc. **Main features:** capacity - 0.5-3.5 kg/min. Degree of machine protection: IP34. Transmission: direct drive. Thermal protection. Knife unit ø230 mm, feed tube ø50 mm. Patented scraper system for fast and even result: unique knife unit with four exchangeable serrated knife blades for long-lasting sharpness that turn the ingredients around during preparation. Minimal rise in temperature during preparation. The tightly sealing lid increases the preparation volume of liquid ingredients to 4.3 litres. Table top model, with two sturdy handles at the sides, easy moving and storing. All loose parts can be washed in the dishwasher.

Model	Power, kW	Voltage	Speed, rpm	Capacity, L	Dimensions, mm	Weight, kg
VCB-61_22617	0.9	230V/1/50 Hz	1500	6	310x350/420x480	25
VCB-62_22646	1.5	400V/3/50 Hz	1500/3000			

VCB-61, VCB-62 results



Vertical Cutter Blender VCB-32

Material: ABS plastic machine base, stainless steel bowl, tritan lid and scraper system, acetal knife unit, stainless steel knives. **Functions:** processes all consistencies, raw or cooked/ dry or liquid: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc. It suits kitchens at kindergarten, care homes, military canteen, marine, restaurant, hotel, catering, bakery, café/ bar, supermarkets etc. **Main features:** capacity - 0.5-2.5 kg/min. Degree of machine protection: IP34. Transmission: maintenance free toothed belt. Thermal protection. The direct action pulse function produces 2,650 rpm without any delay. Knife unit ø180 mm, feed tube ø30 mm. Patented scraper system for fast and even result with three scraper arms that together with the design of the two serrated knives for long-lasting sharpness shortens preparation time and minimises temperature rises. Two safety switches make it impossible to start the machine if the knife is exposed. Table top model, with two sturdy handles at the sides, easy moving and storing. All loose parts can be washed in the dishwasher.

Model	Power, kW	Voltage	Speed, rpm	Capacity, L	Dimensions, mm	Weight, kg
VCB-32_24350	1	230V/1/50 Hz	1450/2650	3	285x335x440	8.6

Vertical Cutter Mixer VCM-41 and VCM-42

Material: aluminium machine base, stainless steel bowl, tritan lid and scraper system, acetal knife unit, stainless steel knives. **Functions:** processes all consistencies, raw or cooked/ dry or liquid: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc. It suits kitchens at schools, hospital, care homes, military canteen, prison, marine, restaurant, hotel, catering, bakery, fast food restaurants etc. **Main features:** capacity - 0.5-2.5 kg/min. Degree of machine protection: IP44. Transmission: direct drive. Thermal protection. The direct action pulse function produces 1,500 rpm without any delay. Knife unit ø190 mm with exchangeable knife blades, feed tube ø50 mm. Patented scraper system for fast and even result with four scraper arms that together with the design of the two serrated knives for long-lasting sharpness speeds up the preparation. Three safety switches make it impossible to start the machine if the knife is exposed. Mechanical motor brake make the knife stop immediately when the safety arm is pushed aside. Table top model, with two sturdy handles at the sides, easy moving and storing. The bowl, lid, knife unit and scraper can all be washed in the dishwasher.

Model	Power, kW	Voltage	Speed, rpm	Capacity, L	Dimensions, mm	Weight, kg
VCM-41_22304	0.55	230V/1/50 Hz	1500	4	260x290/340x440	16.6
VCM-42_22370	0.75	400V/3/50 Hz	1500/3000			17

Combi Cutter CC-32S and CC-34

Material: ABS-plastic machine base, stainless steel bowl, tritan lid and scraper system, acetal knife unit, stainless steel knives. **Functions:** processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, meat, fish, etc.: chops, grinds, mixes, purées, blends and minces meat, aromatic butter, dressings, desserts, purées, pâtés, soups etc. It suits in smaller kitchens at kindergarten, home care, military canteen, marine, restaurant, hotel, catering, bakery, café/ bar, supermarkets etc. **Main features:** both a vegetable preparation machine and vertical cutter in one machine. Capacity - 2 kg/min. Degree of machine protection: IP34. Transmission: toothed belt. Thermal protection. Automatic speed setting; and pulse function for CC-34. Knife unit ø170 mm, feed tube ø53 mm. Patented scraper system for fast and even result with three scraper arms for the vertical cutter and serrated knives for long-lasting sharpness. Two safety switches. Table top model, with two sturdy handles at the sides, easy moving. All loose parts can be washed in the dishwasher.

Model	Power, kW	Voltage	Speed, rpm		Feed cylinder, L	Capacity, L	Dimensions, mm	Weight, kg
			vegetable preparation	vertical cutting				
CC-32S_24660	1	230V/1/50 Hz	500	1,450	0.9	3	285x350x465	7.6
CC-34_24377			500/800	1,450/2,650				8.6

VCB-32, VCM-41, VCM-42 and CC-32, CC-34 results



Vegetable Preparation Machine RG-50

Material: ABS-plastic machine base, acetal ejector plate, aluminium knife chamber, polycarbonate and polyamide feeder, stainless steel knives. **Functions:** processes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.: slices, dices, grates, shreds, cuts julienne and crimping slices. It suits in smaller kitchens at kindergarten, care homes, marine, hotel, bakery, café/ bar. **Main features:** capacity - 2 kg/min. Degree of machine protection: IP34. Transmission: toothed belt. Thermal protection. Knife unit ø170 mm, feed tube ø53 mm. Two safety switches. Compact table top flexible model, with handles at the sides, easy moving. The large half-moon shaped feed cylinder and all 42 cutting tools are dishwasher safe.



Model	Power, kW	Voltage	Speed, rpm	Feed cylinder, L	Dimensions, mm	Weight, kg
RG-50_24730	1	230V/1/50 Hz	500	0.9	285x350x465	9

Accessories (for CC-32S, CC-34, RG-50 models)

Model	Overview
10037	Cleaning brush, small
1076	Wall rack for 3 cutting tools
10020	Cleaning brush, large

Cutting tools (for CC-32S, CC-34, RG-50 models)

Model	Overview	Dimensions, mm
63159*		0.5
85001		1
63109*		1.5
85002		2
63161*		3
85004	Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • slices when combined with a suitable Dicing Grid,	4
63163*		5
85006	• cuts French fries in combination with French Fries Grid.	6
63165*		7
63099*		8
86030*		9
63104*		10
83373*	Fine Cut Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • dices when combined with a suitable Dicing Grid.	15
83375*		8
83364*	Soft Slicer (for CC-34_24377, RG-50_24730): • slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid	10
83385*		12
83383*		15
63362*		2
63363*		3
85048	Crimping Slicer • cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	4
63365*		5
63149*		6
83210*		1.5
85044		2
83212*	Grater / Shredder: • grates carrots and cabbage for raw salads, • grates nuts, almonds and dry bread, • grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.	3
85040		4
83213*		4.5
85045		6
83214*		8
83272*		10





Vegetable Preparation Machines



Model	Overview	Dimensions, mm
83215*	Fine Grater for finely grating products such as raw potatoes for Swedish potato pancakes and bread for breadcrumbs.	
83284*	Fine Grater, Extra Fine grates products very finely, such as black radish grated for purée and potatoes for mashing.	
83249*	Hard Cheese Grater ideal for grating hard cheese such as parmesan. Produces a coarser grate than the Fine Grater, Extra fine.	
85057	Julienne Cutter: • cuts julienne of firm products for soups, salads, stews, decorations etc., • suitable to cut slightly curved potato chips/ French fries.	2x2
63346*		2x6
63350*		3x3
85050		4x4
83291*	Dicing Grid (for CC-34_24377, RG-50_24730): • cuts dices in combination with a suitable type of slicer, • dices both hard and soft vegetables, fruits etc.	with Slicer 3-8 mm, Soft Slicer 8 mm
83292*		with Slicer 3-10 mm, Soft Slicer 8-10 mm
83293*	with a suitable type of slicer, • dices both hard and soft vegetables, fruits etc.	with Slicer 3-10 mm, Soft Slicer 8-10 mm
83294*		with Soft Slicer 12 mm
83296*	L = Low	with Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm
83297*		with Slicer 3-10 mm, Soft Slicer 8-10 mm
84081	Cutting Tools 2-pack: Slicer 4 mm, Grater/shredder 4 mm	
84082	Cutting Tools 4-pack: Slicer 2 mm, 4 mm, Grater/shredder 4 mm, Julienne 2x2 mm	

* use the cutting tools from RG-100

Vegetable Preparation Machine RG-100

Material: anodised and polished aluminium alloy housing, stainless steel/ aluminium/ fiberglass reinforced polyamide ø185 mm cutting tool discs, stainless knife steel cutting tool knife blades, stainless steel machine table, polycarbonate container. **Functions:** slices, dices, grates, shreds, cuts julienne and crimping slices, processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc. It suits in small to medium sized kitchens; bakery, kindergarten, café/ bar, catering, care homes, hospital, marine, hotel, military canteen, prison, restaurant, school, fast food restaurant (in store cutting), supermarkets etc. **Main features:** capacity - 5 kg/min. Degree of machine/ push buttons protection: IP44/ IP65. Transmission: planetary gearing. Thermal protection. Feed tube ø56 mm. Two safety switches. Table top flexible model, with handle, easy moving. The large half-moon shaped feed cylinder, all cutting tools are dishwasher safe.

Model	Power, kW	Voltage	Speed, rpm	Feed cylinder, L	Dimensions, mm	Weight, kg
RG-100_1002	0.25	230V/1/50 Hz	350	1.65	215x425x495	16.4
RG-100_1504		400V/3/50 Hz				



Accessories for RG-100

Model	Overview
10037	Cleaning brush, small
10020	Cleaning brush, large
1076	Wall rack for 3 cutting tools
1345	Angle cut feed head incl. pestle
1154	Pipe insert incl. pestle
25270	Machine table incl. GN1/1-100. Stainless steel and adjustable level.
VG-1	GN 1/1 container trolley. Stainless steel tube D25 mm. Undershelf with deepened surface from stainless steel sheet. With welding frame. 4 professional wheels D125 mm, 2 of them with brake.

Cutting tools for RG-100

Model	Overview	Dimensions, mm
63159	Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • slices when combined with a suitable Dicing Grid, • cuts French fries in combination with French Fries Grid.	0.5
63157		1
63109		1.5
63114		2
63161		3
63089		4
63163		5
63094		6
63165		7
63099		8
86030	9	
63104	10	
83373	Fine Cut Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • dices when combined with a suitable Dicing Grid.	15



Vegetable Preparation Machines

Model	Overview	Dimensions, mm	
83375	Soft Slicer: • slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid	8	
83364		10	
83385		12	
83383		15	
63362		2	
63363	Crimping Slicer • cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	3	
63141		4	
63365		5	
63149		6	
83210	Grater / Shredder: • grates carrots and cabbage for raw salads, • grates nuts, almonds and dry bread, • grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.	1.5	
83211		2	
83212		3	
83213		4.5	
83216		6	
83214		8	
83272		10	
83215	Fine Grater for finely grating products such as raw potatoes for Swedish potato pancakes and bread for breadcrumbs.		
83284	Fine Grater, Extra Fine grates products very finely, such as black radish grated for purée and potatoes for mashing.		
83249	Hard Cheese Grater ideal for grating hard cheese such as parmesan. Produces a coarser grate than the Fine Grater, Extra fine.		
63122	Julienne Cutter: • cuts julienne of firm products for soups, salads, stews, decorations etc., • suitable to cut slightly curved potato chips/ French fries.	2x2	
63346		2x6	
63350		3x3	
63128		4x4	
63138		6x6	
63146		8x8	
63154		10x10	
83290		with Slicer 3-6 mm	6x6
83291		with Slicer 3-8 mm, Soft Slicer 8 mm	8x8
83292		with Slicer 3-10 mm, Soft Slicer 8-10 mm	10x10
83293	Dicing Grid: • cuts dices in combination with a suitable type of slicer, • dices both hard and soft vegetables, fruits etc. L = Low	with Slicer 3-10 mm, Soft Slicer 8-10 mm	
83294		with Soft Slicer 12 mm	
83295	with Slicer 3-10 mm, Soft Slicer 8-10 mm	15x15	
83296		with Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm	
83297		with Slicer 3-10 mm, Soft Slicer 8-10 mm	
83298	with Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm	L 20x20	
84010	Cutting Tools 4-pack: Slicer 1.5 mm, 4 mm, Grater/shredder 2 mm, 8 mm, 2 pcs wall rack		
84011	Cutting Tools 7-pack: Slicer 1.5 mm, 4 mm, 10 mm, Grater/shredder 2 mm, 8 mm, Dicing Grid 10x10 mm, Julienne 4x4 mm, 3 pcs wall rack		



Vegetable Preparation Machine RG-200

Material: anodised and polished aluminium alloy housing, acetal ejector plate, stainless steel/ aluminium/ fiberglass reinforced polyamide ø185 mm cutting tool discs, stainless knife steel cutting tool knife blades, stainless steel machine table, polycarbonate container. **Functions:** slices, dices, grates, shreds, cuts julienne and crimping slices, processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc. It suits in small to medium sized kitchens; bakery, kindergarten, café/ bar, catering, care homes, hospital, marine, hotel, military canteen, prison, restaurant, school, fast food restaurant (in store cutting), supermarkets etc. **Main features:** capacity - 7 kg/min. Degree of machine/ push buttons protection: IP44/ IP65. Transmission: planetary gearing. Thermal protection. Feed tube ø56 mm. Two safety switches. Table top flexible model, with handle, easy moving. The large full-moon shaped feed cylinder, all cutting tools are dishwasher safe.

Model	Power, kW	Voltage	Speed, rpm	Feed cylinder, L	Dimensions, mm	Weight, kg
RG-200_1204	0.25	230V/1/50 Hz	350	3	215x475x515	18.6

Vegetable Preparation Machine RG-250

Material: anodised and polished aluminium alloy housing, stainless steel/ aluminium/ fiberglass reinforced polyamide ø185 mm cutting tool discs, stainless knife steel cutting tool knife blades, stainless steel machine table, polycarbonate container. **Functions:** slices, dices, grates, shreds, cuts julienne and crimping slices, processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc. It suits in medium to large sized kitchens; bakery, catering, hospital, care homes, marine, military canteen, prison, restaurant, school, food industry, supermarkets etc. **Main features:** capacity - 10 kg/min. Degree of machine/ push buttons protection: IP44/ IP65. Transmission: planetary gearing. Thermal protection. Feed tube ø56 mm. Pusher plate with "HÄLLDE Ergolooop" handle and "HÄLLDE PowerLink" lever system. Two safety switches. Flexible model, with handles, easy moving. The large full-moon shaped feed cylinder, all cutting tools are dishwasher safe.

Model	Power, kW	Voltage	Speed, rpm	Feed cylinder, L	Dimensions, mm	Weight, kg
RG-250_25021	0.55	400V/3/50 Hz	350	4	285x450x586	22
RG-250_25005		230V/1/50 Hz				



Vegetable Preparation Machine RG-250 diwash



Material: anodised or polished aluminium alloy housing with an organic coating, polymer; stainless steel/ aluminium/ fiberglass reinforced polyamide ø185 mm cutting tool discs, stainless knife steel cutting tool knife blades, stainless steel machine table, polycarbonate container. **Functions:** slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips, processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc. It suits in medium to large sized professional kitchens; bakery, catering, hospital, care homes, marine, military canteen, prison, restaurant, school, food industry, supermarkets etc. **Main features:** capacity - 10 kg/min. Degree of machine/ push buttons protection: IP44/ IP65. Transmission: maintenance-free gear drive. Thermal protection. Feed tube ø56 mm. Pusher plate with "HÄLLDE Ergoloop" handle and "HÄLLDE PowerLink" lever system. Two safety switches. Flexible model, with handles, easy moving. Full-moon shaped large feed cylinder, all cutting tools are dishwasher safe. The diwash parts, in food-zones, have a smooth surface which results in minimal friction. **All removable parts are dishwasher safe.**

Model	Power, kW	Voltage	Speed, rpm	Feed cylinder, L	Dimensions, mm	Weight, kg
RG-250DL_25060	0.55	400V/3/50 Hz	350	4	285x450x586	22
RG-250DL_25050		230V/1/50 Hz				



Accessories (for RG-200, RG-250 and RG-250 diwash)

Model	Overview
10037	Cleaning brush, small
10020	Cleaning brush, large
1076	Wall rack for 3 cutting tools
1345	Angle cut feed head incl. pestle (only for RG-200)
1154	Pipe insert incl. pestle (only for RG-200)
25270	Machine table incl. GN1/1-100. Stainless steel and adjustable level.
VG-1	GN 1/1 container trolley. Stainless steel tube D25 mm. Undershelf with deepened surface from stainless steel sheet. With welding frame. 4 professional wheels D125 mm, 2 of them with brake.

Cutting tools (for RG-200, RG-250 and RG-250 diwash)

Model	Overview	Dimensions, mm
63133	Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • slices when combined with a suitable Dicing Grid, • cuts French fries in combination with French Fries Grid.	0.5
63058		1
63111		1.5
63116		2
63162		3
63091		4
63164		5
63096		6
86028		7
63101		8
86036	9	
63106	10	
82519	Fine Cut Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • dices when combined with a suitable Dicing Grid.	15
82532	Soft Slicer: • slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid	8
82510		10
82557		12
82554		15
63352	Crimping Slicer • cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	2
63353		3
63117		4
63355		5
63177		6
83421	Grater / Shredder: • grates carrots and cabbage for raw salads, • grates nuts, almonds and dry bread, • grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.	1.5
83422		2
83423		3
83424		4.5
83425		6
83426		8
83427	10	
83428	Fine Grater for finely grating products such as raw potatoes for Swedish potato pancakes and bread for breadcrumbs.	
83429	Fine Grater, Extra Fine grates products very finely, such as black radish grated for purée and potatoes for mashing.	



Model	Overview	Dimensions, mm	
83430	Hard Cheese Grater ideal for grating hard cheese such as parmesan. Produces a coarser grate than the Fine Grater, Extra fine.		
63132	Julienne Cutter: • cuts julienne of firm products for soups, salads, stews, decorations etc., • suitable to cut slightly curved potato chips/ French fries.	2x2	
63347		2x6	
63351		3x3	
63130		4x4	
63140		6x6	
63148		8x8	
63156		10x10	
83290		with Slicer 3-6 mm	6x6
83291		with Slicer 3-8 mm, Soft Slicer 8 mm	8x8
83292		with Slicer 3-10 mm, Soft Slicer 8-10 mm	10x10
83293	Dicing Grid: • cuts dices in combination with a suitable type of slicer,	with Slicer 3-10 mm, Soft Slicer 8-10 mm	12x12
83294		with Soft Slicer 12 mm	L 12x12
83295	• dices both hard and soft vegetables, fruits etc.	with Slicer 3-10 mm, Soft Slicer 8-10 mm	15x15
83296		with Fine Cut Slicer 15 mm, Soft Slicer 12-15 mm	L 15x15
83297	L = Low	with Slicer 3-10 mm, Soft Slicer 8-10 mm	20x20
83298	X-L = Extra Low	with Fine Cut Slicer 15 mm, Soft Slicer 15 mm	L 20x20
83299	with Standard Slicer 20 mm	X-L 20x20 (only for RG-250, RG-250DI)	
82395	Standard Slicer: • slices hard/firm products, such as root vegetables etc. • dices when combined with a suitable Dicing Grid	20	
86510	French Fries Grid with Slicer 10 mm, HC Slicer 10 mm or Soft Slicer 10 mm	10 (only for RG-250, RG-250DI)	
84012	Cutting Tools 4-pack: Slicer 1.5 mm, 4 mm, Grater/shredder 2 mm, 8 mm, 2 pcs wall rack		
84013	Cutting Tools 7-pack: Slicer 1.5 mm, 4 mm, 10 mm, Grater/shredder 2 mm, 8 mm, Dicing Grid 10x10 mm, Julienne 4x4 mm, 3 pcs wall rack		



Vegetable Preparation Machine RG-350

Material: anodised or polished aluminium alloy housing, stainless steel/ aluminium ø215 mm cutting tool discs, stainless knife steel cutting tool knife blades, stainless steel machine table, polycarbonate container. **Functions:** slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips, processes vegetables, fruit, dry bread, cheese, nuts, mushrooms, etc. It suits large sized kitchens; airport catering, hospital, care homes, bakery, hotel, catering, marine, military canteen, prison, restaurant, school, food industry, supermarkets (back house cutting), fast food restaurants (catering cutting) etc. The RG-350 is also available in a lockable model for environments in which extra safety is a high priority. **Main features:** capacity - 15 kg/min. Degree of machine/ push buttons protection: IP44/ IP65. Transmission: planetary gearing. Thermal protection. Feed tube ø59 mm. Pusher plate with "HÄLLDE Ergoloop" handle and "HÄLLDE PowerLink" lever system. Two safety switches. Flexible model, with handles, easy moving. Full-moon shaped feed cylinder, all cutting tools are dishwasher safe.

Model	Power, kW	Voltage	Speed, rpm	Feed cylinder, L	Dimensions, mm	Weight, kg
RG-350_40940	0.75	400V/3/50 Hz	360	5.7	325x540x735	32
RG-350_40941		230V/1/50 Hz				



Vegetable Preparation Machine RG-300i



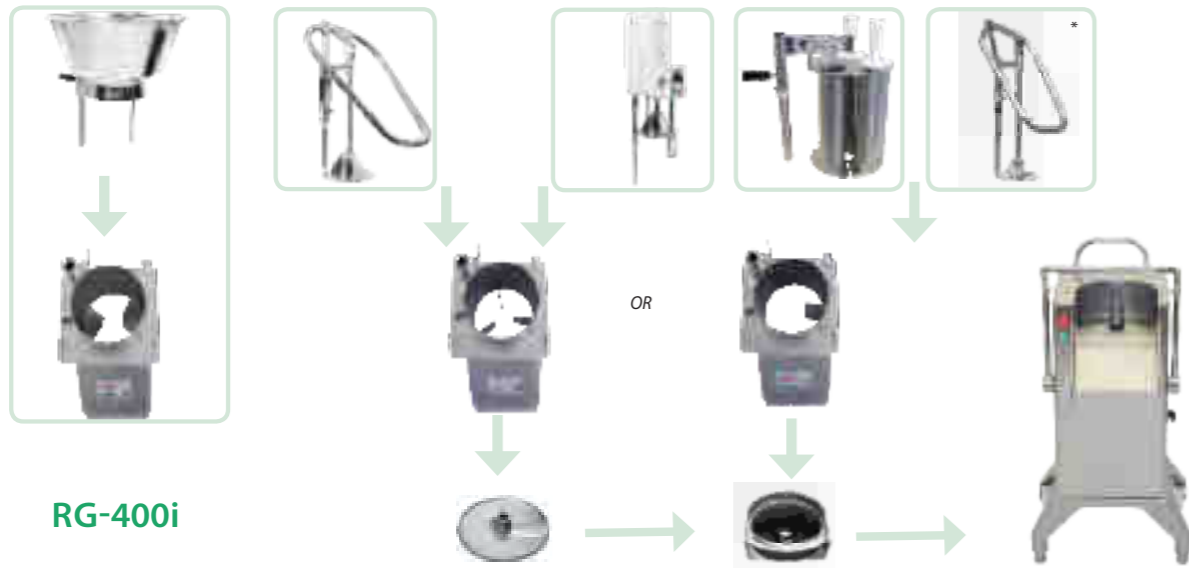
Material: stainless steel housing, feed cylinder and feeders, stainless steel/ aluminium ø215 mm cutting tool discs, stainless knife steel cutting tool knife blades. **Functions:** slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips, prepares vegetables, fruits, dry bread, cheese, nuts, mushrooms, etc. It suits large sized kitchens; airport catering, bakery, hotel, catering, military canteen, prison, restaurant, school, food industry, supermarkets (back house cutting), fast food restaurants (catering cutting) etc. RG-300i can be advantageously integrated into a production system. **Main features:** capacity - 40 kg/min. Degree of machine/ push buttons protection: IP44/ IP65. Transmission: maintenance-free gear drive. Thermal protection. Feed tube ø60 mm. Three safety breakers. Floor standing flexible model with two adjustable feet and two feet with wheels. Full-moon shaped large feed cylinder. Feed cylinders, feeders and cutting tools are dishwasher safe.

Model	Overview	Weight, kg
RG-300I_47160	Manual feeder 400V/3/50 Hz, 0.75 kW, 400 rpm, 490x700x980 mm	49
RG-300I_47330	Feed hopper ca. 23 L incl. feed cylinder	11
RG-300I_47120	Manual push feeder, Ergo-loop, use with feeder 47129	5.8
RG-300I_47505	4-tube insert (with four tubes ø73 mm (2 tubes), 60 mm and 35 mm) incl. 2 pestles. Use with feeder 47129	5
RG-300I_47129	Feed cylinder 5.7 L, use with feeder 47120 or 47505.	6





RG-300i



RG-400i

- * • Stainless steel cheese shredder shreds up to 2.9 t/h, with replaceable plates.
- High feed cylinder, suits whole blocks of cheese, up to 35 cm, cheese should be well chilled.
- Cheese feeder – Ergo-loop – gives a leverage effect
- Grater/ shredder for cheese recommended dimensions: 4.5, 6, 8 and 10 mm

Vegetable Preparation Machine RG-400i

Material: stainless steel housing, feed cylinder and feeders, stainless steel/ aluminium ø215 mm cutting tool discs, stainless knife steel cutting tool knife blades. **Functions:** slices, dices, grates, shreds, cuts julienne, crimping slices and potato chips, prepares vegetables, fruit, dry bread, cheese, nuts, mushrooms. It suits large sized kitchens; airport catering, bakery, hotel, catering, marine, military canteen, prison, restaurant, school, food industry, supermarkets (back house cutting), fast food restaurants (catering cutting) etc. RG-400i can be advantageously integrated into a production system. Available in models specially adapted to different environments: lockable, for environments where safety is high priority, marine model. **Main features:** capacity - 3.6 tons/ hour. Degree of machine/ push buttons protection: IP45/ IP65. Transmission: maintenance-free gear drive. Thermal protection. Three safety breakers. Floor standing flexible model with two adjustable feet and two feet with wheels. Full-moon shaped large feed cylinder. Feed cylinders, feeders and cutting tools are dishwasher safe.

Model	Overview	Weight, kg
RG-400L_37062	Machine base 400V/3/50 Hz, 1.5/0.9 kW, 200&400 rpm, 490x700x1100 mm	63
RG-400L_37091	Feed hopper incl. feed cylinder	14.5
RG-400L_37060	Manual push feeder, Ergo Loop. Use with feed cylinder 37063 or 37202.	7.5
RG-400L_37105	4-tube insert incl. 2 pestles. Use with feed cylinder 37063 or 37202.	5
RG-400L_37106	Pneumatic push feeder. Use with feed cylinder 37063 and compressor (10351).	12
RG-400L_37063	Feed cylinder A. Use with feeder 37060, 37105 or 37106.	6
RG-400L_37202	Feed cylinder B. Use with feeder 37060 or 37105.	
RG-400L_37691	Cheese feeder incl. 11 L feed cylinder*	21



Accessories (for RG-350, RG-300i, RG-400i)

Model	Overview
10351	Compressor, 230V/50 Hz. Use with feeder 37106 (only for RG-400i)
3208	Accessories trolley, stainless steel with lockable wheels, 17 kg (only for RG-300i, RG-400i)
10037	Cleaning brush, small
10020	Cleaning brush, large
1076	Wall rack for 3 cutting tools
25270	Machine table incl. GN1/1-100. Stainless steel and adjustable level (only for RG-350)
VG-1	GN 1/1 container trolley. Stainless steel tube D25 mm. Undershelf with deepened surface from stainless steel sheet. With welding frame. 4 professional wheels D125 mm, 2 of them with brake.

Cutting tools (for RG-350, RG-300i, RG-400i)

Model	Overview	Dimensions, mm
63082		0.5
63081		1
63023		1.5
63026		2
63045		3
63056	Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • sices when combined with a suitable Dicing Grid, • cuts French fries in combination with French Fries Grid.	4
63083		5
63046		6
63084		7
63042		8
63085		9
63033		10
65040	HC Slicer (with double blades and, accordingly, higher capacity): • slices hard vegetables and fruits, and dice when used with the recommended dicing grid, • cuts french fries in combination with French Fries Grid	2
65045		3
65041		4
65042		6
65043		8
65044		10
65018		12
65021		15
65024		20
62320	Fine Cut Slicer: • slices hard and soft vegetables, fruits, mushrooms etc., • dices when combined with a suitable Dicing Grid.	14
62322		20
63343	Crimping Slicer • cuts decorative rippled slices of beetroot, cucumber, carrots, etc.	3
63074		4
63345		5
63039		6
62573	Soft Slicer: • slices soft vegetables, fruits, mushrooms etc. Preferably used when dicing soft products, in combination with a suitable Dicing Grid	8
62575		10
62577		12
62579		15
62630	Grater / Shredder: • grates carrots and cabbage for raw salads, • grates nuts, almonds and dry bread, • grater 6 or 8 mm is commonly used for grating cheese for pizza and when shredding cabbage.	1.5
62631		2
62632		3
62633		4.5
62634		6
62635		8
62636	10	
62637	Fine Grater for finely grating products such as raw potatoes for Swedish potato pancakes and bread for breadcrumbs.	
62638	Fine Grater, Extra Fine grates products very finely, such as black radish grated for purée and potatoes for mashing.	
62639	Hard Cheese Grater ideal for grating hard cheese such as parmesan. Produces a coarser grate than the Fine Grater, Extra fine.	
63212	Julienne Cutter: • cuts julienne of firm products for soups, salads, stews, decorations etc., • suitable to cut slightly curved potato chips/ French fries.	2x2
63218		2x6
63349		3x3





Blender, Mixers



Model	Overview	Dimensions, mm
63061	Julienne Cutter: • cuts julienne of firm products for soups, salads, stews, decorations etc., • suitable to cut slightly curved potato chips/ French fries.	4x4
63065		6x6
63073		8x8
63080		10x10
65064	HC Julienne Cutter (with double blades and, accordingly, higher capacity): • produces Julienne cuts of hard products for soups, salads, stews, garnish, etc. • suitable for cutting potato chips.	2.5x2.5
65066		2x6
65064		4x4
65007		6x6
65010		8x8
65015		10x10
37177	Slicer 3-6 mm, HC Slicer 4-6 mm	6x6
37178	Slicer 3-8 mm, Soft Slicer 8 mm, HC Slicer 4-8 mm	8x8
37179	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm	10x10
37180	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm	12x12
37181	Dicing Grid: • cuts dices in combination with a suitable type of slicer, • dices both hard and soft vegetables, fruits etc. L = Low X-L = Extra Low	Soft Slicer 12 mm, HC Slicer 12 mm
37182		Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37183		Fine Cut Slicer 14 mm, Soft Slicer 12-15 mm, HC Slicer 12-15 mm
37184		Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm
37185	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm	L 20x20
37186	Slicer 3-10 mm, Soft Slicer 8-10 mm, HC Slicer 4-10 mm	25x25
37187	Fine Cut Slicer 14-20 mm, Soft Slicer 12-15 mm, HC Slicer 12-20 mm	L 25x25
37176	French Fries Grid with Slicer 10 mm, HC Slicer 10 mm or Soft Slicer 10 mm	10
84015	Cutting Tools 6-pack: Slicer 1,5 mm, 4 mm, 6 mm, 10 mm, Grater/Shredder 4,5 mm, Dicing Grid 10x10 mm, 2 pcs. Wall Rack	
84016	Cutting Tools 9-pack: Slicer 1,5 mm, 4 mm, 6 mm, 10 mm, Julienne Cutter 4x4 mm, Grater/Shredder 2 mm, 8 mm, Fine Grater, Dicing Grid 10x10 mm, 3 pcs. Wall Rack	

Blender SB-4



Material: aluminium alloy housing; jug and dosing feeder: exclusive, impact and heat resistance Trogamid®; lid: impact and heat resistance (115°C) polypropylene; knife unit: blades of highest quality knife steel, maintenance-free stainless steel shaft, fully encased and maintenance-free stainless steel ball bearings; steel reinforced acetal drive coupling wheels on the jug and on the machine base. **Functions:** blends, mixes, whips, stirs, chops, mashes, prepares paste, batter, dressings, herb oils, sauces, thickenings, soups, desserts, milkshakes, cocktails, fruit drinks, juices, etc. It suits restaurants, bars, fast food kitchens, hospitals, care homes, diet kitchens, schools, catering kitchens, supermarkets etc. **Main features:** hinged lid holder with safety switch function for fast opening/closing and safe use (patented). Machine has motor behind the jug with lid (tight fitting with filling hole (ø26 mm) connected to motor base. The jug allows automatic dish washing with the knife unit remaining in the jug. Electronic speed control for soft start and constant speed regardless of the load, with separate Sprinter Pulse Function (HÄLLDE SPF) button and extra-long knife blades (72 mm from tip to tip). Degree of protection: IP34. Transmission: maintenance free PolyV-belt. Thermal motor protection with automatic reset.

Model	Power, kW	Voltage	Speed, rpm	Capacity, L	Dimensions, mm	Weight, kg
SB-4_23010	1.35	230V/1/50 Hz	700-15000	4	270x365x445	6.3

Accessories

Model	Overview
23307	Exceptionally impact and heat resistant, lightweight and see through jug 4 L incl. knife unit and lid, 0.9 kg

SB-4 results



Mix

Whip

Mash

Chop

Blend

Stir



Blender, Mixers

Mixers

Material: detachable stainless steel attachments for easy cleaning. **Main features:** variable speed as standard. Detachable accessory at the base of the motor block avoiding water penetration during cleaning. Unlocking safety feature. Lightness for easy use. Ergonomic. Efficient and robust. Special tools for a smooth mix. Various accessories, whisk, Dynacutter bowl, ricer tool; Blender foot (except for AC005). **AC100 (Junior):** lightest in its category, silent. Multifunction thanks to standard or emulsifying blades, beater or emulsifying disks, whisks, ricer/foodmill attachment, cutter bowl, 1 or 3 L graduated bowl. **AC005 (Senior):** double insulation. **AC001 (Master):** safety button with rubber protection against moisture. Continuous function auto run button allows to mix continuously or pulse. Higher ventilation point. Indicator light: for your safety the light indicates that the unit is plugged in and ready for operation. New motorisation for a better output.



Model	Power, kW
AC100	0.27
AC005	0.35
AC001	0.6



Accessories

Model	Overview	Motor block model
AC101	Mixer foot Junior M225 with titanium-plated blade for 5-25 L, 3,000-12,000 rpm, I225 mm: 2 standard blade	
AC066	Blender/ homogenizer tool Junior for 1-10L, 3,000-12,000 rpm, I225 mm: the preparation is sucked up, sheared and crushed by the "crushing hammer" and then expelled at a high speed through the slots of the bell.	AC100
AC103	Ricer/ mash potato tool Junior for 1-10 kg, 70-300 rpm, I300 mm	
AC102	Whisk Junior for 1-5 L, 600-2 500 rpm, I185 mm	
AC006	Mixer foot Senior M300 with titanium-plated blade for 20-40 L, 2,800-9,000 rpm, I300 mm:	
AC004	Ricer/ mash potato tool Senior for 10-15 kg, 100-600 rpm, I420 mm: stainless steel perforated grid and blade can easily be dismantled for cleaning.	AC005
AC007	Whisk Senior for 5-20 L, 300-900 rpm, I205 mm	
AC260.HC	Mixer foot M300 CC Master with titanium-plated blade for 20-100 L, 3,000-10,500 rpm, I300 mm	
AC004	Ricer/ mash potato tool Master for 10-30 kg, 100-600 rpm, I420 mm: stainless steel perforated grid and blade can easily be dismantled for cleaning.	AC001
AC070	Blender Master for 5-40L, 3,000-10,500 rpm, I410 mm	
AC003	Whisk Master for 5-20 L, 300-900 rpm, I245 mm	

MIXER
Different knives allow to mix, spray, smooth, homogenize or emulsify in the pot, excellent soups, veloutés and bread soups!
The knives allow to make sauces, bechamel, mayonnaise, pancake batter, modified textured preparations, porridge, sorbet and ice creams, smoothies, milkshakes and juices, emulsions, creams (whipped, vegetables), compotes or fruit marmalades.

BLENDER
It allows to pulverise the ingredients (fibres, fishbone), to mix, to smooth, to homogenize your ice creams or emulsify your sauces and emulsions. It is also suitable for modified textured preparations, pancake batter, veloutés, bread soups and soups (fish, dehydrated), legume purées, gelified water, juices, smoothies and milkshakes, coulis, creams (fruit or vegetables), compotes and fruit marmalades, brine (cold powder dispersion).

WHISK
The whips allow you to knead, mix, smooth, homogenize or whip your preparations such as pancake batter, flans, porridge, hot sauces (bechamel, pepper, Hollandaise), cold sauces (mayonnaise, vinaigrette...), mousses, whipped eggs white, whipped cream, creams (fruit, whipped), purees (mouseline, mashed potato preparations), soups and dehydrated foods.

RICER TOOL
The only professional tool to make real mashed potatoes and vegetables. Also used for compote preparations, fruit marmalades.



Slicers



Flywheel slicers

Material: aluminium and stainless steel; a special blade in 100Cr6 (more resistant to the corrosion and rust).
Main features: compact and elegant, it is not only a beautiful complement of furnish, but also a functional machine, able of good cutting without discards and scraps. Extremely easy to clean. Made to cut all kind of cold cuts and particularly for "prosciutto", available in red colour as standard, on demand it can be supplied in several colours at choice. Work environment: **300/10** - small catering, snack bar - up to 50 seats and restaurants; up to 200 seats - small shops, for **330/83** large restaurants - up to 500 seats - medium-sized foodstuffs, minimarket as well, for **370/85** - over 500 seats - butcher, delicatessen, catering, super-, hypermarkets as well.

Model	Blade Ø, mm	Cut thickness, mm	Run of carriage, mm	Cut's capacity Ø, mm	Dimensions, mm	Weight, kg
300/10*	300	0-1.5	265	210x250	775x570x680	44.5
330/83	330		290	235x295	815x675x610	62
370/85	370	0-2	320	245x315	920x750x725	88

*see pic. above

Accessories

Model	Overview
BOX_E_CAST	Cast iron support with round base

Slicer

Material: anodised cast aluminium alloy; stainless steel screws and slice deflector in **MIRRA300**; teflon coated or toothed blades available on demand. **Main features:** cast-in sharpener (**GS220** without built-in sharpener). 25° blade inclination. Forged, hardened large thickness blades. Carriage running on self-lubricating bushes (and lapped pins in **MIRRA300**). **GS-models:** lat base for easy cleaning; strong and silent-running asynchronous motor; reliable poliV belt drive. **MIRRA300:** great distance between blade and motor for easy cleaning; ventilated motor; strong thickness gauge support; CE professional with device for releasing the carriage.



Model	Power, kW	Blade Ø, mm	Cut thickness, mm	Run of carriage, mm	Hopper, mm	Dimensions, mm	Weight, kg
GS220	0.14	220	13	245	200x220	550x410x400	13
GS250	0.14	250		240	230x230	500x410x410	16
MIRRA300	0.21	300		285	250x275	640x610x510	20.5

Slicer

Material: stainless steel slice deflector with bayonet fitting and screws and fittings, chrome plated and ground slide rod, plastic knob, vulcanised rubber stops on carriage, rubber feet. **Main features:** rounded design and no sharp edges and visible screws, self-lubricating slide rod bushings, removable support cover for thickness gauge plate. Enclosed and sealed belt pulley. 41 mm distance between blade and motor. Bottom cover. Changeover electronic circuit 110-220-380 V single and three phase. Built in sharpening tool with bottom protection. Standard blade removal tool. 38° blade inclination. Switch with IP44 protection rating.



Model	Power, kW	Blade Ø, mm	Cut thickness, mm	Run of carriage, mm	Hopper, mm	Dimensions, mm	Weight, kg
CANOVA300	0.21	300	19	275	250x275	640x495x495	26.5

Slicer

Material: stainless steel slice deflector with bayonet fitting and screws and fittings, chrome plated and ground slide rod, lapped cast iron slide rod bushing, vulcanised rubber stops on carriage. **Main features:** rounded design, no sharp edges and visible screws. Removable support cover for thickness gauge plate. 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. Buttons with IP67 protection rating.
PALLADIO350MN: changeover electronic circuit 110-220-380 V single and three phase. 35° blade inclination. Plastic knob. **Optional Stonehenge:** cast aluminum alloy with special ceramic-teflon coating treatment. Ideal for sticky products processing. Excellent product gliding and easy to clean. Highly resistant to acids and sanitising chemicals. Removable parts are dishwasher safe. Aluminum-gray finish colour. **Available versions:** Stonehenge - table, blade cover, carriage, end weight; Stonehenge Plus - base, table, knife rim guard, blade cover, carriage, end weight, sharpener housing.
PALLADIO350AUT: power source 220V. 3 speed selection. 3 different adjustments for carriage travel. Slice counter. Slice number setting with automatic stop feature. Uniko hopper. Enclosed and sealed drive motor. Positive drive belt. Carriage release system for manual slicing. Output slicers per minute: 37 - 70. **Optional accessories:** carriage "Nettuno" available with a special end weight and an adjustable vertical product fence to provide stability and advance products evenly; food fence.



Model	Power, kW	Blade Ø, mm	Cut thickness, mm	Run of carriage, mm	Hopper, mm	Dimensions, mm	Weight, kg
PALLADIO350MN	0.37	350	23	310	305x270	710x575x530	37
PALLADIO350AUT	0.37+0.20				365x270	730x660x650	40



Potato, Onion, Garlic Peelers. Vegetables Washing-Drying Machines

Potato, onion, garlic peelers

Material: column stainless steel machine, seethrough plexiglass cover to monitor cleaning process. **Main features:** automatic machines for washing and cleaning potatoes, carrots, onions and garlic with excellent cleaning results, considerable labour savings and a minimum waste of product. Floor configuration complete of trestle (**C/EPP50** - floor configuration). Interlocked lid in potato and garlic peelers. Manual water inlet (electrical in garlic peelers). Water inlet solenoid valve in garlic peelers. Mechanical timer. Belt driven motor. Perforated basket (in potato and onion peelers) and rotary plate steel. Front unloading protected by safety guard that conveys product downwards. Sensor that detects the opening of the cover. Water inlet 3/4"; water drainage Ø 50 mm. Electrical parts in box with IP56 protection rating. N.V.R. low voltage controls (24 V). Easy to use. Rapid work cycle. Cleaning disc side canvas with abrasive coating (potato and carrots) or smooth surface (garlic), easily removable for cleaning. For catering, restaurants, canteens, community, food processing plants, hyper and supermarkets.

Potato peelers

Model	Power, kW	Voltage	Capacity, kg	Output, kg/h	Cleaning cycle, min	Dimensions, mm	Weight, kg
C/EPP5T_V230K	0.42	V230/1/50 Hz	5	150	2-3	402x609x800	35
C/EPP5T_V400K	0.27	V400/3/50 Hz	5	150		402x609x800	34
C/EPP10T_V230K	0.75	V230/1/50 Hz	10	300		442x686x945	46
C/EPP10T_V400K	0.75	V400/3/50 Hz	10	300		442x686x945	45
C/EPP20T_V230K	0.90	V230/1/50 Hz	20	480		505x737x1078	60
C/EPP20T_V400K	1.15	V400/3/50 Hz	20	480		505x737x1078	59
C/EPP30T_V230K	0.90	V230/1/50 Hz	30	680		505x729x1133	62
C/EPP30T_V400K	1.15	V400/3/50 Hz	30	680		505x729x1133	61
C/EPP50_V400	1.86	V400/3/50 Hz	50	1000		634x990x1160	94

Onion peelers

Model	Power, kW	Voltage	Capacity, kg	Output, kg/h	Cleaning cycle, min	Dimensions, mm	Weight, kg
C/EOP8_230V	0.75	V230/1/50 Hz	8	240	2	442x686x945	46
C/EOP8_400V		V400/3/50 Hz					45
C/EOP30_230V	0.90	V230/1/50 Hz	30	680	2-3	505x742x1132	62
C/EOP30_400V	1.15	V400/3/50 Hz					61

Garlic peelers

Model	Power, kW	Voltage	Capacity, kg	Output, kg/h	Cleaning cycle, min	Dimensions, mm	Weight, kg
C/EGP3_230V	0.42	V230/1/50 Hz	3	30	6	609x402x800	35
C/EGP3_400V	0.27	V400/3/50 Hz					34
C/EGP8_V230	0.75	V230/1/50 Hz	8	80		686x442x945	44
C/EGP8_V400		V400/3/50 Hz					43

Vegetable washing-drying machine

Material: stainless steel construction 18/10 AISI 304, side and lower stainless steel washing, as well as washing and rinsing nozzles and basket ø450xH225 mm. **Main features:** double skin with insulation. Electronic control 24V. Soft-touch membrane keyboard with digital display to show the washing operations, extractable control panel. The various duration of washing and spin drying are pre-programmed in accordance with 10 different programmes, developed depending on the different kinds of products. During the soft washing cycle (dipping and rotation of the basket in the water), the washing pump doesn't work. Drawn tank with self-cleaning bottom. Tank washing shower with solenoid valve. Centrifuge with incorporated self-braking device. Extractible tank filter. Automatic tank loading (50 lt/c). Door opening safety device. Loading per cycle: 2.5/15 kg. Cycle water consumption: 45 lt/c. Centrifuge 160/240/320 rev/min; 2/4 Kg/cycle. Washing/ drying cycle: 1+15/ 1+360 min. Water connection: 3/4" Gas; water outlet: ø28 mm. **Accessories:** stainless steel basket 8x8 mm grid.



Model	Power, kW	Output, kg/h		Rinsing	Centrifuging (3 speed: 160 r/min - 240 r/min (standard) - 320 r/min)	Washing flow regulator	Shower for machine cleaning	Drain pump 0.14 kW	Disinfectant pump	Self-cleaning pump	Dimensions, mm	Weight, kg
		vegetables in leaves	tubers & fruits									
A81-EKBASE	1.02	50/60	180/225	•	•	•	•	•	•	•	720x715x890	92
A81EK				•	•	•	•	•	•	•		•

Voltage V230/1/50 Hz

- - on demand
- - included



Meat Mincers



Table-top meat mincers

Material: stainless steel. **Main features:** rugged, reliable, compact, easy to clean, suitable for butcher shops, supermarkets, meat processing centres, catering industry. Start, stop and reverse. Removable feed pan. **Enterprise version:** 1 plate and 1 self-sharpening stainless steel knife, 1 extractor; **Unger S3 stainless steel:** barrel Ø82, 2 holeplates, 1 knife, 1 box of spare blades and 1 extractor; **Unger S5 stainless steel:** barrel Ø 98, 3 holeplates, 2 knives, 2 rings, 1 box of spare blades and 1 extractor.

Model	Power, kW	Voltage	Head	Output, kg/h	Dimensions, mm	Weight, kg
C/E22N_V230	1.1	230V/1/50 Hz	22/82	270	305x450x535	33
C/E22N_V230_UNGER S3						
C/E22N_V230_UNGER S5						
C/E22N_V400						
C/E22N_V400_UNGER S3	400V/3/50 Hz					
C/E22N_V400_UNGER S5						
C/E32N_V230	1.7	230V/1/50 Hz	32/82	500	330x565x540	50
C/E32N_V230_UNGER S5						
C/E32N_V400	2.2	400V/3/50 Hz				
C/E32N_V400_UNGER S5						



Table-top meat mincers

Material: stainless steel. **Main features:** powerful and compact, large production, easy to clean, for professional users. Removable feed pan. Larger barrel and tube feeder: 50% to 80% extra capacity as compared with traditional meat mincers. Excellent mincing performance, thanks to a special design and the very small tolerance between worm and barrel. Easy to fit, sturdy head fixing. Easy and safe to clean: the head, the feed pan, the tube and the mincing group can be removed to be thoroughly washed, without any risk of damaging the machine. Start, emergency stop and reverse push-button commands are fitted with low tension (24V). N.V.R. Electrical parts are contained in an IP 56 rated watertight box. **Enterprise version:** 1 plate and 1 self-sharpening knife in stainless steel; **Unger S5:** Ø98, 3 plates, 2 self-sharpening knives and 2 rings.

Model	Power, kW	Voltage	Head	Output, kg/h	Dimensions, mm	Weight, kg		
C/E680N_V230	2.2	230V/1/50 Hz	32/98	750	504x498x569	61		
C/E680N_V230_UNGER S5								
C/E680N_V400	3	400V/3/50 Hz						58
C/E680N_V400_UNGER S5								

Accessories for table-top meat mincers

Model	Overview
TC/T	Stainless steel table with shelf and self-braking wheels (660x600x740 mm)
BRC/22	Receiving inox tray for C/E22N
BRC/32	Receiving inox tray for C/E32N, C/E680N
FOOT_CONTROL_UNIT	Foot control pedal for C/E680N
FPEK	Electrical kit needed for foot control pedal or semi-automatic hamburger attachment for C/E680N
HAMBURGER ATTACHMENT	Semi-automatic hamburger attachment, available 14 and 17 mm thickness (to be confirmed at the moment of purchase order), adjustable format/weight for C/E680N
PH-A	Semi-automatic hamburger moulding "PHA" for C/E680N



Refrigerated table-top meat mincers

Material: stainless steel. **Main features:** a sturdy, reliable machine, for food stores and catering, medium production levels. Start-Stop-Reverse. **Enterprise version:** 1 self sharpening plate and 1 stainless steel knife; **Unger version:** 3 pieces for 22 model (Ø82) and 5 pieces for 32 model (Ø98). **Refrigeration:** low-noise sealed compressor, electronic thermostat for precision temperature control, accessible internal parts for easy and quick servicing, ecological refrigerating gas, refrigerated feed-pan - the refrigeration system allows process the meat without interrupting the cold chain, the development of bacterial flora is stopped.

Model	Power, kW	Voltage	Refrigerated unit power, kW	Head	Output, kg/h	Dimensions, mm	Weight, kg
A/E22R_V230	1.1	230V/1/50 Hz	0.19	22/82	250	326x443x488	41
A/E22R_V230_UNGER S3							
A/E22R_V400							
A/E22R_V400_UNGER S3	2.2	400V/3/50 Hz		32/98	450	340x545x555	49
A/E32R_V400							
A/E32R_V400_UNGER S5							



Meat Mincers



Floor meat mincers

Material: casing, external head for mass production in stainless steel. **Main features:** powerful and compact, for meat processing centres, supermarkets and hypermarkets, communities. Brake wheels floor standing. **Enterprise:** 1 plate and 1 self-sharpening knife in stainless steel, **Unger S5:** Ø 98, 3 plates, 2 self-sharpening knives and two rings. Cutting system and hopper easily and completely removable for cleaning purposes. Motor with reverse. Provided with kit for connecting patty former or foot pedal (not included).

Model	Power, kW	Head	Output, kg/h	Dimensions, mm	Weight, kg
C/E660F_V400	3	32/98	750	510x645x987	74
C/E660F_V400_UNGER S5					

Floor meat mincers

Material: casing, external head for mass production in stainless steel. **Main features:** for meat processing centres, supermarkets and hypermarkets, communities. Brake wheels floor standing. **Enterprise:** 1 plate and 1 self-sharpening knife in stainless steel, **Unger S5:** Ø 98, 3 plates, 2 self-sharpening knives and two rings. Motor with reverse; 2 power options 4.1 kW or 5.3 kW. Cutting system and hopper easily and completely removable for cleaning purposes. Standard equipment: kit for connecting patty former or foot pedal (not included). The mincer can be equipped either with a back (standard, 85 L), flat 63x93x12.5 cm or sideways lifted 84.5x92.5x11.25 cm (85 L) hopper.



Model	Power, kW	Head	Flat hopper capacity, L	Output, kg/h	Dimensions, mm	Weight, kg
C/E800_V400	4.1/ optional 5.3	32/98	66	1500	755x1005x1285	117
C/E800_V400_UNGER S5						

Floor meat mincers

Material: stainless steel casing and external head for mass production removable for easy cleaning. **Main features:** powerful and compact, for meat processing centres, supermarkets and hypermarkets, communities. With base and castors with brake. **Enterprise:** 1 plate and 1 self-sharpening knife in stainless steel. 3-phases ventilated motor. Start, stop and reverse. **Optional:** special voltages, 60 Hz.



Model	Power, kW	Head	Output, kg/h	Flat hopper capacity, L	Dimensions, mm	Weight, kg
C/E242_V400	5.25	42/130	1980	83	620x1340x1075	120

Accessories for floor meat mincers

Model	Overview
FOOT_CONTROL_UNIT	Foot control pedal for C/E660F, C/E800 (electrical kit needed)
HAMBURGER ATTACHMENT	Semi-automatic hamburger attachment, available 14 and 17 mm thickness (to be confirmed at the moment of purchase order), adjustable format/weight
PH-A	Semi-automatic hamburger moulding "PHA" for C/E660F, C/E800 (electrical kit needed)
C/E 800/7	Enlarged motor 5.2 kW for C/E800
FP-S	Additional amount for the feed pan with side loading for C/E800
FP-F	Additional amount for the flat feed pan for C/E800

Table-top meat mincers with mixing system

Material: casing, cutting system, blades and hopper in stainless steel, external head for high production in stainless steel. **Main features:** suitable for use in butcher's shops, food processing centres, supermarkets and communities. **Enterprise:** 1 plate and 1 self-sharpening knife in stainless steel, **Unger S5:** Ø98, 3 plates, 2 self-sharpening knives and two rings. Two independent motors with reverse. Cutting system and hopper easily and completely removable for cleaning purposes.



Model	Power, kW	Voltage	Mixer power, kW	Head	Output, kg/h	Hopper capacity, L	Dimensions, mm	Weight, kg
C/E901_V230	2.2	230V/1/50 Hz	0.75	32/98	800	42	625x755x625	119
C/E901R_V400		400V/3/50 Hz					625x755x1280	130
C/E901_V400_UNGER S5							625x755x625	119



Floor meat mincer with mixing system

Material: entirely in stainless steel. **Main features:** versatile, powerful, efficient and safe, ideal for butchers, meat processing labs, supermarkets and communities. It can also be used as a mixer. **Enterprise:** 1 plate and 1 self-sharpening knife in stainless steel, **Unger S5:** Ø98, 3 plates, 2 self-sharpening knives and two rings. Two independent motors with reverse. Cutting system and hopper easily and completely removable for cleaning purposes.

Model	Power, kW	Mixer power, kW	Head	Output, kg/h	Hopper capacity, L	Dimensions, mm	Weight, kg
C/E902_V400	3	1.1	32/98	1200	84	740x915x1275	210
C/E902_V400_UNGER S5							

Floor meat mincer with mixing system

Material: casing, cutting system, blades and hopper in stainless steel, external head for high production in stainless steel. **Main features:** versatile, powerful, high capacity, for butchers, food/meat processing centres, supermarkets and hypermarkets, collective dining facilities, food industry and communities. **Enterprise:** 1 plate and 1 self-sharpening knife in stainless steel, **Unger S5:** Ø98, 3 plates, 2 self-sharpening knives and two rings. Two independent motors with reverse. Cutting system and hopper easily and completely removable for cleaning purposes.

Model	Power, kW	Mixer power, kW	Head	Output, kg/h	Hopper capacity, L	Dimensions, mm	Weight, kg
C/E9005_V400	5.2	1.87	32/98	1500	117	755x1160x1300	258
C/E9005_V400_UNGER S5							

Accessories for meat mincers with mixing system

Model	Overview
TC/T	Stainless steel table (660x600xh740 mm) for C/E901
SHELF	Tilting shelf for C/E901R
FOOT_CONTROL_UNIT	Foot control pedal for C/E901, C/E901R, C/E902, C/E9005 (electrical kit needed)
TROLLEY	Trolley 95 l for C/E901R, C/E902, C/E9005
ADJ_SPEED	Speed setting device for C/E9005
SAUSAGE_FILLER	Set of 3 inox funnels Ø14 mm, Ø20 mm and Ø30 mm for table top meat mincers (32 head) for C/E 901, C/E 901R
HAMBURGER ATTACHMENT	Semi-automatic hamburger attachment, available 14 and 17 mm thickness (to be confirmed at the moment of purchase order), adjustable format/weight for C/E 901, C/E 901R
PH-A	Semi-automatic hamburger moulding "PHA" for C/E 901, C/E 901R, C/E902 (electrical kit needed)

Mixers for meat processing

Material: stainless steel casing, bowl and blades. **Main features:** reliable, easy to use and clean, for meat-processing centres, sausage factories, supermarkets, hypermarkets. They quickly mix meat, spices and other ingredients to produce an evenly blended mixture for sausages, hamburgers, meatloaf. Tip-up bowl for emptying out the mixture. Blades, easily removable for cleaning. Stainless steel lid can be turned over into two different positions, with safety micro. Ventilated motor for non-stop use. Forward drive, stop and reverse, with low-voltage (24V) N.V.R. Mounted on four wheels, including two steering wheels with a brake, electric components housed in a container with IP56 protection rating (except for C/EMM30).

Model	Power, kW	Voltage	Capacity max. of work, L	N° of blades	Dimensions, mm	Weight, kg
C/EMM30_V230	0.75	230V/1/50 Hz	30	1	800x305x790	55
C/EMM30_V400		400V/3/50 Hz		1		
C/EMM50_V230	1.5	230V/1/50 Hz	50	1	785x400x1190	85
C/EMM50_V400		400V/3/50 Hz		1		
C/EMB50_V230	1.85	230V/1/50 Hz	90	2	815x500x1190	127
C/EMB50_V400		400V/3/50 Hz		2		
C/EMB90_V400				2		
C/EMB120_V400				2		
C/EMB180_V400				2		

Accessories

Model	Overview
TC/T-MX	Stainless steel table with shelf and self-braking wheels (860x600xh850 mm), strictly required for machines equipped with special 80 cm length conveyor, speed variator or joined with meat ball forming machine - for C/EMM30
ELECTRO-POLISHING	Electro-polished structure and pan (except for C/EMM30)

Hydraulic sausage fillers

Material: stainless steel structure and cover, removable polished stainless steel piston. **Main features:** powerful, sturdy, compact, easy to use thanks to an ergonomic working position, easy to clean. Very accurate surface finish. For butcher's shops, meat processing centres, sausage factories, supermarkets. Adjustable speed. Automatic start/stop operation with knee control. Reverse running. Three polyethylene funnels: Ø11 mm, 20 mm and 24 mm.

Model	Power, kW	Voltage	Capacity, L (kg)	Dimensions, mm	Weight, kg
C/EINS22_V400	0.52	400V/3/50 Hz	22(19)	518x568x1188	119
C/EINS32_V400			32(27)	518x568x1188	125
C/EINS45_V400			45(38)	518x568x1264	137

Accessories

Model	Overview
FOOT_CONTROL_PEDAL	Foot control pedal (instead of knee control, to be ordered with the machine)
FUN/X	Set of 3 inox funnels: Ø12 mm, 20 mm and 32 mm (instead of the standard polyethylene funnels)

Bone saws for counters

Material: stainless steel casing and access door, aluminum pulleys. **Main features:** very hygienic and easy-to-clean. For shops and collective dining facilities. Column on the left side. Strong, stable working table. Smooth surfaces, easy to clean, without dirt traps. Easy cleaning and maintenance removable blade scraper (and top pulley, stainless steel waste-collecting pan in C/E165, C/E182). High-speed self-ventilating motor, electronic brake. N.V.R. low tension (24V) safety device, with start, emergency stop and safety limit switch. Stop safety limit switch in door. Motor: 1.410 rpm (1.430 rpm in C/E165, C/E182); cutting speed: 16 m/sec (15 m/sec in A/E155).

Model	Power, kW	Voltage	Wheel diameter, mm	Blade length, mm	Cut height, mm	Cut deepness, mm	Size work plan, mm	Dimensions, mm	Weight, kg
A/E155_V230	0.75	230V/1/50 Hz	200	1550x16	215	170	390x435	390x435x845	37
A/E155_V400		400V/3/50 Hz							36
A/E182_V230	0.75	230V/1/50 Hz	208	1820x16	249	180	400x435	400x435x1015	48
A/E182_V400		400V/3/50 Hz							47
C/E165_V230	1.1	230V/1/50 Hz	208	1650x16	240	190	470x485	495x485x915	49
C/E165_V400		400 B/3/ 50 Hz							48
C/E182_V230	0.9	230V/1/50 Hz	208	1820x16	280	190	470x485	495x485x1050	53
C/E182_V400	1.1	400V/3/50 Hz							52

Bone saws with basis

Material: stainless steel casing, access door, pulleys, bone pusher, portioning plate, blade cover, large work top in 3 mm thick 600x570 stainless steel. **Main features:** robust and compact. Smooth surfaces, easy to clean, without dirt traps. Detachable waste-collecting pan. Removable upper pulley, bone pusher and blade scraper/cleaner. High-speed self-ventilating motor. N.V.R. low tension (24V) safety device, with start, emergency stop button. Stop safety limit switch in door. Blade tightening device with friction brake. Left side column. Motor: 1.430 rpm; cutting speed: 19 m/sec.

Model	Power, kW	Voltage	Wheel diameter, mm	Blade length, mm	Cut height, mm	Cut deepness, mm	Size work plan, mm	Dimensions, mm	Weight, kg
C/E205_V230	1	230V/3/50Hz	250	2050x16	302	232	600x570	600x660x1815	86
C/E205_V400	1.1	400V/3/50Hz							85

Bone saws with table

Material: stainless steel structure, casing, pulleys. **Main features:** with fixed (sliding in C/E243P, C/E320) table. For meat processing centres and fishing industry, supermarkets and hypermarkets, butcher's shops. Column on the left (right in C/E320F, C/E320) side. Large working surface. Wide and deep cut. Smooth surfaces, no dirt traps. Easy cleaning and maintenance operations; removable s/s scrap pan, blade scraper and pulley scraper (work surfaces and slice gauge, scrapers and pulleys can be removed without using tools, removable doors, S/S scrap pans in C/E320). Blade tightening device with friction brake. Continuous service motor - electrical mechanical brake. N.V.R. low tension (24V) safety device, with start, brake release, emergency stop button. Stop safety limit switch in door. Motor: 900 rpm; cutting speed: 15 m/sec (19 m/sec in C/E320).

Model	Power, kW	Wheel diameter, mm	Blade length, mm	Cut height, mm	Cut deepness, mm	Size work plan, mm	Dimensions, mm	Weight, kg
C/E243_V400	1.1	315	2430x16	355	288	715x695	715x735x1870	138
C/E243P_V400						830x735	845x800x1875	140
C/E320F_V400	2.2	420	3200x16-20	420	415	975x1150	1290x1000x1910	261
C/E320_V400						1290x1040x1910	267	

Accessories for bone saws please see on the next page





Accessories for bone saws

Model	Overview
SO/A	Stainless steel stand for A/E155 and A/E182
SO/C	Stainless steel stand for C/E165 and C/E182
TROLLEY	Sliding trolley assembled on fixing table for C/E205, C/E243
ELECTROMECH	Electromechanical board for C/E243, C/E243P, C/E320F, C/E320
COVERAGE	Covering plate (for completing the plan) for C/E320

Automatic patty formers

Material: structure in stainless steel and anodised aluminium, user friendly transparent methacrylate window and cover, the glass panel covers all moving parts. **Main features:** fast, noiseless, safe and reliable, compact easy to clean and maintain (paddles, forming cylinder and product feed hopper easy removable), for butchers, super and supermarkets, food processors, fast food, canteens and catering centres. Fed with mince, they can automatically produce either patty or balls of the desired weight as it can be adjusted thanks to the forming cylinder. Exchangeable cylinder made in Delrin®, one or two shapes. Manual wire scraper device. Portion thickness easy to adjust (23 mm max). Beef, chicken, fish can be processed in combination with grated bread, eggs, cheese, soy and spices. Even biscuits dough can be easily shaped. The pre-established weight of patties and balls is constant throughout the whole working cycle; very important issue for food processors, packaging plant and catering centres where product quantity per each portion must be as accurate as possible. Different shapes (ø120 mm max) can be obtained just changing the forming cylinder: square, oval, customised according to customer needs. Codified magnetic micro-switches and safety guards to prevent access to moving parts. Electric plant in IP55 box. The machines are fitted with all useful devices for increasing the safety level. NVR device. Provided with a standard shaft if the machine is ordered with cylinders smaller than ø110 mm; enlarged shaft if the machine is ordered with cylinders equal or bigger than ø110 mm (if 2 or more cylinders are ordered, and 1 is smaller than ø110 mm and the other(s) equal or bigger than ø110 mm, additional shaft is needed). **C/E653R** is fitted with a refrigerated hopper support to keep the cold chain unaltered and reduce bacterial proliferation. The product shelf life is better guaranteed. The refrigeration offers concrete advantages in customer servicing: hygienic processing, waste savings, efficiency, machine always ready for use. **Delrin cylinder® NOT included.**



Model	Power, kW	Voltage	Feed pan capacity, L	Productivity, pcs/h	Dimensions, mm	Weight, kg
C/E653_V230	0.65	230V/1/50Hz	23	2100	625x555x650	50
C/E653_V400	0.75	400V/3/50Hz				63
C/E653R_V230	0.65	230V/1/50Hz				
C/E653R_V400	0.75	400V/3/50Hz				

Accessories

Model	Overview
HAMBURGER_CYLINDER	Delrin® cylinder hamburger shape ø90 mm or ø100 mm or ø110 mm or ø120 mm (please see "PALA" here below)
MEAT_BALL_CYLINDER	Delrin® cylinder "cylindrical meat ball" 2xø36 mm
CYL-C	Delrin® cylinder - shapes/forms to be chosen among the ones available
CUSTOMISED_CYLINDER	Delrin® cylinder customised shape (under our approval)
FOOT_CONTROL_HAMB	Foot control pedal
PALA	Additional shaft - needed if 2 or more cylinders are ordered, and 1 is smaller than ø110 mm and the other(s) equal or bigger than ø110mm
PAPER FEEDING DEVICE	Paper interleaver device (paper not included)
PAPER	Paper for interleaver device
CONVEYOR	Special 80 cm length conveyor (instead of standard 40 cm)
SCRAPER_DEVICE	Special automatic scraper device (pneumatic system needed compressed air min 4 bar; instead of standard manual system)
SPEED_VARIATOR	Speed variator (800 to 4000 cycle/h) (add the special conveyor and automatic scraper)
FEED_PAN_40	Special 40 L feed pan (instead of standard 22 lit)
COP/X	Special stainless steel lid (instead of standard plastic)
VET/X	Special stainless steel frontal door (instead of standard plastic)
WATER_ATOMIZER	Water atomiser
TC/T	Stainless steel table with shelve and self-braking wheels (660x600x740 mm)
TC/T-MX	Stainless steel table with shelve and self-braking wheels (860x600x850 mm); strictly required for machines equipped with Special 80 cm length conveyor, speed variator or joined with meat ball forming machine

Meatball and hamburger formers

Material: stainless steel structure, in C/EHF 40 L stainless steel hopper, frontal door and lid. **Main features:** MBF - automatic meatball forming machine. Connected in line to a hamburger forming machine (which produces cylindrically-shaped portions), this machine changes them into spherical formats (meatballs). For ready meals, refectories, communities, food processing centres, small scale industries, etc. Outfeed height adjustable conveyor belt can be removed for cleaning (it receives the meatballs and places them on a counter or other equipment for the subsequent processing cycles). The roller and counter-roller units (halfmoon-shaped) can be removed without tools for the cleaning and size changeover operations. Different meatball formats can be provided as well as systems for connecting to other brands of hamburger forming machines (subject to approval by our technical dept.). To be joined to C/E 653, C/E 653R hamburger machine complete of special 80 cm conveyor. C/E HF - hamburger forming machine with built-in meatball forming machine. Machine on trolley with self-braking wheels. Stacking function (for hamburgers, for a maximum height of 80 cm) - useful stacking height: 80 mm. Automatic scraper device (min 4 bar compressed air pneumatic system needed). Shaft assembly easily removable and changeable. Provided with speed variators (for hamburgers and meatballs) - paper Interleaver device - oil feeder (for meatballs). **Delrin cylinder® NOT included.** NVR device.



Model	Power, kW	Max. output, meatballs/h	Dimensions, mm	Weight, kg
MBF	0.18	~ 4000, min. Ø28 mm, max. Ø39 mm	475x560x1050	59



Model	Power, kW	Max. output, meatballs/h	Dimensions, mm	Weight, kg
C/E HF	0.9	~ 6000, min. Ø25 mm, max. Ø39 mm, ~ 3000 hamburgers, min. Ø135 mm, max. Ø30 mm	830x695x1955	160

Voltage 230V/1/50Hz

Accessories

Model	Overview
SPEED_VARIATOR_MBF	Speed variator, (800 to 4000 cycle/h; if present on hamburger machine) for MBF
WATER_ATOMIZER	Water atomising device: vaporiser for white meat or particularly sticky mixtures for MBF
OIL FEEDER	Oil feeder for particularly gluey and sticky products for MBF
CYL-MBF	Delrin® set for meatballs (cylinder+"half-moon") for spherical shape Ø28, 33, 36, 39 mm (requested meat portions Ø28, 36, 39, 45 on the hamburger machine) for MBF
CYL-HAMB	Delrin cylinder - hamburger (round) shape - (diameter to be selected at the time of the order, choosing between Ø27mm (min. diameter) and Ø135 mm (max. diameter) for C/E HF
CYL-POLP	Set of cylinders and side parts for meatball production (diameter of the final meatball to be advised at the time of the order, choosing among Ø25 mm - Ø28 mm - Ø33 mm - Ø36 mm - Ø39 mm) for C/E HF
CUSTOMISED_CYLINDER	Delrin® cylinder customised shape (under our approval) for C/E HF
FOOT_CONTROL_HAMB	Foot control pedal for C/E HF
PAPER	Paper for interleaver device for C/E HF

Meat tenderiser

Material: highly polished satin finished anodised aluminium, detachable knives in stainless steel. **Main features:** with its 180 micro-cuts for square decimetre, cuts making tender the meat without running. Gear transmission. Easy to clean. Practically inexistent servicing. Security micro-switch. Incl. tenderising (cutting in 3405) knives.



Model	Power, kW	Blade	Product cut	Dimensions, mm	Weight, kg
3401	0,46	2x32	150x20	361x180x463	17
3405					

Voltage 230V/1/50 Hz

Accessories

Model	Overview
3405-PP	Strip - cutting roller

Vacuum tumbler

Material: stainless steel. **Main features:** smart design. For supermarkets, caterers, restaurants and food manufacturers. SEASONS: Chicken, spare ribs, roast beef, cutlets, smoked pork, pepper steak, grilling steak etc. MIXES: Speciality salads, meat and potato hash, meat loaf, spices and seasoning etc. TENDERIZES: Chicken, beef, pork and game. MARINATES: Roast beef, pork fillet, poultry, game etc. SOAKS: Ham etc. On wheel, so movable in your kitchen easily, for work and wash. Works perfect on line, side by side, with any modern grill or oven. Use more than one barrel, for transport and storage/serving. Vacuum pump. Max. capacity: 20-25 kg. Speed: 26 rpm. Motor: 1phase. Time Control: standard.



Model	Power, kW	Capacity, L	Dimensions, mm	Weight, kg
SPICER50E	0.18	50	710x780x1085	50

Vacuum packing machine

Material: solid stainless steel structure. **Main features:** professional machine recommended for small retail shops, reliable and compact, can be used to pack food "live" in front of customers, with consequent benefits in terms of service and image. Digital control panel with work cycle selection «manual/automatic». They are recommended for any product with a limited percentage of humidity (ham, cheese, coffee etc.).



Model	Sealing bar, mm	Vacuum pump, L/min	Power, kW	Dimensions, mm
ICP450PR	450	40	0.4	470x260x130

Voltage 230V/1/50 Hz





Table-top vacuum packing machine



Material: stamped stainless steel chamber. **Main features:** compact, reliable and elegant, incredible speed during vacuum performance and extremely easy usage, for professional catering. Automatic opening of the lid at the end of the cycle; great quality and maximum ease of use. Controls: digit 1prg. Standard functions: vac stop, button that allows you to anticipate the end of the vacuum cycle; quick sealing, auto-clean pump, process that allows the pump to clean itself by pressing a button; Gastro container connection; removable sealing bar, openable carter at 90° for a better service.

Model	Sealing bar, mm	Vacuum pump, m3h-OIL	Chamber size, mm	Dimensions, mm
ICPB250	250	8	260x300xh120	360x400xh350

Vacuum packing machines Derby



Material: body and vacuum chamber of stainless steel; very strong round shaped lid of transparent methacrylate, with blocking system. **Main features:** supplied with filling tiles. Sealing bar on the pistons, easy to remove for cleaning, no loose electric cables. Low voltage controls. Analogic vacuum reader. 10 working programmes. Marinating programmes available. Table-top machines, except for **DERBY520C**, which is free-standing and equipped with deep chest 530x147xh(350) mm for packing liquid products. Soft-air system allowing quiet and gradual air return into the vacuum chamber for an optimum protection of both the product and the vacuum bag.

Model	Sealing bar, mm	Vacuum/ optional pump, m³/h	Chamber size, mm	Power, kW	Dimensions, mm	Weight, kg
DERBY270	270	6/ 8	280x330xh(95+60)	0.25	355x445x450	35
DERBY310	310	8/ 12 (0.45 kW)	320x350xh(115+60)	0.25	395x465x480	47
DERBY350	350	12/ 20 (0.75 kW)	360x405xh(115+60)	0.45	435x520x500	55
DERBY410	410	16/ 20 (0.9 kW)	435x455xh(115+60)	0.75	510x570x540	80
DERBY460	460	16/ 20 (0.9 kW)	470x530xh(115+95)	0.75	545x650x550	90
DERBY520C	520	25/ 40 (1.10 kW, V400/3/50 Hz)	530x530xh(115+95)	0.9	605x655x1050	120

Voltage 230V/1/50 Hz

Accessories

Model	Overview
P8	Enlarged 8 m³/h pump (instead of standard pump) for DERBY270
P12	Enlarged 12 m³/h pump (instead of standard pump) for DERBY310
P20	Enlarged 20 m³/h pump (instead of standard pump) for DERBY350, DERBY410, DERBY460
P40	Enlarged 40 m³/h pump (400/3/50 Hz) (instead of standard pump) for DERBY520C
EXT VAC	External vacuum for vacuuming in external pan (not included)
DSEAL_DERBY	Two parallel sealing tracks/wires - ex bar
GI_DERBY*	Gas injection kit (protective atmosphere) in the vacuum bag after the vacuum cycle, in order to increase the product's shelf life and retain its quality and appearance for DERBY270, DERBY310, DERBY350
GI_DERBY2*	Gas injection kit (protective atmosphere) in the vacuum bag after the vacuum cycle, in order to increase the product's shelf life and retain its quality and appearance for DERBY410, DERBY460, DERBY520C
TAGLIERE	Inclined filling plane for packing liquid products
BAR_DERBY	Additional sealing bar (1 bar to 3 bars ea. bar) for DERBY410, DERBY460, DERBY520C
PIT	Pit/ vertical chamber - suitable for vacuum packaging both solid products (horizontal chamber) and liquid/semiliquid products (vertical chamber) (to be ordered with the machine - not possible to be retrofitted / equipped on already existing machines) for DERBY520C

*due to possible risk of explosion, it's not possible to use mixtures of gas with percentages of oxygen higher than to those normally present in the atmosphere (ca. 21%); our company is not responsible in anyway in case of use of the machine not in accordance with above mentioned instructions and with the ones included in the user manual

Vacuum packing machines Record



Material: body and vacuum chamber of stainless steel. **Main features:** 10 working programmes. Marinating programmes available. Electronic vacuum control: system that allows to set the percentage of vacuum you want to reach inside the bag. Multi-step vacuum cycle in **RECORD960C**. Calibration: automatic calibration of the pressure sensor according to the conditions in which the machine is installed (atmospheric pressure, pump status, oil contamination, etc.). Extra vacuum function: system that allows to obtain an adequate level of vacuum (99.8%) inside the packed product (in case of presence of liquids inside or around the product). Busch pumps: all the models of RECORD line are equipped with Busch pumps. Table-top machines and free-standing models -C. Soft-air system allowing quiet and gradual air return into the vacuum chamber for an optimum protection of both the product and the vacuum bag; lid blocking device; double seal - two parallel sealing tracks/wires.

Model	Sealing bar, mm	Vacuum/ optional pump, m³/h	Chamber size, mm	Power, kW	Dimensions, mm	Voltage	Weight, kg
RECORD410	410	16/ 20 (0.75 kW)	435x455xh(115+60)	0.55	510x570x540	V230/1/50Hz	82
RECORD460	460	16/ 20 (0.75 kW)	470x530xh(115+95)	0.55	545x650x550	V230/1/50Hz	90
RECORD520	520	20/ 25 (0.9 kW)	530x530xh(115+95)	0.75	605x640x560	V230/1/50Hz	100
RECORD520C	520	25/ 40 (1.1 kW, V400/3/50 Hz)	530x530xh(115+95)	0.9	605x655x1050	V230/1/50Hz	122
RECORD600C	600	40/ 63 (1.5 kW)	610x635xh(120+95)	1.1	725x710x1100	V400/3/50 Hz	180
RECORD750C	750	63/ 100 (2.2 kW)	760x615xh(120+100)	1.5	875x810x1100	V400/3/50 Hz	195
RECORD960C	960	100/ -	970x715xh(120+100)	2.2	1085x910x1100	V400/3/50 Hz	320

Accessories please see on the next page

Accessories

Model	Overview
P20/BUSCH	Enlarged 20 m³/h BUSCH pump (instead of standard pump) for RECORD410, RECORD460
P25/BUSCH	Enlarged 25 m³/h BUSCH pump (instead of standard pump) for RECORD520
P40/BUSCH	Enlarged 40 m³/h BUSCH pump (400/3/50 Hz) (instead of standard pump) for RECORD520C
P63/BUSCH	Enlarged 63 m³/h BUSCH pump (instead of standard pump) for RECORD600C
P100/BUSCH	Enlarged 100 m³/h BUSCH pump (instead of standard pump) for RECORD750C
EXT VAC	External vacuum for vacuuming in external pan (not included) for RECORD410, RECORD460, RECORD520, RECORD520C
GI_RECORD*	Gas injection kit (protective atmosphere) in the vacuum bag after the vacuum cycle, in order to increase the product's shelf life and retain its quality and appearance
TAGLIERE	Inclined filling plane for packing liquid products
BAR_RECORD	Additional sealing bar (1 bar to 3 bars ea. bar)
BI-ACTIVE SEAL	Opposite sealing bar installed on the lid (1 to 2 bars - ex bar) - (available ONLY for front bars - NOT for side bars) for RECORD-machines, except for RECORD410
PRINTER	Thermal printer (built-in in the machine) - to be ordered together with the machine (to be ordered with the machine - not possible to be retrofitted / equipped on already existing machines)
H-CHAMBER	170 mm depth chamber instead of standard 120 mm for RECORD750C

Low temperature cooking device Softcooker XP S

Material: stainless steel structure and 1/1 GN made of stainless steel. **Main features:** with water static heating. 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 ΔT of 0.2°C: 25 storable programmes. Temperature setting in °C and °F. Equipped with lid.



Model	Bowl capacity, L	Bowl filling level, L	Temperature, °C	Dimensions, mm	Power, kW	Weight, kg
SOFTCOOKERXPS2/3GN	16.5	14	24-99.9	396x368x309	1.15	5
SOFTCOOKERXPS1/1GN	26.5	22		568x368x309	1.7	16

Voltage 230V/1/50 Hz

Warmer Softcooker XP

Material: IPX3 protection rated stainless steel structure. **Main features:** high precision warmer with temperature control. Working temperature display. 25 storable programmes. 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. **Options:** 1/1 GN s/steel container with lid, 2/1 GN s/steel container with lid, lid for better thermal insulation and less waste of heat - energy saving, vacuum bags dividing.



Model	Bowl capacity, L	Bowl filling level, L	Temperature, °C	Dimensions, mm	Power, kW	Weight, kg
SOFTCOOKERXP**	-	-	24-99	130x260x170+170/210	2	4.5
SOFTCOOKER1/1Gastro	27	22	-	-	-	7.7
SOFTCOOKER2/1Gastro	57.5	43	-	-	-	13

**Voltage 230V/1/50 Hz

Dicer FOOD96

Main features: the unique 4-sided pre-compression of this dicer strongest of its class (motor 2.6 kW) guaranteed highest cutting quality for red meat or poultry, fresh or frozen. Unmatched hydraulic performance - more than double oil-volume as equivalent dicers. High throughput - up to 560 cuts per minute. Extremely long grid blades - cleanest cut through meat and sinews to give separate cubes with perfect edges all-round. Hygiene door for clean work - the cutting products cannot fall to the ground. Mobile on castors, equipped with steering roller. **Additional advantages:** processing temperature up to -3°C for all cutting products beginning from 4 mm. Refined shape of the slice-cut knife ensures a powerful, smooth and clean cut. Ergonomic single-handed operation with lengthwise chamber opening. Extra durable cutting grids to cope with hardest workload. Time saving double chamber system assures loading and dicing together. Piston advance at choice continuous for high volume cutting with double or four-bladed knife or intermittent cutting with single cut knife achieving precise cubes. Low break-in period also for untrained operator. Automatic positioning of the slice-cut knife after each cutting cycle. Minimum set up time to change grid sets, no tools required. Adjustable lengthwise pre-compression. Visual signal for loading readiness.



Model	Connected load, kW	Throughput, kg/h	Grid set's cross section, mm	Cutting length, mm	Chamber size, mm	Dimensions, mm	Weight, kg
FOOD96	4.8-5.1	max. 1100	90x90	0-45	96x96x310	1300x660x1115	260

Accessories to be agreed upon in the order





Smokers



Smokers



BASTRA SMART 500 smoker

Main features: a completely equipped universal system which allows you to use countless options for processing your products (cold and hot smoking, heating, drying, boiling, steaming, cooking, roasting, baking, reddening), "transparent" production in front of customers' eyes. Ultra-fine atomisation by compressed air (= no „spraying of the products"). High-tech-microprocessor BASTRAProfi500 fitted directly in the front top covering: brilliant 7" TFT colour touchscreen monitor, 99 programs with 20 steps each, conversion of the language of the text display, switch-off condition (end of step) related to time, when core temperature is reached, FC value or cooling (temperature of core no longer reached), steps can be copied, pasted and deleted, password-protected settings, entry of batch number, user rights for administrators, interfaces: LAN (RJ45), USB serial port for connection to a PC. PC interface for the visualisation software BASTRAProfi. net. Unique BASTRA smoke condensate technology – healthy and low-emission smoking, fully automatic compressed air foam cleaning to be connected to a compressed air supply at customer's side, integrated receiving frame with 8 supports for smoke sticks 1570 mm as well as for GN 2/1 and GN 1/1 containers or grids, inspection window, internal lighting, built-in cooling shower. Temperature: 180/ 230°C* (special). Rotation speed: 720/1400, 2 steps; optionally: 360/720/1400, 3 steps. Required compressed air supply on site: 7 bar constant pressure, air delivery volume 200 l/min; required water supply on site: 3 bar min. It can be integrated in a wide range of different shop design concepts. **Special equipment:** glass door (safety glass)***, cooling evaporator to be connected to a local cooling machine, heat resistant glass door, 3rd air speed for ripening, special paint finish, customer logo.

Model	Useful chamber capacity, L	Power, kW	Dimensions, mm
SMART500SD	430	15.55	980x1020x2000
SMART500GD**		optionally: 21.55*	

Voltage 400 V/3/50 Hz
Accessories to be agreed upon in the order

SMOKING TECHNOLOGIES

SAWDUST · WOOD CHIP · FRICTION SMOKE · SMOKE CONDENSATE

SAWDUST SMOKE GENERATORS (UF smoking technology)

These smoke generators work with the recirculation air/ fresh air system. During this process, a partial flow of the smoke/air mixture is taken from the chamber and is resupplied to the smoke generator after adding fresh air to it. Only a slight amount of remaining smoke leaves the chamber via a restricted exhaust air flap. Grain sizes in the main part between 0.1 and 3 mm.

WOODCHIP SMOKE GENERATORS (TF smoking technology)

In this smoking process fresh air is fed into the smoulder zone with the result that the valuable, natural smoke aroma is preserved. The smoke is sucked in by the BASTRAMAT installation and fed to the goods to be smoked via the air circulation system. The amount of fresh air that is precisely supplied to the smoke generator leaves the chamber via a throttled exhaust valve in the form of a small quantity of residual smoke. Grain sizes in the main part between 4.0 and 12.0 mm.

FRICTION SMOKE GENERATOR (RR smoking technology)

Installations with the Smoke 650 RR operate with a closed system. Thus, no noteworthy emissions are produced during the smoking phase. The existing leftover smoke can be partially washed out after the smoking program by means of spraying water into the smoke generator. A special friction wheel briefly ensures there is an intense density of smoke while there is low noise development (below 75 db/A).

SMOKE CONDENSATE TECHNOLOGY FR 50

The BASTRA smoke condensate system stands out through an environmental friendly method. It is characterised above all by the non-existence of the known pollutants in the smoke, which have already been filtered out during the production of the smoke condensate. This technology produces ideal results thanks to the optimised interaction between state-of-the-art microprocessor control, humidity regulation, even air circulation, temperature and smoke density. Precise, fine dosage by means of a dual nozzle provides for the stable and dry smoke needed for smoking.

All our smoke generation systems can be combined in reversible universal installations. Thus a maximum flexibility and a large individual variety of products can be generated.

COMBINATION OF DIFFERENT SMOKING TECHNOLOGIES

MEAT · SAUSAGE · FISH · CHEESE · TOFU · BREAD ...



Electric table top food smokers

Material: stainless steel interior and exterior walls as well as drip pan and grills; *stainless steel. **Main features:** cook & smoke at the same time = hot smoking (up to 250°C), smoke without cooking = cold smoking, low temperature cooking / smoking = low & slow, refine and finish with smoke, cook without smoke, grill & BBQ, bake and gratinate, warm up / defrost, stewing. For professional, commercial, hobby, in- & outdoor use: pubs and beer gardens, takeaways, food trailers / foodtrucks, in event pavilions, markets, ships, campsites, hunting lodges, fishing ponds, clubs, where good taste is essential! The door opens to the front, no specific ventilation or installation directions, application under or nearby a simple fume hood is practicable, only small amounts of smoke escape, heating and cooking with thermostatic control – low and slow or high and speed, smoking with automatic timer, cooking and smoking function separate (2 heating circuits) thus cook with or without smoke, or smoke with or without heat, equal upper and lower heat without ventilation thoroughly cooks your food to a consistent temperature and makes it extremely juicy, tender and delicious, optimal distribution of smoke and the use of different natural woods create the most delicious and appetising smoked food, energy saving of up to 60% because of double shell construction with double insulation for minimal heat loss and short pre-heating thus cost-saving, all switches on the front side are easy to operate and user friendly and all parts are easily to change. You can create a variety of special recipes also by doing experiments with different kinds of wood mixed with different spices, herbs, liquors etc. **HELIA24** standard equipment: drip pan (29x39x1.5 cm)*, 1 smoking pan (12/14x16x1 cm)*, 1 fish grid (29x37 cm, for 6 fishes)*, 1 flat grid (29x37 cm)*, 1 kg sawdust beech, 1 fish spice sample, recipes booklet with manual. **HELIA48** standard equipment: drip pan (29x39x1.5 cm)*, 2 fish grids (each 29x37 cm, for 12 fishes)*, 2 flat grids (each 29x37 cm)*, 1 smoking pan (12/14 x16x1 cm)*, 1 kg sawdust beech, 1 fish spice sample, recipes booklet with manual.

Model	Power, kW	Capacity	Dimensions, mm	Weight, kg
HELIA24	1.5	24 trouts up to 250 g or 12 trouts from 300 g, ca. 4 chickens, ca. 7 kg roast	450x350x450	25
HELIA48	2.5	48 trouts up to 250 g or 24 trouts from 300 g, ca. 8-10 chickens, ca. 14 kg roast	450x350x850	39

Voltage 230 V/1/50 Hz



Smoke oven

Material: stainless steel; double sheet steel housing, special mineral fiber insulation. **Main features:** the double-wall medium range unit. Double-walled body and double-walled door, insulated door lock (handle), thanks to the special smoking process (under pressure) quick cooking and smoking (e.g. trout or poultry in approx. 20 minutes), heated with electric, 3 floors, all corners rounded on the inside, good smoke distribution. Stable and robust design. Ideal for restaurants, for fish, meat, game, poultry and bacon. **Incl.** 3 trout grids. **Optional accessories:** smooth grids for fillets.

Model	Capacity	Dimensions, mm
1101	18 fish	620x380x580



Smoke oven

Material: stainless steel, the door and walls of double stainless steel sheet, insulated with rock wool. **Main features:** the double-wall medium range unit. Available with the heating types wood, gas and electric. Wood and gas are available with separate smoke generator. Electric with integrated cold smoke generator, digital control (incl. adjustment thermostat (max. 120°C). For **1172**, an external smoke unit is recommended for cold smoking placed to the left or right of the oven. The formation of condensation in the smoker and on the smoked food is avoided. Problem-free smoking even in the cold season. Chimney connection: Ø130 mm. **Incl.** fat tray, wood firing, condensate tray. **Accessories:** stainless steel bars, 530x590 grate, grate molded, gas heater; sawdust tray, fish or meat hooks, stainless steel pipe / 0.5 m / 1.0 m, glass door incl. inner lighting, beech sawdust 3 kg/15 kg.

Model	Capacity	Power, kW	Dimensions, mm
1172	45-60 fish on 5 smoking levels, 30-40 kg of meat	5.8	400x700x1500
11726	65-80 fish, 50-65 kg of meat		600x700x1500



Electric smoke oven

Material: stainless steel, double sheet, insulated. **Main features:** professional smoker for small farm butchers to the medium-sized butchers and the fish farms. Programmable control, core temperature sensor, automatic on and off as well as language selection between German and English. You also have the option of designing the oven according to your wishes. Door hinges left or right / controls left or right, etc. The chamber control is included as standard, but you can upgrade your oven with an advanced program control upon request. Locking lever, 130 mm exhaust pipe, 900 mm bar, 8 levels. Max. temperature: 130°C. Chimney connection: 130 mm. **Incl.** thermostat. **Accessories:** stainless steel smoke trolley, grate, grate molded, smoke unit / cold smoking, air circulation fan, hanging bars, fish or meat hooks, stainless steel pipe / 0.5 m / 1.0 m / 90° bend, glass door incl. inner lighting / beech sawdust 3 kg/15 kg, gasket, red-brown, W-shaped heating coil, heater element for propane or natural gas, glass pane, external smoke generator.

Model	Capacity	Dimensions, mm
1142	approx. 220 fish or approx. 160 kg of meat	700x1070x1800

Voltage 400 V/3/50 Hz





Smokers



Event smoke oven »Rustikal« wood* & gas

Material: V2A stainless steel. **Main features:** our «Rustikal» adventure smoker offers a very unusual way of smoking. The design of the oven, the viewing window and interior lighting make it an event and attraction of a special kind. This oven is a crowd puller and highlight for every beer garden, party service, fishing festival, folk festival or Christmas market. And something special for your garden. When using the oven for commercial purposes, a customer magnet is also created and thus ensures sales. Dimensions with roof (mm): 800x900x1700.

Model	Dimensions, mm
1174*	600x700x1500
1176	



Drying cabinets

Material: stainless steel. **Main features:** our drying ovens work with cross-flow - the drying cabinet generates an even air flow and ensures very good drying. The door hinge can be mounted either on the right or on the left. Drying cabinets with trolleys can also be ordered. Max. temp.: 70°C. **11422, 11522, 11622-100** with programme controller.

Model	Power, kW	Levels	Central fan(-s)	Air volume, m3/h	Grid dimensions, mm	Dimensions, mm
11722	5	15	1	450	400x590	500x700x1700
117262	5	15	1	450	600x590	700x700x1700
11422	7.5	20	2	900	600x900	700x1030x2000
11522	7.5	20	2	900	700x900	800x1030x2000
11622-100	9	25	3	2400	1000x1000	1060x1170x2300

Voltage 400 V/3/50 Hz

How to smoke

Cold-smoking

Smoking at temperatures between 25 and 30°C, using fine sawdust. This is lit using embers, lighters or similar, so that it just about smokes only (smoulders).

Warm-smoking

Smoking at temperatures between 40 and 70°C, using small pieces of wood, preferably hardwood, to achieve a stronger level of smouldering. This is then covered with sawdust to achieve both heat and smoke inside the smoking oven.

Hot-smoking

The system is fired up to achieve a temperature between 90 and 100°C. Similar to warm-smoking, the embers are then also covered with sawdust. With warm smoking, we recommend heating up to some 60°C. With hot-smoking, the system should be heated up to ca. 95°C, then covering the embers with sawdust. This results in both heat and smoke.

Electric or gas heating

You only need electric or gas heating for warm- and hot-smoking. An electric or gas heating system is used to heat up the device. Smoke is only generated by sawdust. Every electric or gas heating system is supplied complete with a sawdust table. To generate smoke, this is placed on the electric heating coil or the gas burner to ignite the saw dust (or get it to smoulder).

How and what to smoke (approximate value table only)

Type	Hot smoke	Warm smoke	Cold smoke	Time/Duration	Temperature
Fish	○			40-60 minutes	90-100°C
Salmon			○	ca. 8-10 hours	22-25°C
Ham sausages		○		92-120 minutes	50-60°C
Bockwurst		○		92-120 minutes	50-60°C
Wieners		○		92-120 minutes	50-60°C
Cured pork		○		45-60 minutes	50-60°C
Poultry	○			ca. 3-6 hours	100°C
Gammon, bacon			○	4-6 days	20-30°C
Salami			○	1-2 days	20-30°C
Black pudding, liver sausage			○	1-2 days	20-30°C



Ice Makers

Frozen Dice



Truncated cone format, slightly indented facets 14, 17, 32, 41 or 60 grams. Crystalline and compact. Cools - but the flavour stays the same. Suitable for any shape of glass, a cool boost for drinks.

Frozen Touch



Hollow thimble format. Adapts to any type of water, even the hardest. Designed for maximum cooling surface. Perfect for drinks of all kinds.

Frozen Run



Seven-faceted truncated pyramid format. Quick to produce, with rapid cooling action. 7 grams weight - ideal for serving fizzy drinks.

Frozen Snow



Ice in granular flakes. Rapid cooling action. Extra verve. Weight and volume tailored to storage, transport and dosing needs. Bedding for foods, including fish, and chemical or pharmaceutical products.

Frozen Stone



Characteristic of this kind of ice is compactness that grants a long lasting preservation and satisfies any exigency in cocktails preparation.

Frozen Ice



Flat, sub-cooled ice flakes (around -5 °C). Maximum cooling power (thickness ranges from 1.5 to 2 mm). Simple to store, handle and dose - ideal for fishing industry, processing, transporting and preserving foods.

A- air cooling, W- water cooling (specify A/W* type of cooling when ordering!)

SL ice makers

Type of ice: full cube. **Material:** external structure AISI 304 scotch brite; external structure ABS on demand in **SL35-**. Adjustable stainless steel feet (except for **SL35-, SL50-, SL60-**). **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** electromechanical functioning. Standard and special voltages. Insulated retractable door. ON-OFF switch. Cleaning system (except for **SL280-, SL350-**). Cleanable antiscaling filter in **SL35-**. External protective filter, removable, easy to clean (except for **SL110-, SL180-, SL260-, SL280-, SL350-**). Removable and cleanable air filter in **SL280-, SL350-**. Internal bin insulation HCFC free. Easy cleaning thanks to rounded surfaces. Side grilles for better ventilation; removable side panels (except for **SL35-, SL280-, SL350-**). Tropical Class +43°C. Undercounter model (except for **SL140-, SL180-, SL260-, SL280-, SL350-**). Refrigerant R290.



Model	Store capacity, up to, kg	Kind of cube, g	Power, kW	Production in 24h	Water consumption, l/kg	Dimensions, mm	Weight, kg
SL35A/W_R290	4	14	0.26	20	A: 4 W: 25	355x404x590	27.5
SL50A/W_R290	6	14, 17, 32, 41	0.27	30	A: 2.5 W: 12	387x470x607	31
SL60A/W_R290	9		0.27	30	A: 3 W: 12	387x470x687	32
SL70A/W_R290	16		0.34	38	A: 3 W: 13.5	497x592x687	40
SL90A/W_R290	25		0.45	49	A: 3 W: 15	497x592x797	46
SL110A/W_R290	25	17	0.46	45	A: 4 W: 15	497x592x887	55
SL140A/W_R290	40	14, 17, 32, 41	0.59	70	A: 4 W: 16	735x603x850	67
SL180A/W_R290	40		0.66	75	A: 2.5 W: 14	735x603x907	71
SL260A/W_R290	60	17	0.89	93	A: 3 W: 16	735x603x1007	74
SL280A_R290	65	14, 17, 32, 41, 60	1.25	130	W: 2	840x740x1075	113
SL350A_R290	65	14, 17, 60	1.28	150	W: 2	840x740x1075	118

Voltage 230 V/1/50 Hz

CM ice makers

Type of ice: full cube. **Material:** external structure AISI 304 scotch brite. **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** electromechanical functioning. Standard and special voltages. ON-OFF switch. Removable and cleanable air filter. Cabinet insulation HCFC free. Easy cleaning thanks to rounded surfaces. Removable side panels. Tropical Class +43°C. Refrigerant R290. **The modular machine is supplied without a storage bin, which is recommended to be combined with.**



Model	Kind of cube, g	Power, kW	Production in 24h	Water consumption, l/kg	Dimensions, mm	Weight, kg	Bin**
CM350A_R290	14, 17, 32	1.22	152	A: 3	862x555x720	118	BINTPE530, BINT420/830

Voltage 230 V/1/50 Hz





Ice Makers



IFT ice makers

Type of ice: hollow cube 20 gr. **Material:** external structure AISI 304 scotch brite; adjustable stainless steel feet (except for IFT54A/W, IFT55A/W). **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** electromechanical functioning. Standard and special voltages. Insulated retractable door. ON-OFF switch. Side grilles for better ventilation. Removable side panels. Easy cleaning thanks to rounded surfaces. External protective filter, removable, easy to clean. Internal bin insulation HCFC free. Basin tipping safety system. Automatic water charge. In Tropical Class +43°C. Refrigerant R290. Undercounter model (except for IFT165A/W).

Model	Kind of cube, g	Capacity, kg	Power, kW	Production in 24h	Water consumption, l/kg	Dimensions, mm	Weight, kg
IFT54A/W_R290	20	4	0.3	20	A: 3 W: 17	385x468x607	36
IFT55A/W_R290		8	0.3	20	A: 3 W: 17	385x468x687	38
IFT65A/W_R290		15	0.27	35	A: 3 W: 14	495x580x687	47
IFT120A/W_R290		20	0.31	45	A: 4 W: 13	495x580x797	54
IFT165A/W_R290		30	0.5	85	A: 4 W: 12	735x596x907	75

Voltage 230V/1/50Hz

** Storage bins

Model	Capacity, kg	Dimensions, mm	Weight, kg
BINT250	100	560x815x1000	53
BINTPE530	190	942x795x1053	61
BINT420	200	870x815x1000	63
BINT830	350	1250x815x1000	102
BIN1200DD	550	1110x1060x1915	163
RB140	108	795x1060x1284	64
RB280		1560x1060x1484	135
DRB1100	2x108	1560x1330x1780 (x2)	204
DRB2500		1560x1330x2460 (x3)	251



Coupling ice maker/bin

	BIN PE530	BIN T250	BIN T420	BIN T830	BIN 1200DD	RB 140	RB 280	DRB 1100	DRB 2500
CM 350	●		●	●					
CM 650				●					
CV 305	●	●	●						
CV 475	●		●	●			●		
CV 950	●		●	●			●		
CV 1650				●					
MGT 310	●	●	●			●			
MGT 560	●	●	●	●		●	●		
MGT 900	●	●	●	●	●	●	●	●	●
GM 360	●	●	●			●			
GM 600	●	●	●	●		●	●		
GM 1200	●	●	●	●	●	●	●	●	●
GM 2000					●			●	●
SM 500			●	●					
SM 750				●	●		●		
SM 1300				●	●		●	●	●
SM 1750				●	●		●	●	●
SM 3300				●	●		●	●	●



Ice Makers



SLT ice makers

Type of ice: compact and longlasting nuggets. **Material:** external structure AISI 304 scotch brite, evaporator AISI 304, auger AISI 303. **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** low consumption (1 l / 1 kg ice) - aircooled vers. Electromechanical functioning. Standard and special voltages. Insulated retractable door. ON-OFF switch. Dust proof water basin. Easy cleaning thanks to rounded surfaces. External protective filter, removable, easy to clean. Internal bin insulation HCFC free. Automatic water charge. In Tropical Class +43°C. Refrigerant R290. Undercounter model (except for SLT290A/W).

Model	Pebble size ca.	Capacity, kg	Power, kW	Production in 24h	Water consumption, l/kg	Dimensions, mm	Weight, kg
SLT100A/W_R290	8x16x7	10	0.41	55	A: 1 W: 5	450x620x680	56
SLT170A/W_R290		20	0.44	90	A: 1 W: 7	500x660x690	59
SLT270A/W_R290		40	0.72	140	A: 1 W: 9	738x690x851.5	90
SLT290A/W_R290		50	0.72	145	A: 1 W: 9	738x690x1020	94

Voltage 230V/1/50Hz



MGT ice makers

Type of ice: compact and longlasting nuggets. **Material:** monoblock frame, stainless steel made, external structure AISI 304 scotch brite, evaporator AISI 304, auger AISI 303. **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** low consumption (1 l / 1 kg ice) - aircooled vers. Electromechanical functioning. Standard and special voltages. ON-OFF switch. Dust proof water basin. Easy cleaning thanks to rounded surfaces. Removable and cleanable air filter. Automatic water charge. In Tropical Class +43°C. Refrigerant R290. **The modular machine is supplied without a storage bin, which is recommended to be combined with.**

Model	Pebble size ca.	Power, kW	Production/24h	Water consumption, l/kg	Dimensions, mm	Weight, kg	Bin**
MGT310A/W_R290	8x16x7	0.7	128	A: 1 W: 7.4	560x569x600	63	BINTPE530, BINT250, BINT420, RB140
MGT560A/W_R290	13x18x13	1.05	243	A: 1 W: 8.5	560x569x695	83	BINTPE530, BINT250, BINT420, BINT830, RB140, RB280
MGT900A/W_R290	16.5x18x11	1.41	370	A: 1 W: 6	560x569x695	102	BINTPE530, BINT250, BINT420, BINT830, BIN1200DD, RB140, RB280, DRB1100, DRB2500

Voltage 230V/1/50Hz



SLF ice makers

Type of ice: granular. **Material:** external structure AISI 304 scotch brite, evaporator AISI 304, auger AISI 303; adjustable stainless steel feet (except for SLF130A/W). **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** low consumption (1 l / 1 kg ice) - aircooled vers. Electromechanical functioning. Standard and special voltages. Insulated retractable door. ON-OFF switch. Dust proof water basin. Automatic water charge (except for SLF130A/W). Easy cleaning thanks to rounded surfaces. External protective filter, removable, easy to clean. Removable side panels. Internal bin insulation HCFC free. In Tropical Class +43°C. Undercounter model (except for SLF320A/W, SLF355A/W). Refrigerant R290.

Model	Capacity, kg	Power, kW	Production in 24h	Water consumption, l/kg	Dimensions, mm	Weight, kg
SLF130A/W_R290	10	0.4	65	A: 1 W: 5	450x620x680	56
SLF190A/W_R290	19	0.47	111	A: 1 W: 7	496x660x685	59
SLF225A/W_R290	28	0.47	111		496x660x795	63
SLF320A/W_R290	38	0.7	150		741x678x925	85
SLF355A/W_R290	55	0.7	150		741x678x1015	87

Voltage 230V/1/50Hz



GM ice makers

Type of ice: granular, 1 m3 = 550 kg of ice. **Material:** monoblock stainless steel frame, external structure AISI 304 scotch brite, evaporator AISI 304, auger AISI 303. **Working conditions:** indoor, water temperature - +3 - +32°C, water inlet pressure - 1-6 bar, ambient temperature - +10 - +43°C. **Water inlet/ outlet:** 3/4"/ 24 mm. **Main features:** low consumption (1 l / 1 kg ice) - aircooled vers. Electromechanical functioning. Standard and special voltages. ON-OFF switch. Dust proof water basin. Automatic water charge. Easy cleaning thanks to rounded surfaces. Removable and cleanable air filter. In Tropical Class +43°C. Rotation sensor directly on evaporator (except for GM360A/W). Refrigerant R290. **The modular machine is supplied without a storage bin, which is recommended to be combined with.**

Model	Power, kW	Production in 24h	Water consumption, l/kg	Dimensions, mm	Weight, kg	Bin**
GM360A/W_R290	0.83	155	A: 1 W: 12	560x569x600	63	BINTPE530, BINT250, BINT420, RB140
GM600A/W_R290	1.1	270	A: 1 W: 6	560x569x695	83	BINTPE530, BINT250, BINT420, BINT830, RB140, RB280
GM1200A/W_R290	1.4	425	A: 1 W: 8	560x569x695	102	BINTPE530, BINT250, BINT420, BINT830, BIN1200DD, RB140, RB280, DRB1100, DRB2500

Voltage 230V/1/50Hz

Refrigerated ventilated motorised tables

Material: stainless steel AISI 304 monocoque structure, scotch-brite external satin finish; external back plate in galvanised steel, optional in stainless steel; height-adjustable stainless steel feet (140-230 mm). **Main features:** monobloc unit with backslash* and without it. Ecological cooling gas R290. 60 mm insulation thickness for the casing and 50 mm for the doors with high density foam (40 kg/mc). Self-closing doors with stop at 95°. Reversible doors. Easily removable door and drawers magnetic gaskets. Ergonomic handles. Upper and lower door hinges fixed frontally to the frame (replaceable with no need to remove the worktop). Automatic hot gas condensation water defrosting and evaporation. Ducted ventilation system on the back for a perfect and homogeneous internal temperature. Climate class 5. Energy class A. Standard equipment: 2 / 3 / 4 grids GN 1/1 + 2 / 3 / 4 pairs of slides respectively. **Optional:** lock; left compressor/ technical compartment on request.

Model	Door No.	Power, kW	Capacity, L	Temperature, °C	Dimensions, mm	Weight, kg
TNMG2V2510	2	0.25 (1A)	226	-2/+ 8	1355x700x850	160
TNMG2V2520*						162
TNMG3V2510	3	0.25 (1A)	355	-2/+ 8	1805x700x850	191
TNMG3V2520*						193
TNMG4V2510	4	0.25 (1A)	483	-2/+ 8	2250x700x850	221
TNMG4V2520*						224

Voltage 230 V/1/50 Hz

Refrigerated ventilated motorised tables

Material: stainless steel AISI 304 monocoque structure, scotch-brite external satin finish; external back plate in galvanised steel, optional in stainless steel; height-adjustable stainless steel feet (140-230 mm). **Main features:** monobloc unit with backslash* and without it. Ecological cooling gas R290. 60 mm insulation thickness for the casing and 50 mm for the doors with high density foam (40 kg/mc). Self-closing doors with stop at 95°. Reversible doors. Easily removable door and drawers magnetic gaskets. Ergonomic handles. Upper and lower door hinges fixed frontally to the frame (replaceable with no need to remove the worktop). Automatic hot gas condensation water defrosting and evaporation. Ducted ventilation system on the back for a perfect and homogeneous internal temperature. Climate class 5. Energy class D. Standard equipment: 2 / 3 / 4 grids GN 1/1 + 2 / 3 / 4 pairs of slides respectively. **Optional:** lock; left compressor/ technical compartment on request.

Model	Door No.	Power, kW	Capacity, L	Temperature, °C	Dimensions, mm	Weight, kg
TNMG2V2540	2	0.5 (2.5A)/ 0.7 (3.5A)	226	-20/-10	1355x700x850	170
TNMG2V2550*						172
TNMG3V2540	3	0.87 (4.1A)/ 0.95 (4.6A)	355	-20/-10	1805x700x850	355
TNMG3V2550*						355
TNMG4V240	4	0.87 (4.1A)/ 0.95 (4.6A)	483	-20/-10	2250x700x850	231
TNMG4V2550*						234

Voltage 230 V/1/50 Hz

Accessories

Model	Overview
KNCAM001	Set of 2 drawers 2x1/2, H670 cm, -2° +8°C
KNCAM002	Set of 3 drawers 3x1/3, H670 cm, -2° +8°C
KNCAM003	Set of 2 drawers 1x1/3+1x2/3, H670 cm, -2° +8°C
KRTR001	Castors kit (2 with brake), 4xø125 cm, Zn

Refrigerated ventilated cabinets 600, 1340 L

Material: stainless steel AISI 430/304 monocoque structure, scotch-brite external satin finish; GN 2/1 plasticised grids; stainless steel adjustable feet h120/150. **Main features:** automatic defrost: hot gas defrosting and condensation water evaporation. Gas R 290. Cell with rounded internal edges for a perfect cleaning and hygiene; 85 mm high density HFC free polyurethane foam insulation (40 kg/m3) for the body and 65 mm thickness for the door; lateral air flow (700 lt.), airflow on the back (1400 lt.). Removable racks for ABS grids, no tools needed; patented and tropicalised monobloc refrigerating unit (climatic class 5); lock as standard. Self-closing doors from 100°. HACCP alarms for both positive temperature and negative temperature. Energy class B for **AN07Y2510**, C for **AN14Y2510**. Climate class 5.

Model	Power, kW	Door No.	Capacity		Temperature, °C	Dimensions, mm	Weight, kg
			L	shelves 53x65			
AN07Y2510	0.19 (0.9A)	1	600	3	-2/+8	770x820x2025	130/140
AN14Y2510	0.35 (2.3A)	2	1340	6	-2/+8	1540x820x2025	280/290

Voltage 230 V/1/50 Hz

Refrigerated ventilated cabinets 600, 1340 L

Material: stainless steel AISI 430/304 monocoque structure, scotch-brite external satin finish; GN 2/1 plasticised grids; stainless steel adjustable feet h120/150. **Main features:** automatic defrost: hot gas defrosting and condensation water evaporation. Gas R 290. Cell with rounded internal edges for a perfect cleaning and hygiene; 85 mm high density HFC free polyurethane foam insulation (40 kg/m3) for the body and 65 mm thickness for the door; lateral air flow (700 lt.), airflow on the back (1400 lt.). Removable racks for ABS grids, no tools needed; patented and tropicalised monobloc refrigerating unit (climatic class 5); lock as standard. Self-closing doors from 100°. HACCP alarms for both positive temperature and negative temperature. Energy class C for **AN07Y2520**, D for **AN14Y2520**.

Model	Power, kW	Capacity		Door No.	Temperature, °C	Dimensions, mm	Weight, kg
		L	shelves 53x65				
AN07Y2520	0.58 (2.9A) / 0.84 (4A)	600	3	1	-20/-10	770x820x2025	130/140
AN14Y2520	0.75 (3.9A) / 1.25 (5.7A)	1340	6	2	-20/-10	1540x820x2025	280/290

Voltage 230 V/1/50 Hz

Ventilated retarder provers

Material: AISI 304 stainless steel monocoque structure, scotch-brite external satin finish, 75 mm thick insulation in high-density polyurethane foam (40 kg/mc); stainless steel adjustable feet h120/150. **Main features:** control panel with electronic card. 7" LCD touch screen display, 190x130 mm in **AF64-** models and 5" LCD touch screen display, 140x95 mm in **AF68-** models. Uniformly controlled automatic humidification and dehumidification system. Indirect and uniform air circulation inside the cabinet. Hot gas defrosting and condensation water evaporation. Self-closing doors with 90° stop. CFC e HCFC free. Moulded interior bottom with washing hole. Lock and internal light as standard. Standard equipment: 20 pairs of slides. Pans not included.

Model	Capacity	Power, kW	Gas	Temperature range, °C	Dimensions, mm	Clim. class	Weight, kg
AF64X1511	600 l, EN 60x40	0.38 (3.8A)	R134a	-3° +35°	770x820x2025	5	140/150
AF64X4521		0.65 (7.8A)	R452a	-20° +35°		4	
AF68X1511	750 l, EN 60x80	0.4 (5.2A)	R134a	-3° +35°	770x1010x2025	5	150/160
AF68X4521		0.8 (3.7A) / 1.45 (6.7A)	R452a	-20° +35°		4	

Voltage 230 V/1/50 Hz

Chest freezers with locking lid

Material: external white sheet steel, internal aluminium. **Main features:** temperature range: from -18°C to -24°C. Energy efficient isolation with 70 mm wall thickness. Temperature warning lights, operation lights, frontal digital temperature indicator, frontal manual thermostat, lid with built-in internal lighting, solid grip with integrated lock. Service-friendly exchangeable sealing. Easy cleaning due to the inside rounded corners. Static cooling. Frontal condensate drain. Refrigerant R 600a. Energy efficiency rating F. Climate class N (+16°C up to +32°C).

Model	Power, kW	Energy consumption, kWh p.a.	Capacity, L	Basket No.	Dimensions, mm	Weight, kg
FR205	0.082	249	201/197	1	895x590x840	45
FR305	0.098	283	304/283	3	1030x750x840	62
FR405	0.11	317	383/368	3	1270x750x840	69
FR505	0.135	352	473/459	4	1530x750x840	84
FR605	0.135	392	567/560	4	1800x750x840	93

Voltage 230 V/1/50 Hz

Chest cooler with glass sliding lid

Material: external white sheet steel, internal hammered aluminium, sliding lid of safety (tempered) glass in plastic frame. **Main features:** 60 mm isolation. Temperature range: from -15°C to -23°C. Operation lights. Static cooling. Manual thermostat, defrost, rear condensate drain, analogue thermometer. Energy efficiency rating F. Climate class 4 (+30°C/55% RH). Refrigerant R 290. **Incl.** ready-to-mount inside rollers, safety lock, 1 basket (up to 4 and 6 baskets respectively as option).

Model	Power, kW	Energy consumption, kWh p.a.	Capacity, L	Dimensions, mm	Weight, kg
D300	0.23	1405	303/261	1015x635x875	64
D500	0.45	1956	503/436	1555x635x875	78

Voltage 230 V/1/50 Hz

Wine coolers with 2 temperature zones

Material: stainless steel door frames, front panels and grip. External dark PVC coated side panels and deck, internal dark ABS plastic. Insulating glass door with lock: smoky in **VINO281** and of high quality low-E type with argon in **VINO162** and **VINO443**. **Main features:** air-cooled wine cooler with glass door for demonstration and storage, soft touch control and internal LED lighting with individual switch control. **VINO162** is integratable. 2 separate temperature zones. Temperature range for the upper/ lower refrigerated compartment: +5°C up to +12°C / +12°C up to +20°C. Digital temperature indicator. Circulation cooling. Refrigerant R600a. Right door stop. Charcoal filter. Automatic defrost and condensate evaporation. Easy to change magnetic door seal. 4 height adjustable leveling feet. Climate class N /ST (+16°C up to +38°C). Energy efficiency class G.

Model	Energy consumption, kWh per year	Power, kW	Capacity, L	Wine bottles capacity (0.75 L)	Wooden grates No.	Dimensions, mm	Weight, kg
VINO162	145	0.176	135	46	3	595x570x813	48
VINO281	176	0.135	261	94	4	595x680x1215	73
VINO443	192	0.242	418	166	6	595x680x1770	108

Voltage 230 V/1/50 Hz

Accessories

Model	Overview
808265	Wooden grate from beech for VINO162
808266	Wooden grate from beech for VINO281
810217	Wooden grate from beech for VINO443

Back bar coolers with glass doors

Material: external black sheet steel/ plastic, internal embossed aluminium; height adjustable grids, white rilsan. **Main features:** standalone unit with electronic control and digital temperature display. Energy efficient internal LED lighting with individual switch control. Fine mesh racks with a pitch of 7 mm for stability of the bottles and tins. 2 self-closing sliding insulating glass doors with lock. Easy-to-clean inner surfaces. Front ventilation (as well as the low height of 850 mm in **196**) makes the appliance integration possible. Coated hot gas condensate evaporator for a long-term operation. 4 leveling feet. Circulation cooling. Automatic defrost. Energy efficiency rating E and G. Climate class 3 (+25°C and 60% RH). Refrigerant R 600a (isobutane)/GWP 3.

Model	Power, kW	Energy consumption, kWh p.a.	Capacity, L	Shelves No.	Door No.	Temperature, °C	Dimensions, mm	Weight, kg
196	0.155	730	190	4x374x326 mm	2	+2/+10	865x520x850	64
322	0.408	1398	307	4x396x324 mm+2x440x324 mm	3		1350x512x870	82

Voltage 230 V/1/50 Hz

Refrigerated top table unit

Material: stainless steel case's frame, AISI 304 18/8 glass case cover and the show part; the self-service model is equipped with the front hinged plexiglas as well as the back sliding door. **Main features:** designed for presentation and sale of cooled products and is especially convenient for small and medium size shops. The display area of the case is equipped with two shelves and bottom, there is also a fluorescent light in the upper part of the case. The operation is controlled by the electronic control unit EVCO. Static refrigeration. Thermostat. The automatic defrosting of the evaporator is followed by evaporation of condensate of safety reservoir. Refrigerant R455a. This showcase is available with the aggregate on the right (-R) or on the left (-L) side (seen from the back side). The easy access to displayed products allows the back sliding doors.

Model	Power, kW	Lighting, kW	Temperature range, °C	Dimensions, mm	Weight, kg
UN036COLDL	0.25	0.013	+2/+12	1210x630x635	65
UN036COLDR					

Voltage 230 V/1/50 Hz

Static pastry displays with sliding drawer

Material: display area in stainless steel; upper glass, bottom-hung glass; working plate in granit (Rosa Beta). **Main features:** perfect to showcase both fresh and dry pastry creations, designed to enhance vertical display, it is an elegant counter that attunes with any styles and store. Non-refrigerated glass shelves. LED lighting. R290 (0.09 / 0.12 / 0.13 kg). **Options:** lower/ upper front panel and wooden endwalls customisable in colour. **Accessories:** internal drip pan of defrost water, electric defrost water evaporation, stainless steel working plate.

Model	Lighting	Climate class	Power absorbed, kW	Refrigeration power (-10°C), kW	Dimensions, mm
COLORADO1400	1x28W	3 H2*; 25°C / R.H. 60%	0.27	0.48	1400x960x1240
COLORADO2200	2x21W		0.3	0.55	2200x960x1240
COLORADO2900	2x28W		0.54	0.87	2900x960x1240

Voltage 230 V/1/50 Hz

Ventilated displays without cool storage

Material: display area black painted; thermopane glasses with black serigraphy; rear sliding doors in thermopane glass. **Main features:** perfect for enhancing high quality products, offering maximum visibility, it suits all the needs and layouts of modern concept stores - ideal for gastronomic products, pastry creations and cakes, sandwiches or ready meals. Refrigerated glass shelves. LED lighting. R290 (0.12 / 0.13 / 0.14 kg). **Options:** lower/ upper front panel and endwalls customisable in colour. **Accessories:** internal drip pan of defrost water, electric defrost water evaporation, front lower led lighting; frame with 4 / 6 castors (installation of this option is possible only during the production phase).

Model	Lighting	Climate class	Power absorbed, kW	Refrigeration power (-10°C), kW	Display surface, m² bottom steel glass shelves	Dimensions, mm
KRISTALL1000	2x11W	3 M1*; 25°C / R.H. 60%	0.31	0.55	0.54	1000x770x1380
KRISTALL1200			0.31	0.55	0.66	1200x770x1380
KRISTALL1500			0.37	0.67	0.84	1500x770x1380

Static displays for fish

Material: display area in stainless steel AISI 316; working plate in granit (Rosa Beta); convenient stainless steel support legs enable fast and easy cleaning. **Main features:** perfect counter for delicate displaying and preservation of fish - a professional and specifically designed product. Curved glass. R290 (0.1 / 0.11 / 0.13 / 0.15 / 0.15 kg). **Options:** bumpers and endwalls customisable in colour. **Accessories:** movable glass divider; frame with 4 castors (installation of this option is possible only during the production phase).

Model	Climate class	Power absorbed, kW	Refrigeration power (-10°C), kW	Dimensions, mm
SAIGON1500	3 M1*; 25°C / R.H. 60%	0.37	0.69	1500x119x1180
SAIGON1500SS				1500x119x1180
SAIGON2000		0.54	0.87	2000x119x1180
SAIGON2000SS				2000x119x1180
SAIGON2500		0.55	1.15	2500x119x1180
SAIGON2500SS				2500x119x1180
SAIGON3000		0.84	1.36	3000x119x1180
SAIGON3000SS				3000x119x1180
SAIGON3500		1.26	1.65	3500x119x1180
SAIGON3500SS				3500x119x1180

Static displays with cool storage

Material: solid aluminium structure, lift up glass structure; display area in stainless steel; standard working plate in stainless steel. **Main features:** perfect to suit all the needs and layouts of modern concept stores. LED lighting. The glass opens from the front to facilitate the display of goods. R290 (0.09 / 0.11 / 0.11 / 0.15kg). **Options:** lower/ upper front panel and endwalls customisable in colour, display area painted in RAL 9005. **Accessories:** glass shelf with lighting (not refrigerated), intermediate glass shelf without lighting (not refrigerated), plastic paper holder, movable glass divider, fixed partition at the junction point, resistance against mist, internal drip pan of defrost water, electric defrost water evaporation, front lower led lighting, working plate in granit "pure black"; polyethylene cutting board, stainless steel scale holder (not available with rear plexiglass closure); extra cost for canalisation, frame with 4 / 6 castors (installation of these options is possible only during the production phase).

Model	Lighting	Climate class	Power absorbed, kW	Refrigeration power (-10°C), kW	Dimensions, mm
PORTHOS1500	1x13W	3 H2*; 25°C / R.H.60%	0.19	0.34	1500x109x1300
PORTHOS2000	2x9W		0.27	0.48	2000x109x1300
PORTHOS2500	2x10W		0.37	0.69	2500x109x1300
PORTHOS3000	2x13W		0.55	1.15	3000x109x1300

*Within the cabinet classification as per EN ISO 23953-2, the combination of climate class and M-package temperature class ('M' stands for measurement) is given, i.e.:
H2: -1°C to +10°C
M1: -1°C to +5°C





Cold rooms

Material: horizontal and vertical edges made by plastified steel injected with polyurethane foam 40 kg/m³ +/-2: 120 micron atoxic plastified and galvanised steel sheet panels with special antibacterial treatment Epta Food Defense. **Main features:** entirely modular and complete system that permits the realisation of totally integrated combined cold rooms, even if in different thickness, roll-in floor. Thermal conductance and recommended application for **-S6 / -S10** models: 0.34 / 0.21 W/m² k, 0.29 / 0.18 kcal/m² h°C; 0 / -25°C. The edges are rounded internally and externally. Door clear passage 95x190 h cm. External door handle with key lock and internal safety release. Doors 10 and 13cm are supplied with heating elements and equalising valve. Cold rooms without floor are equipped with "U" profiles and accessories necessary for assembly. Easy to install panel assembly with twin-hook fasteners and FAST-FIT centering systems. Beams for roof support included depending on cold room configuration. **Options:** stainless steel finishing internal/external; packing on pallets wrapped in polyethylene films. **Other sizes upon request!**

Insulation thickness: 60 mm

Model	Volume,m ³	Internal dimensions, mm
KLC2A_S6	4.1	1630x1230x2030
KLC3A_S6	5.1	2030x1230x2030
KLC4A_S6	6.1	2430x1230x2030
KLC2B_S6	5.4	1630x1630x2030
KLC3B_S6	6.7	2030x1630x2030
KLC4B_S6	8.0	2430x1630x2030
KLC3C_S6	8.4	2030x2030x2030
KLC4C_S6	10.0	2430x2030x2030

Insulation thickness: 100 mm

Model	Volume,m ³	Internal dimensions, mm
KLC2A_S10	4.1	1630x1230x2030
KLC3A_S10	5.1	2030x1230x2030
KLC4A_S10	6.1	2430x1230x2030
KLC2B_S10	5.4	1630x1630x2030
KLC3B_S10	6.7	2030x1630x2030
KLC4B_S10	8.0	2430x1630x2030
KLC3C_S10	8.4	2030x2030x2030
KLC4C_S10	10.0	2430x2030x2030



Refrigeration monoblock units

Material: structure of painted aluminium; aluminium and copper condensers, evaporators. **Main features:** quick fitting by means of fasteners. Hermetic compressors. Electronic control with microprocessor operating as timer, thermostat and digital thermometer. Serial port for Televis system connection (HACCP). Alarm signal output. Microswitch door connection available. Condensate drain self-evaporating tray. **FBG-** models: hot gas defrosting with thermostatic control and end of defrosting, capillary feeding system; **FBN-** models: hot gas defrosting with thermostatic control, thermostatic valve. Water tight ceiling light 60 W. Charged with refrigerant R452A. Wooden crate. Daily working time: 18 h. Units have standard tropicalised version. New nanotechnological Epta anti-bacterial filter applied to the evaporator prevents, combats and eliminates more than 650 types of bacteria.

Insulation thickness: 60 mm

Model	Power, kW temp.amb. 32°C	Working temperature, °C	Fresh products input temp. at temp.amb. 32°C, °C	M ³ max., temp.amb. 32°C	Crate dimensions, mm	Weight, kg
FB7G	1.11	-2+8	20	9	830x880x990	75
FB13G	1.58			14		80

Insulation thickness: 100 mm

Model	Power, kW temp.amb. 32°C	Working temperature, °C	Frozen products input temp., °C	M ³ max., temp.amb. 32°C	Crate dimensions, mm	Weight, kg
FB6N	0.91	-18-20	-14	7	830x880x990	75
FB13N	1.22			11		80

Voltage 230 V/1/50 Hz



Ceiling refrigeration monoblock units

Material: structure of painted aluminium. **Main features:** quick fitting by means of fasteners. Hermetic compressors. Electronic touch control with microprocessor operating as timer, thermostat and digital thermometer. Serial port for Televis system connection (HACCP). Preposition microswitch. Condensate drain self-evaporating tray. Water tight ceiling light 60 W. Charged with refrigerant R452A. Wooden crate. Daily working time: 18 h.

Insulation thickness: 60 mm

Model	Power, kW temp.amb. 32°C	Working temperature, °C	Fresh products input temp. at temp.amb. 32°C, °C	M ³ max., temp.amb. 32°C	Crate dimensions, mm	Weight, kg
DI3NT	1.03	-2+6	20	6	1160x1110x680	58
DI13NT	1.58			14		60



Insulation thickness: 100 mm

Model	Power, kW temp.amb. 32°C	Working temperature, °C	Fresh products input temp. at temp.amb. 32°C, °C	M ³ max., temp.amb. 32°C	Crate dimensions, mm	Weight, kg
DI3NT_S10	1.03	-2+6	20	6	1160x1110x680	58
DI13NT_S10	1.58			14		60

Insulation thickness: 60 mm

Model	Power, kW temp.amb. 32°C	Working temperature, °C	Frozen products input temp., °C	M ³ max., temp.amb. 32°C	Crate dimensions, mm	Weight, kg
DI6LT	0.91	-18-20	-14	7		66
DI13LT	1.22			11		70

Voltage 230 V/1/50 Hz

Refrigeration split systems

Material: the condensing unit is composed of a hermetic compressor and condenser in copper aluminium; the evaporator, also in copper aluminium, has a thermostatic valve. **Main features:** the condensing unit can be fitted on the ceiling or coldroom wall, as well as on any brick wall. An assembling kit allows to put 2 or 3 condensing units on top of each other, even if they have different capacities. The condensing units can also be installed at a max. distance of 10m from the coldroom. IP52 class, hence they can be installed outdoor. The split connection pipes are charged with gas. They have following lengths: 3m for small distances and 10m for remote fitting. The electronic control board IP55 is ready for the final connection and is foreseen of a microprocessor working as timer, thermostat and digital thermometer. The cables for the electrical connections have the right lengths. The pressure regulator stabilises the condensing pressure and is standard. Electric defrost. Refrigerant R452A. Daily working time: 18 h. Tropicalised condenser. Ceiling light 60 W. Pre-cabled e. board with microprocessor prepared for alarm and Televis. Ready for microswitch connection. El. cables with multiple plug. Wooden crate 660x1200x80 mm.



Insulation thickness: 60 mm; daily product turnover: 30 kg/m³

Model	Power, kW temp.amb. 32°C	Cold room temperature, °C	M ³ max., temp.amb. 32°C	Fresh products input temp. at temp.amb. 32°C, °C	Blower No.	Crate dimensions, mm	Weight, kg
MS4P	1.14	6+8	8.4	20	1	660x1200x870	47.4
	1.11	2+4	6.8				
	1.01	-2+2	5.6				
MS7P	1.24	6+8	9.5		2		47.7
	1.2	2+4	7.9				
	1.11	-2+2	6.9				
MS13P	1.79	6+8	14.0	2	52.9		
	1.72	2+4	12.5				
	1.58	-2+2	9.9				

Insulation thickness: 100 mm; daily product turnover: 35 kg/m³

Model	Power, kW temp.amb. 32°C	Cold room temperature, °C	M ³ max., temp.amb. 32°C	Frozen products input temp., °C	Blower No.	Crate dimensions, mm	Weight, kg
MS5N	0.75	-18-20	4.3	-14	2	660x1200x870	50.3
	0.55	-23-25	2.7				
MS6N	0.91	-18-20	5.7		2		59.0
	0.66	-23-25	3.9				
MS13N	1.22	-18-20	10.5		3		58.7
	0.85	-23-25	7.4				

Voltage 230 V/1/50 Hz



Electronic coffee machines PLUS4YOU

Main features: AWR, multifunctional touch screen colour display, electronic cup-warmer, raised groups, rollaway cup-stands, USB reader, RS232 serial line, automatic cleaning program, maintenance program, led lighting of work space, filter-holders, external motor-pump, multiboiler system. **Options:** built-in motor pump, autosteamer, Easy Clean steam wand. Colours: red/black, grey/black, chrome/black, chrome/white. Please specify the voltage needed in the order!

Model	Power, kW	Boiler capacity lt.	No. of steam wands	No. of mixed hot water outlet	No. of groups	Dimensions, mm	Weight, kg
PLUS4_SAE2	4.4/ 4.7	8	2	1	2	835x565x575	84/98
PLUS4_SAE3	6.1/ 6.7	13	2	1	3	1075x565x575	104/116
PLUS4_SAE4	7.1/ 7.7	13	2	2	4	1315x565x575	124/139

Voltage 230-400/240V



Semiautomatic coffee machines

Material: body in stainless steel and painted panels, boiler and pipes made of copper and brass connectors. **Main features:** continuous brewing version equipped with electromechanical switch. Dual gauge for boiler and pump pressure control. Indicator light to inform the machine is "ON". Sight level glass for visual control of water level in the boiler. Automatic water refill (A.W.R.). CTS heat exchanger system. Built-in motor pump. **Options:** cappuccino maker, milk frothing wand "Montalatte"; available colours: anthracite grey. Please specify the voltage needed in the order!

Model	Power, kW	Boiler capacity lt.	No. of steam wands	No. of mixed hot water outlet	No. of groups	Dimensions, mm	Weight, kg
AEP/1	2.2/2.9	6	1	1	1	490x535x535	52
AEP/2	2.8/3.6	10.5	2	1	2	700x535x535	60
AEP/3	5.3	17	2	1	3	940x535x535	78

Voltage 120/230-400V; AEP/3 - 400V



Electronic coffee machines

Material: body in stainless steel and painted panels, boiler and pipes made of copper and brass connectors. **Main features:** electronic version with volumetric dosage of brewed coffee by means of a control box and microprocessors. Touch-pad control for programming independent coffee dosages for each group. Manual switch for semi automatic brewing. Dual gauge for boiler and pump pressure control. Indicator light to inform the machine is "ON". Sight level glass for visual control of water level in the boiler. Automatic water refill (A.W.R.). CTS heat exchanger system. Built-in motor pump. **Options:** cappuccino maker, milk frothing wand "Montalatte"; available colours: anthracite grey. Please specify the voltage needed in the order!

Model	Power, kW	Boiler capacity lt.	No. of steam wands	No. of mixed hot water outlet	No. of groups	Dimensions, mm	Weight, kg
SAE/1	2.2/2.9	6	1	1	1	490x535x535	52
SAE/2	2.8/3.6	10.5	2	1	2	700x535x535	60
SAE/3	5.3	17	2	1	3	940x535x535	78

Voltage 120/230-400V; AEP/3 - 400V

Accessories

Model	Overview
CUPWARMER	Electronic cup warmer (2-3 gr.)



Coffee grinder

Main features: a black flat mill grinder, whose main distinctive technical feature is the continuous micrometric grinding calibration, with a switch for grinding when needed. An additional useful feature is the counter for ground doses, available on the display. It is perfect for locations with an average work volume. Grinding burrs: ø64mm. Coffee bean hopper capacity: 1.2kg. Ground coffee container capacity: 280kg. Dosing adjustment: 5.5kg.

Model	Power, kW	Grinding burrs speed, rpm	Dimensions, mm	Weight, kg
SJM	0.35	1400-1600	240x420x610	14

Voltage 230/240V

Counter hot water dispensers with level indication

Material: stainless steel 18/9. **Main features:** double walled models with a thermostat and dry-boil protection, a gauge glass and a no-drip tap. With a fixed water connection (VA) or for manual filling (HA). Water temperature set at 96°C. With drip tray. They're ideal for the catering industry and (smaller) hotels, for tea, grog, instant soup etc.

Model	Power, kW	Hourly capacity hot water, L/h	Buffer stock hot water, L	Water dispensing in 1 run, L	Dimensions, mm
WKT3nHA	2.1	21 (ab. 168 cups)	3	ca. 2.5	215x280x445
WKT3nVA					
WKT5nHA			5	ca. 4.5	215x280x575
WKT5nVA					

Voltage 230V/1/50Hz

Counter hot water dispensers with automatic level regulator

Material: single walled stainless steel 18/9. **Main features:** models with a thermostat and dry-boil protection, a gauge glass and a no-drip tap. With a fixed water connection (VA) or for manual filling (HA). With adjustable thermostat 0-96°C. They're ideal for tea, grog, instant soup etc.

Model	Power, kW	Hourly capacity hot water, L/h	Buffer stock hot water, L	Water dispensing in 1 run, L	Dimensions, mm
WKT10nHA	3.2	30	10	8	ø225x505
WKT10nVA					
WKT20nHA			20	18	ø305x560
WKT20nVA					

Voltage 230V/1/50Hz

Citrus juicer with lever

Material: aluminium and stainless steel (stainless steel cup, deflector, removable perforated strainer, bowl); chromed or painted motor base. **Main features:** it is equipped with a heavy duty and quiet asynchronous motor. Delivered with one squeezer for oranges, lemons and limes. Easy to use: automatic start when pushing the lever (special clutch system). Spout height: 135 mm, to make juice in a glass. Removable drip tray, special clutch system: instant start and stop. Built to last, it has obtained the Longtime® label, attesting its robustness and durability! All parts in contact with food are removable. It can be used in juice bars, health food stores, bars, restaurants, ice cream shops, institutions, etc.

Model	Power, kW	Speed, rpm	Average output, L/h	Dimensions, mm	Weight, kg
S10C	0.23	1500-1800*	30	200x300x380	9.2

Voltage 220-240 V/50-60* Hz

Centrifugal juicer

Material: stainless steel and aluminium body; full stainless steel food-zone (no aluminum); stainless steel filter basket and cover; shifter all in metal. **Main features:** silent and powerful asynchronous motor. Perfect filtration for a high quality juice: large basket with very fine sieve (0.5 mm) (optional 0.8 mm and Auto-clean). Extra wide feeding chute (ø79.5 mm): no need to cut fruits and vegetables. New generation patented Ezy-clean™ system II: removable bowl, basket and cover (no tool needed). High spout 228 mm, to make juice in a glass or in a jug. Built to last, it has obtained the Longtime® label, attesting its robustness and durability! Locking-unlocking patented system. Electric cut-off and motor breaking when opening the handle. All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.

Model	Power, kW	Speed, rpm	Output, L/h	Dimensions, mm	Weight, kg
S58	1.3	3000-3600*	140	320x480x580	26

Voltage 220-240 V/50-60* Hz

Cold press juicer

Material: aluminum body and stainless steel food zone; incl. 1 stainless steel filter (0.3 mm holes). **Main features:** a new way of juicing, pressing very slowly all kind of fruits, veggies, leafy greens, and preserving the vitamins, nutrients, enzymes, and minerals, set your speed to get the juice you want. Two patents on the cold press system, which is a real innovation on the market. Instant: just press & drink! On/Off Button. Reverse. Equipped with a reliable silent asynchronous motor. Heavy duty. XL chute ø79.5 mm to juice whole fruits and vegetables. High spout, 21 cm: accepts glasses, jugs and blenders jars. Minimising juice separation and oxidation. No pre-cutting needed. Easy to clean: removable pusher and juicing system (dishwasher safe). Exceptional yield: maximum juice extraction. It can be used in juice bars, restaurants and shops wishing to make fresh cold pressed juices, on demand, in front of the customer. All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.

Model	Power, kW	Speed, rpm	Pulp container, L	Dimensions, mm	Weight, kg
S65	0.65	5-80	4	412x236x642	28.6

Voltage 220-240 V/50 Hz

Ice crusher

Material: non-slip rubber feet. **Main features:** it is equipped with a heavy duty and quiet induction motor. It makes both fine and coarse ice in just one touch of a button. Ergonomic handle, top cover, lighting of crushed ice, standard ice bucket, removable drip tray. 2 functioning modes: automatic (automatically crushes all the ice placed in the 1.2 kg tank) and manual (crushes the ice as long as you push the button). Front panel. It can be used in cocktail bars, hotels, restaurants, bars and night clubs. Ideal to prepare cocktails (mojitos, frozen margaritas, daiquiris, etc.) and for preparing beds of ice for seafood. All removable parts can be put in a dishwasher or easily cleaned with hot soapy water.

Model	Power, kW	Speed, rpm	Output, kg/h	Dimensions, mm	Weight, kg
S53	0.155	73-89*	150 (1.2 kg in 30 sec.)	236x353x474	9.8

Voltage 220-240 V/50-60* Hz





Citrus Juicers



Automatic citrus juicers

Material: food-grade stainless steel (**Fantastic Connect**). **Main features:** precision cutting Soft-Cutting-System SCS Up & Down ensures highest juice purity. Self-service operation and continuous mode for pressing large quantities. Multifunctional display. 2-Zone-Technology (engine & food) for highest hygiene and time efficiency. The MTS (Manual-Transport-System) in **Fantastic** models keeps the sieve free of pips and pulp without removing it. **10.000, Fantastic M/SB AD:** intelligent stop; user-friendly disassembling thanks to Cross Holder (patented quick-release fastener fixed with one screw, integrating the unique backwards peel ejector) and Double Cover.

10.000 is a compact footprint juicer with the compelling performance for both oranges and pomegranates. APA - Automatic-Press-Adjustment: the pressing power is adapted to the respective peel thickness for maximum juice yield. Quadruple sensor with engine overheating and blockage protection. Feeder Tube & Shutter System for perfect orange feeding and increased stability, a new inlet prevents oversized oranges getting into the pressing zone.

Fantastic M/SB AD is the finest self-service machine activated via the tap, with individual adjustment between staff-operated and self-serving models. **Fantastic Connect** is the world's first interactive juicer, network compatible with interfaces for cashier and payment systems, with a self-cleaning fruit sieve (Automatic Transport System) and the OneStep-Cleaning (Pressing-Kit) within seconds, with a 7" touch display playing videos, guidelines, etc. - optional with sound, automatic feeding. 2-Level-Feeding-System allowing to feed oranges into the pressing unit without getting crushed even if the hopper is completely filled.

Model	Power, kW	Output, pcs./min	Fruit supply (ø65-78 mm)	Dimensions, mm	Weight, kg
10.000	0.28	15 (1 L in 60 sec)	5-6 pcs.	240x512x770	43
Fantastic M/SB AD		30 (= 2 L juice)	3-4 pcs.	380x555x780	44
Fantastic Connect	0.2		17 kg	287x661x956	58

Voltage 230V/1/50Hz



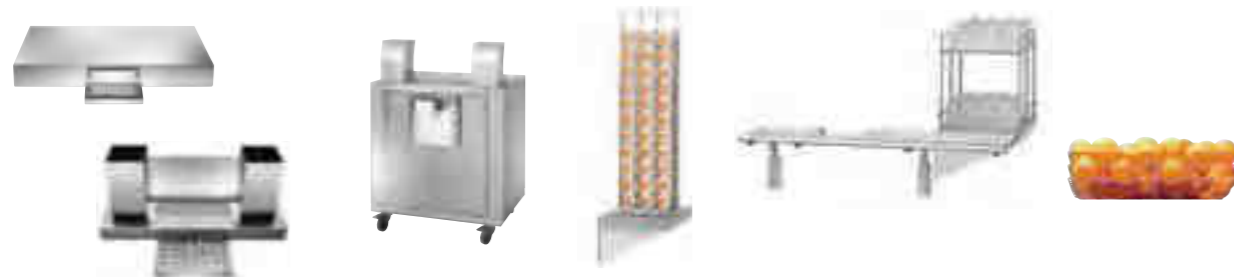
Heavy-duty citrus juicer

Main features: the perfect solution for juicing large quantities of orange juice in advance, 5 L juice container, ideal system for applications where employees serve juice to customers in bottles or glasses. Automatic feeding of oranges and operation with On/Off Button. Multifunctional display with programmable number of fruits to be pressed. Precision cutting SCS Up & Down. Intelligent stop; user-friendly disassembly thanks to Cross Holder and Double Cover. Manual Transport System (MTS). 2 Zones Technology. Diverse functions like fruit counter and intelligent stop for improved peel management. Pressing Kit (= pressing elements + peel ejectors + knife + fruit feeding tube) for small, medium and large citrus fruits (50-90 mm).

Model	Power, kW	Output, pcs./min	Feeder capacity (ø65-78 mm), kg	Dimensions, mm	Weight, kg
8000XB	0.28	40 (2.7 L in 60 sec)	21	675x660x1790	78.5

Voltage 230V/1/50Hz

Accessories



Model	Overview	
70.550-ADV	Stainless steel pedestal, ideal for tabletop machines, allowing to place a container below the tap	Fantastic models
70.881		8000XB
70.700	Countertop installation kit to integrate your juicer into your counter (the counter surface has to be perforated in 10.000 model and cut in other models so that the peels can fall into the peel waste container underneath)	10.000
70.600-ADV		Fantastic models
70.883	Stainless steel cabinet for high mobility and perfect convenience	8000XB
70.000		
2.355	Dispenser for bottles, mountable left or right	0.5 L
2.365		0.33 0.5 L
2.367		0.25 0.33 L
2.359	Tray slide for self-service and cafeteria-style setup, 815x285 mm	8000XB
2.369	3-level glass display, includes safety glass and stainless steel countertop	
2.351	2-level glass display, includes safety glass and stainless steel countertop	
70.300	Crushed ice cabinet to display your pre-filled bottles and keep them chilled	
300.248.000	Fruit supply basket	capacity: approx. 10 kg
500.266.003		capacity: approx. 13 kg
		10.000
		Fantastic models

LAMBER SINCE MORE THAN 60 YEARS...ANTICIPATES THE FUTURE



It was in 1948 that Raimondo Affaba, Managing Director of Lamber, established his first business in the sector of dairy equipment washing. A decade later, he also started up a new company, which manufactured industrial washing machines for the hotel sector. Even at the time, Affaba showed his strong vocation for innovation, a property that led his firm to a position of leadership among the producers of unit and system washing machines. Subsequently, in 1976, with the contribution of his 5 sons, the company LAMBER was established. Today the accent still lies very much on innovation, which now exploits cutting-edge information technology in the areas of design and manufacture - while keeping a close contact with the creative and careful input of man.



WE BUILD THE PRESENT BY DESIGNING THE FUTURE



Thanks to a continue technological innovation in all firm's environments, a careful design, a continue engagement in the research of innovative solutions, Lamber can offer on the market a product that is in the van both in design and in the offered technical solutions.



QUALITY AS CONSTANT REFERENCE OF THE DAILY WORK

Always in the van in design and production of industrial dishwashers for the public catering, today Lamber offers to its customers, in more than 30 nations all over the world, an additional guarantee of quality. The prestigious accredited unit Det Norske Veritas issues to Lamber Industrial Dishwashers the Quality System Certificate conforms to the Quality System Standard UNI EN ISO 9001 for "design, manufacture and sale of industrial dishwashers". This certification confirms Lamber's continue engagement towards the total quality as guarantee of an efficient and reliable service.

Equipped with an internal "design and research" department, Lamber has been able to obtain the highest certifications in its sector. In Lamber's opinion "vocation to the foreign markets" means to manufacture respecting the most restrictive laws, to be able to satisfy the demand of the markets, in particular of the most advanced ones. An experience that translates itself in a design that uses the most sophisticated computerised technologies, and in a study which meets with and anticipate the requirements of the always developing market.





Dishwashers



Frontal glasswashers

Capacity: boiler - 3 L. **Cycle / hour water consumption:** 2 / 60 L. **Water connection:** 12÷20°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel wash and rinse arms. **Wash cycle:** 2 min. **Main features:** rotating lower washing and lower and upper rinsing. Automatic tank loading. Safety thermostat. **DSP3** with drawn tank, with self-cleaning slanting bottom and plastic tank filter. Door opening safety device. Rinse aid dispenser. High temperature rinsing. Extractable control panel. **Accessories:** 2 square baskets for glasses, 1 insert for saucers, 1 cutlery container. **Option:** AC00556 / AC00556 / CC00047 round basket ø355 / ø380 / ø380 with stainless steel support for **DSP1 / DSP2 / DSP3**.

Model	Power, kW	Washing capacity, baskets/h	Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
DSP1	2.66	30	18	350x350	315	200	410x490x640	34
DSP2			20	400x400		240	460x505x680	39
DSP3	2.65		8	400x400		300	460x510x740	39

Voltage 230V/1/50Hz



Frontal dishwasher

Capacity: boiler - 5 L. **Cycle / hour water consumption:** 2.4 / 72 L. **Water connection:** 45÷55°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel wash and rinse arms; integral plastic tank filter. **Wash cycle:** 2 min. **Main features:** rotating lower and upper washing; rotating upper and lower fixed rinsing. Door opening safety device. Automatic tank loading. Safety thermostat. Rinse aid dispenser. High temperature rinsing. Extractable control panel. **Accessories:** 2 square baskets - 1 basket for dishes, 1 general basket, 1 cutlery container.

Model	Power, kW	Washing capacity, baskets/h	Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
DSP4	4.79	30	15	500x500	405	310	600x635x820	62

Voltage 400V/3/50Hz (on request 230/1/50Hz, 3.5kW)

Undercounter dishwasher



Capacity: boiler - 5 L. **Cycle / hour water consumption:** 2.6 / 52 L. **Water connection:** 45÷55°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel lower and upper washing and rinsing arms; integral tank drawer filters in plastic. **Wash cycles:** 1-2-3-/2-3-4 min, *strengthened sanitisation (1.5÷3 min)*. **Main features:** insulated double skin with thermic and acoustic insulation with 14 mm of thickness for decrease in noise pollution and thermal dissipation. New soft-touch electronic control panel with interactive graphic display. Wash and rinse temperature electronic display, complete programming of all the 39 washing parameters and timing of detergent and rinse aid pumps, cycle counter. Service maintenance function. Disinfection cycle ideal for hospitals. Constant rinse boiler system (RCB) for a constant temperature during all the phases of the rinsing cycle. Thermocontrol (device which guarantees the selected temperature for every rinsing cycle even in case of non-stop work). Economy thermostat. Cycle start with soft-start system. Drawn tank with self-cleaning bottom with rounded edges. Automatic tank loading. Door opening safety device. Extractable control panel. Rinse aid-dispenser. Pump microfilter PLUS for a considerable saving in detergent consumption. The integrated water softener is now positioned anteriorly to facilitate the loading of the salt. **Accessories:** 2 baskets for 12÷18 dishes in plastic, 1 general basket in plastic, 2 cutlery containers in plastic. **Option:** descaling function, double slide guide (for washing dishes and cups, or glasses at the same time), CC00034 basket 500x500 for 12 pizza dishes ø300 mm.

Model	Power, kW	Washing capacity		Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
		baskets/h	dishes/h						
F92-dy-HS	6.65	30/20/15; 60/30/20	540/360/270; 1080/540/360	18	500x500	315	370	600x650x820	74

Voltage 400V/3/50Hz (V230/1/50Hz on request)

Multifunction undercounter dishwasher



Capacity: boiler - 5 L. **Cycle / hour water consumption:** 2.6 / 52 L. **Water connection:** 45÷55°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel lower and upper washing and rinsing arms, integral tank drawer filters. **Wash cycles:** 1-2-3-/2-3-4 min, *strengthened sanitisation (1.5÷3 min)*. **Main features:** insulated double skin with thermic and acoustic insulation with 14 mm of thickness for decrease in noise pollution and thermal dissipation. New soft-touch electronic control panel with interactive graphic display. Wash and rinse temperature electronic display, complete programming of all the 39 washing parameters and timing of detergent and rinse aid pumps, cycle counter. Service maintenance function. Disinfection cycle ideal for hospitals. RCB. Thermocontrol. Economy thermostat. Cycle start with soft-start system. Drawn tank with self-cleaning bottom with rounded edges. Automatic tank loading. Door opening safety device. Extractable control panel. Rinse aid-dispenser. Pump microfilter PLUS for a considerable saving in detergent consumption. The integrated softener is now positioned anteriorly to facilitate the loading of the salt. **Accessories:** 1 general basket in plastic with two side open, 1 baking pan rack for 3 trays in s.s., 1 basket for 22 dishes in plastic, 1 general basket in plastic, 2 cutlery containers in plastic. **Option:** descaling function, double slide guide (for washing dishes and cups, or glasses at the same time), CC00147 stainless steel basket 600x500 for 6 backing pan rack, CC00141 plastic basket 600x500 for 10 Gastronorm trays or 12 trays 157 cm.

Model	Power, kW	Washing capacity	Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
F94-XL-dy-HS	6.65	30/20/15; 60/30/20	660/440/330; 1320/440/33	18	600x500 (500x500)	315	600x715x860	82

Voltage 400V/3/50Hz (V230/1/50Hz on request)



Dishwashers

Pass-through dishwasher

Capacity: boiler - 5 L. **Cycle / hour water consumption:** 2.4 / 72 L. **Water connection:** 50÷55°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel wash and rinse arms. **Wash cycle:** 2 min. **Main features:** rotating lower and upper washing. Rotating lower and upper fixed rinsing. Cycle start at hood closing. Top lifting handle. Automatic tank loading. Hood opening safety device. Thermocontrol. Safety thermostat. Rinse aid dispenser. High temperature rinsing. Extractable control panel. **Accessories:** 2 square baskets - 1 basket for dishes, 1 general basket, 1 cutlery container.



Lateral entry/exit table table optional

Model	Power, kW	Washing capacity, baskets/h	Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
DSP5	5.2	30	39	500x500	810	415	600x755x1435	111

Voltage 400V/3/50Hz

Pass-through dishwasher with interactive control panel with LED RGB

Capacity: boiler - 5 L. **Cycle / hour water consumption:** 2.6 / 58-89-117 L. **Water inlet:** 45÷55°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel wash and rinse arms and hood lifting handle, plastic tank filters. **Wash cycles:** 1-2-3/2-3-4 min infinite. **Main features:** linear/corner version. The new luminous interactive control panel with LED RGB makes the use of the dishwasher easier (red colour - live machine (stand-by), yellow - heating or filling phase, green - machine ready for start by pressing the button, blue - washing phase). Wash and rinse temperature display. Digital thermometers. Drawn tank with self-cleaning bottom with rounded edges and double skin. Filling pipe and drain pipe. Automatic cycle start at hood closing. Rotating lower and upper washing and rinsing. Automatic tank loading. Hood lifting safety device, the top of the hood is inclined to facilitate dewatering at the end of the washing cycle. Rinse aid dispenser. **Accessories:** 4 baskets - 2 plastic baskets for 12/18 dishes (allows you to wash cups and glasses), 1 general basket, 1 basket for 20 dishes in white rilsan steel, 2 cutlery containers. **Option:** 12 plates pizza basket ø300 mm.



Lateral entry/exit table table optional

Model	Power, kW	Washing capacity, baskets/h	Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
L21-RGB	9.65	30/20/15; 60/30/20	34	500x500	870	415	620x765x1460	119

Voltage 400V/3/50Hz

Pass-through dishwasher

Capacity: boiler - 8 L. **Cycle / hour water consumption:** 2.8 / 56-84-168 L. **Water inlet:** 45÷55°C, pressure - 2÷4 bar, inlet - ¾", outlet - 32 mm ÷ 1". **Material:** stainless steel construction 18/10 AISI 304, stainless steel pump and complete tank filters, rotating lower and upper wash and rinse arms in stainless steel. **Wash cycles:** 1-2-3 + *strengthened sanitisation cycle*. **Main features:** linear/corner version; new soft-touch electronic control panel with interactive graphic display and complete programming of all the washing parameters. Wash and rinse temperature display. Digital thermometers. Cycle counter. Constant rinse boiler system (RCB). Economy thermostat. Thermocontrol. Service maintenance function. Drawn tank with self-cleaning bottom. Filling pipe and drain pipe. Hood closed on the 4 sides and tank with double insulating wall. Automatic cycle start at hood shutting. Safety device for hood opening. Automatic tank loading. Integral tank drawer filters. Rinse aid dispenser. **Accessories:** 4 baskets - 2 baskets in plastic for 12÷18 dishes 500x500 mm (allows you to wash cups and glasses), 1 basket in white rilsan steel for 24 dishes 600x500 mm, 1 general basket 500x500 mm, 2 cutlery containers. **Option:** 12 plates pizza basket ø300 mm.



Lateral entry/exit table table optional

Model	Power, kW	Washing capacity		Tank capacity, L	Basket size, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
		baskets/h	dishes/h						
L25-DY	10.1	60-30-20	1080-540-360(1440)	34	500x500 (600x500)	890	415	670x765x1450	145

Voltage 400V/3/50Hz

Tables for dishwashers

The tables are made from wet polished (scotch brite) stainless steel AISI 304 sheet, with welding frame. The feet of legs are 50 mm (+25/-25) height adjustable.

Possible left (K) or right (D) connections - **please, make sure to specify when making an order!**

Model	Overview	Dimensions, mm*	Weight, kg
PLM3L1200	Top plate of dishwasher table with sink	1200x750x850/900	33
PLM3S1400	Top plate of dishwasher table with sink and waste basket	1400x750x850/900	36
PLM4-900	Top plate of dishwasher table	900x750x850/900	18

*tables of a higher length are available upon request



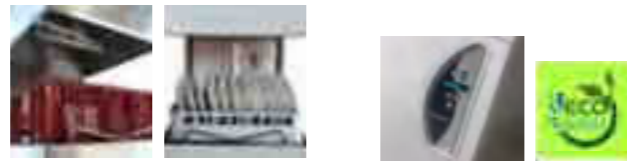


Dishwashers

Pass-through dishwasher with steam condenser



ALSO FOR 600x500 MM BASKET!



Advantages of the new system



YOU ECONOMIZE BECAUSE IT'S NOT NECESSARY TO FEED THE DISHWASHER WITH HOT WATER!

The dishwasher is fed with cold water, so to allow immediately a first consumption saving.

YOU ECONOMISE IMMEDIATELY 9kW!

The boiler's heating element is only 9kW, instead of the 18kW usually required to obtain the same performances in case of cold water feed (-50% of electric energy consumption!).

YOU RECOVER 20°C!

Hot air and steams, that are sucked by the upper pipe coil, give their heat to the water that flows inside the pipes, increasing this way the water's temperature of 20°C.

YOU WORK IN HEALTHIER ENVIRONMENTS!

On opening the hood at the end of every washing cycle, the steam emission that usually assails the user is completely eliminated.

AN EXTRA EXTRACTION SYSTEM IS NOT NECESSARY!

Steam emission is completely eliminated! The additional cost for a connection to a ventilation/extraction system in the dishwashing area is this way avoided.

The rack side is detachable and so it allows an easy cleaning of the wash tank



Extractable tank filter in stainless steel construction



The extractable upper filter allows to maintain the system's efficiency unaltered in the time



Capacity: boiler - 8 L. **Cycle / hour water consumption:** 2.80 / 58-89-117 L. **Water connection:** 10÷12°C, pressure - 2÷4 bar, inlet - 3/4", outlet - 3/2 mm ÷ 1 1/4". **Material:** stainless steel construction 18/10 AISI 304, stainless steel rotating lower and upper wash and rinse arms, stainless steel self-emptying washing pump and complete tank filters. **Wash cycles:** 1-2-3 minutes + strengthened sanitisation. **Main features:** linear/corner version; steam condenser with heat regeneration; new soft-touch electronic control panel with interactive graphic display and complete programming of all the 39 washing parameters and timing of detergent, and rinse-aid. Wash and rinse temperature electronic display. Cycle counter. Constant rinse boiler system (RCB). Digital thermometers. Thermocontrol, economy thermostat. Service maintenance function, self-washing wash cycle. Double insulating wall. Drawn tank with self-cleaning bottom with rounded edges. Automatic cycle start at hood shutting. Safety device for hood opening. Automatic tank loading. Integral tank filter with basket filter, both extractable. Rinse aid dispenser. Rinsing booster pump. Filling pipe and drain pipe. **Accessories:** 4 baskets - 2 baskets in plastic for 12÷18 dishes 500x500 mm (allows you to wash cups and glasses), 1 basket in white rilsan steel for 24 dishes 600x500 mm, 1 general basket 500x500 mm, 2 cutlery containers. **Option:** descaling function.

Model	Power, kW	Washing capacity baskets/h	Tank capacity, L	Basket dimensions, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
L305-DY-CV	10.1	60-30-20	1080-540-360 (1440)	500x500 (600x500)	890	415	670x765x1700	178

Voltage 400V/3/50Hz. Please see tables for dishwashers above.

Frontal utensil washer



Capacity: boiler - 8 L. **Cycle / hour water consumption:** 4 / 120-80-60 L. **Water connection:** 50÷55°C, pressure - 2÷4 bar, inlet - 3/4", outlet - 1 1/4". **Material:** stainless steel construction 18/10 AISI 304, stainless steel rotating lower and upper wash and rinse arms, washing pump in stainless steel. **Wash cycles:** 2-3-4 min infinity. **Main features:** new frontal soft-touch electronic control panel with interactive graphic display and complete programming of all the 39 washing parameters and timing of rinse-aid pumps and detergent pump. Wash and rinse temperature display. Cycle counter. Digital thermometers. Disinfection cycle, washing thermocontrol, security thermostat for tank and boiler elements. Double insulated wall. Service maintenance function. Double counterbalanced door. Integral tank drawer filters, self-cleaning tank with slanting bottom. Hot water inlet. Incorporated drain pump. Automatic tank loading. Door opening safety device. Incorporated booster pump. Rinse aid dispenser. Rinse pump. **Accessories:** 1 S.S. generic basket 640x670 mm, 1 S.S. insert for 3 pans. **Option:** double slide guide; descaling function.

Model	Power, kW	Washing capacity, baskets/h	Tank capacity, L	Basket dimensions, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
P700-DY	8.2	30-20-15	61	640x670	865	840	805x845x1985	196

Voltage 400V/3/50Hz. Please see tables for dishwashers on the next page.

Pass-through multi-function utensil-washer with drain pump

Multifunction!

It means versatility of use. To satisfy all wash quality requirements and most of all to guarantee a high capacity. It's possible to have it in linear or corner version and its baskets can contain 28 Pizza plates with diam. 310 mm or 34 soup/plates at each wash cycle. Moreover the S.S. 620x620 mm basket allows to wash GN 1/1 containers, 60x40 cm pans and pizza dough boxes.



It's possible to wash 34 soup/plates at each cycle, or 28 pizza plates ø310 mm. It's possible to wash GN 1/1 containers or 60x40 cm pans (up to 5 bakery containers). The S.S. generic basket allows to wash any utensil. The basket contains 14 GN trays.

Capacity: boiler - 8 L. **Cycle / hour water consumption:** 4 / 240-120-80 L. **Water connection:** 50÷55°C, pressure - 2÷4 bar, inlet - 3/4", outlet - 1 1/4". **Material:** stainless steel construction 18/10 AISI 304, stainless steel wash and rinse arms, washing pump in stainless steel, counterbalanced doors with S.S. big handle, adjustable stainless steel support foot. **Wash cycles:** 1-2-3/2-3-4 min, infinity, strengthened sanitisation. **Main features:** new soft-touch electronic extractable control panel with interactive graphic display (with description of washing steps) and complete programming of all the washing parameters and timing of detergent and rinse-aid pumps. Digital thermometers. Cycle counter, stand by, automatic OFF, cycle repetition. Service maintenance function. Self-cleaning tank (and hood) with double insulated wall with slanting bottom and rounded edges. Incorporated drain pump. Total and partial drain (with drain pump). Rotating lower and upper wash arms with 4 spokes (to reach all parts of the surface to wash), and rinse. Rinse system with incorporated booster pump. Automatic tank loading. Door opening safety device. Manual lifting. **Accessories:** 3 integral extractable tank filters; 1 basket for 28 Pizza plates ø310, 1 basket for 34 soup/plates, 1 S.S. generic basket, 1 S.S. insert for 3 pans.

Model	Power, kW	Washing capacity, baskets/h	Tank capacity, L	Basket dimensions, mm	Work height, mm	Clearance, mm	Dimensions, mm	Weight, kg
PT800-DY	10.5	60-30-20	61	620x620	865	500	805x850x1610	196

Voltage 400V/3/50Hz

Tables for dishwashers

The tables are made from wet polished (scotch brite) stainless steel AISI 304 sheet, with welding frame. The feet of legs are 50 mm (+25/-25) height adjustable. Possible left (K) or right (D) connections - please, make sure to specify when making an order!

Model	Overview	Dimensions, mm*	Weight, kg
PLM3LC1200	Top plate of dishwasher table with sink	1200x850x850/900	33
PLM3SC1400	Top plate of dishwasher table with sink and waste basket	1400x850x850/900	36
PLM4C-900	Top plate of dishwasher table	900x850x850/900	18

*tables of a higher length are available upon request



Dishwashers with pull-through rack

Water connection: 3/4", 1 1/2". **Material:** stainless steel construction 18/10 AISI 304, washing and rinsing zones with upper and lower stainless steel arms easily removable, stainless steel springs for door lifting. **Main features:** completely automatic; right or left versions, adjustable feet; washing with balanced jet allowing to uniformly distribute the pressure of water on the dishes for effective washing results. Flow regulator. Double skin with insulation. Pressed insulated (double sound absorbing wall, 14 mm) drawing washing tank to decrease the thermal dissipations, with rounded edges. Automatic tank loading and drain. Self-drawing washing pumps with thermic protection. Thermometers for automatic control temperatures of the wash- and rinse water; autotimer, for water and energy consumption reduction (except for M115). Frontal maintenance, rinse economiser, tank and pump filters, insulated boiler, counterbalanced door with opening safety device. High performance drying system. **M150, M180** with water recovery system (WRS): recovery rinse water in pre-washing. **-A** models with corner loading. **M130, M180(A)** with ecorinse system for reduction in consumption of water, energy, detergent. Wash arms, fixed: 3 upper, 2 lower (and pre-wash wash arms: 2 upper, 1 lower in **M150(A), M180(A)**), rinse arms, fixed: 1 upper, 1 lower (standard double rinse arms in **M130, M180(A)**). **Electromechanical control panel in M115:** front panel with main ON/OFF switch; start, stop and emergency pushbutton; machine ON, machine ready and overload cutout indicator. **Soft-touch electronic control panel with interactive graphic display in the other M- models (optional for M115):** low tension keyboard drives, display indicating the temperatures of different tanks, inlet/washing/rinse water temperature, PCB-board programming, warning light indicating "door open" or absence of overflow (when present), limit switch alarm, water-fail alarm (tank loading), fluxmeter alarm (when present), thermic relays alarm motors, signaling of rinse boiler filling at daily starting, speed selection push button or machine running with motor drive off; drying, pre-rinse and autotimer push button and light (when present); rinse, fluxmeter, basket entry light (when present), washing tank water level light, heat pump light; the "SERVICE" function for programming the maintenance interventions; water protection (PM). Pressure-switch protection for heating elements, automatic stopping of pull-through in case of foreign bodies, low voltage control circuit (24V) for greater safety, dishes (stop with end micro-switch on the exit table). **Accessories:** **M115** - 3 baskets 500x500 mm; **M130, M150(A), M180(A)** - 4 baskets 500x500 mm.



Lateral entry/exit table table optional



Model	Output, baskets/h		Prewashing (40°C)		Washing (60°C)		Tank heating element, kW	Prerise		Water consumption, L/h	Boiler power, kW	Total power, kW	Dimensions, mm	Weight, kg
	1st speed	2nd speed	Wash tank, L	Pump power, kW	Wash tank, L	Pump power, kW		Wash tank, L	Pump power, kW					
M115	70				66	1.1	12			130	12	13.23	1150x840x1460	180
M150	140		34	0.75	66	1.5	9			252	15	26.4	1750x840x1650	290
M150A	140		34	0.75	66	1.5	9			252	15	26.4	1750x840x1650	290
M130	100				66	1.5	9	8	0.15	140	12	22.8	1500x840x1460	255
M180	160		34	0.75	66	1.5	9	8	0.15	224	18	29.55	2100x840x1650	315
M180A	160		34	0.75	66	1.5	9	8	0.15	224	18	29.55	2115x840x1650	315

Voltage 400V/3/50Hz. Additional accessories please at the end of the section (please see in full on our website rovabo.ru)

Dishwashers with pull-through rack



Lateral entry/exit table optional

Water connection: 3/4", 1 1/2". **Material:** body and tank in stainless steel construction 18/10 AISI 304, stainless steel base 3 mm thick; washing and rinsing arms in stainless steel, easy to disassemble and interchange; stainless steel springs for door lifting, stainless steel self-draining inclined washing pumps with thermic protection; autoclave booster pump in SS in **MATIC59, MATICS9A**. **Main features:** completely automatic; right or left versions, adjustable feet. Double skin with insulation, double sound absorbing walls 15 mm thick to decrease the thermal dissipations. Drawing washing tanks, with rounded edges. Automatic tank loading. The drain valve allows to automatically empty the tanks. **MATIC59, MATICS9A** with centralised drain tank. Thermostat for automatic control temperatures of the wash- and rinse water; autotimer (washing economiser), for water and energy consumption reduction. Frontal maintenance, rinse economiser, tank and pump filters, insulated boiler, counterbalanced door with opening safety device. **MATIC33-, MATIC49, MATIC49A, MATICS9, MATICS9A** with water recovery system (WRS): recovery rinse water in pre-washing. **-A** models with corner loading. **MATIC39, MATIC49, MATIC49A, MATICS9, MATICS9A** with rinse with optimised consumption (at the minimum speed the consumption is ab. 20% lower than the 2nd speed), with ecorinse system for reduction in consumption of water, energy, detergent. **MATIC49, MATIC49A, MATICS9, MATICS9A** with economy thermostat. Wash arms, fixed: 4 upper, 2 lower in **MATIC10**, 4 upper, 3 lower in **MATIC20, MATIC33-, 5** upper, 3 lower in **MATIC39, MATIC49, MATIC49A; MATICS9, MATICS9A** with 3 upper + 3 lower for the 2nd wash (and pre-wash wash arms: 3 upper, 2 lower in **MATIC33-, MATIC49, MATIC49A, MATICS9, MATICS9A**), rinse arms, fixed: 1 upper, 1 lower (standard double rinse arms in **MATIC39, MATIC49, MATIC49A, MATICS9, MATICS9A**). **New touch electronic control panel with interactive graphic display (ready for connectivity Industry 4.0):** low tension keyboard drives, display indicating the temperatures of different tanks, PCB-board programming, warning light indicating "door open" or absence of overflow (when present), limit switch alarm, water-fail alarm (tank loading), fluxmeter alarm (when present), thermic relays alarm motors, signaling of rinse boiler filling at daily starting, speed selection push button or machine running with motor drive off; drying, pre-rinse and autotimer push button and light (when present); rinse light, fluxmeter and basket entry light (when present); washing tank water level light, heat pump light; the "SERVICE" function for programming the maintenance interventions; water protection (PM). Pressure-switch protection for heating elements, automatic stopping of pull-through in case of foreign bodies, low voltage control circuit (24V) for greater safety, dishes (stop with end micro-switch on the exit table). **Accessories:** **MATIC10, MATIC20, MATIC33-** - 5 baskets 500x500 mm; **MATIC39, MATIC49, MATIC49A, MATICS9, MATICS9A** - 7 baskets 500x500 mm.

Model	Output, baskets/h		Prewashing (40°C)		Washing (60°C)		Tank heating element, kW	Prerise		Water consumption, L/h	Boiler power, kW	Total power, kW	Dimensions, mm	Weight, kg
	1st speed	2nd speed	Wash tank, L	Pump power, kW	Wash tank, L	Pump power, kW		Wash tank, L	Pump power, kW					
MATIC10	90				76	1.5	9			165	15	25.65	1500x840x1650	225



Model	Output, baskets/h		Prewashing (40°C)		Washing (60°C)		Tank heating element, kW	Prerise		Water consumption, L/h	Boiler power, kW	Total power, kW	Dimensions, mm	Weight, kg			
	1st speed	2nd speed	Wash tank, L	Pump power, kW	Wash tank, L	Pump power, kW		Wash tank, L	Pump power, kW								
MATIC20	80	125			76	2.2	12			225	15	29.35	1700x840x1650	255			
MATIC33PRC	130	190	34	1.1	76	2.2	9			340	18	30.45	2300x840x1650	345			
MATIC33A	130	190	34	1.1	76	2.2	9			340	18	30.45	2115x840x1650	345			
MATIC39	110	180			76	2.2	9	8	0.15	154/252	18	29.5	1900x840x1705	285			
MATIC49	150	250	34	1.1	76	2.2	9	8	0.15	210/350	18	33.6	2500x840x1705	375			
MATIC49A	150	250	34	1.1	76	2.2	9	8	0.15	210/350	18	33.6	2315x840x1705	375			
MATIC59	180	300	34	1.1	76	2.2	9	76	1.5	9	8	0.15	252/420	24	50	3400x840x1705	510
MATIC59A	180	300	34	1.1	76	2.2	9	76	1.5	9	8	0.15	252/420	24	50	3215x840x1705	510

Voltage 400V/3/50Hz. Additional accessories please at the end of the section (please see in full on our website rovabo.ru)

Dishwashers with pull-through rack, corner washing

Water connection: 3/4", 1 1/2". **Material:** body and tank in stainless steel construction 18/10 AISI 304, stainless steel base 3 mm thick; stainless steel boiler with insulation; stainless steel washing arms and rinsing arms, easy to disassemble and interchange; stainless steel springs for door lifting; stainless steel self-draining inclined washing pumps with thermic protection; two high capacity stainless steel filters of a 5 cm depth; autoclave booster pump in SS in **MA-59**. **Main features:** completely automatic; right or left versions, adjustable feet. Double skin with insulation, double sound absorbing walls 15 mm thick to decrease the thermal dissipations. Drawing washing tanks, with rounded edges. Automatic tank loading. The drain valve allows to automatically empty the tanks. Automatic drain/ autotimer. **MA-59** with centralised drain tank. Temperature electronic display. Thermostat for automatic control temperatures of the wash- and rinse water; autotimer (washing economiser), for water and energy consumption reduction. Frontal maintenance, rinse economiser, tank and pump filters, insulated boiler, counterbalanced door with opening safety device. Extractable strainer drawer for corner washing, consisting of 3 lower manifold and 5 upper ones supported by a powerful pump; ø2 mm grid of the upper strainer drawers to collect the dirt. **MA-39, MA-49, MA-59** with rinse with optimised consumption, with ecorinse system for reduction in consumption of water, energy, detergent. **MA-49, MA-59** with economy thermostat. **MA-33, MA-49, MA-59** with water recovery system (WRS): recovery rinse water in pre-washing. Wash arms, fixed: 4 upper, 2 lower in **MA-10**, 4 upper, 3 lower in **MA-20**, 5 upper, 3 lower in **MA-33, MA-39, MA-49, MA-59**; **MA-59** with 3 upper + 3 lower for the 2nd wash (and pre-wash wash arms: 3 upper, 2 lower in **MA-33, MA-49, MA-59**), rinse arms, fixed: 1 upper, 1 lower (standard double rinse arms in **MA-39, MA-49, MA-59**). **New touch electronic control panel with interactive graphic display (ready for connectivity Industry 4.0):** low tension keyboard drives, display indicating the temperatures of different tanks, PCB-board programming, warning light indicating "door open" or absence of overflow (when present), limit switch alarm, water-fail alarm (tank loading), fluxmeter alarm (when present), thermic relays alarm motors, signaling of rinse boiler filling at daily starting, speed selection push button or machine running with motor drive off; drying, pre-rinse and autotimer push button and light (when present); rinse light, fluxmeter and basket entry light (when present); washing tank water level light, heat pump light; the "SERVICE" function for programming the maintenance interventions; water protection (PM). Pressure-switch protection for heating elements, automatic stopping of pull-through in case of foreign bodies, low voltage control circuit (24V) for greater safety, dishes (stop with end micro-switch on the exit table). **Accessories:** **MA-10, MA-20, MA-33 - 5** baskets 500x500 mm; **MA-39, MA-49, MA-59 - 7** baskets 500x500 mm.



Lateral entry/exit table optional

Model	Output, baskets/h		Prewashing (40°C)		Washing (60°C)		Tank heating element, kW	Prerise		Water consumption, L/h	Boiler power, kW	Total power, kW	Dimensions, mm	Weight, kg
	1st speed	2nd speed	Wash tank, L	Pump power, kW	Wash tank, L	Pump power, kW		Wash tank, L	Pump power, kW					
MA-10	90				92	1.5	9			165	15	25.7	1370x1420x1650	225

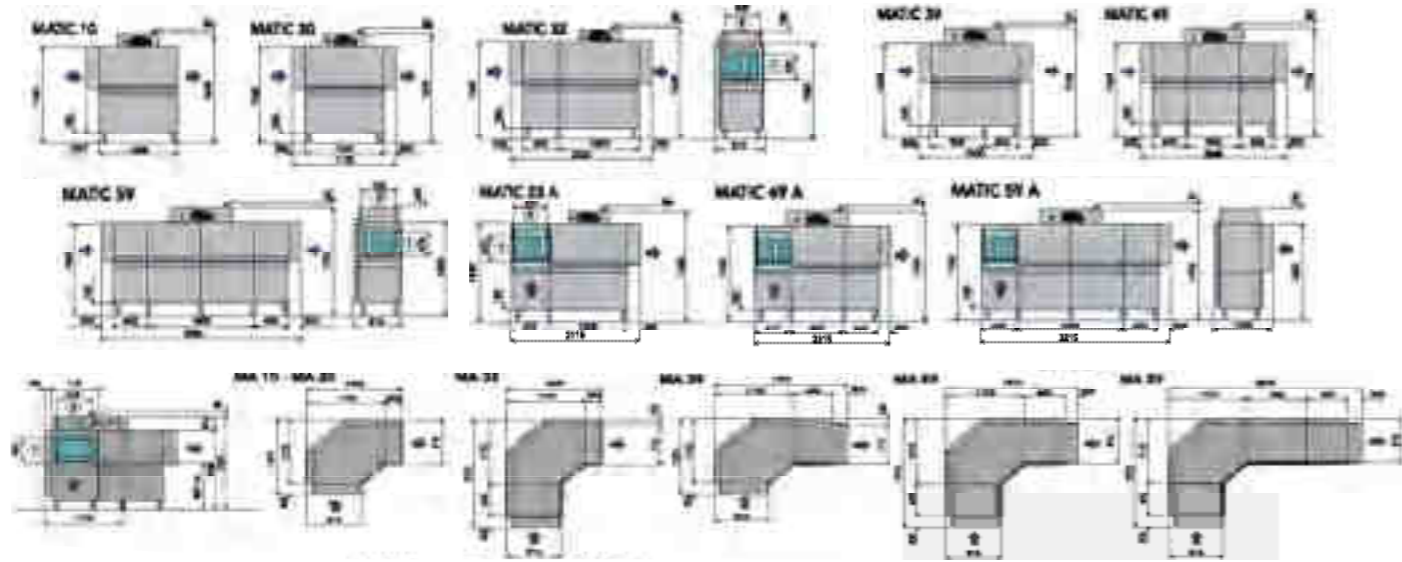




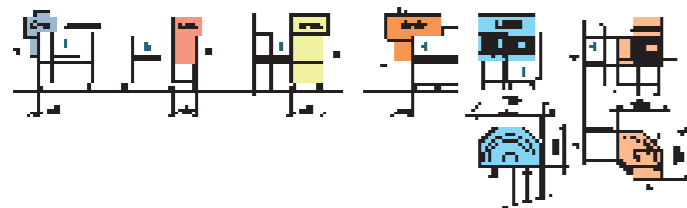
Dishwashers

	MA-20	80-125				92	2.2	12							225	15	29.4	1370x1420x1650	235
	MA-33	130-190	34	1.1		92	2.2	9							340	18	30.5	1970x1420x1650	345
	MA-39	110-180				76	2.2	9			8	0.15		154/252	18	29.5	1370x1970x1705	335	
	MA-49	150-250	34	1.1		76	2.2	9			8	0.15		210/350	18	33.6	1970x1970x1705	375	
	MA-59	180-300	34	1.1		76	2.2	9	76	1.5	9	8	0.15	252/420	24	50	1970x2870x1705	510	

Voltage 400V/3/50Hz. Additional accessories please see below (please see in full on our website rovabo.ru)



Accessories and baskets/dishes handling systems for M, MA, Matic dishwashers



Model	Overview	Exhauster motor power, kW	Fan motor power, kW	Electric battery power, kW	Steam-activated battery power, kg/h	Compressor power, kW	Total regeneration, kW	Additional consumption, kW	For models
CVM	Steam condenser V230/400	0.13					4	0.13	M115, M150, M130, M180 couple with PM Matic10, M150, MA-10, MA-20, MA-33 on EXIT couple with PM
ASM	Drying tunnel, 1600 mm		0.19	6	11			6.75	all
MVM	Strengthened drying tunnel, 1800 mm		0.19	9	16			10.10	all
AS/ANG90	90° angle drying, 1085x1085 mm		0.19	9	16			10.10	MATIC
AS/180	180° angle drying, 1085x1650 mm		0.19	9	16			10.10	all
CVCP	Heat pump (regenerating energy from the hot air produced in the machine, to preheat the rinsing water), 200/400 mm		0.19			3.5	15.5	3.69	MATIC
PM	Splash shield (200 mm)								MATIC

Accessories for M, MA, Matic dishwashers (please see in full on our website rovabo.ru)

Model	Overview
MSA	Corner rack unload table, 1700 mm
PLM_AC00033	Entry-exit work table with limit switch (for exit-table min. 11000 mm) (specify the machine model and the entry or exit position when sending the order), 1600 mm
PLM_1000	Entry-exit work table with limit switch (for exit-table min. 11000 mm), 11000 mm
MCA	Corner loading table, 1700 mm
PLVS_AC00427	Pre-washing table in stainless steel, right or left with one tank 400x400x200 mm with splash shield, lower table & hole for waste exhaust, 1600x795 mm
CM1	90° mechanised curve, 1025x1025 mm
CM1/M	90° motorised curve, 1025x1025 mm
CM2	180° mechanised curve, 1025x1550 mm
CM2/M	180° motorised curve, 1025x1550 mm
URF/10	Loose roller conveyor unit with stainless steel sliding rollers ø50, 11000 mm
URF/15	Loose roller conveyor unit with stainless steel sliding rollers ø50, 11500 mm
URR/10	Loose roller conveyor unit with stainless steel wheels with stainless steel sliding rollers ø50, 11000 mm
URR/15	Loose roller conveyor unit with stainless steel wheels with stainless steel sliding rollers ø50, 11500 mm
CRF	Loose roller conveyor curve 90° unit with stainless steel sliding rollers ø50, 1300x1300 mm
CRF-45	Loose roller conveyor curve 45° unit with stainless steel sliding rollers ø50, 920x790 mm
FCR	Conveyor limit stop with emergency group, stainless steel. The installation of the conveyor's top reduces the table useful length of 200 mm.
VSRUL	Loose roller conveyor unit with tank 500x400 mm, stainless steel, as well as sliding rollers ø50, 1800mm
GMB-RU	Additional leg (adjustable) for roller conveyor unit, stainless steel

Additional accessories are ordered upon request, the dimensions of the loose roller or motorised conveyor unit are individually calculated



Dishwashers

Belt-towing ware-washers

Water connection: ¾", 1". **Material:** body and tank in stainless steel construction 18/10 AISI 304, 12/10 thick, easily removable, changeable stainless steel wash and rinse arms, stainless steel self-emptying wash pumps with thermic protection, belt conveyor with stainless steel chain and roll in nylon for a silent sliding, stainless steel springs for door lifting. **Main features:** right to left or left to right version. Completely automatic. Lateral washing. Double skin with insulation. Insulated boiler to decrease the thermal dissipations. Slanted pressed tank with rounded edges. Counterbalanced door with opening safety device. Adjustable feet. Automatic tank loading. The drain valve allows to automatically empty the tanks by pressing a button. Water protection. Autoclave booster pump. Tank and pump filters. Loading modular bracket with table for dishes bearing. Temperature electronic display, electronic thermometers for automatic control temperatures of the wash and rinse tanks; autotimer to reduce water and energy consumption, motovariator. Frontal maintenance. 1 pre-wash / wash - wash arms: fixed 6 upper + 4 lower + 2 side arms; 1 rinse - rinse arms: fixed 1 upper + 1 lower. High performance drying system. Digital rinsing water meter, rinsing flowmeter, rinse economiser (with photocell on entry table). Rinse with optimised consumption. Washing with balanced jet allowing to uniformly distribute the pressure of water on the dishes for effective washing results. Filter for entry table. Emergency push button (and lamp), start and stop button in entry-exit machine. **LP3000-SB control panel:** main ON/OFF switch, stop and start pushbuttons, speed selector, machine ON indicator, machine ready indicator, overload cutout indicator, flowmeter indicator, electronic tank thermometers. **New touch electronic control panel with interactive graphic display (ready for connectivity Industry 4.0, via Wi-Fi):** low tension keyboard drives, display indicating the temperatures of different tanks, PCB-board programming, warning light indicating "door open" or absence of overflow (when present), limit switch alarm, water-fail alarm (tank loading), fluxmeter alarm (when present), thermic relays alarm motors, signaling of rinse boiler filling at daily starting, speed selection push button or machine running with motor drive off; drying, autotimer push button and light (when present); pre-rinse push button and light; rinse, fluxmeter light; basket entry light (when present); washing tank water level light, programming of maintenance operations, storage of dishwasher's total and partial working hours. Pressure switch protection for heating elements, automatic stopping of conveyor in case of foreign bodies, low voltage control circuit (24V) for greater safety, dishes (stop with end micro-switch on the exit table). In **LP4000**, the "SERVICE" function allows to program the maintenance interventions.



Lateral entry/exit table optional

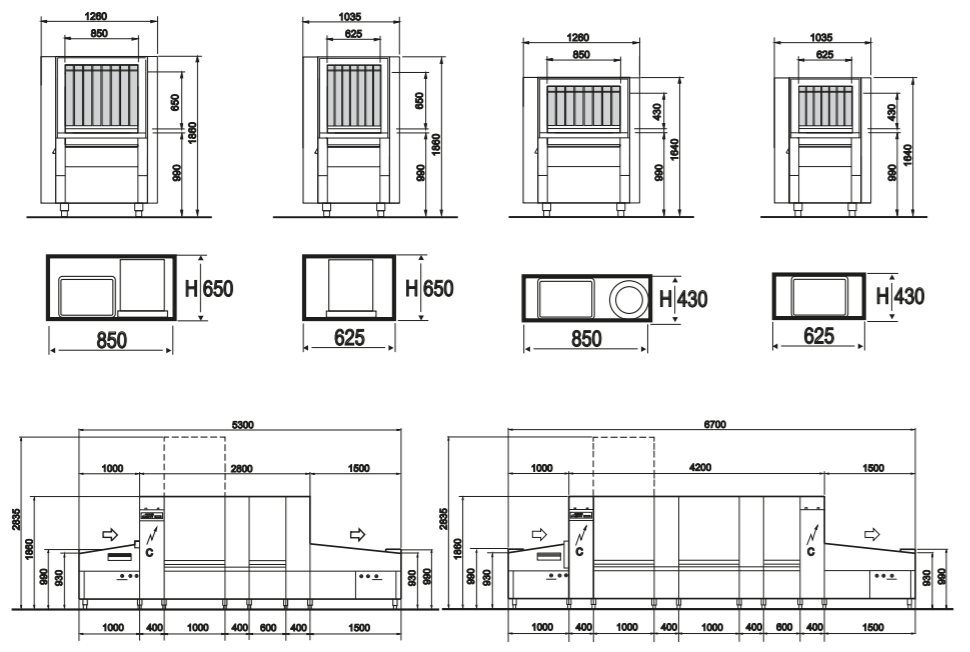
Model	Speed, m/min	1st washing (60°C) Wash tank, L	Pump power, kW	Tank heating element, kW	2nd washing (60°C) Wash tank, L	Pump power, kW	Tank heating element, kW	Rinse (85-90°C) Rinse, L	Boiler, L	Tank heating element, kW	Suppressor pump, kW	Total power, kW	Dimensions, mm	Weight, kg
LP3000-dy	0.6-3	230	2x3	12	230	2x3	12	24	27	0.55	45.15	5300x1260x1930	980	
LP3000-dy-S												5300x1035x1930	880	
LP3000-dy-B												5300x1260x1710	880	
LP3000-dy-SB	0.7-4	230	2x3	12	230	2x3	12	36	72.15	0.55	72.15	6700x1260x1930	1260	
LP4000-dy												6700x1035x1930	1130	
LP4000-dy-S												6700x1260x1710	1130	
LP4000-dy-B												6700x1035x1710	945	

Voltage 400V/3/50Hz

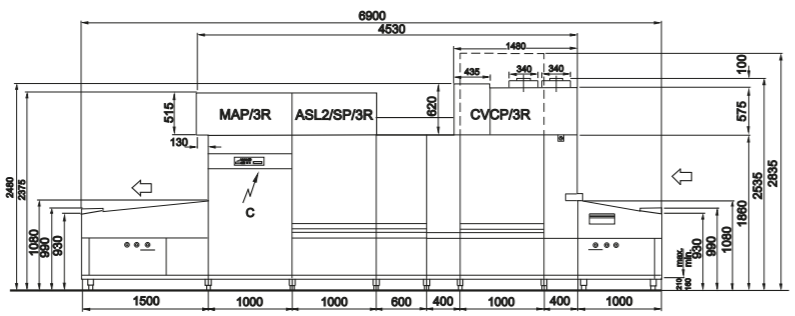




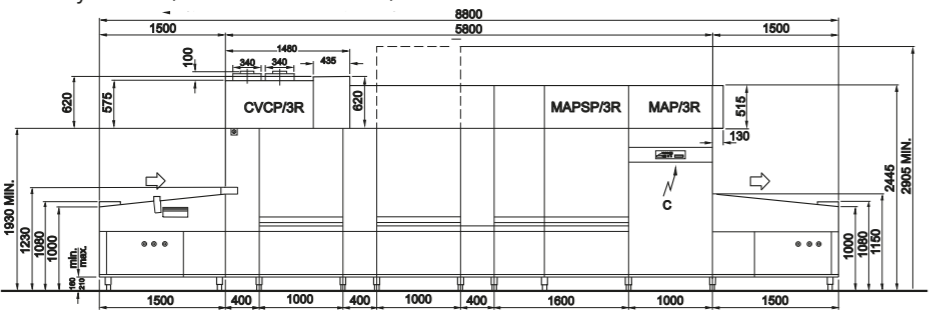
LP3000-dy LP4000-dy	LP3000-dy-S LP4000-dy-S	LP3000-dy-B LP4000-dy-B	LP3000-dy-SB LP4000-dy-SB
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LP3000-dy - CVCP/3R -ASL2-SP-MAP/3R

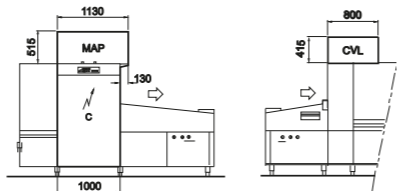


LP4000-dy - CVCP/3R - MAIP-SP-MAP/3R



Accessories for LP dishwashers (please see in full on our website rovabo.ru)

Model	Overview	Electric battery power, kW	For models
CVL	Steam condenser V230/400		all
MAP	Exit drying tunnel	18	LP3000/LP4000
MAP-S			LP3000-S/LP4000-S
MAP-B			LP3000-B/LP4000-B
MAL			LP3000-SB/LP4000-SB
RIP			LP3000/LP4000
RIP-S	Pre-rinsing		LP3000-S/LP4000-S
RIP-B			LP3000-B/LP4000-B
RIP-SB			LP3000-SB/LP4000-SB



Lateral entry/exit table optional

Belt-towing dishwashers LINEAR

Water connection: 3/4, 1 1/2. **Material:** body and tank stainless steel construction 18/10 AISI 304, 12/10 thick, easily removable, changeable stainless steel wash and rinse arms; stainless steel self-draining inclined wash pumps with thermic protection; belt conveyor with stainless steel chain and roll in nylon for a silent sliding. **Main features:** right or left version. Completely automatic. Control of the belt-towing system, provided with clutch system that in accidental case stops automatically the belt. Double skin with insulation. Insulated boiler. Drawing washing tanks with rounded edges. Counterbalanced door with opening safety device. Adjustable feet. Automatic tank loading. The drain valve allows to automatically empty the tanks by pressing a button. Temperature electronic display, thermometers for automatic control temperatures of the wash- and rinse water; autotimer. Tank and pump filters. Frontal maintenance. Entry and exit splash shield, that avoids water splashed and steam leakages. Load and unload tables with slanted bottom. Entry and exit table for dishes support. Emergency push button (and lamp), start and stop button in entry-exit machine. 1 pre-wash - wash arms: fixed 3 upper + 2 lower; 1/2/3 wash - wash arms: fixed 4 upper + 4 lower; 1 rinse/ ecorinse (additional rinse) - rinse arms: fixed 1 upper + 1 lower. Rinse economiser. Rinsing flowmeter, digital rinsing water meter economy thermostat. Ecorinse system for reduction in consumption of water, energy and detergent. Rinse with optimised consumption. Water recovery system (WRS) and drawer filter for entry table, incorporated booster pump, except for **LINEAR10-EK, LINEAR20-EK, LINEAR30-EK, LINEAR60-EK, LINEAR80-EK** with autoclave booster pump, **LINEAR80-EK** with self-washing. Pressure switch protection for heating elements, automatic stopping of conveyor in case of foreign bodies, low voltage control circuit (24V) for greater safety, dishes (stop with end micro-switch on the exit table). **New touch electronic control panel with interactive display:** low tension keyboard drives, display indicating the temperatures of different tanks, PCB-board programming, warning light indicating "door open" or absence of overflow (when present), limit switch alarm, water-fail alarm (tank loading), fluxmeter alarm (when present), thermic relays alarm motors, signaling of rinse boiler filling at daily starting, speed selection push button or machine running with motor drive off; drying, autotimer push button and light (when present); pre-rinse push button and light; rinse, fluxmeter light; basket entry light (when present); washing tank water level light; heat pump light (except for **LINEAR10-EK, LINEAR20-EK, LINEAR30-EK**); programming of maintenance operations, storage of dishwasher's total and partial working hours. The "SERVICE" function allows to program the maintenance interventions. The machine protection degree is IP55 for control board and IP32 for machine, therefore it should not be washed with direct high pressure jets of water. **Accessories:** 1 generic basket, 2 cutlery baskets.

Model	1st speed	2nd speed	Pre-washing (40°C)			1st washing (60°C)			2nd washing (60°C)			Pre-rinse	Rinse (65-90°C)			Cycle / hour water consumption, Lt/h	Boiler power, kW	Total power, kW	Dimensions, mm	Weight, kg
			Wash tank, L	Pump power, kW	Tank heating element, kW	Wash tank, L	Pump power, kW	Tank heating element, kW	Wash tank, L	Pump power, kW	Tank heating element, kW		Wash tank, L	Pump power, kW	Tank heating element, kW					
LINEAR10-dy	2300					95	2.2	12							300	18	32.35	3800x900x1825		
LINEAR20-dy	3100		65	1.1		95	2.2	12							300	18	33.45	4400x900x1825		
LINEAR30-dy	2000	3250				95	3	9				35	0.15	3	240/300	21	36.3	4400x1035x1710	675	
LINEAR40-dy	2700	4500				95	3	9				35	0.15	3	280/360	24	46.8	5000x1035x1710	765	
LINEAR60-dy	3405	5570				95	3	9		95	3	9	35	0.15	3	320/400	27	55.8	6000x1035x1710	915
LINEAR80-dy	4975	8145				95	3	9		95	3	9	35	0.15	3	350/440	30	70.8	7000x1035x1710	1115

Voltage 400V/3/50Hz

Accessories for Linear dishwashers (please see in full on our website rovabo.ru)

Model	Overview	Electric battery power, kW	For models
CVL	Steam condenser V230/400		all
ASL	Exit drying tunnel 800 mm	12	LINEAR 30ek-40ek
MAL	Exit drying tunnel 1000 mm	18	all
CVCP	Heat pump (regenerating energy from the hot air produced in the machine, to preheat the rinsing water)		all

New electronic control panel

MATIC - M - MA V-dy LINEAR-dy LP-dy



Renovated in design, with two separate displays to make using your dishwasher easier and more immediate!

The new touch control display is dedicated to temperature management only!

The touch control facilitates programming operations. There are three different types of management: for the operator, for the maintenance technician and factory data. The interactive display allows you to view the temperatures and program all the values to be set for all the functions available in the dishwasher.

A digital display provides you with information on washing operations!

The advantages of the electronic controls allow a constant monitoring of the different washing phases and, by the information display, it's possible to visualise all the information in a more immediate and complete way.





Trays washing machines

Water connection: 10-20°C; 2-4 bar pressure; inlet 3/4", outlet - 40 mm; rinse water: 80-90°C.
Material: stainless steel construction 18/10 AISI 304, upper and lower stainless steel wash and rinse arms, trays conveying system with polycord; stainless steel extractable pump suction filter. **Main features:** right or left version; connected to an automatic tray loading system. The trays are washed by passing through the washing, rinsing and drying zones, at a speed that can be regulated up to 10-12 m/min, motor variator included. Photoelectric cell control of the trays inlet; exit roller to collect the trays. The leaning position of the trays allows to remove easily the dirt. The final drying is made by a "triple air blade" system which removes any layer of water from the tray and dries it completely. Air blade dryer (double in **V-1200**). Pressed tank with rounded edges, insulated: double sound absorbing wall 14 mm thick to decrease thermal dissipation. Lower rinsing and integral tank filters. Counterbalanced door. Autotimer. The drain valve allows to automatically empty the tanks simply by pressing a button. A geared motor allows to regulate the trays flux. **New soft-touch electronic control panel with interactive graphic display (ready for connectivity Industry 4.0, Wi-Fi connection):** display of the temperatures of inlet, washing and rinsing water, functions and possible alert; PCB board programming of different parameters adapted to any washing requirement.

Lateral entry/exit table table optional

Voltage 400V/3/50Hz
Accessories please see on our website rovabo.ru

Model	Output, plates/hour	Tank capacity, L	Boiler capacity, L	Washing pump power, kW	Tank heating element, kW	Rinse heating element, kW	Geared motor, kW	Trays dimensions, mm	Work height, mm	Total power, kW	Dimensions, mm	Weight, kg
V-600-dy	600-800	35	19	0.75	3	15	0.15	530x325, 526x370, 530x375	880	24.5	2200x735x1460	350
V-1200-dy	1200-1500	35	19	0.75	6	18	0.15	530x325, 526x370, 530x375	880	36	2800x735x1460	440

Voltage 400V/3/50Hz

Accessories please see on our website rovabo.ru



Accessories for dishwashers

Model	Overview	Dimensions, mm
FV_0202032	Waste tank filter, inox (for 400x400x200 mm tank)	380x380x230
FV_0202033	Waste tank filter, inox (for 500x400x300 mm tank)	480x380x230
CC00060	Rilsan counterbalance for cups and glasses	400x400
CC00059	Rilsan counterbalance for cups and glasses	450x450
CC00049	Plastic rack for saucers (10 sections)	370x100
CC00050	Plastic rack for saucers (15 sections)	310x100
DG	Double slide guide (for F92-DY, F94-DY, P700-DY)	-
CC00082	Basket for 28 pizza plates ø310 mm or 14 plates ø>310 mm in white rilsan steel for PT800-dy	620x620
CC00055	Basket for 34 soup/plates in white rilsan steel for PT800-dy	620x620
AC00058	4 baking-pan rack h40 mm	483x257x207
AC00059	3 baking-pan rack h60 mm	426x257x207
AC00074	Funnel rack	ø200x405
CC00029*	General plastic basket for cutlery	500x500
CC00019*	Plastic basket for cups (general) h60 mm	500x500
CC00024*	Plastic basket for 12-18 dishes	500x500
CC00034*	12 dishes pizza basket ø300	500x500
CC00064	Plastic basket for 8 Gastronorm, Euronorm trays and dishes (only for frontal and pass-through dishwashers)	500x500
CC00069*	Plastic basket for cups h120 mm	500x500
CC00097*	Plastic basket for 9 glasses (h210 ø150)	500x500
CC00054*	Plastic basket for 16 glasses (h160 ø113)	500x500
CC00037*	Plastic basket for 25 glasses (h110 ø89)	500x500
CC00035*	Plastic basket for 36 glasses (h110 ø72)	500x500
CC00093*	Plastic basket for 49 glasses (h110 ø62)	500x500
9860001	Universal rack, no divisions, coarse meshed	500x500x100
9860002	Flatware rack, no divisions, fine meshed	500x500x100
9860016	Cup rack, 16 divisions	115x115x87
9861016	Extension element with 16 divisions, for 9860016	115x115x45
9860020	Cup rack, 20 divisions	115x92x87
9860025	Cup rack, 25 divisions	92x92x87
9860036	Glass rack, 36 divisions	75x75x87
9861036	Extension element with 36 divisions, for 9860036	75x75x45
9860049	Glass rack, 49 divisions	65x65x87
9861049	Extension element with 49 divisions, for 9860049	65x65x45
9860009	Glass rack, 9 divisions	155x155x87
9861009	Extension element with 9 divisions, for 9860009	155x155x45
9862000	Single cutlery basket	105x105x135



Model	Overview	Dimensions, mm
9861000	Extension element	500x500x45
9861008	Cutlery basket, 8 divisions	425x205x150
1949160	Dish cart, 4 divisions: protective cover, adjustable columns for combining small, large plates and bowls, 4 castors, 2 swivel with brakes	920x730x780



1949160

*baskets for frontal and pass-through dishwashers

Cutlery dryers

Material: stainless steel AISI 304. **Main features:** **E610EVO** (equipped with runners for cutlery basket), compact and quiet **E710EVO** are automatic counter-top models, **E410EVO** is an automatic model with wheels, equipped with wheel-mounted support, **E110EVO** is a highly versatile manual model (apart from cutlery, other small metal objects commonly used in kitchens can be inserted in the machine). Cutlery entrance on the front and exit in the internal compartment (**E710EVO**) / on the top and exit on the front (**E610EVO, E410EVO**). Equipped with ACTIVE CONTROL technology with display that allows following the operating phases easily and intuitively, directly from the control panel. PHASES: START - WARMING - READY. STANDBY FUNCTION: the machine can be paused for a limited time during service and then it restarts itself to always be ready for use. REPLACE CORN COB non-blocking alert, which signals when to change the corn cob. HOW TO USE: **E710EVO** and **E610EVO** - insert cutlery continually, wet and drained, at 5/7 and 10/12 pieces per time correspondingly, **E410EVO** - insert cutlery continually, wet and drained, from the chute on top of the machine and the cutlery runs in a stainless steel AISI 304 spiral tank immersed in high temperature corn cob to be dried, polished and SANITIZED; **E110EVO** - the cutlery pieces, wet and drained, are immersed for 60" in high temperature corn cob to be dried, polished and SANITIZED. Supplied with: 1 box of corncob 4 kg (plant-based and biodegradable material) for **E610EVO** and 5 kg for **E110EVO** (and 1 wheel-mounted support for the latter), 2 boxes of corncob 5 kg for **E410EVO** and **E710EVO** (and 1 cutlery basket for the latter). Optional: wheel-mounted support for **E710EVO, E610EVO**, cutlery basket for **E610EVO** and **E410EVO** (and cutlery basket support for the latter).



Model	Power, kW	Washing capacity, pcs./h	Voltage	Dimensions, mm	Weight, kg
E110EVO	0.75	40 (60") (80 seats)	230V 50Hz	440x480x940	37
E710EVO	0.7	3500 (150 seats)		500x560x500	42
E610EVO	0.75	5000/6000 (250 seats)	400V 3P+N+PE/50Hz	660x680x470	80
E410EVO	1.5	10000 (over 250 seats)		850x730x810	120

CUTLERY DRYER EVOLUTION

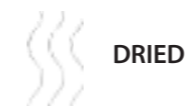


EVOLUTION is the restyling of the whole product line. The innovations introduced with it, together with the already established performance, make our machines even more competitive, high-performing and versatile.

ACTIVE CONTROL is the electronic board with LCD display showing the phases of WARMING, READY, STANDBY and the (non-blocking) alert REPLACE CORN COB that and allowing the user to follow all the operating phases of the machine in an easy and intuitive way.

Our line is made of automatic and manual models that differ in dimensions, but are equal in their advantages and quality, so that they can be applied for different needs.

Our machines are built in stainless steel AISI 304, insulated with sound-absorbing panels to help save energy and reduce noise. All components are high quality.



DRIED



POLISHED



SANITIZED



Nordisk clean solutions

We offer unique commercial dishwashers that boost results and secure a healthy environment for your workplace and our planet. Our industrial dishwashers can change your kitchen. Together, we can change the world. Nordisk clean solutions mix PowerGranules, high-pressure water, and a small amount of detergent for an efficient mechanical scrubbing effect - sanitising results using high temperatures. All in all using on average 70% less water, energy, and chemicals.

40,604,179

Estimated water-saving made by our collective customer base, by switching from manual pot washing to Nordisk (m³).



My chefs love it! Utensils are clean and dry, ready to use immediately. Nordisk improves our efficiency and reduces our environmental footprint. LUCAS GLANVILLE, Director of Culinary Operations, Grand Hyatt Singapore

Clean in 2 minutes - no pre-washing, no waste



Reduce water

By using water smartly, our commercial dishwashers reduce the total volume used in the washing process and lower the overall consumption in the pot wash area by on average 70%, compared to manual pot washing.



Reduce energy

By smart use of hot water and utilizing efficient heat recovery systems, Nordisk industrial dishwashers use less energy for heating incoming water, leading to overall lower energy consumption.



Reduce chemicals

The blasting force of our commercial dishwashers replaces the need for chemicals as cleaning agents - only a tiny amount is needed to efficiently remove grease and fat.



Reduce time

Spend less of your time washing pots. Get more done in less time with hourly capacities ranging up to 192 GN 1/1. Use your time saved for more rewarding and revenue-generating tasks around your kitchen.

Lean Wash Centers



	D1_MASTER	D2_MASTER	X2_MASTER
Meals per service	30-100	70-210	70-250
Water - electricity per cycle	1.3 L - 0.07 kWh	1.3 L - 0.09 kWh	2 L - 0.17 kWh
Start-up time - water change (55°C water supply), min	11-8	18-16	8-5
Automatic energy save mode*			
Water change program		standard	
AutoClean wash tank program			
Wash programs		4	
Water inlet connection		55/60°C - 2-5 bar	
Wash / rinse water temperature, °C		60 / 85, factory setting	
Water drain connection		ø28 mm - 65°C - 50 L/min	
Working environment, dB(A)	56	59	64
Glassware - 25 glasses/mugs ø90 mm	1 min 30	1 min	1 min
Dishware - 18 dinner/12 soup plates ø240mm	2 min	2 min	2 min
Flatware - various cutlery	3 min	3 min	2 min
Utensils - whisks, ladles, bowls	8 min	8 min	3 min
Cookware - pots and GN pans, ø450 H380mm - 2GN1/1 or 4GN1/2 65mm - 1GN1/1 200mm	N/A	N/A	3 min

Heavily burnt/ carbonised cookware	N/A	N/A	6 min
Max. loading height, mm	375	405	390
Power, kW	5.05	7.1	10
Dimensions, mm	604x633/1072x844(+10)	655x745x1500/1950(+50)	655+100 mm handle x745 (785 - autom. hood)+95 mm handle x1950(±25)
Weight, kg	98	210	227
Voltage	10A switchable to 230V/1/50 Hz / 25A	400V/3/50Hz 16A	16A

Lean Wash Center automatically goes into energy save mode if left idle for 20 min

Master means built-in sustainable technologies cutting water use by 50%* and reducing operating cost to the minimum. Easy to use, maximum efficiency. User-friendly interface with icons and symbols, for managing frequent staff turnover and saving time, by avoiding repetitive operator trainings. Sustainable construction - IPX5 & EN 1717: heat & noise insulation, rear cover plate, stamped tanks; drain pump. *Industry 4.0* ready. *SIMpel™* QR code with online portal (instant access to servicing history, user and service manuals or troubleshooting guides); Wifi module & Lean Wash Center® App: HACCP reporting (to connect any device to collect, edit, and monitor information such as HACCP data, consumption of chemicals, and much more). *Sequential rinse technology* (decreases water and chemical consumption by 50%, which in turn helps save energy). Thermo-stops, rinse pump; low pressure pump, 2 rotating wash arms, 3 filters (soft start pump). Master line panel: rinse aid and liquid detergent dispenser. **D1_MASTER**: soft opening balanced door with wash rack sliding guide; standard wash rack 500x500 mm. **D2_MASTER, X2_MASTER**: manual hood movement; reversible satellite panel (installed on either side of the hood) at eye level. Optional fully automatic hood movement *Kick'n Wash* (D785 mm) with simple kick on the pedal for lowering the hood and starting the wash cycle, when finished, the hood rises automatically; optional *EcoExchanger®* (D785 H1675/2125(+50) mm) condensing unit & energy recovery (water inlet connection: max. 25°C-2.5 bar-3/4" fem.) improving the working environment and reducing the energy needed for heating the wash tank - lower ventilation need, noise, and electricity consumption, with self-cleaning function. **High productivity unique wash basket** for 9xGN1/1 20 mm trays, lids, cutting boards, or 18xGN1/2 20 mm, or 18xGN1/1 grids, or 2x 600/400/20 mm baking trays, 500x500x200mm; patented X2 Master cookware wash basket, 500x500x85 mm. **X2_MASTER**: universal solution, patented dual wash technology with smart wash rack detector of the basket for selecting the low pressure wash mode for dishware, or the high pressure wash mode for cookware, the high-pressure pump paired with 2 motorised oscillating wash arms with special nozzles, spray water and detergent inside the dirty cookware reducing scrubbing to a minimum and saving water, energy, and time, 4 filters. Wash tank prepared for detergent dosing sensor installation.

Front-loaded pot washers

Granule Smart+ is made for kitchens with a variety of wash ware, with dual power: *Plus mode for crockery, glass and plastic ware, Granule Technology™ for pots, pans, chicken grids, and other items that need an extra boost - built-in patented wash basket sensor detects what the type of basket loaded auto-selecting the appropriate wash mode. **Granule Smart** is a stand-alone no Pre-Washing™ pot washer. They fit in less than 1 sqm with a smart built-in loading table, or as a system with multiple baskets (rotating wash basket) and trolleys. Smart control system to track wash cycles with auto-reminders, HACCP data storage for up to 200 wash cycles, the log can be accessed via the control panel display or exported to a USB stick. *SIMpel™*: QR code with online access to operator training videos, servicing history, and troubleshooting guides. *Industry 4.0* ready. Enclosure rating: IPX5. The pot washer is supplied with a 2-metre-long power cable (without plug) for connection to an approved mains switch, the mains switch is not included in the delivery. **Option**: marine /offshore add-on (for *Standard* edition; *for *Standard* and *Retail* edition), steam reduction unit (cold water connection 3-6bar required), *EcoExchanger* (heat recovery system with steam reduction, adds 80sec. to wash cycle duration - cold water connection required), GD Link - interface for energy optimisation (possible to retrofit on all granule-based models dating back to 2015), dosing equipment (liquid detergent and rinse aid dosing dispenser with peristaltic pump and detergent dosing sensor).



	GRANULE_SMART	GRANULE_SMART+*
Meals per service		400-1500
Granule volume, L		8
Loading volume, L		220 (ø700xH570mm)
Wash tank, L		108
Wash programs: with / without granules / *PLUS mode (crockery wash)	ECO: 2 min 10 sec. / 2 min 10 sec. Short: 3 min 10sec. / 2 min 30 sec. Normal: 5 min 10 sec. / 4 min 30 sec.	ECO: 2 min 30 sec. / 2 min 30 sec. / *1 min 30 sec. Short: 3 min 30 sec. / 2 min 40 sec. / *2 min Normal: 5 min 30 sec. / 4 min 40 sec. / *2 min 30 sec.
Capacity per programme (*PLUS mode (crockery); hourly capacity max./normal (incl. handling)	6GN1/1 or 1/2 h65 mm or 3 GN1/1 or 1/2 up to h200mm and 3 GN1/1 or 1/2 up to h65mm; <i>Standard</i> Edition: 162/126 GN1/1 <i>FreeFlow</i> Edition: 162/144 GN1/1 or similar in other pots	6+1GN1/1 or 1/2 h65mm or 3GN1/1 or 1/2 up to h200mm and 3GN1/1 or GN1/2 up to h65 mm (*PLUS mode: 18 dinner / 12 soup plates max. ø240mm, utensils and plastic pots); <i>Standard</i> edition: 168/126 GN1/1 <i>FreeFlow</i> Edition: 168/147 GN1/1 / *40/33 500x500mm wash baskets or similar in other pots
Water connection (cold fill), °C		5-65
Wash / rinse water temperature, °C		1-6 bar, 15 l/min 65 / 85
Water drain connection		ø32 mm (gravity drain; the machine must not be placed directly over a drain)
Working environment, dB(A)	< 70 dB (A)	70 dB (A)
Power, kW	16.5	17.2
Dimensions, mm	1025x957/1317x 1736/2079(±25) (door open)	1025x957/1317x1736/2079(±25)
Weight (filled/empty), kg	381/257	465/331
Wash pump motor, kW		2.2
Heater wash/rinse tank, kW (never operate simultaneously)		14
Voltage		400V/3/50Hz, 32A
Editions	24097_Granule Smart® wash basket w/o bottom grid (26426), scraper (21838), granule collector 8 ltr., 8 ltr. PowerGranules® (in the machine)	27024_Granule Smart+® Retail wash basket with bottom grid (26140), wash basket for plates 500x500 mm (19882), cover grid for wash basket (13796), scraper (21838), granule collector 8 ltr., 8 ltr. PowerGranules® (in the machine)
Service kits	20034_Granule Solo/Smart/Smart+, Service kit 1 20035_Granule Solo/Smart/Smart+, Service kit 5	



Ware Washing Solutions



Pass-through dishwashers

It is a pass-through No Pre-Washing™ solution. **Granule Combi®** combines award-winning efficient Granule technology for pots and pans with traditional crockery and cutlery washing technology used in smaller kitchens, or as a powerful pot wash solution with crockery and cutlery support in medium to large-sized kitchens! **Granule Gastro®** is high capacity for medium operations, prepared for table integration. Automatic hood motion. Inlet and outlet tabling (left, right or front side) is needed; corner or straight configuration. Smart control system to track wash cycles with auto-reminders, HACCP data storage for up to 200 wash cycles, the log can be accessed via the control panel display or exported to a USB stick. *SIMpel™*: QR code with online access to operator training videos, servicing history, and troubleshooting guides. *Industry 4.0* ready. Enclosure rating: IPX5. The pot washer is supplied with a 2-metre-long power cable (without plug) for connection to an approved mains switch, the mains switch is not included in the delivery. **Option:** steam reduction unit (cold water connection required), GD Link - interface for energy optimisation, dosing equipment Granule Gastro/Granule Combi (liquid detergent and rinse aid dosing dispenser with peristaltic pump and detergent dosing sensor).

Meals per service
Granule volume, L
Loading volume, L
Wash tank, L
Wash programmes:
with / without granules /
*Combi mode (crockery)
Capacity per programme; max./normal capacity
per hour (incl. handling); max./normal capacity
*Combi mode (500x500mm dishwash basket)
Water connection (cold fill), °C
Wash / rinse water temperature, °C
Water drain connection
Working environment, dB(A)
Power, kW
Dimensions, mm
Weight (filled/empty), kg
Wash pump motor, kW
Heater wash/rinse tank, kW
(never operate simultaneously)
Voltage

	GRANULE COMBI	GRANULE GASTRO
Meals per service	up to 300	200-1000
Granule volume, L	8	
Loading volume, L	220 (ø700xH570mm)	
Wash tank, L	83	
Wash programmes: with / without granules / *Combi mode (crockery)	ECO: 2 min 30 sec. / 2 min 30 sec. / *1 min 30 sec. Short: 3 min 40 sec. / 2 min 50 sec. / *2 min Normal: 5 min 40 sec. / 4 min 50 sec. / *2 min 30 sec.	ECO: 2 min 10 sec. / 2 min 10 sec. Short: 3 min 20 sec. / 2 min 40 sec. Normal: 5 min 20 sec. / 4 min 40 sec.
Capacity per programme; max./normal capacity per hour (incl. handling); max./normal capacity *Combi mode (500x500mm dishwash basket)	6+1GN1/1 or 1/2 65 mm, or 3GN1/1 or 1/2 up to h200 mm and 3GN1/1 or 1/2 up to h65 mm;	
Water connection (cold fill), °C	147/119GN1/1 or similar in other pots; 40/ 33 baskets for AIO**	144 / 114GN1/1 65 mm depth or similar in other pots
Wash / rinse water temperature, °C	connection A / B - 1-6 bar, 15 l/min, 55-65°C**, <20°C	
Water drain connection	and with steam reduction (option) - 3-6 bar, 15 l/min, <20°C	
Working environment, dB(A)	65 / 85	
Power, kW	17.6	16.9
Dimensions, mm	850x1002x1693/2339(±25)	850x1002x 2339/1693(±25)
Weight (filled/empty), kg	416/317	403/304
Wash pump motor, kW	2.6 (*0.7 for Combi mode)	
Heater wash/rinse tank, kW (never operate simultaneously)	14	
Voltage	400V/3/50Hz, 32A	

All-In-One (AIO)**
for 50/50 pot washing / dishwashing needs. This option suits operations that prepare and serve up to 300 hot meals per day and use between 2-2.5 h washing up.
20719_Granule Combi® wash basket w/o bottom grid (26426), scraper (21838), granule collector 8 ltr., 8 ltr.PowerGranules® (in the machine).
20009_Granule Combi/Gastro Service kit 1
20010_Granule Combi/Gastro Service kit 2
20717_Granule Gastro® Standard N.B. Tabling recommended, pass-through machine.

Editions

Service kits

Front-loaded pot washers

It is a front loaded No Pre-Washing™ solution. **Granule Flexi®** is with two level washing for small to medium operations. **Granule Maxi®** is used as compact, stand-alone with retractable loading cassette, or as a system with multiple cassettes, wall-mounts, and trolleys for large operations. Smart control system to track wash cycles with auto-reminders, HACCP data storage for up to 200 wash cycles, the log can be accessed via the control panel display or exported to a USB stick. *SIMpel™*: QR code with online access to operator training videos, servicing history, and troubleshooting guides. *Industry 4.0* ready. Enclosure rating: IPX5. The pot washer is supplied with a 2-metre-long power cable (without plug) for connection to an approved mains switch, the mains switch is not included in the delivery. **Option:** EcoExchanger® (heat recovery system with steam reduction, cold water connection requires), GD Link - interface for energy optimisation, dosing equipment Granule Maxi/Granule Flexi (liquid detergent and rinse aid dosing dispenser with peristaltic pump and detergent dosing sensor); **GD steam heating, 0.3-2.0 bar, 3 AC 400 V, GD Link - interface for energy optimisation, GD min (the machine is delivered prepared for minimum intake measures, 890 mm; doors, roof and drip tray are detachable; no extra production cost, extra assembly costs - please specify in the order), Marine edition (with twin level sensors, doors possible to lock in open position, feet can be bolted to the floor and service access from the front).

Meals per service
Granule volume, L
Loading volume, L
Wash tank, L
Wash programmes:
with / without granules
Capacity per programme;
max./normal capacity per hour
(incl. handling)
Water connection (cold fill), °C

	GRANULE FLEXI	GRANULE MAXI**
Meals per service	200-500	400-3000
Granule volume, L	6	16
Loading volume, L	205 (600x530x 650 mm)	450 (540x680 x1060mm)
Wash tank, L	84	165
Wash programmes: with / without granules	ECO: 2 min 30 sec. / 2 min 30 sec. Short: 4 min 40 sec. / 3 min 40 sec. Normal: 6 min 40 sec. / 5 min 40 sec.	ECO: 2 min 40 sec. / 2 min 40 sec. Short: 4 min 50 sec. / 3 min 40 sec. Normal: 6 min 50 sec. / 5 min 40 sec.
Capacity per programme; max./normal capacity per hour (incl. handling)	4 GN1/1, or 8 GN1/2, or 1xGN2/1+2xGN1/1, max. h200/150mm; 96/76 GN 1/1, max.h200mm or similar in other pots	8 GN1/1 or up to 16 GN1/2 or 4 GN2/1, up to h200 mm or similar in other pots; 176/128 (Compact) / 176/136 (Flow) / 176/152 (FreeFlow)
Water connection (cold fill), °C	connection A / B - 1-6 bar, 15 l/min, 5-65°C /	
	3-6 bar, 15 l/min, <20°C	3-6 bar, 15 l/min, <20°C, option - with EcoExchanger: 1-6 bar, 15 l/min, <20°C



Ware Washing Solutions

Wash / rinse water temperature, °C	65 / 85	
Water drain connection	ø32 mm (gravity drain; the machine must not be placed directly over a drain)	
Working environment, dB(A)	< 70 dB (A)	
Power, kW	17.3	29
Dimensions, mm	870/1836x1017/1379x 1775(±25)	1452/1842x1089/1682 x2039(±25)
Weight (filled/empty), kg	369/275	666/485
Wash pump motor, kW	2.2	2x2.2
Heater wash/rinse tank, kW (never operate simultaneously)	14	24
Voltage	32A	50A
Editions	20715_Flexible flexible insert for GN containers and mixed washware (14454), adjustable insert for GN containers and pots (13463), scraper (21838), granule collector 6 L (13424), 6 L PowerGranules® (in the machine)	20721_Granule Maxi® Compact sliding multicassette for loading 8xGN1/1 containers or 4xGN2/1 (14149), divider for small GN containers, sizes 1/9-2/3 (19313), scraper (21838), 2 granule collectors 8 L (11918), 16 L PowerGranules® (in the machine)
	20716_Gastronom flexible insert for GN containers (13465), adjustable insert for GN containers and pots (13463), scraper (21838), granule collector 6 L (13424), 6 L PowerGranules® (in the machine)	20722_Granule Maxi® Flow 2 multicassettes for loading 8xGN1/1 containers or 4xGN2/1 (14469), 2 dividers for small GN containers, sizes 1/9-2/3 (19313), scraper (21838), cassette trolley (22845), drip tray for trolley (14565), 2 cassette hooks with wall protection (10694), 2 granule collectors 8 L (11918), 16 L PowerGranules® (in the machine)
		20723_Granule Maxi® Freeflow 2 multicassettes for loading 8xGN1/1 containers or 4xGN2/1 (14469), 2 dividers for small GN containers, sizes 1/9-2/3 (19313), scraper (21838), 2 cassette trolleys (22845), 2 drip trays for trolley (14565), 2 granule collectors 8 L (11918), 16 L PowerGranules® (in the machine)
Service kits	20016_Granule Flexi, Service kit 1	20032_Granule Maxi, Service kit 1
	20011_Granule Flexi, Service kit 2	20033_Granule Maxi, Service kit 2

Accessories for Granule machines

Model	Overview	Models
26426	Wash basket without bottom grid Capacity: 6 GN1/1 65 mm or 3 GN1/1 up to 200 mm + 3 GN1/1 up to 65 mm. Equipped with small hooks which enables up to 12 small containers (1/4, 1/6, 1/9) to be loaded directly into the wash basket.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
	Wash basket with bottom grid Same capacity as the wash basket (26426). The bottom grid prevents handles etc. from slipping through the bottom of the basket.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
26140	Insert for trays To be placed inside pan wash baskets (26140 or 26426). Holds 2 GN2/1 or 6 baking trays 600x400 mm up to 20mm edge and 2 GN1/1 sized trays, up to 16 grids, up to 8 chopping boards and GN 1/1 lids.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
	Insert for baking sheets Capacity: 8 x 600x400 mm baking trays, max 20 mm edge.	Granule Combi®
13744	Insert for baking sheets 600x400 mm, with 20 mm edge. Capacity 8 pcs.	
13736	Insert for large trays (non GN size) Capacity: 8 sheet pans 655x450 mm, with 25 mm edge or for 8 large trays 690x450 mm, with 22 mm edge.	
6001147	Insert for lids and trays (GN size) To wash slightly soiled GN sized flat trays or lids. Capacity 12 pcs.	
	Fixed insert for GN containers Fits GN1/1-1/9 up to 200 mm depth. Capacity 2 GN1/1 up to 200 mm depth or the equivalent in small GN containers.	Granule Flexi®
14454	Flexible insert for GN containers and mixed washware Fits GN containers, bowls, saucepans, sieves, etc, incl. 1 spare rubber band. Capacity 2 GN1/1 up to 200 mm depth or a mix of utensils.	
13463	Adjustable insert for GN containers and pots Capacity 2 GN1/1 up to 200 mm depth or 1 GN2/1 or 1-3 pots.	
19313	Dividers for GN containers, sizes GN 1/9-2/3 To allow GN 1/2, 1/3, 1/6, 1/9 and 2/3. Capacity; 4xGN1/2 or 8 GN1/4. Other possibility is 2xGN2/3 and 2xGN1/3 or 4xGN1/6 or 6xGN1/9.	Granule Maxi®
21485	High capacity package Contains 1 wash basket without bottom grid (26426) and 1 insert for trays (19992). To be ordered with machine.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
27550	High capacity package Horeca Contains 1 wash basket with bottom grid (26140) and 1 insert for trays (19992). To be ordered with machine.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®





Model	Overview	Models
13756	Holder for bowls & pots To be placed inside pan wash baskets (26140 or 26426). Capacity; up to 5-6 bowls or pots. Height of ladles up to 500 mm.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
6001159	Holder for storage of accessories To store inserts and accessories not in use. Hung at either side of the machine.	Granule Smart® Granule Smart+® Granule Flexi®
10595	Holder for storage of accessories	Granule Maxi®
25188	2 x Flexible pot holder kit 2 complete rubber straps with two hooks + 2 spare rubber straps.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
26605	Rubberband exchange kit 4 grey bands to use with hooks in art. 25188.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
21477	Net basket with lid For ladles, whisks up to 500 mm length. To place inside accessory 19992 (except for Granule Flexi®, Maxi®).	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi® Granule Flexi® Granule Maxi®
21423	Pot basket Holds 2 large pots (200 mm depth) or 1 large pot (400 mm depth). Placed in machine instead of regular wash basket.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
10972	Pot and saucepan holder Capacity: 3-5 pots/saucepans with handles or ears to be hung on to the hooks.	Granule Maxi®
10950	Lid and tray holder Capacity: up to 9 pcs. of GN1/1 sized flat trays and lids.	
10004	Holder for smaller bowls and pots Capacity: up to 3-5 pots or bowls.	
25549	Holder for small GN pans Capacity: up to 6 GN1/3 or 12 GN1/6 or 18 GN1/9.	
10362	Utensil holder for ladles, whisks etc. (up to 500 mm).	
14469	Multicassette for Granule Maxi Flow/FreeFlow for 8 GN1/1 containers or 4 GN2/1 or equivalent in other washware.	
10694	Cassette hooks with wall protection for Granule Maxi Flow: 1 set contains 2 hooks. To be able to wall-mount the cassette.	
20554	Multiflex holder for saucepans, small bowls, sieves To be placed inside the wash basket (26426 or 26140). Capacity; up to 3-4 saucepans or up to 4-5 small bowls, sieves etc.	
26606	Rubberband exchange kit 6 blue bands to use as replacements in insert 20554 (14454 in Granule Flexi®).	
25189	3 x scraper For pre-scrapping.	
24637	Trolley for wash basket Maximises flexibility and flow. Enables ergonomic way of working. 800x870 mm.	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
22845	Cassette trolley For operation of Multicassette. Without drip tray 14565, please order separately.	Granule Maxi®
14565	Drip tray for cassette trolley Avoids food and water drop on the floor.	
21550	Granule collector For collection and cleaning of the granules at the daily cleaning procedure. (2 pcs. required for Granule Maxi®)	Granule Smart® Granule Smart+® Granule Gastro® Granule Combi®
13424		Granule Flexi®
11918		Granule Maxi®
19570	Folding table , it can be installed on front or on either side, 780x780 mm	Granule Gastro® Granule Combi®
19882	Wash basket for plates and crockery 500x500 mm	Granule Smart+® Granule Combi®
27068	Wash basket for glasses 500x500 mm	Granule Smart+®
27069	Wash basket for cutlery 500x500 mm	
13796	Cover grid for wash basket Grid that keeps lighter items in place during the wash.	
26827	Short spray pipe Replaces long spray pipe to allow washing of pots up to 700 mm depth	Granule Flexi®

Granuldisk product chart


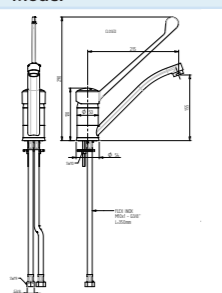

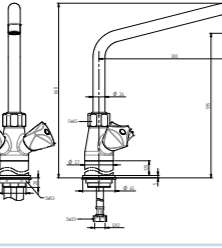

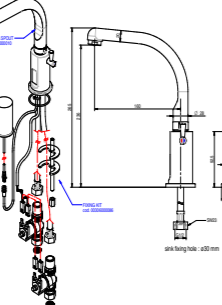

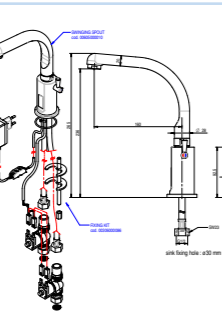

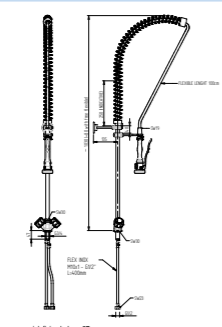

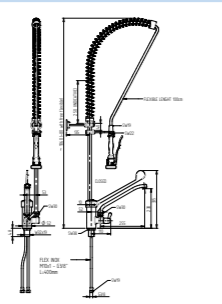
Start out from the left hand side, finding your mix of washware. Then identify the number of meals /day and move to the right for your ideal, and ok choice of Granuldisk model.

>> Results from this chart needs to be further evaluated to determine fit. Look at space allocated for pot washing, washing intervals, duration, etc.


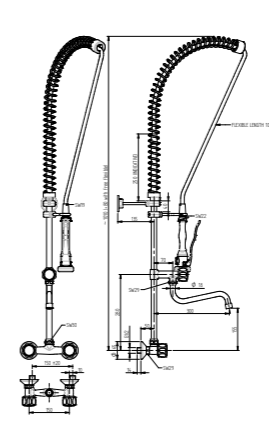

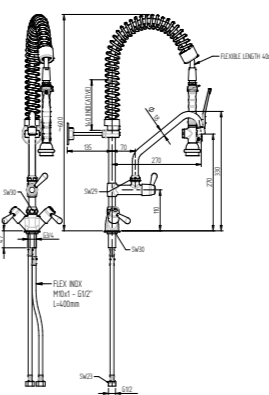

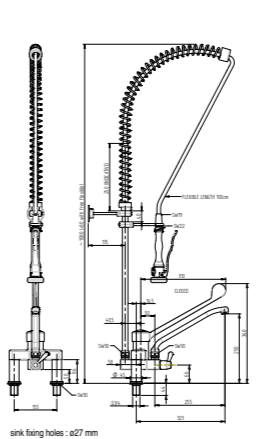

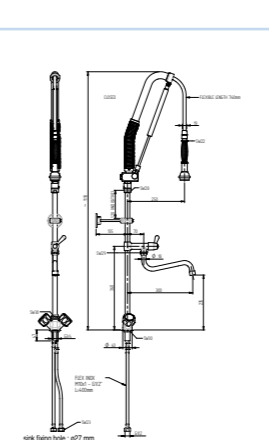
YOUR WASH NEEDS	HOT MEALS/DAY	IDEAL CHOICE	OK CHOICE
Pots, pans and crockery	up to 150	X2 Lean Wash Center	n/a
	150 - 300	Granule Combi (AIO*)	n/a
Mainly pots and pans and occasional crockery support	50 - 1200	Granule Combi (DWS*) Granule Smart+	n/a
Mainly Gastronorm pans	50 - 250	Granule Flexi	Granule Combi (AIO/DWS*) Granule Smart
	250 - 500	Granule Flexi Granule Smart	Granule Smart+ Granule Combi (DWS*)
	500 - 1000	Granule Smart Granule Gastro Granule Maxi (C*)	Granule Smart+ Granule Combi (DWS*)
	1000 - 3000	Granule Maxi (F/FF*)	Granule Maxi (C*) Granule Smart (FF*)
Mix of pots and Gastronorm pans	50 - 250	Granule Flexi	Granule Combi (AIO/DWS*) Granule Smart
	250 - 500	Granule Flexi Granule Smart	Granule Smart+ Granule Combi (DWS*)
	500 - 1000	Granule Gastro Granule Smart Granule Maxi (C*)	Granule Smart+ Granule Combi (DWS*)
	1000 - 3000	Granule Maxi (F/FF*)	Granule Maxi (C*) Granule Smart (FF*)

* AIO = All in One Edition - DWS = DishWashing Support Edition - C = Compact Edition - F = Flow - FF = FreeFlow Edition



Model	Overview
  <p>T224</p>	<p>One hole mixer with plastic (PA6) clinical lever, swinging spout Length: 215 mm Flow rate: 14 l/min at 3.5 bar Weight: 1.19 kg</p>
  <p>T171</p>	<p>One hole sink high flow rate tap with tap extension, star handle and «C» spout ø24x300 Flow rate: 24 l/min at 3.5 bar Weight: 5.88 kg</p>
  <p>T119</p>	<p>Basin mixer, operated by infrared sensor and powered by battery with swinging high spout h=235mm, flexible included, batteries not included. - We recommend to use lithium batteries. - Flow time 7.5 sec. - Vandal proof shut off after 5 min of continuous flow. - Self water flow every 24h after last use against legionella bacteria. - Mechanical mixing side lateral lever. Flow rate: 8 l/min Weight: 1.56 kg</p>
  <p>T113</p>	<p>Basin mixer, operated by infrared sensor and powered by mains 230V with swinging high spout h=235mm, flexible included. - Flow time 7.5 sec. - Vandal proof shut off after 5 min of continuous flow. - Self water flow every 24h after last use against legionella bacteria. - Mechanical mixing side lateral lever. Flow rate: 8 l/min Weight: 1.63 kg</p>
  <p>S126</p>	<p>One hole pre-rinse unit with round handle and premium shower head Flow rate: 12 l/min at 3.5 bar only from the shower Weight: 4.07 kg</p>
  <p>S249</p>	<p>One hole pre-rinse unit mixer with swinging spout, plastic (PA6) clinical lever and premium shower head Flow rate: 12 l/min at 3.5 bar only from the shower 14 l/min at 3.5 bar only from the spout 18 l/min at 3.5 bar when both + spout are open Weight: 5.58 kg</p>



Model	Overview
  <p>S206</p>	<p>Two holes pre-rinse unit wall mounted with swinging spout in the middle of the tube, round handle and premium shower head. 150 mm centre to centre distance with ±20 mm tolerance Flow rate: 12 l/min at 3.5 bar only from the shower 14 l/min at 3.5 bar only from the spout 18 l/min at 3.5 bar when both + spout are open Weight: 4.56 kg</p>
  <p>S192</p>	<p>One hole pre-rinse unit with swinging «C» spout T ø18x200 and lever handle, mini version, basic shower hand Flow rate: 12 l/min at 3.5 bar only from the shower 14 l/min at 3.5 bar only from the spout 18 l/min at 3.5 bar when both + spout are open Weight: 3.76 kg</p>
  <p>S207</p>	<p>Two holes pre-rinse unit mixer with swinging spout, plastic (PA6) clinical lever and premium shower head. 155mm fixed centre to centre distance Flow rate: 12 l/min at 3.5 bar only from the shower 14 l/min at 3.5 bar only from the spout 18 l/min at 3.5 bar when both + spout are open Weight: 7.70 kg</p>
  <p>S175</p>	<p>One hole pre-rinse unit water-stop system with «S» spout in the middle of the tube and round handle Flow rate: 12 l/min at 3.5 bar only from the shower 14 l/min at 3.5 bar only from the spout 18 l/min at 3.5 bar when both + spout are open Weight: 5.55 kg</p>

Wall-mounted hose reels

Material: stainless steel AISI 304. **Main features:** with oven rapid shower (SR18A, SR34A); with Nito gun (SR31A, SR32A, SR33A) available for food sector. Nito gun on request for SR18A.

Model	Hose length, m	Flow rate, l/min	Max. constant working temperature, °C	Weight, kg
SR18A	15	6 (at 3.5 bar)	70	6.2
SR31A	10	8	40	15.5
SR32A	15			16.7
SR33A	20			22.1
SR34A	10			5.8

Manual water softeners AISI 304

Model	Capacity, L	Dimensions		Salt average use for each regeneration, kg	Cyclic capacity, L of purified water		
		ø, mm	h, mm		20°F	40°F	60°F
AD8MA8	8	185	400	1	1300	650	433
AD12MA8	12	185	500	1.5	1950	975	650
AD16MA8	16	185	600	2	2600	1300	866
AD20MA8	20	185	800	2.5	3250	1625	1083

*working pressure: 1-8 bar, ambient temperature: 5-50°C, connection to net water: G 3/8" M - G 3/4" M

Hand wash basin eco

Material: stainless steel. **Main features:** wall-mounted. Water tap with a mechanical timer, 7 sec. time control. 3/4" connection.

Model	Dimensions, mm	Weight, kg
IP0067	400x400x240	3

Janitorial sink

Material: stainless steel CNS18/10. **Main features:** free-standing with a perforated hand wash (4 cm upstand) and waste basin (wall-mounted, if needed - incl. fixtures). Incl. mixer tap (31 mm opening) and standpipe.

Model	Dimensions, mm	Weight, kg
IP0040	500x700x850	25

Waste bins

Material: stainless steel. **Main features:** with lid and castors. *With foot pedal and lift lid.

Model	Capacity, L	Dimensions, mm	Weight, kg
IP0001	50	ø380x605	7
*IP0003			8
IP0006	75	ø460x605	10
*IP0007			15
IP0002	90	ø460x685	10
*IP0004			16

Waste bin

Material: HDPE. **Main features:** 2 castors.

Model	Capacity, L	Height, mm
9975120	120	950

ST neutral tables

Material: the table top plate is from wet polished (scotch brite) stainless steel sheet covered by protective PVC film, with a strengthening wood plate glued under. Legs of the table are from stainless steel tube 40x40mm. **Main features:** all tables are folding and flat packed into the boxes - **Gold line:** with a welding frame - **Silver line.** 6 legs are produced from 2100 mm length. Hard plastic feet of legs are height adjustable by 50 (+25/-25) mm. **ST-models** have neither edge nor shelf, **-L-B models** have both, **-B models** are with an edge without a shelf, **-L models** are with a shelf without an edge. **Optional:** tables of a higher length.

**when ordering Silver line tables, please specify "E" next to the article (f. e. ST46E)

Series 600

Tables without an edge and a shelf

Model	Dimensions, mm	Weight, kg	Volume, m³
ST46	400x600x900±25	15	0.07
ST56	500x600x900±25	17	0.09
ST66	600x600x900±25	19	0.11
ST76	700x600x900±25	21	0.13
ST86	800x600x900±25	23	0.14
ST96	900x600x900±25	25	0.16
ST106	1000x600x900±25	27	0.18
ST116	1100x600x900±25	29	0.20
ST126	1200x600x900±25	30	0.22
ST136	1300x600x900±25	31	0.23
ST146	1400x600x900±25	32	0.25
ST156	1500x600x900±25	34	0.27
ST166	1600x600x900±25	35	0.29
ST176	1700x600x900±25	36	0.31
ST186	1800x600x900±25	37	0.32
ST196	1900x600x900±25	38	0.34
ST206	2000x600x900±25	39	0.36
ST216	2100x600x900±25	40	0.38
ST226	2200x600x900±25	41	0.40
ST236	2300x600x900±25	42	0.41

Tables with an edge without a shelf

Model	Dimensions, mm	Weight, kg	Volume, m³
ST46B	400x600x900±25	15	0.07
ST56B	500x600x900±25	17	0.09
ST66B	600x600x900±25	19	0.11
ST76B	700x600x900±25	21	0.13
ST86B	800x600x900±25	23	0.14
ST96B	900x600x900±25	25	0.16
ST106B	1000x600x900±25	27	0.18
ST116B	1100x600x900±25	29	0.20
ST126B	1200x600x900±25	30	0.22
ST136B	1300x600x900±25	31	0.23
ST146B	1400x600x900±25	32	0.25
ST156B	1500x600x900±25	34	0.27
ST166B	1600x600x900±25	35	0.29
ST176B	1700x600x900±25	36	0.31
ST186B	1800x600x900±25	37	0.32
ST196B	1900x600x900±25	38	0.34
ST206B	2000x600x900±25	39	0.36
ST216B	2100x600x900±25	40	0.38
ST226B	2200x600x900±25	41	0.40
ST236B	2300x600x900±25	42	0.41

Tables with a shelf without an edge

Model	Dimensions, mm	Weight, kg	Volume, m³
STL46	400x600x900±25	18	0.08
STL56	500x600x900±25	19	0.10
STL66	600x600x900±25	19.5	0.12
STL76	700x600x900±25	20	0.14
STL86	800x600x900±25	23	0.16
STL96	900x600x900±25	24	0.18
STL106	1000x600x900±25	25	0.20
STL116	1100x600x900±25	26	0.22
STL126	1200x600x900±25	28	0.24
STL136	1300x600x900±25	31	0.26
STL146	1400x600x900±25	34	0.28
STL156	1500x600x900±25	39	0.30
STL166	1600x600x900±25	40	0.32
STL176	1700x600x900±25	42	0.34
STL186	1800x600x900±25	44	0.36
STL196	1900x600x900±25	46	0.38
STL206	2000x600x900±25	47	0.40
STL216	2100x600x900±25	48	0.42
STL226	2200x600x900±25	49	0.44
STL236	2300x600x900±25	50	0.46



Neutral Tables

Hose Reels. Water Softeners. Basins. Sinks. Waste Bins





Neutral Tables



Tables with an edge and a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
STL46B	400x600x900±25	18	0.08
STL56B	500x600x900±25	19	0.10
STL66B	600x600x900±25	19.5	0.12
STL76B	700x600x900±25	20	0.14
STL86B	800x600x900±25	23	0.16
STL96B	900x600x900±25	24	0.18
STL106B	1000x600x900±25	25	0.20
STL116B	1100x600x900±25	26	0.22
STL126B	1200x600x900±25	28	0.24
STL136B	1300x600x900±25	31	0.26
STL146B	1400x600x900±25	34	0.28
STL156B	1500x600x900±25	39	0.30
STL166B	1600x600x900±25	40	0.32
STL176B	1700x600x900±25	42	0.34
STL186B	1800x600x900±25	44	0.36
STL196B	1900x600x900±25	46	0.38
STL206B	2000x600x900±25	47	0.40
STL216B	2100x600x900±25	48	0.42
STL226B	2200x600x900±25	49	0.44
STL236B	2300x600x900±25	50	0.46

Series 700

Tables without an edge and a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
ST47	400x700x900±25	18	0.08
ST57	500x700x900±25	19	0.11
ST67	600x700x900±25	20	0.13
ST77	700x700x900±25	21	0.15
ST87	800x700x900±25	23	0.17
ST97	900x700x900±25	24	0.19
ST107	1000x700x900±25	25	0.21
ST117	1100x700x900±25	26	0.23
ST127	1200x700x900±25	27	0.25
ST137	1300x700x900±25	28	0.27
ST147	1400x700x900±25	30	0.29
ST157	1500x700x900±25	35	0.32
ST167	1600x700x900±25	36	0.34
ST177	1700x700x900±25	38	0.36
ST187	1800x700x900±25	40	0.38
ST197	1900x700x900±25	42	0.40
ST207	2000x700x900±25	44	0.42
ST217	2100x700x900±25	46	0.44
ST227	2200x700x900±25	48	0.46
ST237	2300x700x900±25	50	0.48

Tables with an edge without a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
ST47B	400x700x900±25	18	0.08
ST57B	500x700x900±25	19	0.11
ST67B	600x700x900±25	20	0.13
ST77B	700x700x900±25	21	0.15
ST87B	800x700x900±25	23	0.17
ST97B	900x700x900±25	24	0.19
ST107B	1000x700x900±25	25	0.21
ST117B	1100x700x900±25	26	0.23
ST127B	1200x700x900±25	27	0.25
ST137B	1300x700x900±25	28	0.27
ST147B	1400x700x900±25	30	0.29
ST157B	1500x700x900±25	35	0.32
ST167B	1600x700x900±25	36	0.34
ST177B	1700x700x900±25	38	0.36
ST187B	1800x700x900±25	40	0.38
ST197B	1900x700x900±25	42	0.40
ST207B	2000x700x900±25	44	0.42
ST217B	2100x700x900±25	46	0.44
ST227B	2200x700x900±25	48	0.46
ST237B	2300x700x900±25	50	0.48

Tables without an edge with a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
STL47	400x700x900±25	20	0.09
STL57	500x700x900±25	21	0.12
STL67	600x700x900±25	22	0.14
STL77	700x700x900±25	23	0.16
STL87	800x700x900±25	25	0.18
STL97	900x700x900±25	30	0.21
STL107	1000x700x900±25	32	0.23
STL117	1100x700x900±25	35	0.25
STL127	1200x700x900±25	37	0.28



Neutral Tables with Sinks



Model	Dimensions, mm	Weight, kg	Volume, m ³
STL137	1300x700x900±25	39	0.30
STL147	1400x700x900±25	41	0.32
STL157	1500x700x900±25	42	0.35
STL167	1600x700x900±25	46	0.37
STL177	1700x700x900±25	47	0.39
STL187	1800x700x900±25	51	0.42
STL197	1900x700x900±25	54	0.44
STL207	2000x700x900±25	56	0.46
STL217	2100x700x900±25	57	0.49
STL227	2200x700x900±25	58	0.51
STL237	2300x700x900±25	59	0.53

Tables with an edge and a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
STL47B	400x700x900±25	20	0.09
STL57B	500x700x900±25	21	0.12
STL67B	600x700x900±25	22	0.14
STL77B	700x700x900±25	23	0.16
STL87B	800x700x900±25	25	0.18
STL97B	900x700x900±25	30	0.21
STL107B	1000x700x900±25	32	0.23
STL117B	1100x700x900±25	35	0.25
STL127B	1200x700x900±25	37	0.28
STL137B	1300x700x900±25	39	0.30
STL147B	1400x700x900±25	41	0.32
STL157B	1500x700x900±25	42	0.35
STL167B	1600x700x900±25	46	0.37
STL177B	1700x700x900±25	47	0.39
STL187B	1800x700x900±25	51	0.42
STL197B	1900x700x900±25	54	0.44
STL207B	2000x700x900±25	56	0.46
STL217B	2100x700x900±25	57	0.49
STL227B	2200x700x900±25	58	0.51
STL237B	2300x700x900±25	59	0.53

PL neutral tables with sinks

Material: the table top plate with a sink (with deepened pressed surface - **Gold line**) is from wet polished (scotch brite) stainless steel AISI 304 sheet covered by protective PVC film, with a strengthening wood plate glued under. Legs of the table are from stainless steel tube 40x40 mm. **Main features:** all tables are folding and flat packed into the boxes - **Gold line**; with a welding frame - **Silver line**. 6 legs are produced from 2100 mm length. Hard plastic feet of legs are height adjustable by 50 (+25/-25) mm. Possible dimensions of sinks: 155x300x110, 200x380x160, 300x240x150, 325x300x200, 330x380x160, 450x400x200, 500x400x250, 500x500x300, 525x420x240, 550x500x240, 600x500x300, 633x510x250, 760x410x240 mm. Possible dimensions of sinks with waste basket: 330x380x160, 450x400x200, 525x420x240, 550x500x240, 633x510x250, 760x410x240 mm. **-L-K, -L-D- models** have neither shelf nor panels, with a sink, **-L-UK, -L-UD- models** are with a sink and panels, without a shelf, **-LL-K, -LL-D- models** are with a sink and shelf, without panels, **-LL-UK, -LL-UD- models** are with a sink, shelf and panels; **-PLD- models** are with two sinks. Sinks can be on the right (D) or left (K*) side of the table. **Optional:** tables of a higher length.

****when ordering Silver line tables, please specify "E" next to the article (f. e. PL76KE)**

Series 600

Tables without a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PL76K*	700x600x900±25	19	0.17
PL76D	700x600x900±25	19	0.17
PL86K*	800x600x900±25	20	0.19
PL86D	800x600x900±25	20	0.19
PL96K*	900x600x900±25	21	0.19
PL96D	900x600x900±25	21	0.19
PL106K*	1000x600x900±25	22	0.24
PL106D	1000x600x900±25	22	0.24
PL116K*	1100x600x900±25	24	0.26
PL116D	1100x600x900±25	24	0.26
PL126K*	1200x600x900±25	26	0.29
PL126D	1200x600x900±25	26	0.29
PL136K*	1300x600x900±25	27	0.31
PL136D	1300x600x900±25	27	0.31
PL146K*	1400x600x900±25	27	0.34
PL146D	1400x600x900±25	27	0.34
PL156K*	1500x600x900±25	28	0.36
PL156D	1500x600x900±25	28	0.36
PL166K*	1600x600x900±25	29	0.38
PL166D	1600x600x900±25	29	0.38
PL176K*	1700x600x900±25	30	0.41
PL176D	1700x600x900±25	30	0.41
PL186K*	1800x600x900±25	31	0.43
PL186D	1800x600x900±25	31	0.43
PL196K*	1900x600x900±25	33	0.46
PL196D	1900x600x900±25	33	0.46
PL206K*	2000x600x900±25	35	0.48
PL206D	2000x600x900±25	35	0.48





Neutral Tables with Sinks



Tables with panels without a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
PL76UK* PL76UD	700x600x900±25	20	0.17
PL86UK* PL86UD	800x600x900±25	22	0.19
PL96UK* PL96UD	900x600x900±25	24	0.19
PL106UK* PL106UD	1000x600x900±25	26	0.24
PL116UK* PL116UD	1100x600x900±25	28	0.26
PL126UK* PL126UD	1200x600x900±25	30	0.29
PL136UK* PL136UD	1300x600x900±25	32	0.31
PL146UK* PL146UD	1400x600x900±25	32	0.34
PL156UK* PL156UD	1500x600x900±25	33	0.36
PL166UK* PL166UD	1600x600x900±25	34	0.38
PL176UK* PL176UD	1700x600x900±25	36	0.41
PL186UK* PL186UD	1800x600x900±25	37	0.43
PL196UK* PL196UD	1900x600x900±25	39	0.46
PL206UK* PL206UD	2000x600x900±25	41	0.48

Tables with a shelf without panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLL76K* PLL76D	700x600x900±25	24	0.19
PLL86K* PLL86D	800x600x900±25	26	0.22
PLL96K* PLL96D	900x600x900±25	28	0.22
PLL106K* PLL106D	1000x600x900±25	30	0.27
PLL116K* PLL116D	1100x600x900±25	32	0.30
PLL126K* PLL126D	1200x600x900±25	33	0.32
PLL136K* PLL136D	1300x600x900±25	34	0.35
PLL146K* PLL146D	1400x600x900±25	35	0.38
PLL156K* PLL156D	1500x600x900±25	36	0.41
PLL166K* PLL166D	1600x600x900±25	37	0.43
PLL176K* PLL176D	1700x600x900±25	38	0.46
PLL186K* PLL186D	1800x600x900±25	39	0.49
PLL196K* PLL196D	1900x600x900±25	40	0.51
PLL206K* PLL206D	2000x600x900±25	45	0.54

Tables with a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLL76UK* PLL76UD	700x600x900±25	25	0.19
PLL86UK* PLL86UD	800x600x900±25	27	0.22
PLL96UK* PLL96UD	900x600x900±25	30	0.22
PLL106UK* PLL106UD	1000x600x900±25	32	0.27
PLL116UK* PLL116UD	1100x600x900±25	33	0.30
PLL126UK* PLL126UD	1200x600x900±25	34	0.32
PLL136UK* PLL136UD	1300x600x900±25	36	0.35
PLL146UK* PLL146UD	1400x600x900±25	39	0.38
PLL156UK* PLL156UD	1500x600x900±25	42	0.41



Neutral Tables with Sinks



Model	Dimensions, mm	Weight, kg	Volume, m ³
PLL166UK* PLL166UD	1600x600x900±25	44	0.43
PLL176UK* PLL176UD	1700x600x900±25	46	0.46
PLL186UK* PLL186UD	1800x600x900±25	48	0.49
PLL196UK* PLL196UD	1900x600x900±25	50	0.51
PLL206UK* PLL206UD	2000x600x900±25	51	0.54

Series 700

Tables without a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PL77K* PL77D	700x700x900±25	20	0.20
PL87K* PL87D	800x700x900±25	21	0.22
PL97K* PL97D	900x700x900±25	22	0.25
PL107K* PL107D	1000x700x900±25	23	0.28
PL117K* PL117D	1100x700x900±25	24	0.31
PL127K* PL127D	1200x700x900±25	25	0.34
PL137K* PL137D	1300x700x900±25	26	0.36
PL147K* PL147D	1400x700x900±25	28	0.39
PL157K* PL157D	1500x700x900±25	30	0.42
PL167K* PL167D	1600x700x900±25	32	0.45
PL177K* PL177D	1700x700x900±25	33	0.48
PL187K* PL187D	1800x700x900±25	35	0.50
PL197K* PL197D	1900x700x900±25	36	0.53
PL207K* PL207D	2000x700x900±25	37	0.56

Tables with panels without a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
PL77UK* PL77UD	700x700x900±25	26	0.20
PL87UK* PL87UD	800x700x900±25	28	0.22
PL97UK* PL97UD	900x700x900±25	30	0.25
PL107UK* PL107UD	1000x700x900±25	34	0.28
PL117UK* PL117UD	1100x700x900±25	36	0.31
PL127UK* PL127UD	1200x700x900±25	38	0.34
PL137UK* PL137UD	1300x700x900±25	40	0.36
PL147UK* PL147UD	1400x700x900±25	44	0.39
PL157UK* PL157UD	1500x700x900±25	47	0.42
PL167UK* PL167UD	1600x700x900±25	48	0.45
PL177UK* PL177UD	1700x700x900±25	49	0.48
PL187UK* PL187UD	1800x700x900±25	51	0.50
PL197UK* PL197UD	1900x700x900±25	53	0.53
PL207UK* PL207UD	2000x700x900±25	55	0.56

Tables with a shelf without panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLL77K* PLL77D	700x700x900±25	24	0.22
PLL87K* PLL87D	800x700x900±25	26	0.25





Neutral Tables with Sinks



Model	Dimensions, mm	Weight, kg	Volume, m ³
PLL97K* PLL97D	900x700x900±25	28	0.28
PLL107K* PLL107D	1000x700x900±25	30	0.32
PLL117K* PLL117D	1100x700x900±25	32	0.35
PLL127K* PLL127D	1200x700x900±25	34	0.38
PLL137K* PLL137D	1300x700x900±25	36	0.41
PLL147K* PLL147D	1400x700x900±25	38	0.44
PLL157K* PLL157D	1500x700x900±25	40	0.47
PLL167K* PLL167D	1600x700x900±25	42	0.50
PLL177K* PLL177D	1700x700x900±25	46	0.54
PLL187K* PLL187D	1800x700x900±25	48	0.57
PLL197K* PLL197D	1900x700x900±25	50	0.60
PLL207K* PLL207D	2000x700x900±25	52	0.63

Tables with a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLL77UK* PLL77UD	700x700x900±25	32	0.22
PLL87UK* PLL87UD	800x700x900±25	33	0.25
PLL97UK* PLL97UD	900x700x900±25	34	0.28
PLL107UK* PLL107UD	1000x700x900±25	35	0.32
PLL117UK* PLL117UD	1100x700x900±25	36	0.35
PLL127UK* PLL127UD	1200x700x900±25	38	0.38
PLL137UK* PLL137UD	1300x700x900±25	39	0.41
PLL147UK* PLL147UD	1400x700x900±25	41	0.44
PLL157UK* PLL157UD	1500x700x900±25	44	0.47
PLL167UK* PLL167UD	1600x700x900±25	48	0.50
PLL177UK* PLL177UD	1700x700x900±25	50	0.54
PLL187UK* PLL187UD	1800x700x900±25	51	0.57
PLL197UK* PLL197UD	1900x700x900±25	55	0.60
PLL207UK* PLL207UD	2000x700x900±25	57	0.63

Series 600 - 2 sinks

Tables without a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLD126K* PLD126D	1200x600x900±25	28	0.29
PLD136K* PLD136D	1300x600x900±25	30	0.31
PLD146K* PLD146D	1400x600x900±25	32	0.34
PLD156K* PLD156D	1500x600x900±25	33	0.36
PLD166K* PLD166D	1600x600x900±25	34	0.38
PLD176K* PLD176D	1700x600x900±25	35	0.41
PLD186K* PLD186D	1800x600x900±25	36	0.43
PLD196K* PLD196D	1900x600x900±25	38	0.46
PLD206K* PLD206D	2000x600x900±25	39	0.48
PLD216K* PLD216D	2100x600x900±25	40	0.50



Model	Dimensions, mm	Weight, kg	Volume, m ³
PLD226K* PLD226D	2200x600x900±25	41	0.53
PLD236K* PLD236D	2300x600x900±25	42	0.55

Tables with panels without a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLD126UK* PLD126UD	1200x600x900±25	31	0.29
PLD136UK* PLD136UD	1300x600x900±25	33	0.31
PLD146UK* PLD146UD	1400x600x900±25	35	0.34
PLD156UK* PLD156UD	1500x600x900±25	36	0.36
PLD166UK* PLD166UD	1600x600x900±25	37	0.38
PLD176UK* PLD176UD	1700x600x900±25	38	0.41
PLD186UK* PLD186UD	1800x600x900±25	39	0.43
PLD196UK* PLD196UD	1900x600x900±25	41	0.46
PLD206UK* PLD206UD	2000x600x900±25	42	0.48
PLD216UK* PLD216UD	2100x600x900±25	43	0.50
PLD226UK* PLD226UD	2200x600x900±25	44	0.53
PLD236UK* PLD236UD	2300x600x900±25	46	0.55

Tables with a shelf without panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLDL126K* PLDL126D	1200x600x900±25	32	0.32
PLDL136K* PLDL136D	1300x600x900±25	34	0.35
PLDL146K* PLDL146D	1400x600x900±25	36	0.38
PLDL156K* PLDL156D	1500x600x900±25	38	0.41
PLDL166K* PLDL166D	1600x600x900±25	40	0.43
PLDL176K* PLDL176D	1700x600x900±25	42	0.46
PLDL186K* PLDL186D	1800x600x900±25	44	0.49
PLDL196K* PLDL196D	1900x600x900±25	46	0.51
PLDL206K* PLDL206D	2000x600x900±25	48	0.54
PLDL216K* PLDL216D	2100x600x900±25	50	0.57
PLDL226K* PLDL226D	2200x600x900±25	52	0.59
PLDL236K* PLDL236D	2300x600x900±25	54	0.62

Tables with a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLDL126UK* PLDL126UD	1200x600x900±25	34	0.32
PLDL136UK* PLDL136UD	1300x600x900±25	36	0.35
PLDL146UK* PLDL146UD	1400x600x900±25	38	0.38
PLDL156UK* PLDL156UD	1500x600x900±25	41	0.41
PLDL166UK* PLDL166UD	1600x600x900±25	44	0.43
PLDL176UK* PLDL176UD	1700x600x900±25	46	0.46
PLDL186UK* PLDL186UD	1800x600x900±25	48	0.49
PLDL196UK* PLDL196UD	1900x600x900±25	50	0.51
PLDL206UK* PLDL206UD	2000x600x900±25	53	0.54
PLDL216UK* PLDL216UD	2100x600x900±25	55	0.57



Neutral Tables with Sinks





Neutral Tables with Sinks



Model	Dimensions, mm	Weight, kg	Volume, m ³
PLDL226UK* PLDL226UD	2200x600x900±25	57	0.59
PLDL236UK* PLDL236UD	2300x600x900±25	60	0.62

Series 700 - 2 sinks (3 sinks upon request)

Tables without a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLD127K* PLD127D	1200x700x900±25	28	0.34
PLD137K* PLD137D	1300x700x900±25	30	0.36
PLD147K* PLD147D	1400x700x900±25	32	0.39
PLD157K* PLD157D	1500x700x900±25	34	0.42
PLD167K* PLD167D	1600x700x900±25	36	0.45
PLD177K* PLD177D	1700x700x900±25	38	0.48
PLD187K* PLD187D	1800x700x900±25	40	0.50
PLD197K* PLD197D	1900x700x900±25	42	0.53
PLD207K* PLD207D	2000x700x900±25	44	0.56
PLD217K* PLD217D	2100x700x900±25	46	0.59
PLD227K* PLD227D	2200x700x900±25	48	0.62
PLD237K* PLD237D	2300x700x900±25	50	0.64

Tables with panels without a shelf

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLD127UK* PLD127UD	1200x700x900±25	31	0.34
PLD137UK* PLD137UD	1300x700x900±25	33	0.36
PLD147UK* PLD147UD	1400x700x900±25	35	0.39
PLD157UK* PLD157UD	1500x700x900±25	38	0.42
PLD167UK* PLD167UD	1600x700x900±25	40	0.45
PLD177UK* PLD177UD	1700x700x900±25	42	0.48
PLD187UK* PLD187UD	1800x700x900±25	44	0.50
PLD197UK* PLD197UD	1900x700x900±25	46	0.53
PLD207UK* PLD207UD	2000x700x900±25	48	0.56
PLD217UK* PLD217UD	2100x700x900±25	51	0.59
PLD227UK* PLD227UD	2200x700x900±25	53	0.62
PLD237UK* PLD237UD	2300x700x900±25	55	0.64

Tables with a shelf without panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLDL127K* PLDL127D	1200x700x900±25	33	0.38
PLDL137K* PLDL137D	1300x700x900±25	36	0.41
PLDL147K* PLDL147D	1400x700x900±25	38	0.44
PLDL157K* PLDL157D	1500x700x900±25	40	0.47
PLDL167K* PLDL167D	1600x700x900±25	42	0.50
PLDL177K* PLDL177D	1700x700x900±25	44	0.54
PLDL187K* PLDL187D	1800x700x900±25	46	0.57
PLDL197K* PLDL197D	1900x700x900±25	48	0.60

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLDL207K* PLDL207D	2000x700x900±25	50	0.63
PLDL217K* PLDL217D	2100x700x900±25	52	0.66
PLDL227K* PLDL227D	2200x700x900±25	54	0.69
PLDL237K* PLDL237D	2300x700x900±25	57	0.72

Tables with a shelf and panels

Model	Dimensions, mm	Weight, kg	Volume, m ³
PLDL127UK* PLDL127UD	1200x700x900±25	38	0.38
PLDL137UK* PLDL137UD	1300x700x900±25	41	0.41
PLDL147UK* PLDL147UD	1400x700x900±25	43	0.44
PLDL157UK* PLDL157UD	1500x700x900±25	45	0.47
PLDL167UK* PLDL167UD	1600x700x900±25	49	0.50
PLDL177UK* PLDL177UD	1700x700x900±25	52	0.54
PLDL187UK* PLDL187UD	1800x700x900±25	54	0.57
PLDL197UK* PLDL197UD	1900x700x900±25	55	0.60
PLDL207UK* PLDL207UD	2000x700x900±25	57	0.63
PLDL217UK* PLDL217UD	2100x700x900±25	59	0.66
PLDL227UK* PLDL227UD	2200x700x900±25	62	0.69
PLDL237UK* PLDL237UD	2300x700x900±25	64	0.72

Neutral tables with sinks

Material: the table top plate with 950x505x370 mm sink for pots with deepened pressed surface is from wet polished (scotch brite) stainless steel AISI 304 sheet covered by protective PVC film. Legs of the table are made from tube 40x40 mm of stainless steel. Hard plastic feet of legs are height adjustable by 50 (+25/-25) mm. **Main features:** tables are with welding frame.

Model	Overview	Dimensions, mm	Weight, kg	Volume, m ³
GPLL127U	With a shelf and panels	1200x700x900±25	27	0.74
GPL127U	With panels without a shelf		21	0.71

Accessories

Model	Picture	Overview
Rubber ring		Waste hole with rubber ring
Waste basket		Waste basket perforated sink-mounted, stainless steel
Outlet valve		Sink shutoff outlet valve
Basket holder		Sink basket holder to prevent wash basket from falling
		Wheel without brakes
		Wheel with brakes

Neutral cabinets

Material: the top plate and doors are from wet polished sheet (scotch brite) covered by protective PVC film, with a strengthening wood plate glued under. Legs of the table are from stainless steel tube 40x40 mm. **Main features:** 3 doors are installed from 1600 mm length, 4 doors from 2400 mm. Adjustable intermediate shelf. Left, right and back sides are closed by panels. Hard plastic feet of legs are height adjustable. **Optional:** cabinets of a higher length.

Series 600

With sliding doors without an edge

Model	Dimensions, mm	Weight, kg
ST106SD	1000x600x900±25	63
ST126SD	1200x600x900±25	68



Neutral Tables with Sinks. Neutral Cabinets





Neutral Cabinets



Model	Dimensions, mm	Weight, kg
ST146SD	1400x600x900±25	72
ST166SD	1600x600x900±25	76
ST186SD	1800x600x900±25	80
ST206SD	2000x600x900±25	90

With sliding doors, 100 mm edge

Model	Dimensions, mm	Weight, kg
ST106SDB	1000x600x900±25	64
ST126SDB	1200x600x900±25	69
ST146SDB	1400x600x900±25	73
ST166SDB	1600x600x900±25	77
ST186SDB	1800x600x900±25	81
ST206SDB	2000x600x900±25	91

With sliding doors, 100 mm edge and drawers

Model	Doors, No.	Drawers No.	Drawers capacity	Dimensions, mm	Weight, kg
90410101	2	3	GN1/1	1600x600x850/930	123
90410102				1800x600x850/930	131
90410103				2000x600x850/930	141

Series 700

With sliding doors without an edge

Model	Dimensions, mm	Weight, kg
ST107SD	1000x700x900±25	63
ST127SD	1200x700x900±25	73
ST147SD	1400x700x900±25	86
ST167SD	1600x700x900±25	92
ST187SD	1800x700x900±25	105
ST207SD	2000x700x900±25	111

With sliding doors, 100 mm edge

Model	Dimensions, mm	Weight, kg
ST107SDB	1000x700x900±25	64
ST127SDB	1200x700x900±25	74
ST147SDB	1400x700x900±25	86
ST167SDB	1600x700x900±25	93
ST187SDB	1800x700x900±25	105
ST207SDB	2000x700x900±25	112

With sliding doors, 100 mm edge and drawers

Model	Doors, No.	Drawers No.	Drawers capacity	Dimensions, mm	Weight, kg
90420001	2	3	GN1/1	1600x700x850/930	123
90420002				1800x700x850/930	132
90420003				2000x700x850/930	145

Cabinets with drawers

Material: chrome nickel steel 18/10 (AISI 304); the strengthened table top is isolated. **Main features:** waterproof table top surface. Floor clearance is 150 mm with the working height of 850 mm. Preassembled delivery. **Optional:** set of rollers.

Series 600

Without an edge

Model	Capacity	Dimensions, mm	Weight, kg
90612101	3 x GN1/1	500x600x850/930	44
90612102	2 x GN1/1		

With 100 mm edge

Model	Capacity	Dimensions, mm	Weight, kg
90611101	3 x GN1/1	500x600x850/930	44
90611102	2 x GN1/1		

Series 700

Without an edge

Model	Capacity	Dimensions, mm	Weight, kg
90622101	3 x GN1/1	500x700x850/930	60
90622102	2 x GN1/1		54



Heated Cabinets. Wall Cabinets

With 100 mm edge

Model	Capacity	Dimensions, mm	Weight, kg
90621101	3 x GN1/1	500x700x850/930	49
90621102	2 x GN1/1		

Heated cabinets

Material: chrome nickel steel 18/10 (AISI 304); isolated strengthened table top and doors with a vertical grip profile. **Main features:** waterproof table top surface. Floor clearance is 150 mm with the working height of 850 mm. Recirculation heating +90°C max. Incl. 1 height adjustable shelf. Voltage: 230V. **Optional:** set of rollers.

Series 600

Model	Power, kW	Dimensions, mm	Weight, kg
90712101	2.5	1000x600x850/930	70
90712102		1200x600x850/930	78
90712103		1400x600x850/930	83
90712104		1600x600x850/930	100
90712105		1800x600x850/930	110
90712106		2000x600x850/930	116

With 100 mm edge

Model	Power, kW	Dimensions, mm	Weight, kg
90711101	2.5	1000x600x850/930	80
90711102		1200x600x850/930	85
90711103		1400x600x850/930	90
90711104		1600x600x850/930	100
90711105		1800x600x850/930	110
90711106		2000x600x850/930	120

Series 700

Model	Power, kW	Dimensions, mm	Weight, kg
90722101	2.5	1000x700x850/930	75
90722102		1200x700x850/930	88
90722103		1400x700x850/930	90
90722104		1600x700x850/930	101
90722105		1800x700x850/930	108
90722106		2000x700x850/930	118

With 100 mm edge

Model	Power, kW	Dimensions, mm	Weight, kg
90721101	2.5	1000x700x850/930	75
90721102		1200x700x850/930	88
90721103		1400x700x850/930	90
90721104		1600x700x850/930	101
90721105		1800x700x850/930	108
90721106		2000x700x850/930	118

Wall cabinets

Material: chrome nickel steel 18/10 (AISI 304). **Main features:** incl. 1 height adjustable shelf.

Open cabinets

Model	Dimensions, mm	Weight, kg
91312101	1000x400x650	32
91312102	1200x400x650	33
91312103	1400x400x650	35
91312104	1600x400x650	37
91312105	1800x400x650	40
91312106	2000x400x650	42

Cabinets with isolated sliding doors with rollers

Model	Dimensions, mm	Weight, kg
91311101	1000x400x650	28
91311102	1200x400x650	40
91311103	1400x400x650	45
91311104	1600x400x650	54
91311105	1800x400x650	62
91311106	2000x400x650	68





Shelving Units



Wall shelves

Material: wet polished (scotch brite) stainless steel sheet covered by protective PVC film, the brackets and railways are from stainless steel. **Main features:** 3 brackets and 3 railways from 11600 mm; 4 brackets and 4 railways from 12600 mm. Maximum uniform full length loading: 45 kg/m on the shelf. The height of railway for single shelf: H=295 mm, for double* shelf (-D models): H= 645 mm. **Optional:** shelves of a higher length.

Series 300

Model	Dimensions, mm	Weight, kg	Volume, m ³
LSR63	600x300	3.5	0.02
LSR63D*		7	0.02
LSR73	700x300	3.7	0.02
LSR73D*		8	0.03
LSR83	800x300	4	0.02
LSR83D*		9	0.03
LSR93	900x300	4.5	0.02
LSR93D*		9	0.03
LSR103	1000x300	5	0.03
LSR103D*		10	0.04
LSR113	1100x300	5.5	0.03
LSR113D*		11	0.04
LSR123	1200x300	6	0.03
LSR123D*		12	0.04
LSR133	1300x300	6.5	0.04
LSR133D*		13	0.05
LSR143	1400x300	7.5	0.04
LSR143D*		14	0.05
LSR153	1500x300	8	0.04
LSR153D*		15	0.05
LSR163	1600x300	8.5	0.04
LSR163D*		16	0.06
LSR173	1700x300	9	0.05
LSR173D*		17	0.07
LSR183	1800x300	9.5	0.05
LSR183D*		18	0.08
LSR193	1900x300	10	0.05
LSR193D*		19	0.09
LSR203	2000x300	10.5	0.05
LSR203D*		20	0.10

Series 400

Model	Dimensions, mm	Weight, kg	Volume, m ³
LSR64	600x400	4	0.02
LSR64D*		7	0.03
LSR74	700x400	4.5	0.03
LSR74D*		8	0.03
LSR84	800x400	5	0.03
LSR84D*		9	0.04
LSR94	900x400	5.5	0.03
LSR94D*		10	0.04
LSR104	1000x400	6	0.04
LSR104D*		12	0.05
LSR114	1100x400	6.5	0.04
LSR114D*		12.5	0.05
LSR124	1200x400	7	0.04
LSR124D*		13	0.06
LSR134	1300x400	7.5	0.05
LSR134D*		14	0.06
LSR144	1400x400	8	0.05
LSR144D*		15	0.07
LSR154	1500x400	8.5	0.05
LSR154D*		16	0.07
LSR164	1600x400	9	0.06
LSR164D*		17	0.08

Tabletop shelves

Material: wet polished (scotch brite) stainless steel sheet covered by protective PVC film; legs of the shelf are from tube 20x20 mm of stainless steel; plastic feet of legs are fixed by external screw to the table top. **Main features:** all shelves are with welding frame. 6 legs are produced from 2100 mm length. Maximum uniform full length loading: 35 kg/m on the shelf. **-D models** are double* shelves. **Optional:** shelves of a higher length.

Model	Dimensions, mm	Weight, kg
LPP63	600x300x400	4.0



Shelving Units



Model	Dimensions, mm	Weight, kg
LPPD63*	600x300x700	8.0
LPP73	700x300x400	4.3
LPPD73*	700x300x700	8.3
LPP83	800x300x400	4.5
LPPD83*	800x300x700	9.0
LPP93	900x300x400	5.0
LPPD93*	900x300x700	10.0
LPP103	1000x300x400	5.5
LPPD103*	1000x300x700	11.0
LPP113	1100x300x400	6.0
LPPD113*	1100x300x700	12.0
LPP123	1200x300x400	6.5
LPPD123*	1200x300x700	13.0
LPP133	1300x300x400	7.0
LPPD133*	1300x300x700	14.0
LPP143	1400x300x400	7.5
LPPD143*	1400x300x700	15.0
LPP153	1500x300x400	8.0
LPPD153*	1500x300x700	16.0
LPP163	1600x300x400	8.5
LPPD163*	1600x300x700	17.0
LPP173	1700x300x400	9.0
LPPD173*	1700x300x700	18.0
LPP183	1800x300x400	9.5
LPPD183*	1800x300x700	19.0
LPP193	1900x300x400	10.0
LPPD193*	1900x300x700	20.0
LPP203	2000x300x400	10.5
LPPD203*	2000x300x700	21.0

Wall shelves

Material: wet polished (scotch brite) stainless steel sheet covered by protective PVC film; all shelves are with welding frame from stainless steel tube 25x25 mm. **Main features:** the shelf is removable. Maximum uniform full length loading: 50 kg/m on the shelf.

Model	Dimensions, mm	Weight, kg
LSM54	500x400x500	4.3
LSM64	600x400x500	4.8
LSM74	700x400x500	5.3
LSM84	800x400x500	5.8
LSM94	900x400x500	6.4
LSM55	500x500x500	4.7
LSM65	600x500x500	5.2
LSM75	700x500x500	5.7
LSM85	800x500x500	6.2
LSM95	900x500x500	6.7
LSM56	500x600x500	5.2
LSM66	600x600x500	5.7
LSM76	700x600x500	6.2
LSM86	800x600x500	6.7
LSM96	900x600x500	7.2



Shelving units

Material: wet polished (scotch brite) stainless steel sheet covered by protective PVC film; 4 shelves are reinforced with stainless steel profiles; **LTG-** models: the legs are profiled from stainless steel sheet, with solid height adjustable steel feet of legs by 30 (+15/-15) mm; ***LTM-** models: the legs are made from stainless steel tube 25x25 mm, with height adjustable hard plastic feet of legs by 40 (+20/-20) mm. **Main features:** the shelf in **LTG-** models is height adjustable (each 134mm). 6 legs are produced from 2100 mm length. Maximum uniform full length loading: 100 kg/m on the shelf. **LTG-** models: the shelving is folding and flat packed into the boxes; ***LTM-** models: the shelving is with welding frame. **Optional:** shelving units of a higher length.

Series 400

Model	Dimensions, mm	Weight, kg
LTG104	1000x400x1800±15	23.4
LTG114	1100x400x1800±15	25

Series 500

Model	Dimensions, mm	Weight, kg
LTG105	1000x500x1800±15	26.6
LTG115	1100x500x1800±15	28.6





Shelving Units. Trolleys

Model	Dimensions, mm	Weight, kg
LTG124	1200x400x1800±15	26.6
LTG134	1300x400x1800±15	28.2
LTG144	1400x400x1800±15	29.8
LTG154	1500x400x1800±15	31.4
LTG164	1600x400x1800±15	33
LTG174	1700x400x1800±15	34.6
LTG184	1800x400x1800±15	36.2
LTG194	1900x400x1800±15	37.8

Series 600

Model	Dimensions, mm	Weight, kg
LTG106	1000x600x1800±15	30.6
LTG116	1100x600x1800±15	33.1
LTG126	1200x600x1800±15	35.6
LTG136	1300x600x1800±15	38.1
LTG146	1400x600x1800±15	40.6
LTG156	1500x600x1800±15	43.1
LTG166	1600x600x1800±15	45.6
LTG176	1700x600x1800±15	48.1
LTG186	1800x600x1800±15	50.6
LTG196	1900x600x1800±15	53.1

Series 400

Model	Dimensions, mm	Weight, kg
LTM64*	600x400x1800±20	18
LTM74*	700x400x1800±20	20
LTM84*	800x400x1800±20	21
LTM94*	900x400x1800±20	23
LTM104*	1000x400x1800±20	24
LTM114*	1100x400x1800±20	26
LTM124*	1200x400x1800±20	27
LTM134*	1300x400x1800±20	29
LTM144*	1400x400x1800±20	31
LTM154*	1500x400x1800±20	32

Series 600

Model	Dimensions, mm	Weight, kg
LTM66*	600x600x1800±20	24
LTM76*	700x600x1800±20	26
LTM86*	800x600x1800±20	28
LTM96*	900x600x1800±20	31
LTM106*	1000x600x1800±20	33
LTM116*	1100x600x1800±20	36
LTM126*	1200x600x1800±20	38
LTM136*	1300x600x1800±20	41
LTM146*	1400x600x1800±20	43
LTM156*	1500x600x1800±20	45

Model	Dimensions, mm	Weight, kg
LTG125	1200x500x1800±15	30.6
LTG135	1300x500x1800±15	32.6
LTG145	1400x500x1800±15	34.6
LTG155	1500x500x1800±15	36.6
LTG165	1600x500x1800±15	38.6
LTG175	1700x500x1800±15	40.6
LTG185	1800x500x1800±15	42.6
LTG195	1900x500x1800±15	44.6

Series 700

Model	Dimensions, mm	Weight, kg
LTG107	1000x700x1800±15	35.6
LTG117	1100x700x1800±15	38.6
LTG127	1200x700x1800±15	41.6
LTG137	1300x700x1800±15	44.6
LTG147	1400x700x1800±15	47.6
LTG157	1500x700x1800±15	50.6
LTG167	1600x700x1800±15	53.6
LTG177	1700x700x1800±15	56.6
LTG187	1800x700x1800±15	59.6
LTG197	1900x700x1800±15	62.6

Series 500

Model	Dimensions, mm	Weight, kg
LTM65*	600x500x1800±20	20
LTM75*	700x500x1800±20	22
LTM85*	800x500x1800±20	23
LTM95*	900x500x1800±20	25
LTM105*	1000x500x1800±20	27
LTM115*	1100x500x1800±20	29
LTM125*	1200x500x1800±20	31
LTM135*	1300x500x1800±20	32
LTM145*	1400x500x1800±20	34
LTM155*	1500x500x1800±20	36

Series 700

Model	Dimensions, mm	Weight, kg
LTM67*	600x700x1800±20	25
LTM77*	700x700x1800±20	28
LTM87*	800x700x1800±20	31
LTM97*	900x700x1800±20	33
LTM107*	1000x700x1800±20	36
LTM117*	1100x700x1800±20	39
LTM127*	1200x700x1800±20	41
LTM137*	1300x700x1800±20	44
LTM147*	1400x700x1800±20	47
LTM157*	1500x700x1800±20	50



Trolleys

Material: stainless steel tube; top plate on the trolley is made from stainless steel (VG-8, VG; VG-7, VG-14 with deepened surface); VL- models: shelves with deepened surface and reinforced profile from stainless steel (VL-1, VL-3 - shelf/-ves with deepened surface from stainless steel); rails for trays are made from stainless steel sheet in thickness 1.25 mm (VKS-18: 1.5 mm). **Main features:** trolleys are with welding frame; VG-7, VG-14, VG-16, VG-32, VP-10, VP-20, VK-7, VK-4, VK-1, VK-1R: assembled and flat packed into the boxes; VL- models are with welding frame or assembled and flat packed into the boxes. 4 professional wheels D125 mm, 2 of them with brake (VKS-18, VP-20, VK-7: heat resistant -40/+280°C, D100 mm).

Trolleys for GN containers (VG-models) and trays (VKS-, VP- models)

Model	Overview	Dimensions, mm	Weight, kg	Volume, m ³
VG-17*	For 17 GN 1/1 containers, from stainless steel tube 20x20 mm	375x550x1635	16	0.33
VG-34	For 34 GN 1/1 containers, from stainless steel tube 20x20 mm	730x550x1635	24	0.64



Trolleys

Model	Overview	Dimensions, mm	Weight, kg	Volume, m ³
VG-8	For 8 GN 1/1 containers, from stainless steel tube 20x20 mm	375x550x890	12	0.18
VG	For 8 GN 2/1 containers, from stainless steel tube 20x20 mm	580x670x890	14	0.33
VG-16**	For 16 GN 1/1 containers, from stainless steel tube D25 mm	405x600x1660	20	0.41
VG-32	For 32 GN 1/1 containers, from stainless steel tube D25 mm	785x600x1660	25	0.65
VG-7	For 7 GN 1/1 containers, from stainless steel tube D25 mm	405x600x900	15	0.22
VG-14	For 14 GN 1/1 containers, from stainless steel tube D25 mm	757x600x900	19	0.43
VKS-11	For 11 baking trays 400x600 mm, from stainless steel tube 20x20 mm	533x710x1715	23	0.64
VKS-17	For 17 baking trays 400x600 mm, from stainless steel tube 20x20 mm	450x620x1635	16	0.45
VKS-34	For 34 baking trays 400x600 mm, from stainless steel tube 20x20 mm	880x620x1635	24	0.88
VKS-18	For 18 baking trays 600x800 mm, from stainless steel tube 20x40 mm (possible for 12 and 16 baking trays)	638x823x1780	26	0.82
VP	For 10 trays 325x530 mm, from stainless steel tube 20x20 mm	375x540x1700	14	0.34
VP-10	For 10 trays 330x430 mm, from stainless steel tube D25 mm	405x475x1540	14	0.34
VP-20	For 20 trays 330x430 mm, from stainless steel tube D25 mm	785x475x1540	16	0.33

Trolleys for dishwasher baskets (cutlery - VK-2)

Model	Overview	Dimensions, mm	Weight, kg	Volume, m ³
VK	For 7 dishwasher baskets 500x500 mm, from stainless steel tube 20x20 mm	560x550x1600	15	0.48
VK-7	For 7 dishwasher baskets 500x500 mm, from stainless steel tube D25mm	560x586x1560	15	0.51
VK-4	For 4 dishwasher baskets 500x500 mm from stainless steel tube D25mm	560x586x925	10	0.30
VK-1	For dishwasher basket 500x500 mm from stainless steel sheet	510x510x234	5	0.06
VK-1R	For dishwasher basket 500x500mm from stainless steel sheet and tube D25mm	510x525x900	6	0.08
VK-2	For cutlery from stainless steel sheet and tube 25x25 mm, with waste basket and outlet valve	600x600x720	4	0.04

Service trolleys

Model	Overview	Dimensions, mm	Weight, kg	Volume, m ³
VL-2-4***	2 shelves, from stainless steel tube D25 mm	625x425x1010	14	0.27
VL-2-8***		825x575x1010	22	0.48
VL-2-10***		1075x575x1010	24	0.62
VL-1****	1 shelf, from stainless steel tube D25 mm	675x500x905	10	0.17
VL-3	3 shelves, from stainless steel tube D25 mm	1000x500x900	39	0.43