



Kitchen Equipment Range 2025

**Unlimited
SKUs**



**Worldwide
Sourcing**

We don't keep a single type of product
and stand for our slogan

"Procure Everything."

Yes, Our list of SKUs goes well around
infinite.

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OUR BRANDS





HOSHIZAKI

Japanese Technology!!!
Made In India



**Refrigerated
Equipment**



UPRIGHT CHILLER / FREEZER RANGE



MODELS	Gross Volume (Ltr.)	Net Weight	External Dimensions (WxDxH) (mm)	Internal Dimensions (WxDxH) (mm)	Temperature Range	Shelf	Refrigerant	Power Supply	Heat Rejection	Temperature Control	Compressor Capacity
UPRIGHT CHILLER RANGE											
HRW-77MS4	628	116 Kg	700 x 818 x 2050	596 x 700 x 1505	-2°C to 12°C	4	R134a / 245 gram	230V AC / 50Hz	0.641 Kw	Electronic	429 W
HRW-127MS4	1119	168 Kg	1200 x 818 x 2050	1076 x 690 x 1495	-2°C to 12°C	8	R134a / 370 gram	230V AC / 50Hz	1.452 Kw	Electronic	
HRW-147MS4	1365	181 Kg	1400 x 818 x 2050	1296 x 700 x 1505	-2°C to 12°C	8	R134a / 370 gram	230V AC / 50Hz	1.452 kW	Electronic	

UPRIGHT FREEZER RANGE											
HFW-77MS4-IC	628	122 Kg	700 x 818 x 2050	596 x 700 x 1505	-7°C to -25°C	4	R404A / 260 gram	230V AC / 50Hz	1.328 kW	Electronic	-----
HFW-127MS4-IC	1109	178 Kg	1200 x 818 x 2050	1076 x 690 x 1495	-7°C to -25°C	8	R404A / 660 gram	230V AC / 50Hz	2.372 kW	Electronic	
HFW-147MS4-IC	1365	189 Kg	1400 x 818 x 2050	1296 x 700 x 1505	-7°C to -25°C	8	R404A / 660 gram	230V AC / 50Hz	2.372 kW	Electronic	

UNDER COUNTER CHILLER RANGE											
RTW-70MS4	172	64 Kg	700 x 750 x 850	580 x 620 x 588	-2°C to 12°C	2	R134a / 155 gram	230V AC / 50Hz	0.472 kW	Electronic	
RTW-120MS4	306	100 Kg	1200 x 750 x 850	832 x 630 x 588	-2°C to 12°C	4	R134a / 180 gram	230V AC / 50Hz	0.586 kW	Electronic	
RTW-150MS4	418	114 Kg	1500 x 750 x 850	1132 x 630 x 588	-2°C to 12°C	4	R134a / 165 gram	230V AC / 50Hz	0.761 kW	Electronic	
RTW-180MS4	526	125 Kg	1800 x 750 x 850	1432 x 630 x 588	-2°C to 12°C	6	R134a / 165 gram	230V AC / 50Hz	0.761 kW	Electronic	
RTW-126MS4	233	89 Kg	1200 x 600 x 850	832 x 480 x 588	-2°C to 12°C	4	R134a / 180 gram	230V AC / 50Hz	0.586 kW	Electronic	
RTW-156MS4	318	104 Kg	1500 x 600 x 850	1132 x 480 x 588	-2°C to 12°C	4	R134a / 180 gram	230V AC / 50Hz	0.586 kW	Electronic	
RTW-186MS4	400	113 Kg	1800 x 600 x 850	1432 x 480 x 588	-2°C to 12°C	6	R134a / 165 gram	230V AC / 50Hz	0.761 kW	Electronic	
RTW-127MS4-GN	282	104 Kg	1200 x 700 x 850	832 x 580 x 588	-2°C to 12°C	4 rail	R134a / 180 gram	230V AC / 50Hz	0.586 kW	Electronic	
RTW-177MS4-GN	436	115 Kg	1660 x 700 x 850	1432 x 480 x 588	-2°C to 12°C	6 rail	R134a / 165 gram	230V AC / 50Hz	0.761 kW	Electronic	



HOSHIZAKI



UPRIGHT COMBI MODELS / PASTRY CABINET / BACKBARS

MODELS	Gross Volume (Ltr.)	Net Weight	External Dimensions (WxDxH) (mm)	Internal Dimensions (WxDxH) (mm)	Temperature Range	Shelf	Refrigerant	Power Supply	Heat Rejection	Temperature Control	Compressor Capacity
UNDER COUNTER FREEZER RANGE											
FTW-70MS4	171	68 Kg	700 x 750 x 850	580 x 620 x 588	-7°C to -23°C	2	R404A / 165 gram	230V AC / 50Hz	0.57 kW	Electronic	---
FTW-120MS4	306	100 Kg	1200 x 750 x 850	832 x 630 x 588	-7°C to -23°C	4	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-150MS4	415	114 Kg	1500 x 750 x 850	1132 x 630 x 588	-7°C to -23°C	4	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-180MS4	525	131 Kg	1800 x 750 x 850	1432 x 630 x 588	-7°C to -23°C	6	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-126MS4	233	89 Kg	1200 x 600 x 850	832 x 480 x 588	-7°C to -23°C	4	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-156MS4	315	104 Kg	1500 x 600 x 850	1132 x 480 x 588	-7°C to -23°C	4	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-186MS4	399	119 Kg	1800 x 600 x 850	1432 x 480 x 588	-7°C to -23°C	6	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-177MS4/LS-GN	436	117 Kg	1660 x 700 x 850	1432 x 480 x 588	-7°C to -23°C	6 rail	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---
FTW-127MS/LS4-GN	281	104 Kg	1200 x 700 x 850	832 x 580 x 588	-7°C to -23°C	4 rail	R404A / 170 gram	230V AC / 50Hz	1.328 kW	Electronic	---

MODELS	Gross Volume	Net Weight	External Dimensions	Internal Dimensions (mm)	Temperature Range Freezer	Temperature Range Chiller	Shelf	Refrigerant Freezer (Gram)	Refrigerant Chiller (Gram)	Power Supply	Heat Rejection Freezer	Heat Rejection Chiller	Temperature Control
UPRIGHT COMBI MODELS													
HRFW-77MS4	305ltr.	129 Kg	700 x 818 x 2050	596 x 700 x 1505	-16°C to -23°C	-2°C to 12°C	4	R404A / 380	-----	230V AC / 50Hz	1.113 kW	-----	Electronic
HRFW-127MS4	509ltr.	206 Kg	1200 x 818 x 2050	494 x 690 x 1495	-7°C to -25°C	-2°C to 12°C	8	R404A / 330	R134a / 215	230V AC / 50Hz	1.113 kW	0.641kW	Electronic

BACKBAR



RBW-135

TECHNICAL SPECIFICATIONS

MODELS	RBW-95	RBW-135
Dimensions(MM)	900 (W) x 545 (D) x 900 (H)	1350 (W) x 545 (D) x 900 (H)
Gross Volume (Litre)	226	349
Rated voltage (V AC)	230	230
Rated frequency (Hz)	50Hz	50Hz
Net weight (Kg)	73	94
Refrigerant number Mass(g)	R134a 125	R134a 155
Rated wattage (W)	343	343
Temp. Range(C)	0 to 10 C	0 to 10 C
Bottle Loading (Pint bottles)	153 nos	236 nos



RBW-95



PASTRY CABINET



PTW09 / PTW12 / PTW15

Pastry Cabinet

Available options under development

- Ambient unit (no refrigeration)
- Hot unit (50°C)
- Adjustable glass shelves
- Faster pull down
- Heated glass – Front and top
- Electronic temperature control
- Stainless steel inner bottom shelf
- Castor wheel for easy movement
- LED lamps for individual shelves
- On/off switch for lights and glass heater
- Wire on Tube condenser for low maintenance

TECHNICAL SPECIFICATIONS

MODELS	PTW09	PTW12	PTW15
External dim (mm)	900 (W) x 665 (D) x 1235 (H)	1200 (W) x 665 (D) x 1235 (H)	1500 (W) x 665 (D) x 1235 (H)
Internal dim (mm)	810(W) X 570(D) X 710(H)	1110(W) X 570(D) X 710(H)	1410(W) X 570(D) X 710(H)
Gross volume (litre)	360	500	600
Net volume (litre)	320	435	585
Temperature range	2°C to 10°C	2°C to 10°C	2°C to 10°C
No load Pull down	1 hour 03 minutes	1 hour 08 minutes	1 hour 08 minutes
IPDT	N/A	N/A	N/A
Evaporator Type	Forced (Fin & Tube)	Forced (Fin & Tube)	Forced (Fin & Tube)
Condenser Type	Forced, Wire and Tube type	Forced, Wire and Tube type	Forced, Wire and Tube type
Compressor Type	HERMETIC	HERMETIC	HERMETIC
Compressor cooling Capacity	468 W	601 W	926 W
Temperature control	Electronic thermostat	Electronic controller	Electronic thermostat

ICE MACHINE



TECHNICAL SPECIFICATIONS

MODEL	WOI-45
External Dim (mm)	500 (W) x 596 (D) x 897 (H - with 90mm leg)
Internal Dim (mm)	572 (W) X 652 (D) X 850 (H)
Floor Space (sq.m)	0.29
Maximum Ice Storage Capacity (Kg)	15
Operating condition	Ambient temperature : 5°C - 38°C
	Voltage range 230VAC±10%
Climatic Class	7 (SN~ST - Subtropical) Rated Ambient 32°C
Evaporator type	Moulded Plate & Tube (11 x 5)
Condenser Type	Forced, Wire and Tube type
Compressor Make	Embraco
Compressor cooling Capacity	493W
Harvesting control	Electronic
Construction	Outer Cabinet Material: SS 430 / Hair line no. 4 finish
	Inner Cabinet Material: ABS food grade plastic
Water inlet pressure	0.2 bar min / 10 bar Max
Ice particle size (mm)	22 x 22 x 22mm

ICE PRODUCTION PER 24 HOURS WITH INLINE WATER CONDITION :

Approx.: 41.5Kg /24 Hrs (Ambient Temp 10°C & Water Temp 10°C)
 Approx.: 36.5Kg /24 Hrs (Ambient Temp 21°C & Water Temp 15°C)
 Approx.: 27Kg /24 Hrs (Ambient Temp 32°C & Water Temp 21°C)

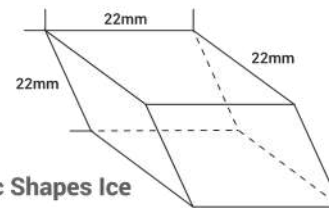
WATER CONSUMPTION PER 24 HOURS WITH INLINE WATER CONDITION :

Approx.: 72.8L /24 Hrs (Ambient Temp 10°C & Water Temp 10°C)
 Approx.: 61.3L /24 Hrs (Ambient Temp 21°C & Water Temp 15°C)
 Approx.: 46L /24 Hrs (Ambient Temp 32°C & Water Temp 21°C)





ICE MACHINES



WOI-80	
Ice Shape (mm)	Rhombic Cube (22 x 22 x 22)
Ice Production/24 Hrs (kgs)	80 kgs AT 10 Deg C/WT 10 Deg C
	72 kgs AT 21 Deg C/WT 15 Deg C
	57 kgs AT 32 Deg C/WT 21 Deg C
Storage Capacity (kgs)	31.4 kg
Dimensions (W x D x H) (mm)	660 x 670 x 1050 mm
Net Weight (kgs)	56.5 kg
Electricity	220-240V/1N/50Hz; 450 Watts

WOI-125	
Ice Shape (mm)	Rhombic Cube(22 x 22 x 22)
Ice Production/24 Hrs (kgs)	125 kgs AT 10 Deg C/WT 10 Deg C
	106 kgs AT 21 Deg C/WT 15 Deg C
	81 kgs AT 32 Deg C/WT 21 Deg C
Storage Capacity (kgs)	43.6 kg
Dimensions (W x D x H) (mm)	660 x 670 x 1200
Net Weight (kgs)	64.5 kg
Electricity	220-240V/1N/50Hz;590 Watts



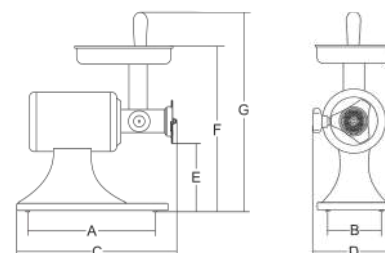


ONLY FOR PROFESSIONALS

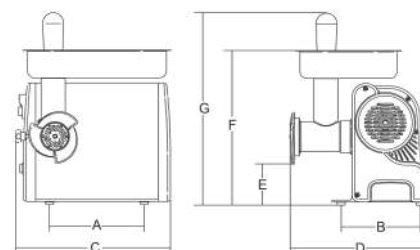
MEAT GRINDER



- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box.
- Cast iron head and feeding worm.
- (Aisi 304 stainless steel on demand).
- S/S plates and knives.
- CE version:
- 24 volt controls and NVR device.
- Optional:
- Reverse.



- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with:
- IP 54 protection rated controls and NVR device.



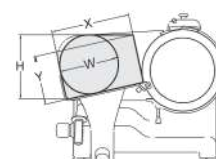
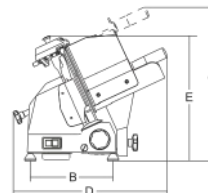
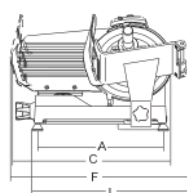
														
	watt/Hp		Kg/10 min.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 12 E	735/1	1ph/3ph	25	4.5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22 E	800/1.2	1ph/3ph	33	4.5	225	185	440	215	135	445	520	21	320x460x470	23
TC 8 Vegas	250/0,34	230V/50Hz	70	6	205	170	335	300	85	360	410	10	560x400x350	12

MEAT SLICERS



- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.

- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.

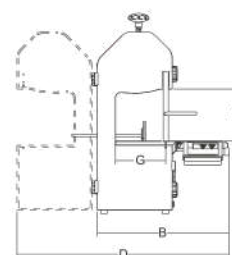
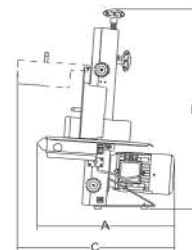


																				
	mm-inch	watt-Hp	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Topaz 195	195/8"	110/0,15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10.5	430x400x370	12
Topaz 220	220/9"	145/0,20	13	245	200x220	380	250	440	410	330	550	400	450	200	130	145	140	13	600x500x420	15
Topaz 220 A.I.	220/9"	145/0,20	13	245	200x220	380	250	440	410	350	550	400	450	200	140	160	155	13.5	600x500x420	15.5
Topaz 250C	250/10"	145/0,20	13	240	230x230	380	250	480	410	360	500	410	475	185	165	180	180	14	600x500x420	16
Topaz 250	250/10"	145/0,20	13	235	220x225	412	255	480	410	360	515	455	505	210	170	190	180	15.5	600x500x420	17.5
Topaz 275	275/11"	145/0,20	13	235	220x225	412	255	520	410	370	525	455	505	200	190	205	205	16.5	600x500x500	19

BONE SAW



- Simple and sturdy machines that are safe and easy to use.
- Stand-alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.
- Features a counter, meat pusher and serving slicer in stainless steel AISI 304.
- 24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).
- Ease and precision in both horizontal and vertical adjustment of the upper pulley.
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Sealed bearings on upper pulley.
- Smooth cleaning thanks to 2 special manufacturing details:
- By simply unscrewing two knobs, you can remove the blade, upper pulley and its support, thereby making for a surface void of any encumbrance.
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump.
- Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods.



	Blade length	Motor	Pulley	Working surface	A	B	C	D	E	F	G	Net weight	Shipping	Gross weight
	mm	Hp/r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	Kg	mm	kg
SO 1550 F3	1550	1ph 1/1400 - 3ph 1,5/1400	210	400x420	530	510	606	822	778	215	195	32	720x570x1200	44
SO 1650 F3	1650	1ph 1/1400 - 3ph 1,5/1400	210	430x475	530	600	640	950	915	250	200	39	720x570x1200	51
SO 1840 F3	1840	1ph 1/1400 - 3ph 1,5/1400	250	430x475	530	600	640	950	915	250	240	40	720x570x1200	52
SO 2020 Inox	2020	900	250	480x600								61	760x640x1430	73

VEGETABLE CUTTER

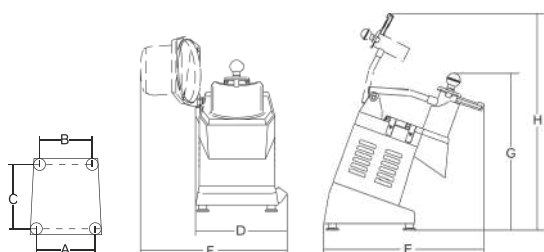
VEGETABLE-CUTTER, MODEL TM INOX:

- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.

The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.

Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.

- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.

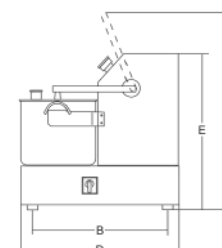
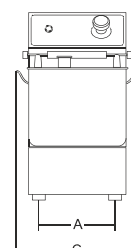
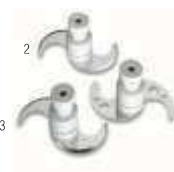


				A	B	C	D	E	F	G	H			
	watt/Hz	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TM Inox	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM All	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM-TG	515/0.7	1ph/3ph	300	225	195	255	296	509	460	676	777	20	570x750x1050	34

BOWL CUTTERS

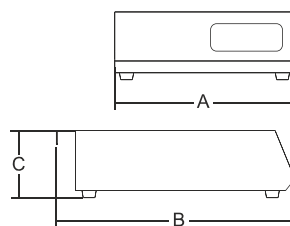


- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S AISI 304 bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- Models available with steplessly variable-speed drive.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.



	Power	Power source	Bowl capacity	Bowl filling level	Revolutions	A	B	C	D	E	F	Net weight	Shipping	Gross weight
	watt/Hip		lt	lt	r.p.m.	mm	mm	mm	mm	mm	mm	Kg	mm	kg
C4	350/0,5	230V 50/60Hz F+N	3,3	1,5	2800	160	310	305	365	255	-	10	450x330x310	11
C4 VV	350/0,5	230V 50/60Hz F+N	3,3	1,5	1500÷2800	160	310	305	365	255	-	10	450x330x310	11
C6	350/0,5	230V 50/60Hz F+N	5,3	3,1	2800	160	310	305	365	320	-	11	450x330x400	12
C6 VV	350/0,5	230V 50/60Hz F+N	5,3	3,1	1500÷2800	160	310	305	365	320	-	11	450x330x400	12
C9 VV	350÷350/0,5÷0,5	230V 50/60Hz F+N	9,4	5,4	1500÷2800	225	410	355	455	380	-	23	720x350x500	25

INDUCTION HOB



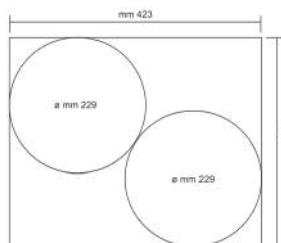
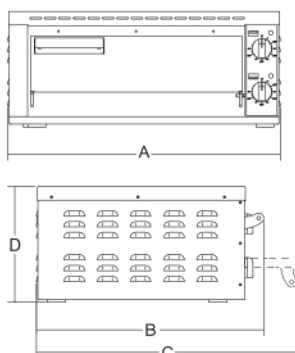
The induction hobs are easy to install on every working surface in kitchens, restaurants or dining rooms.

- High visibility LED display
- Practical IP67 touch control display
- Double control of temperature and power supply
- Extremely easy to use and to clean
- Cooking surface in tempered glass
- Induction hobs are energy saving thanks to heating efficiency and no need to heat up

				A	B	C	D	E	F	G	H	L			
	watt			mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
IH 35	3.500	1ph	280x280	330	425	105	-	-	-	-	-	-	5	385x475x145	5.5
IH 35 Wok	3.500	1ph	ø280	340	445	110	-	-	-	-	-	-	7.3	410x505x160	8
IH 50	5.000	3ph	327x327	405	523	180	-	-	-	-	-	-	9.8	360x425x220	11

PIZZA OVENS

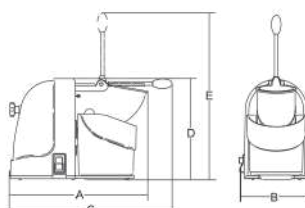
- Structure in stainless steel
- External body in black oven prepainted steel
- Refractory brick decks
- Shock-proof coated heating elements
- Shock-proof heating elements
- Glass fiber lining
- 2 separate backing chambers thermal insulated for Stromboli 2
- 2 thermostats for each chamber which select the lower and upper zone



						A	B	C	D			
	watt		min	°C	mm	mm	mm	mm	mm	kg	mm	kg
Stromboli 1	1.600	1hp	30	50~350	423x353 h.81	600	490	575	254	23	890x800x650	33
Stromboli 2	3.200	1hp	30	50~350	423x353 h.81(x2)	600	490	575	460	38	890x800x650	48
Vulcano 2C	6.400	1hp/3hp		50~350	50x520 h.115	745	695	780	490	75	890x800x650	86
Vulcano C	9.200	1hp/3hp		50~450	50x520 h.115	755	700	780	510	80	---	--

					A	B	C	D	E	F	G	H	I			
	watt		°C	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Vesuvio 70x70	5.850	3ph+N	0÷350	700x700 h.149	995	900	1015	395	119	700	1038	171	566	78	1140x2140x600	102
Vesuvio 85x70	7.200	3ph+N	0÷350	850x700 h.149	1190	905	1015	395	119	850	1038	171	566	93	1240x1320x600	118
Vesuvio 85x70 2C	7.200 (x2)	3ph+N	0÷350	850x700 h.149 X2	1190	905	1015	720	119	850	1038	171	891	166	1240x1320x1200	187
Vesuvio 105x70	9.000	3ph+N	0÷350	1050x700 h.149	1395	920	1030	365	119	1050	1112	221	586	105	1290x1520x600	135
Vesuvio 105x70 2C	9.000 (x2)	3ph+N	0÷350	1050x700 h.149 x2	1395	920	1030	660	119	1050	1112	221	881	230	1290x1520x1200	260
Vesuvio 105x105	13.500	3ph+N	0÷350	1050x1050 h.149	1395	1280	1030	365	119	1050	1445	260	625	165	1540x1520x600	202
Vesuvio 105x105 2C	13.500 (x2)	3ph+N	0÷350	1050x1050 h.149 x2	1395	1280	1030	660	119	1050	1445	260	881	220	-	-

TRITON ICE CRUSHERS



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

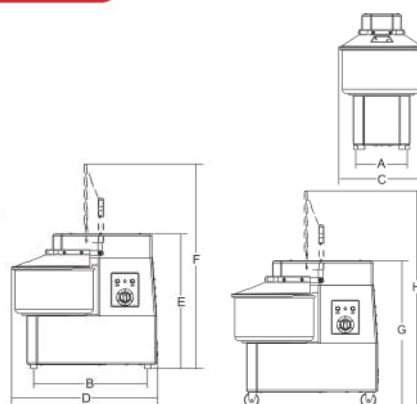


							A	B	C	D	E			
	watt	r.p.m.	r.p.m.	mm	lt	mm	mm	mm	mm	mm	mm	kg	mm	kg
Triton	350	1ph	12.000	1.500	10	2	365	210	465	295	480	8.5	540x280x310	10

HERCULES DOUGH MIXERS



- Made from large thickness C40 steel.
 - Scratch resistant powder coating.
 - Bowl with reinforced edge and AISI 304 S/S shaft.
 - Forged spiral tool.
 - Lid with opening to add ingredients during operation.
 - High efficiency ventilated motor with oil-bath gear box.
 - Thermal overload protection circuit breaker.
 - Reinforced chain drive.
 - Low voltage IP67 protection rated controls.
- Options:**
- Wheels and timer.
 - 2 speed version.
 - Grill cover, no CE markets only



	watt/HP		r.p.m.	r.p.m.	lit	kg	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Hercules 20B	750/1	1ph/3ph	10	85	21	17	ø 360x210	230	530	390	680	625	950	705	1030	66	530x830x1020	76
Hercules 20	750/1	1ph/3ph	10	85	21	17	ø 360x210	230	530	390	680	625	950	705	1030	72	530x830x1020	84
Hercules 30	1.100/1.5	1ph/3ph	10	85	32	25	ø 400x260	270	590	440	740	700	1050	780	1130	118,5	530x830x1020	133,5
Hercules 40	1.500/2	1ph/3ph	10	85	41	35	ø 452x260	310	660	480	825	730	1135	810	1215	123,5	630x970x1070	138,5
Hercules 50	1.500/2	1ph/3ph	10	85	52	44	ø 500x270	310	680	540	880	750	1205	830	1285	149	630x970x1070	168

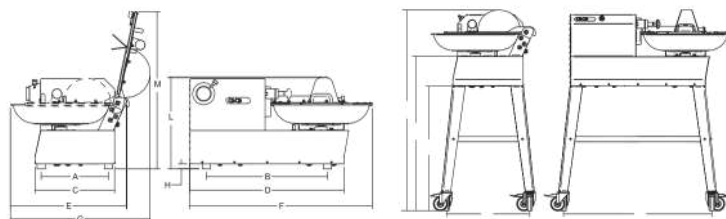
KATANA - BOWL CHOPPER



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

Options:

- Stainless steel legs with wheels and lock.
- Hub with blunted, serrated or unsharpened blades.
- Continuous speed control controlled by inverter.
- Three-phase motor power supply single-phase.
- Gearmotor freestanding tub.



						A	B	C	D	E	F	G	H	L	M	N	O	P	Q	R			
	watt/HP		n.	lit	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Katana 6	370/0.5	1ph	3	6	1440	297	540	356	714	516	832	582	25	407	693	428	776	710	864	1089	61	1200x670x800	79.5
Katana 12	1ph 750/1 3ph 1.500/2	1ph/3ph	3	12	1440	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 12 VV	1.610/2.2	1ph	3	12	600/2.600	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 12 PTO	1ph 750/1 3ph 1.500/2	1ph/3ph	3	12	1440	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 20 VV	2.387/3.25	1ph	3	20	600/2.600	390	650	450	820	700	1013	822	25	210	943	521	886	710	883	1189	93	1000x1200x800	111.5

PPJ - POTATO PEELERS

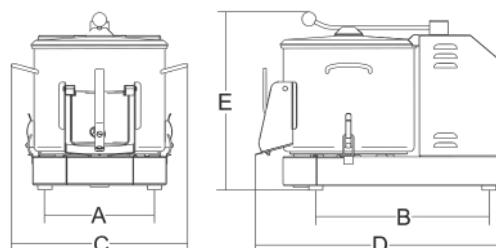


- Made from AISI 304 Stainless steel.
- Poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Patented removable dishwashing safe container and bottom peeling disc (no tools required)
- Automatic unloading system.
- Stainless steel outlet opening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

CE version with:

- Microswitch on the lid.
- Microswitch on outlet opening.

PPJ/LCJ 6



														
	watt/HP		r.p.m.	kg/lt	kg/h.	mm	mm	mm	mm	mm	mm	kg	mm	kg
PPJ6 SC	370/0.50	1ph/3ph	320	6/10	105	220	260	400	400	690	-	23	720x570x1020	35
PPJ 6	370/0.50	1ph	320	6/10	105	260	320	400	550	440	-	31	500x630x650	36
PPJ 10 SC	735/1	1ph/3ph	320	10/20	170	203	282	470	544	910	-	41.5	720x570x1200	51.5
PPJ 10	735/1	1ph/3ph	320	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
PPJ 20 SC	1.102/1.5	1ph/3ph	275	20/35	340	295	337	560	650	1040	-	52	640x760x1400	62
PPJ 20	1.102/1.5	3ph	275	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68

BASIC - PRO SALAMANDERS



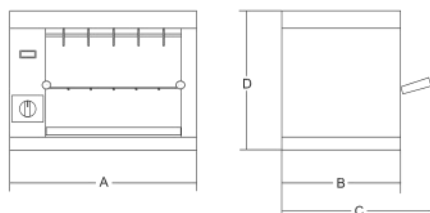
BASIC

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

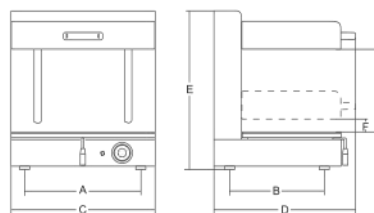
PRO 1/2 - 1/1 G

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

Basic

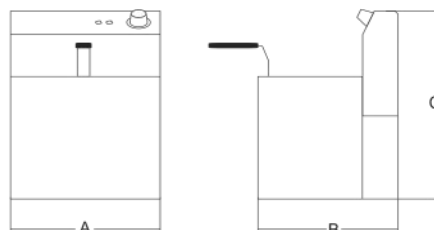


Pro 1/2 G - 1/1 G



															
	watt	n.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Basic	2.800	1ph	1	480x330 h.320	-	620	350	445	430	-	-	-	16	670x450x480	18
Pro 1/2 G	1.700	1ph	1	-	385x350	330	400	400	545	510	30	240	45	500x630x650	50
Pro 1/1 G	3.400	1ph	2	-	585x350	510	400	600	545	510	30	240	56	750x630x630	66

ELDORADO - FRYERS



- In stainless steel
- Reinforced basket
- Position of basket drip
- Lid supplied
- Thermostat and safety
- Protected resistances
- cut-off probe and reset button
- Removable heating body and safety switch
- Shockproof protection on resistances easily disassembled

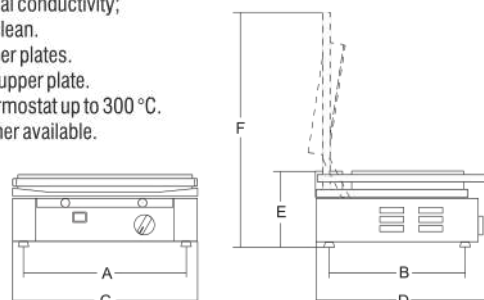
					A	B	C			
	watt		lt	mm	mm	mm	mm	kg	mm	kg
Eldorado 5	2.700	1ph	min. 1,8 - max 3,2	220x120 h.100	180	420	360	6	260x590x450	7
Eldorado 5x2	2.700+2.700	1ph	min. 1,8 - max 3,2	220x120 h.100 (x2)	360	420	360	12	720x540x480	13
Eldorado 5+8	2.700+3.300	1ph	5 - min. 1,8 - max 3,2 8 - min. 3 - max 5	220x120 h.100 230x205 h.100	450	420	360	13	720x540x480	14
Eldorado 8	3.300	1ph	min. 3 - max 5	230x205 h.100	270	420	360	7	570x320x420	8
Eldorado 8x2	3.300+3.300	1ph/3ph	min. 3 - max 5	230x205 h.100 (x2)	530	420	360	14	720x540x480	15
Eldorado 8R	3.300	1ph	min. 3 - max 5	230x205 h.100	270	420	360	7.5	570x320x420	8.5
Eldorado 8x2R	3.300+3.300	1ph/3ph	min. 3 - max 5	230x205 h.100 (x2)	530	420	360	15	570x540x480	16
Eldorado 10R	6.000	3ph	min. 3,8 - max 6	250x240 h.100	270	460	360	9	720x540x480	10
Eldorado 10X2R	6.000+6.000	3ph	min. 3,8 - max 6	250x240 h.100 (x2)	520	460	360	18	720x540x480	20

SANDWICH GRILLERS



SANDWICH GRILLS, MODEL CORT

- Thanks to its small size, it is easy to handle and to position, offering as well a large cooking surface.
- Shock-proof coated heating elements, adherent to the plates for a perfect thermal conductivity.
- Only PS models: cast iron plates removable for cleaning.
- Ribbed and smooth surfaces available.
- Structure in stainless steel.
- Cast iron plates with ceramic coating treatment:
 - highest sturdiness and life time;
 - perfect thermal conductivity;
 - very easy to clean.
- Adjustable upper plates.
- Self balancing upper plate.
- Adjustable thermostat up to 300 °C.
- Mechanical timer available.



				A	B	C	D	E	F			
	watt			mm	mm	mm	mm	mm	mm	kg	mm	kg
Elio	1.550	1ph		250x255	215	275	260	435	235	500	490x320x330	17
Cort	2.100	1ph		355x255	340	275	380	435	235	500	430x420x270	23
Cort PS	2.100	1ph		355x255	340	275	380	420	155	540	430x420x270	23

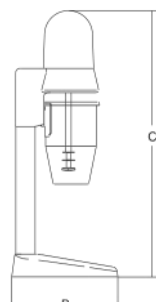
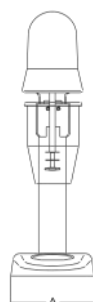
SIRIO DRINK MIXERS



Agitators



Optional ring for paper cups

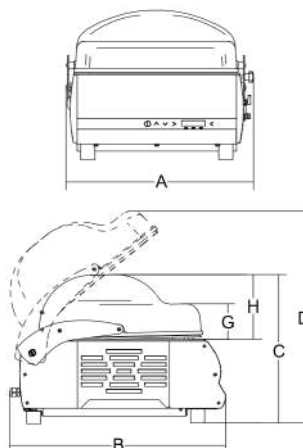


- A complete line of drink mixers with a soft design. Designed to commercial use, they meet all European and North-American safety requirements.
- White or chrome head, aluminium stem and die casting base for a perfect stability, no edges or seams for easier cleaning.
- Countertop (1 or 2 cups) or wall unit versions available.
- Transparent 550 cc Tritan cup or stainless steel cup on request.
- 900 cc stainless steel cup on 120 W version.
- Powerful ventilated motor for a longer life.
- Spindle with three aluminium and s/steel agitators for preparing milkshakes and drinks, or with a special round agitator for frozen coffees or for creamier results.
- Safety microswitch on the cup support (optional for non UE countries).
- Speed control on request.

										
	watt/lp		r.p.m.	lt	mm	mm	mm	kg	mm	kg
Sirio 1	100/0.14	1ph	14.000	0.55	150	195	485	2.5	210x250x520	3.5
Sirio 2	100+100/0.14+0.14	1ph	14.000	0.55x2	300	195	485	5	370x260x530	6.5
Sirio 1P	100/0.14	1ph	14.000	0.55	110	150	360	2	190x240x510	4
Sirio 1 VV	100/0.14	1ph	4.000÷14.000	0.55	150	195	485	2.5	210x250x520	3.5
Sirio 2 VV	100+100/0.14+0.14	1ph	4.000÷14.000	0.55x2	300	195	485	5	370x260x530	6.5
Sirio 1P VV	100/0.14	1ph	4.000÷14.000	0.55	110	150	360	2	190x240x510	4
Sirio 1 - 120W 900cc	120/0.16	1ph	14.000	0.9	150	195	530	3	210x250x560	4.5
Sirio 1 VV - 120W 900cc	120/0.16	1ph	4.000-14.000	0.9	150	195	530	3	210x250x560	4.5
Sirio 2 - 120W 900cc	120+120/0.16+0.16	1ph	14.000	0.9x2	300	195	530	6	360x250x560	7
Sirio 2 VV - 120W 900cc	120+120/0.16+0.16	1ph	4.000-14.000	0.9x2	300	195	530	6	360x250x560	7

VACUUM PACKAGING MACHINES

- Easy vacuum and sealing time setting.
- Display of vacuum percentage and time to countdown.
- Last setting saved in memory.
- Rev counter and pump meter.
- Pump preheating and oil cleaning cycle.
- Oil and filter change message.
- Timed external vacuum.
- Not available with printer or Gas.
- Large injection bells.
- Automatic cover lift operated by pneumatic pistons.
- Easily removable sealing bar.



																
	kw	mc/h	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
W8 30 Easy DX	0.35	1ph	8	310	340x360 h.160	402	525	408	587	334	340	95	170	38	720x570x770	48
W8 30 Easy DX 12	0.45	1ph	12	310	340x360 h.160	402	525	408	587	334	340	95	170	38	720x570x770	48
W8 40 Easy DX 12	0.45	1ph	12	410	430x410 h.170	493	585	422	630	390	430	99	180	54	760x640x770	64
W8 40 Easy DX	0.75	1ph	21	410	430x410 h.170	493	585	422	630	390	430	99	180	56	760x640x770	66
W8 50 Easy DX	0.75	1ph	21	510	545x460 h.190	609	640	420	605	430	540	90	210	70	840x870x750	86
W8 Top 30 DX	0.35	1ph	8	310	340x360 h.160	402	525	408	587	334	340	95	170	38	720x570x770	48
W8 Top 30 DX 12	0.45	1ph	12	310	340x360 h.160	402	525	408	587	334	340	95	170	38	720x570x770	48
W8 Top 40 DX	0.75	1ph	21	410	430x410 h.170	493	585	422	630	390	430	99	180	56	760x640x770	66
W8 Top 50 DX	0.75	1ph	21	510	545x460 h.190	609	640	420	605	430	540	90	210	70	840x870x750	86
W8 Top 50 DX DB	0.75	1ph	21	410x2	545x460 h.190	609	640	420	605	424	428	90	210	75	840x870x750	87

robot coupe®



VEGETABLE PREPARATION MACHINES



CL 50

Induction motor	CL 50
Power	550 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Half moon hopper 2.2 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Composite Material
Discs	Not included



CL 52

Induction motor	CL 52
Power	750 W
Voltage	Single phase
Speed	375 rpm
Feed hoppers	Full moon hopper 4.4 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Discs	Not included



CL 55 2 Feed-Heads

Induction motor	CL 55 2 Feed Heads
Power	750 W 1 100 W
Voltage	Single phase Three phase
Speed	375 rpm 375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed head 4.4 L Cylindrical hoppers Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Lid and bowl	Metal
Motor base	Stainless steel
Mobile stand	Stainless steel Equipped with 2 wheels and brake
Discs	Not included

Induction motor	CL 60 2 Feed Heads
Power	1 500 W
Voltage	Three phase
Speed	375 rpm - 750 rpm
Feed-Heads	Stainless steel automatic feed tube Full moon pusher feed-head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - Included
Bowl	Stainless steel
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments
Discs	Not included

ASIA PACK OF 7 DISCS



EASTERN EUROPE PACK OF 5 DISCS



VEGETABLE PREPARATION MACHINES



Blixer® 3

Induction motor

Power 750 W

Voltage Single phase

Speed 3 000 rpm

Pulse

Motor base Composite material

Bowl 3.7 L stainless steel

Watertight lid

Blixer® arm

Blade Stainless steel fine serrated blade with removable cap - Included

Number of 200 g portions 2-10

Blixer® 4

900 W

Single phase

3 000 rpm

Metal

4.5 L stainless steel

Stainless steel fine serrated blade with removable cap - Included

2-15

Blixer® 5

1 500 W

Three phase

1 500 rpm - 3 000 rpm

Metal

5.9 L stainless steel

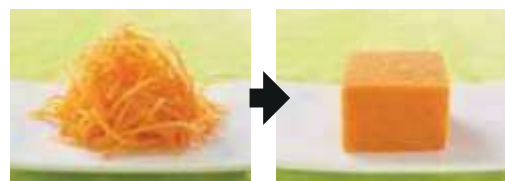
Stainless steel fine serrated blade with removable cap - Included

3-20

Entrees



DUO OF RAW RED CABBAGE AND CELERIAC



FRESHLY GRATED CARROTS

Mains

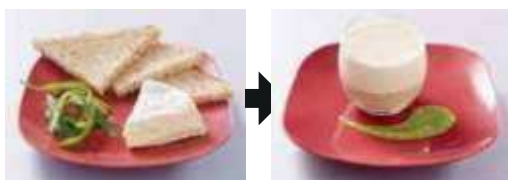


SALMON FILET AND CABBAGE



VEAL BLANQUETTE

Cheese



CAMEMBART AND WHOLEMEAL BREAD

Desserts



RAW GRANNY SMITH APPLE COMPOTE

VEGETABLE PREPARATION MACHINES



R 301 Ultra

Induction motor

Power 650 W

Voltage Single phase

Speed 1 500 rpm

Pulse

Motor Base Metal

Cutter 3.7 L stainless steel bowl

Blade Stainless steel smooth blade - **Included**

Vegetable slicer Half moon hopper 1.6 L
Cylindrical hopper Ø 58 mm

Discs

Not included



R 402 V.V.

1 000 W

Single phase

300 to 3 500 rpm for cutter

300 to 1 000 rpm for vegetable slicer

Metal

4.5 L stainless steel bowl

Stainless steel smooth blade - **Included**

Half moon hopper 1.6 L

Cylindrical hopper Ø 58 mm

Stainless steel bowl

Not included



R 502 V.V.

Induction motor

Power 1 500 W

Voltage Single phase

Speed 300 to 3 500 rpm for cutter

300 to 1 000 rpm for vegetable slicer

Pulse

Motor base Metal

Cutter 5.9 L stainless steel bowl

Scraper arm

Blade Stainless steel smooth blade - **Included**

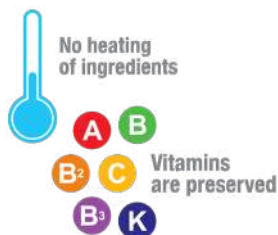
Vegetable slicer Half moon hopper 2.2 L
Cylindrical hopper Ø 58 mm and Ø 39 mm,
Exactitube pusher - **Included**

Discs

Not included

JUICER

JUICE EXTRACTORS



J 80

Induction motor	✓
Power	700 W
Voltage	Single phase
Flow rate	120 L/h
Bowl	Stainless steel
Feed Hopper	✓ - Automatic Ø 79 mm
Filter	Stainless steel
Grating disc	Stainless steel
Useful height under spout	155 mm
TYPE OF SERVICE: Glass	✓
Jug	✓
Blender bowl	-
No-splash spout	✓ - 1 size
Sloping base	-
Drip catcher tray	✓
Automatic pulp ejection	✓
Translucent pulp collector	6.5 L
Continuous pulp ejection chute	-



IMMERSION BLENDERS

	MINI Mini MP			COMPACT CMP			LARGE MP		
									
	165 mm	190 mm	240 mm	250 mm	300 mm	350 mm	350 mm	450 mm	550 mm
	220 W MicroMix®	270 W Mini MP 190 V.V.	290 W Mini MP 240 V.V.	310 W CMP 250 V.V.	350 W CMP 300 V.V.	400 W CMP 350 V.V.	440 W MP 350 Ultra	500 W MP 450 Ultra	750 W MP 550 Ultra
				15 litres	30 litres	45 litres	50 litres	100 litres	200 litres
For emulsions	For small preparations			For restaurants & cafés			For intensive use Institutions and caterers		



The emulsifying disc is available on the Mini and MicroMix® product lines.



*for the utmost in professional
catering & bakery performance*



HEAVY DUTY BAKERY EQUIPMENT



SP-502A



SP-800A (With timer)
SP-800B (Without timer)



SP-200A



SP-25MA



SP-30HA



SP-34MA



SP-40/50/60HA



SP-B80HI

SPECIFICATION

MODEL	CAPACITY	MOTOR POWER	VOLTAGE 60HZ/50HZ	WEIGHT (N.W.)	PACKAGE LxWxH (mm)	AGITATOR R.P.M.	REDUCTION ACCESSORIES	MINCER ATTACHMENT	VEGET ATTACHMENT
SP-502A	5 Liter	750W	110V/220V	15KGS	470 x 370 x 520	70~490			
SP-800A	8 Liter	1/3 HP	110V/220V	25KGS	500 x 350 x 650	132/224/421			
SP-800B	8 Liter	1/3 HP	110V/220V	25KGS	500 x 350 x 650	132/224/421			
SP-200A	20 Liter	1/2 HP	110V/220V	92KGS	600 x 560 x 1070	105/195/354	10 Liter	VH-12	V99S
SP-25MA	24 liter	3/4 HP	110V/220V	92KGS	630 x 560 x 1060	98/177/341	10 QT	VH-12	V99S
SP-30HA	30 Liter	1.0 HP	220V/380V	195KGS	730 x 670 x 1370	93/165/319	20 Liter	VH-12	V99S
SP-34MA	40 liter	1.25 HP	220V/380V	185KGS	730 x 670 x 1270	93/165/319	20 QT	VH-12	V99S
SP-40HA	40 Liter	1.5 HP	220V/380V	260KGS	820 x 700 x 1500	90/161/291	20 Liter	VH-12	V99S
SP-60HA	60 Liter	3 HP	220V/380V	285KGS	850 x 710 x 1500	83/149/267	30 & 40 Liter	VH-12	V99S
SP-B80HI	80 Liter	3 HP	220V/380V/415V 50/60HZ 3PH	400KGS	1220 x 880 x 1770	62/108/182/320	40 & 60 Liter	VH-12	V99S

HEAVY DUTY BAKERY EQUIPMENT



BREAD SLICER

BREAD SLICER

Model : TA-AL
 Dimension : 600 x 740 x 730mm
 Power : 0.3 kw
 Voltage : 220V
 Capacity : 31 knives / time
 Weight : 75kg



PRODUCT PERFORMANCE:

1. The machine has reasonable design, beautiful appearance, simple operation and high precision;
2. It can slice and dice various products such as bread, toast and steamed bread;
3. After processing, the surface of the product is smooth and uniform, and when processing the product, the speed is fast, precise, and precise.



FA450A / FA520		450B / 520B		D450B / D520B / D650B / D520C / D650C		
MODEL	BELT SIZE	WHEEL SIZE	HP	LONG	WIDTH	HIGH
450A	NA	NA	NA	NA	NA	NA
520A	NA	NA	NA	NA	NA	NA
450B, 450B S/S	430mm x 2000mm	φ 88mm x 435mm	1/2 HP	210cm	76cm	110cm
520B, 520B S/S	515mm x 2000mm	φ 88mm x 520mm	1/2 HP	210cm	85cm	110cm
520C, 520C S/S	515mm x 2400mm	φ 88mm x 520mm	1 HP	250cm	85cm	110cm
650B, 650B S/S	630mm x 2400mm	φ 88mm x 635mm	1 HP	250cm	96cm	110cm
650C, 650C S/S	630mm x 2900mm	φ 88mm x 635mm	1 HP	300cm	96cm	110cm



*Ideal for grilling, baking, roasting, steaming, Finishing,[®]
and much more!*





Productivity that meets
the challenges of your kitchen.

Unique cooking performance

iCombi® Classic.

Productive. Robust. Reliable.



iCombi® Pro.

The new standard.



RATIONAL sees itself as a specialist in hot food preparation in the world's professional kitchens. Regular innovation has guaranteed its leading position by far in terms of technology and market share. Over 100 million meals are now prepared every day in RATIONAL units in all parts of the world, using the new for 2020 the iCombi Pro and Classic ranges. As we have been accredited with the Dealer Excellence and Loyalty Seal we are best placed to help you choose the right Rational oven for you.



iCombi® Pro.

The new standard.



The iCombi Pro is available in many different sizes, as ultimately its performance needs to fit your needs and not the other way around. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? XS? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com



iCombi Classic – technology meets craftsmanship.

The iCombi Classic is robust, easy to use and works just as precisely as you. Therefore, it is the tailored solution for those who are experienced and want to operate their combi-steamer manually.



iVario Pro – Completely different, but still RATIONAL.

Boiling, frying, deep-frying the iVario Pro, which works with contact heat, is the ideal addition to the iCombi Pro. Intelligent, convenient, flexible. An unbeatable team.

iCombi Pro	XS 6-2/3
Electric and gas	
Capacity	6 × 2/3 GN
Number of meals per day	20–80
Lengthwise loading (GN)	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth (including door handle)	621 mm
Height	567 mm
Water inlet	R 3/4"
Water outlet	DN 40
Water pressure	1,0 – 6,0 bar
Electric	
Weight	67 kg
Connected load	5,7 kW
Fuse	3 × 10 A
Mains connection	3 NAC 400 V
Convection mode output	5,4 kW
Steam mode output	5,4 kW
Gas	
Weight	
Electrical rating	
Fuse	
Mains connection	
Gas connection	
Natural gas /LPG*	
Max. Nominal thermal load	
Convection mode output	
Steam mode output	

iCombi Pro overview of models.

Which model is the right one for you?



6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
30–100	80–150	60–160	150–300	150–300	300–500
1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar
99 kg	127 kg	137 kg	179 kg	263 kg	336 kg
10,8 kW	18,9 kW	22,4 kW	37,4 kW	37,2 kW	67,9 kW
3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
10,25 kW	18 kW	21,6 kW	36 kW	36 kW	66 kW
9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
117 kg	155 kg	144 kg	192 kg	284 kg	379 kg
0,6 kW	0,9 kW	0,9 kW	1,5 kW	1,3 kW	2,2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
13 kW/13,5 kW	22 kW/23 kW	28 kW/29,5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
12 kW/12,5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53,5 kW

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:

Natural gas H G20 18–25 mbar (0,261–0,363 psi), Natural gas L G25: 20–30 mbar (0,290–0,435 psi), LPG G30 und G31: 25–57,5 mbar (0,363 0,834 psi).

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.



iCombi® Classic.

Productive. Robust.
Reliable.

The iCombi Classic is available in many different sizes, as ultimately its performance fits your needs and not the other way round. 20 meals or 2,000? Front of house cooking? Size of kitchen? Electricity? Gas? 6-1/1? 20-2/1? Which model belongs in your kitchen?

All the options, equipment features and accessories at: rational-online.com

Tested product quality.

The iCombi Classic stands the test of time – for years on end.

A normal day in the kitchen is hard work. This is why RATIONAL combi-steamers are tough and carefully made. This is partly due to the fact that they are manufactured in Germany, but also due to the "one person, one unit" principle. This means that everyone in production takes full responsibility for the quality of their cooking system. They even put their name on the model data. We hold our suppliers up to the same standards. The focus is on high quality, continuous improvement and ensuring the reliability and longevity of products. It's no wonder that the oldest RATIONAL combi-steamer has been in use for over 40 years.

iCombi Classic

Electric and gas

Capacity	
Number of meals per day	
Lengthwise loading (GN)	
Width	
Depth (including door handle)	
Height	
Water inlet	
Water outlet	
Water pressure	

Electric

Weight	
Connected load	
Fuse	
Main connections**	
Convection mode output	
Steam mode output	

Gas

Weight	
Electrical rating	
Fuse	
Mains connection	
Gas supply/connection	

Natural gas/ Liquid gas LPG G30*

Max. Nominal thermal load	
Convection mode output	
Steam mode output	

iCombi Classic overview of models.

Classic features, multiple possibilities.



6-1/1	10-1/1	6-2/1	10-2/1	20-1/1	20-2/1
6 × 1/1 GN	10 × 1/1 GN	6 × 2/1 GN	10 × 2/1 GN	20 × 1/1 GN	20 × 2/1 GN
30–100	80–150	60–160	150–300	150–300	300–500
1/1, 1/2, 2/3, 1/3, 2/8 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN	2/1, 1/1 GN	1/1, 1/2, 2/3, 1/3, 2/8 GN	2/1, 1/1 GN
850 mm	850 mm	1072 mm	1072 mm	877 mm	1082 mm
842 mm	842 mm	1042 mm	1042 mm	913 mm	1117 mm
754 mm	1014 mm	754 mm	1014 mm	1807 mm	1807 mm
R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 50	DN 50	DN 50	DN 50	DN 50	DN 50
1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar	1,0 - 6,0 bar
93 kg	121 kg	131 kg	160 kg	231 kg	304 kg
10.8 kW	18.9 kW	22.4 kW	37.4 kW	37.2 kW	67.9 kW
3 × 16 A	3 × 32 A	3 × 35 A	3 × 63 A	3 × 63 A	3 × 100 A
3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V	3 NAC 400 V
10.25 kW	18 kW	21.6 kW	36 kW	36 kW	66 kW
9 kW	18 kW	18 kW	36 kW	36 kW	54 kW
101 kg	139 kg	128 kg	184 kg	276 kg	371 kg
0.6 kW	0.9 kW	0.9 kW	1.5 kW	1.3 kW	2.2 kW
1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A	1 × 16 A
1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V	1 NAC 230 V
3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG	3/4" IG
13 kW/13.5 kW	22 kW/23 kW	28 kW/29.5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
13 kW/13.5 kW	22 kW/23 kW	28 kW/29.5 kW	40 kW/42 kW	42 kW/44 kW	80 kW/84 kW
12 kW/12.5 kW	20 kW/21 kW	21 kW/22 kW	40 kW/42 kW	38 kW/40 kW	51 kW/53.5 kW

* To guarantee proper operation, the appropriate connection flow pressure must be ensured:
Natural gas H G20: 18–25 mbar (0.261–0.363 psi), LPG G30: 25–57.5 mbar (0.363–0.834 psi).

** Other voltages and gas types are available upon request.

XS and 20-2/1 Electric: ENERGY STAR excludes these unit features from certification.

iVario® Pro.

The new performance class for restaurants.

À la carte or banqueting? A lot of space? Limited space? The iVario Pro 2-S and its big brother the iVario Pro L will adapt to your needs and impress you with outstanding performance. Day and night. All the options, equipment features and accessories at: rational-online.com



iCombi Pro – setting new standards.

The iCombi Pro is intelligent, efficient and flexible. And delivers the results you want. Every time. Regardless of who is operating it. Together with the iVario Pro, they make an unbeatable team for commercial kitchens.

iVario

Number of meals
Effective volume
Cooking surface
Width
Depth
Height (including stand/substructure)
Weight
Water inlet
Water outlet
Connected load (3 NAC 400V)
Fuse (3 NAC 400V)

Options

Pressure cooking
iZoneControl
Low temperature cooking (overnight, sous vide, confit)
WiFi

Performance examples (per pan)

Sear Butter Chicken (meat)
Cooking time
Cook Salona Laham (meat and sauce)
Cooking time without pressure
Cooking time with pressure
Chickpeas for hummus presoaked
Cooking time without pressure
Cooking time with pressure
Daal
Cooking time without pressure
Cooking time with pressure

● standard ○ optional

iVario overview of models.

Which one is the right one for you?



2-XS	Pro 2-S	Pro L	Pro XL
from 30	50 - 100	100 - 300	100 - 500
2 × 17 litre	2 × 25 litre	100 litre	150 litre
2 × 2/3 GN (2 × 13 dm²)	2 × 1/1 GN (2 × 19 dm²)	2/1 GN (39 dm²)	3/1 GN (59 dm²)
1100 mm	1100 mm	1030 mm	1365 mm
756 mm	938 mm	894 mm	894 mm
485 mm (1080 mm)	485 mm (1080 mm)	608 mm (1078 mm)	608 mm (1078 mm)
117 kg	134 kg	196 kg	236 kg
R 3/4"	R 3/4"	R 3/4"	R 3/4"
DN 40	DN 40	DN 50	DN 50
14 kW	21 kW	27 kW	41 kW
20 A	32 A	40 A	63 A

—	○	○	○
○	●	●	●
○	●	●	●
○	●	●	●

4.5 kg	7 kg	15 kg	24 kg
5 min.	5 min.	5 min.	5 min.
17 kg	25 kg	80 kg	120 kg
102 min.	102 min.	102 min.	102 min.
—	88 min.	88 min.	88 min.
↓ -14%		↓ -14%	↓ -14%
4 kg	7 kg	20 kg	30 kg
65 min.	65 min.	65 min.	65 min.
—	42 min.	42 min.	42 min.
↓ -35%		↓ -35%	↓ -35%
7 kg	12 kg	45 kg	65 kg
49 min.	49 min.	49 min.	49 min.
—	42 min.	42 min.	42 min.
↓ -14%		↓ -14%	↓ -14%



Cooking Equipment



COOKING EQUIPMENT



Gas Fryers with Electronic Control

	391333	391334	391335	391375	391376	391377
External dim. - mm						
width	400	400	400	400	400	400
depth	930	930	930	930	930	930
height	1200	1200	1200	1200	1200	1200
Gas power - kW	26	26	26	26	26	26
Electric power - kW	0,1	0,1	0,1	0,1	0,1	0,1
Wells - nr/lt	1x23	1x23	1x23	1x23	1x23	1x23
Baskets - nr	2	2	2	2	2	2
Programmable	☒	☒	☒	☒	☒	☒
Mechanized oil filtering		☒	☒		☒	☒
Prearranged for Advanced filtering system		☒	☒		☒	☒
Automatic lifting system			☒			☒
Electrical connection	220/240V 1N 50Hz	220/240V 1N 50Hz	220/240V 1N 50Hz	220V 1N 60Hz	220V 1N 60Hz	220V 1N 60Hz



Electric Fryers with Electronic Control

	391339	391340	391341	391386	391387	391388
External dim. - mm						
width	400	400	400	400	400	400
depth	930	930	930	930	930	930
height	1200	1200	1200	1200	1200	1200
Electric power - kW	18	18	18	17,2	17,2	17,2
Wells - nr/lt	1x23	1x23	1x23	1x23	1x23	1x23
Baskets - nr	2	2	2	2	2	2
Programmable	☒	☒	☒	☒	☒	☒
Mechanized oil filtering		☒	☒		☒	☒
Prearranged for Advanced filtering system		☒	☒		☒	☒
Automatic lifting system			☒			☒
Electrical connection	380/400V 3N 50/60Hz	380/400V 3N 50/60Hz	380/400V 3N 50/60Hz	415/430V 3N 50/60Hz	415/430V 3N 50/60Hz	415/430V 3N 50/60Hz



COOKING EQUIPMENT



Gas Tilting Braising Pans (80lt and 100 lt)

	391136	391137	391140	391141
External dim. - mm				
width	800	800	1000	1000
depth	930	930	930	930
height	850	850	850	850
Gas power - kW	21	21	27	27
Electric power - kW	0,25	0,25	0,25	0,25
Nominal well capacity - lt	80	80	100	100
Duomat bottom	☒	☒	☒	☒
Motorized lifting		☒		☒
Electrical connection	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz	230V 1N 50/60Hz



Electric Tilting Braising Pans (80lt and 100 lt)

	391145	391146	391149	391150
External dim. - mm				
width	800	800	1000	1000
depth	930	930	930	930
height	850	850	850	850
Electric power - kW	13	13	17	17
Nominal well capacity - lt	80	80	100	100
Duomat bottom	☒	☒	☒	☒
Motorized lifting		☒		☒
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz	400V 3N 50/60Hz

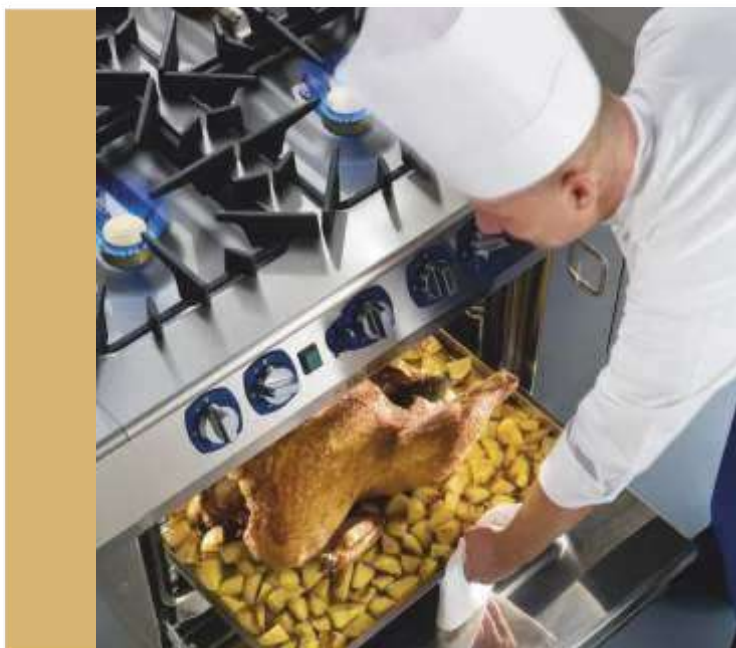


Induction Cooking Tops

	391277	391278	391168	391169	391353
External dim. - mm					
width	400	800	400	800	400
depth	930	930	930	930	930
height	250	250	250	250	250
Electric power - kW	10	20	10	20	5
Zones - nr/kW	2x5	4x5	2x5	4x5	
Wok					☒
Electrical connection	400V 3N 50/60Hz	400V 3N 50/60Hz	230V 3 50/60Hz	230V 3 50/60Hz	400V 3N 50/60Hz



COOKING EQUIPMENT



Commercial Modular Cooking



Gas Ranges on Convection Oven (4 burners)

	391007	391008	391009
External dim. - mm			
width	800	800	800
depth	930	930	930
height	850	850	850
Gas power - kW	34,5	38,5	50,5
Electric power - kW	0,25	0,25	0,25
Burners - nr/kW	4x6	1x10+3x6	4x10
Gas convection oven	☑	☑	☑
Electrical connection	230V 1N 50Hz	230V 1N 50Hz	230V 1N 50Hz



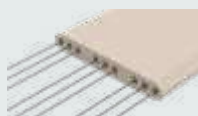
Gas Ranges on Static Oven (4 Burners)

	391004	391005	391006	391010	391195	391164
External dim. - mm						
width	800	800	800	800	800	800
depth	930	930	930	930	930	930
height	850	850	850	850	850	850
Gas power - kW	32,5	36,5	48,5	28	28	28
Electric power - kW				6	6	6
Burners - nr/kW	4x6	1x10+3x6	4x10	1x10+3x6	1x7,5+3x5,5	1x10+3x6
Gas static oven	☑	☑	☑			
Electric static oven				☑	☑	☑
Town gas					☑	
Electrical connection				400V 3N 50/60Hz	400V 3N 50/60Hz	230V 3 50/60Hz

salva



DECK OVENS / CONVECTION



QUALITY OF COOKING.

The unique system of ceramic resistances, the use of black paneled sheet, the design and construction of the door and the independent control of resistance assemblies among others, make it obtain an incomparable cooking quality.



LOW CONSUMPTION.

Designed to consume as little energy as possible. Through the use of high intensity insulation of rock wool, an ECO design of the doors and other components.



LONG USEFUL LIFE.

High quality components and a design oriented to provide a long service life and low oven maintenance.

THE RANGE

MODULE (60X40)	COOKING SURFACE (MM)	INSIDE HEIGHT	Nº TRAYS	DOOR TYPE	STEAM
EM	817x669	200	2 (60x40)	pastry / pizza	OPTIONAL
EMT	669x817	200	2 (60x40)	pastry / pizza	OPTIONAL
E	1217x669	200/300	3 (60x40)	pastry / pizza	OPTIONAL
EMD	1217x869	200	4 (60x40)	pastry / pizza	OPTIONAL
ED	1217x1269	200/300	6 (60x40)	pastry / pizza	OPTIONAL
MODULE (75X45)	COOKING SURFACE (MM)	INSIDE HEIGHT	Nº TRAYS	DOOR TYPE	STEAM
NXM	952x911	200/300	2 (75x45)	past./bakery/pizza	OPTIONAL
NXE	1410x911	200/300	3 (75x45)	past./bakery/pizza	OPTIONAL
NXD	1410x1678	200	6 (75x45)	past./bakery/pizza	OPTIONAL



SR 21 E+V



SK 21 E+V

THE RANGE

MODEL	SR 21 E+V	SK22 E+V
POWER (Kw)	230/400V	230/400V
WEIGHT	1650	1300
DIMENSION	2022x1791x2197	1275x1957x2197

METRO CONVECTION OVENS

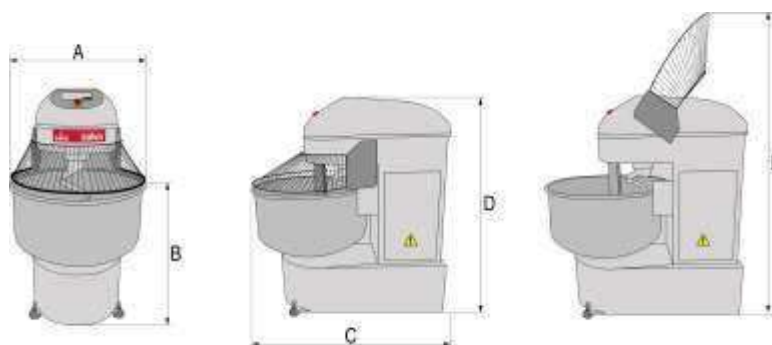


MODELS	KX5+H	KX9+H
Ext. Measurement	915 x 1059 x 535mm	915 x 1059 x 1070mm
Net Capacity	5 trays of 60x40 cm or 66x46cm.	5 trays of 60x40cm or 66x46cm.
Space between trays	80 mm.	103 mm.
Power	7, 5kw (3+N+T) 3ph	14, 5kw (3+N+T) 3ph
Weight	120 kg.	195 kg.

SPIRAL MIXERS



GENERAL DIMENSIONS



	A	B	C	D	E	Weight
AE-25	745 mm	675 mm	720 mm	1260 mm	1290 mm	260 kg
AE-50	745 mm	845 mm	1250 mm	1425 mm	1850 mm	450 kg

Amount of flour: 25 kg. (60% hydration).

kW	V	A	Hz
1.5 / 3 III+N+T	400	5.3 5.8	50

Amount of flour: 50 kg (60% hydration).

kW	V	A	Hz
4.2 / 6.5 III+N+T	230	20.4 28.7	50
	400	13.7 15	

PLANETARY MIXER

DESCRIPTION

SALVA's mixers are designed to make cake mixtures. They have a planetary axis system for perfectly uniform mixtures of any type of cake mix. They allow various functions such as beating, mixing or kneading any type of light dough.

DIMENSIONS

Type	Capacity Size (Lt.)	Recipient (cm)	Power Install (kw)	Weight (kg)
BM-20	20	20	0,75	85
BM-20/40	20/40	Ø 40 ↕ 36	1,5	240
M-60	60	Ø 45 ↕ 42	1,5	243

Type	Dimensions (mm)				
	A		C	D	E
BM-20	550	655	1200	525	-
BM-20/40	720	920	1400	630	850
BM-60	750	950	1400	630	850



DOUGH SHEETER

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

PRINCIPAL CHARACTERISTICS

- Hard chrome treated sheeting rollers.
- Optimum conveyor belt speed, with a differentiation between the entry belt (lower speed) and the exit belt (higher speed). This way the obstruction, stretching and tearing of the dough, when it passes through the rollers, is avoided and consequently greater output achieved.
- Easy dismantling of the rollers, which are adjustable by means of a lever.
- Easy dismantling of the scrapers for maintenance purposes as well as ease in the substitution of the conveyor belts.
- Anticorrosive treatment of the protective grills.



Type	Cilinder Length (mm)	Conveyor belts length (mm)	Speeds	Power 230/400 V (III)		Weight (kg)		Ext. dimensions (mm)			
				CV	kw	Neto	Bruto	A/A'	B	C/C'	D
L-600-S	600	1.400	2	1,5/0,91	1,1/0,66	225	280	3240/640	615	1160/2160	1010
L-500-J	500	710	1	1	0,75	115	199	1800/607	420	640/830	880





OVENS

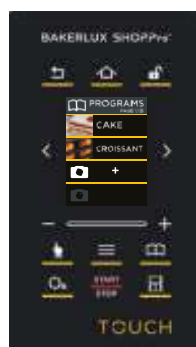


TOUCH

That little extra touch that helps make the difference. And it shows.

The BAKERLUX SHOP.Pro TOUCH model offers all the advantages of a 2.40 LCD display that allows you to store and name baking programs with pictures, as well as offering quick and intuitive programming.

It is available with either a drop down door or in the Matic version, with a side opening door that opens automatically when the baking cycle is complete. The optional internet connection allows you to check actual use and remotely control every oven in every one of your shops directly from your PC or smartphone. The BAKERLUX SHOP.Pro TOUCH is specifically equipped for the installation of the BAKERLUX SHOP.Pro ventless or waterless hoods and for controlling the prover directly from the oven's control panel.



BAKING PARAMETERS



9 BAKING STEPS



0-99 TIMER



20-260°C TEMPERATURE



0-20-40-60-80-100% HUMIDITY



2 FAN SPEEDS

UNOX INTELLIGENT PERFORMANCE



ADAPTIVE COOKING



AUTO SOFT



SMART PREHEATING



AUTO-MATIC



DATA DRIVEN COOKING

QUICK FUNCTIONS



99 PROGRAMS



PROVER CONTROL



OPTIONAL WI-FI & LAN



MULTI-TIME



AUTOMATIC BAKING



XF 023

XF 043

XEFT-04HS-ELDP

MODEL	XF 023	XFT 133	XI043	XFT 193	XEFT-04HS-ELDP
Commercial Name	ANNA	ARIANNA	DIMENICA	ROSSELLA	ARIANNA
Power Supply	ELECTRIC	Electric	Electric	Electric	Electric
Type of Control	MANUAL	MANUAL	MANUAL	MANUAL	LED
Number of trays	4 trays	4 trays	4 trays	4 trays	4 trays
Tray Size	460x330	460x330	600x400	600x400	460x330
Distance between trays	75mm	75 mm	75 mm	75 mm	75 mm
Frequency	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz	50 / 60 Hz
Voltage	230V 1N~	230V 1N~	230V 1N~ / 400V 3N~	23V 1N~ / 400V 3N~	230V 1N~
Weight	22 kg	31 kg	45 kg	49 kg	39 kg
Electric power	3 Kw	3 Kw	5,3 Kw / 3 Kw	6,5 kW	3,5 Kw
Width	600 mm	600 mm	800 mm	800 mm	600 mm
Depth	587 mm	655 mm	706 mm	774 mm	669 mm
Height	472 mm	509 mm	472 mm	509 mm	502 mm
Steam	No	Manual Steam	No	Manual Steam	Yes

OVENS

BAKERLUX SPEED.Pro



XEFT-04EU-ELDP

XEVC-0511-EPRM

XEFT-04EU-ELDP	XEVC-0511-E1RM	XEVC-0511-EPRM	XEBC-06EU-EPRM	XEFT-06EU-ELRV	XESW-03HS-EDDN
ROSSELLA	--	CHEFTOP	BAKERTOP	VITTORIA	SPEED.Pro
Electric	Electric	Electric	Electric	Electric	Electric
LED	ONE	9.5" Touch	9.5" Touch	9.5" Touch	6" Touch
4 trays	5 trays	5 trays	6 trays	6 trays	3 trays
600x400	GN 1/1	GN 1/1	600x400	600x400	460X330
75 mm	67 mm	67 mm	80 mm	75 mm	75 mm
50 / 60 Hz	50 / 60 Hz	50-60 Hz	50-60 Hz	50 / 60 Hz	50 Hz
400V 3N~	230V 1N~ / 400V 3N	380-415 V	380-415 V	400V 3N~	380-415 V
57 kg	65 kg	67 kg	112 kg	72 kg	89 kg
6,9 Kw	9,3 Kw	9.3 kW	14 kW	10,3 kW	6.6 kW
800 mm	750 mm	750 mm	860 mm	800 mm	600 mm
811 mm	783 mm	783 mm	967 mm	829 mm	797 mm
502 mm	675 mm	675 mm	842 mm	682 mm	541 mm
Yes	Yes	Yes	Yes	Yes	Yes

OVENS

serieP

TRADITION

ELECTRIC AND GAS PIZZA DECK OVENS

Every serieP deck is provided with the exclusive Moretti System Control electronic board with split setting of heat for the ceiling and the bottom, switch on timer, economy function and cooking programs*. The whole serieP range is fitted with heavy-duty doors insulated with high density fiber. The glass is easily replaceable from outside the oven. All the serieP models are decorated with a special black dashboard giving the oven a nice and unalterable design, together with a very high hygiene.



Amalfi



pizza



baking chamber entirely in refractory brick for a perfect temperature maintenance



built-in heating elements for a higher thermic flywheel



When the best is not enough here comes Amalfi. Craftmade, built with the best components, each Amalfi is produced as a unique piece. Deck entirely built in refractory brick and the heating elements inside the stone, allow an uncomparable temperature maintenance and a quality of baking very much appreciated all over the world.

P60E - P80E - P120E



bakery



baking chamber in embossed steel for products in trays



baking chamber with refractory brick and steam generator for baking bread



P60E



P80E



P120E/C



P120E/B



P120E/A

capacity trays 60x40cm

P60E, P80E, P120E are available in 5 different sizes, with or without steam generator and, on demand, the front side of the hood completely in stainless steel and the possibility of asking for a deck with a higher internal clearance suitable for baking particular products. It is also possible to choose among a wide list of accessories to customize the oven according to the various needs.

P110G - P150G



multifunctionality



a special front blade avoids heat loss at each door opening



the special refractory brick treatment allows a perfect even baking



P110G/A



P110G/A



P150G

capacity trays 60x40cm

P110G (in 2 different sizes) and P150G, are available with natural gas or LPG; they have a wide list of accessories to customize the oven according to different needs. With P110G and P150G, gas has become an extraordinary opportunity.

OVENS

iDeck

**MORETTI
FORNI****PIZZA OVENS WITH ELECTRONIC CONTROL**

iDeck line is characterised by user-friendly integrated products, with an excellent quality / price ratio.

iDeck is a conventional pizza oven that can reach up to 450°C, with a baking surface in refractory brick.



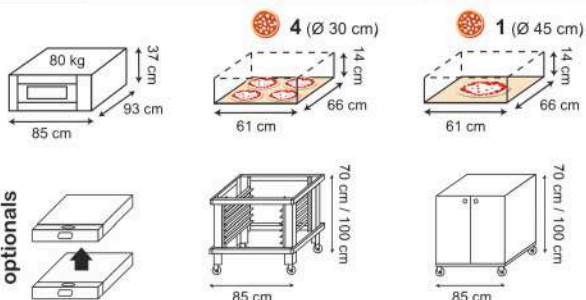
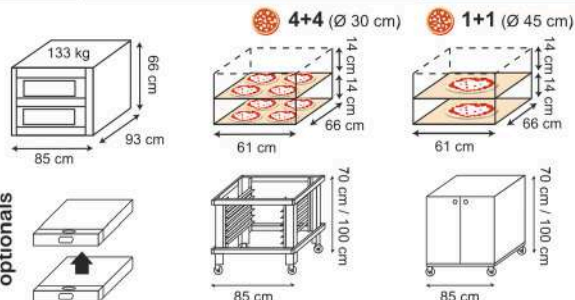
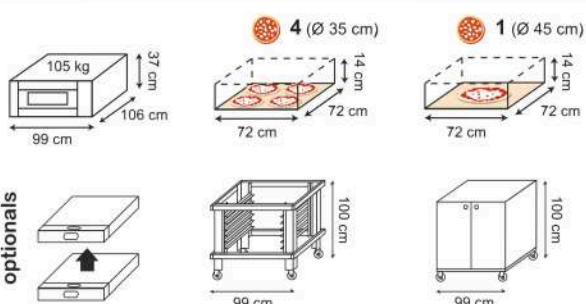
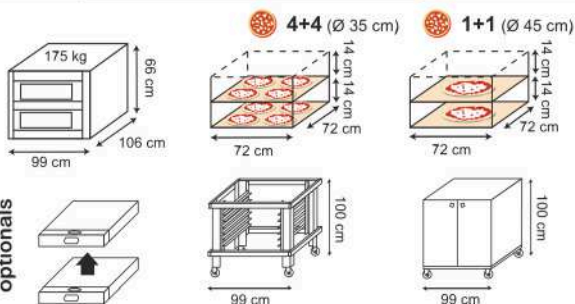
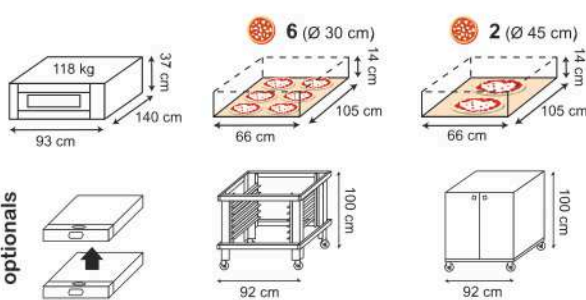
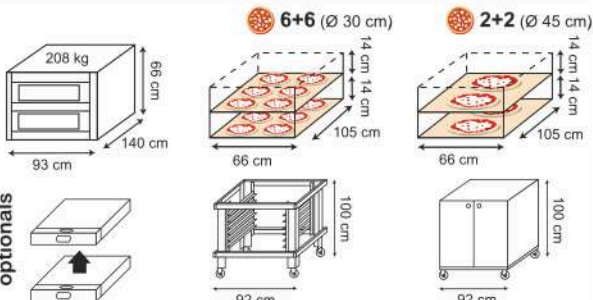
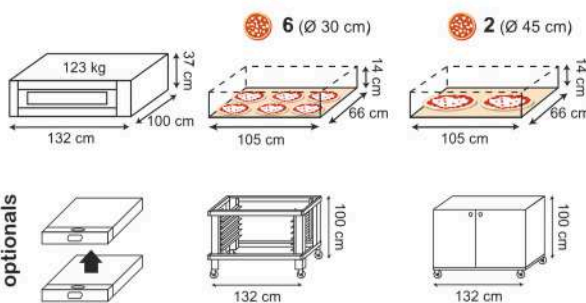
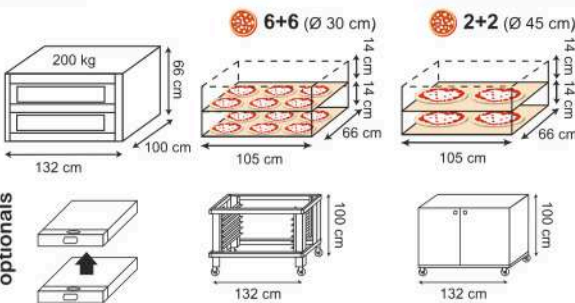
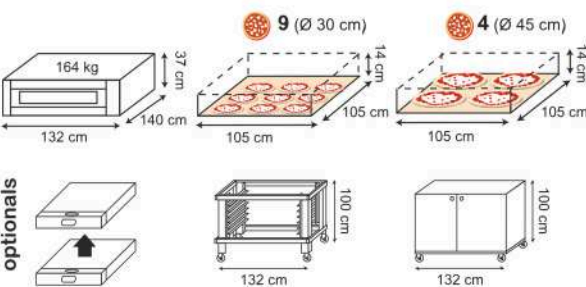
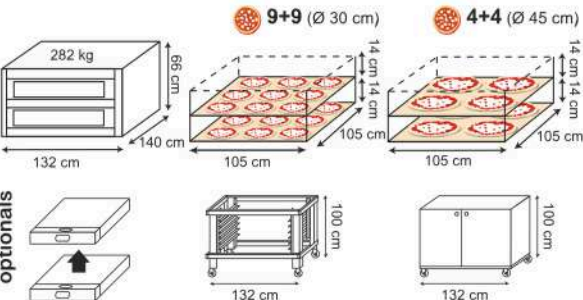
60.60

72.72

65.105

105.65

105.105

Deck iD-M 60.60**kW 4,2****Deck** iD-D 60.60**kW 8,4****Deck** iD-M 72.72**kW 6,0****Deck** iD-D 72.72**kW 12,0****Deck** iD-M 65.105**kW 7,7****Deck** iD-D 65.105**kW 15,4****Deck** iD-M 105.65**kW 8,2****Deck** iD-D 105.65**kW 16,3****Deck** iD-M 105.105**kW 11,6****Deck** iD-D 105.105**kW 23,1**

Breader/Blender/Sifter

The **AyrKing BBSUL2934PLK** is a manual breadmaking workstation with integrated automatic Blender/Sifter machine. Rotary brush sifter operates without detrimental vibration or agitation. Spirally configured nylon bristles form an auger to eject unwanted dough balls to a waste container. Ingredients are fully blended as brush tumbles breadmaking media before it exits through sifter screen. Unique process prevents dough ball grinding, eliminates usual sifting noise, & blends ingredients as it ejects waste.

ADVANTAGES

- Sift and blend 30 lbs (14 kg) of breadmaking in 60 seconds
- Rotary auger brush blends, sifts, and ejects dough balls simultaneously
- Blending brush action prevents ingredient segregation, unlike vibrating or agitating systems
- Quiet, vibration-free operation creates results, not disturbances
- Sixty second timed cycle frees labor and saves energy
- Fully enclosed sifter with only three internal parts, reduces dust and allows quick and easy cleaning
- Direct drive, steel geared motor & solid stainless steel fabrication provide lasting performance
- Storage space for optional third breadmaking lug



MODELS	CRATED MEASUREMENTS				UNCRATED
	LENGTH	WIDTH	HEIGHT	WEIGHT	WEIGHT
BBSUL2934PLK	38" (966mm)	36" (914mm)	59" (1499mm)	260lb (118kg)	205 lb (93kg)

Breader/Blender/Sifter

The **AyrKing BBSUL7335** offers a breadmaking workstation and automatic Blender/Sifter machine with integrated ice bath prep area to hold three full size pans. Rotary brush sifter operates without detrimental vibration or agitation. Spirally configured nylon bristles form an auger to eject unwanted dough balls to a waste container. Ingredients are fully blended as brush tumbles breadmaking media before it exits through sifter screen. Unique process prevents dough ball grinding, eliminates usual sifting noise, & blends ingredients as it ejects waste.

ADVANTAGES

- Sift and blend 30 lbs (14 kg) of breadmaking in 60 seconds!
- Rotary auger brush blends, sifts, and ejects dough balls simultaneously
- Blending brush action prevents ingredient segregation, unlike vibrating or agitating systems
- Quiet, vibration-free operation creates results, not disturbances
- Sixty second timed cycle frees labor and saves energy
- Fully enclosed sifter with only four internal parts, reduces dust and allows quick and easy cleaning
- Direct drive, steel geared motor & solid stainless steel fabrication provide lasting performance
- Ice bath keeps pans at safe temperatures, draining with a 1" flexible hose (not provided) to any preexisting drain



MODELS	CRATED MEASUREMENTS				UNCRATED
	LENGTH	WIDTH	HEIGHT	WEIGHT	WEIGHT
BBSUL7335RH/ BBSUL7335LH	77" (1956mm)	39" (991mm)	48" (1219mm)	420lb (191kg)	330lb (150kg)

Tumble Marinator

AyrKing's Tumble Marinator is the solution to marinating your protein. AyrKing's tumble marinator quickly infuses your marinade flavors into your menu items. The AyrKing tumble marinator features a timer that can be custom set allowing quick, on-demand marination with full flavor profile. With a standard 10.7 gallon [40.6L] drum, the AyrKing tumble marinator allows you to marinate large volumes of protein at once. Caster mounted for mobility around the kitchen and easy storage under a worktable. For cleaning, simply remove the drum from the cart and wash it in the sink. It's that easy!

ADVANTAGES

- Quick, on-demand marination
- Customizable timer to reach your full flavor profile
- Mounted on casters for easy mobility and storage in the kitchen.
- Removable drum makes it easy to clean in the sink.



MODELS	CRATED MEASUREMENTS				UNCRATED
	LENGTH	WIDTH	HEIGHT	WEIGHT	WEIGHT
M101120/ M101220	41" (1042mm)	24" (610mm)	36" (914.4mm)	170 lb (77kg)	120 lb (54kg)

Vacuum Marinator

AyrKing's Vacuum Marinator offers a vacuum marinating solution that quickly and easily enhances the flavor profile of your menu items. The pressurized drum drastically reduces marination times compared to tumble only or overnight marination processes. The AyrKing vacuum marinator features two timers that allow you to custom set the vacuum and marination times. With a standard 10.7 gallon [40.6L] drum, our AyrKing vacuum marinator allows you to marinate large volumes of protein at once. Thanks to the vacuum, your marinade quickly becomes thoroughly infused in your product for a fantastic and full flavor profile in every bite. It is also mounted on casters for mobility around the kitchen and easy storage under a worktable. For cleaning, simply remove the drum from the cart and wash it in the sink. It's that easy!

ADVANTAGES

- Vacuum pressurized drum for a full flavor profile in every bite
- Quick, on-demand marination
- Customizable timers to optimize your unique flavor
- Mounted on casters for easy mobility and storage in the kitchen.
- Removable drum makes it easy to clean in the sink.



MODELS	CRATED MEASUREMENTS				UNCRATED
	LENGTH	WIDTH	HEIGHT	WEIGHT	WEIGHT
Vm101120/ Vm101220	39" (990.6mm)	25" (635mm)	36" (914.4mm)	204 lb (93kg)	154 lb (70kg)

COOKING EQUIPMENT



KVE-072



OFG 342



OFE-321/322



OFG-321/322



OFE141

ELECTRIC	MODELS	Oil Capacity	Heating Output (immersed elements)	Phase	Width	Depth	Height
	OFE 321 1-well electric	Per full vat 65 Lbs. (30L) Per split vat 25 Lbs. (12L)	14.4 kW	Three	441 mm (17.38 inch)	949 mm (37.38 inch)	1118 mm (44.00 inch)
	OFE 322 - 2-well electric	Per full Total 2 – 65 Lbs. (30L) 130 Lbs. (60L) Per split Total 4 – 25 Lbs. (12L) 100 Lbs. (47L)	28.8 kW	Three	848 mm (33.38 inch)	949 mm (37.38 inch)	1118 mm (44.00 inch)
	KVE 072 - 2-well electric	Per full vat 18.3 L 16.5 kg(19.3 qt or 36.4 lb) Per split vat 9.4 L 8.5 kg(10.0 qt or 18.8 lb)	28.8 kW	Three	794 mm (31.25 inch)	842 mm (33.13 inch)	1185 mm (46.63 inch)
	OFE 141 1-well electric	Per full vat 27 L or 25 kg (29 qt or 55 lb) Per split vat 13 L or 12 kg (14 qt or 27 lb)	14 kW	Three	482 mm (18.98 inch)	859 mm (33.82 inch)	1177 mm (46.34 inch)

GAS	OFG 321 1-well Gas	Per full vat 65 Lbs. (30L)	2 burners 85,000 BTU/hr 24.9 kW 0.50 in gas line	Single	441 mm (17.38 inch)	949 mm (37.38 inch)	1118 mm (44.00 inch)
	OFG 322 2-well Gas	Per full Total 2 – 65 Lbs. (30L) 130 Lbs. (60L)	4 burners 170,000 BTU/hr 49.8 kW 0.75 in gas line	Single	848 mm (33.38 inch)	949 mm (37.38 inch)	1118 mm (44.00 inch)
	OFG 342	90 lb or 43 L per vat	6 burners 240,000 BTU/hr 63.4 kW 0.75 in gas line	Single	1131 mm (44.50 inch)	1042 mm (41.00 inch)	1270 mm (50.00 inch)

COOKING EQUIPMENT

PRESSURE FRYERS

KEY FEATURES

- Rectangular fry pot for consistent cooking
- Long-lasting, stainless steel construction
- Lower cook temperatures, shorter cook times
- Sustainable design and operation
- Built-in filtration ranging from manual to fully automated
- Lower energy requirements and cost

PFE 500 ELECTRIC PRESSURE FRYER WITH COMPUTRON™ 8000 CONTROL

Dimensions

Height	48.00 in	(1219 mm)	top of stack
Height	63.00 in	(1600 mm)	with lid up
Width	19.70 in	(500 mm)	
Depth	38.60 in	(980 mm)	

Pressure

Operating pressure	12.0 psi
Safety valve setting	14.5 psi

Oil capacity

48 lb or 25 L

Required clearances

Top	15 in	(381 mm)	lid up
Sides	6 in	(152 mm)	air flow, minimum 1 side
Back	6 in	(152 mm)	air flow, connections
Front	30 in	(762 mm)	remove filter pan

Heating

3 immersed elements

- ☐ 3.75 kW each/11.25 kW total
- ☐ 4.50 kW each/13.50 kW total

Electrical

Volts	Phase	Hertz	11.25 kW Amps	13.50 kW Amps	Wire*	Cord & Plug (optional) Not available for all destinations
220-240	1	50 or 60	47.0	58.0	2+G	3 Ph 208 V and 220-240 V
220-240	3	50 or 60	27.0	33.0	3+G	
220/380	3	50 or 60	17.1	20.5	4+G	
240/415	3	50 or 60	15.6	18.8	4+G	
380-415	3	50	17.1	18.8	3NG	

*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

PFG 600 GAS PRESSURE FRYER WITH COMPUTRON™ 8000 CONTROL

Dimensions

Height	48.00 in	(1219 mm)	to top of stack
Height	63.00 in	(1575 mm)	with lid up
Width	19.70 in	(483 mm)	
Depth	38.60 in	(980 mm)	

Pressure

Operating pressure	12.0 psi
Safety valve setting	14.5 psi

Oil capacity

43 lb or 22 L

Required clearances

Top	15 in	(381 mm)	lid up
Sides	6 in	(152 mm)	air flow, minimum 1 side
Back	6 in	(152 mm)	air flow, connections
Front	30 in	(762 mm)	remove filter pan

Heating

Natural gas or liquid petroleum
1 burner
0.50 in gas line
80,000 BTU/hr or 21.1 kW

Electrical

Volts	Phase	Hertz	kW	Amps	Wire*	Cord & Plug (optional)
220-240	1	50 or 60	1.15	6.0	2+G	120 V only
230	1	50	1.15	2.5	1NG	

*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.

Bidding specifications

Provide Henny Penny model PFE 500 electric pressure fryer, 4-head capacity, with built-in filtration system.

Unit shall incorporate:

- Computron™ 1000 simple digital control OR Computron™ 8000 control system (additional charge) with programmable or manual operation, LED digital display, idle and melt modes, load compensation, filtration tracking and 7-day history
- Fry pot of heavy duty stainless steel with 7-year warranty
- Color-keyed locking spindle and lid-lock system to seal and create and maintain 12 psi pressure in cooking chamber
- 4 heavy-duty casters, 2 locking
- Starter kit with choice of filter media



Bidding specifications

Provide Henny Penny model PFG 600 gas pressure fryer, 4 head capacity, with built-in filtration system.

Unit shall incorporate:

- Computron™ 1000 simple digital control OR Computron™ 8000 control system (additional charge) with programmable or manual operation, LED digital display, idle and melt modes, load compensation, filtration tracking and 7-day history
- Fry pot of heavy duty stainless steel with 7-year warranty
- Color-keyed locking spindle and lid-lock system to seal and create and maintain 12 psi pressure in cooking chamber
- 4 heavy-duty casters, 2 locking
- Starter kit with choice of filter media



COOKING EQUIPMENT

GVE 071-074 WELL MANUAL LOW OIL VOLUME OPEN FRYER WITH TWO FULL VATS AND ONE SPLIT VAT

	GVE 071	GVE 072
Dimensions		
Width	434 mm (17.08 in)	794 mm (31.25 in)
Depth	842 mm (33.13 in)	842 mm (33.13 in)
Height	1180 mm (46.43 in)	1185 mm (46.63 in)
Crated		
Length	551 mm (21 in)	915 mm (36 in)
Depth	918 mm (36 in)	930 mm (37 in)
Height	1361 mm (54 in)	1320 mm (52 in)
Volume	0.7 m ³ (24 ft ³)	1.1 m ³ (40 ft ³)
Weight		
1 full	129 kg (284 lb)	N/A
1 split	135 kg (298 lb)	N/A
2 full	N/A	187 kg (412 lb)
2 split	N/A	213 kg (470 lb)
Floor space	0.36 m ² (4.0 ft ²)	0.7 m ² (7.0 ft ²)

Heating immersed elements 28.0 kW

Oil capacity

Per full vat 18.3 L or 16.5 kg (19.3 qt or 36.4 lb)
 Per split vat 10.0 L or 9.0 kg (10.6 qt or 19.8 lb)

Required clearances

Sides 51 mm (2 in) from combustible materials or other heat producing equipment;
 otherwise no clearance required
 Back 152 mm (6 in) air flow, connections
 Front 762 mm (30 in) remove drain pan

Electrical

Volts	Phase	Hertz	kW per vat	Amps per vat	Wire*	Cord & Plug
220/380	3	50	14.0	24.3	3NG	China EC 60309 532P6 / IP44 32 A / 250 V

*Units shipped without power cord and plug must have power cord and plug installed on site by a qualified electrician.



Bidding specifications

Provide Henny Penny model GVE 071, 072, 073, or 074 low oil volume electric open fryer designed to operate with 16.5 kg (36.4 lb) oil capacity per full vat. Unit may be ordered with full or split vat(s).

Unit shall incorporate:

- Built-in filtration system that filters vats individually so cooking can continue in other vats
- Oil drain pan with 4 casters and lock-in system with sensor warning when pan is not properly locked into place
- Fry vats of heavy duty stainless steel
- Computer control with programmable operation, LED digital display, idle and melt modes, load compensation, proportional control, filtration tracking, clean-out mode, multiple language settings
- 4 heavy-duty casters, 2 locking

HC 15 FULL-SIZE HEATED HOLDING CABINET

Shown With Electro-mechanical Controls



DIMENSIONS

Height : 1810 mm (71.25 in)
 Width : 628 mm (24.75 in)
 Depth : 806 mm (31.75 in)

HEAT

Thermostat 160°–210°F (71°–99°C)

HUMIDITY

Optional water pan 3.8 L (1.0 gal)

CAPACITY

15 full size sheet pans
 457 x 660 mm (18 x 26 in)

Electrical CDT control

Volts	Phase	Hertz	kW	Amps	Wire
240	1	50-60	2.09	8.7	2+G
Electro-mechanical control					
240	1	50/60	1.61	6.7	2+G

- Count Down Timer control features 13 independent programmable timers with:
 - Single switch start/stop/abort, manual override and power-out memory
 - Constant digital temperature display
 - Separate operating time and temperature set points
 - Timer alert signal
 - Food probe calibration
- Electro-mechanical controls feature thermostat heat control, dial thermometer, ON/OFF and cycle temperature light
- Dual heavy-duty blower motors
- Ventilated side racks Fully insulated doors, sidewalls and control module
- Full perimeter door gasket

COOKING EQUIPMENT

Super Runner Fryers (Gas and Electric)

Outpace the Competition in Performance and Value



MODELS	SR 42G	SR 14E
Oil Capacity	21 Ltr.	20 Ltr
Power	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	14.00 N/A- Electric
Frying Area	4" x 13-3/4" x 4-1/5"	13-3/4" x 13-3/4" x 5-1/4"
No. of Frying Baskets (Dim.)	Two Twin	Two twin
Power Switch & Indicator Light	Yes	Yes
Steel Legs Dimensions	151/2" x 291/4" x 45"	153/4" x 271/4" x 44



INDUCTIONS



CK26/CK35



BKP-20



BKPW

Model	CK26	CK35	BKP-20	BKPW
Max Output	2600W	3500W	1800W	400W
Amperage	12A	15A	8A	2A
Electric Requirements	220V, 60Hz, 1PH	220V, 60Hz, 1PH	220V, 50~60Hz, 1PH	220V, 60Hz, 1PH
Dimension(mm)	365 x 450 x 115	365 X 450 X 115 (mm)	298 x 377 x 56	296 X 370 X 80 (mm)
Weight(kg)	7kg	7kg	3kg	4kg
Warming Mode	7 steps (H1~H10)	7 steps (H1~H7)	3 steps (1~3)	7 steps (1~7)
Heating Mode	10 steps (1~10)	10 steps (1~10)	5 steps (4~8)	NA
Timer Mode	Capactive button	Capactive button	Touchscreen	Touch screen

CONVEYOR OVENS

The World leader in Conveyor Ovens in use by Top Restaurant Chains around the World



Conveyers of Excellence

All Middleby ovens are designed to cook a multitude of products including pizza, seafood, bagels, ethnic foods and more. Middleby Ovens provide very efficient heat transfer to the product. Energy is conserved as air is recycled from heater to product with minimum vent loss.

Space Saver Countertop Impinger

- Patented EMS Energy Management System* reduces gas consumption and increases cooking efficiency
- Microprocessor-controlled bake time/conveyor speed
- Stainless steel front, sides, top and interior
- Reversible conveyor direction



PS-520



PS-536
(Double Stacked)

Value for Money

Due to its compact size the PS536 energy efficient conveyor oven is ideally suited for Kiosk and express-style locations.

- Impingement PLUS! low oven profile and dual air return
- EMS Energy Management System* reduces gas consumption and increases cooking efficiency
- Patented 'Jet Sweep' impingement process that delivers constant heat to the chamber
- Microprocessor-controlled bake time/conveyor speed
- Customer-specific adjustable jet fingers that allow control of heating in 8"/203mm zones
- Stainless steel front, sides, top and interior
- Reversible conveyor direction

CONVEYOR OVENS

WOW Oven

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System reduces gas consumption and increases cooking efficiency
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- The PS640 WOW! oven features an Energy Management System (EMS) that automatically reduces gas consumption. Touch Screen Control can be programmed in energy saving mode.
- Automatic "energy eye" saves gas when no pizzas are in the oven
- High speed conveyor (Range of 2:00 - 30:00)



WOW-1
(Double Stacked)



WOW-2

Direct Gas Fired Conveyor Oven

- Impingement PLUS! low oven profile and dual air return
- Patented EMS energy Management System
- Conveyor speed (Range of 1:00 - 20:00)
- Automatic "energy eye" saves gas when food product is not present in the oven
- Advanced technology air delivery system bakes up to 30% faster than standard conveyor ovens
- Stackable

WOW!²
OVEN
 system
 energy

VARIABLE
AIR
FLOW

Technical Specifications

Model	Conveyor Belt Length (inch)	Cooking Cavity Size (inch)	Dimension (W x D x H) (MM)	BTU/Input Power (KW)	Electricals
PS 520 G	42	20 x 18	1524 x 951 x 536	40,000 BTU	240V / 50Hz / 1Ph
PS 520 E	42	20 x 18	1524 x 951 x 536	8.3 KW	415V / 50Hz / 3Ph
PS 536 G	60	36 x 20	1930 x 1010 x 502	75,000 BTU	240V / 50Hz / 1Ph
PS 536 E	60	36 x 20	1930 x 1010 x 502	17 KW	415V / 50Hz / 3Ph
PS 540 G	76.5	40 x 32	1943 x 1367 x 599	110,000 BTU	240V / 50Hz / 1Ph
PS 540 E	76.5	40 x 32	1943 x 1367 x 599	27 KW	415V / 50Hz / 3Ph
WOW-1	76.5	40.5 x 33.5	1943 x 1537 x 652	99,000 BTU	240V / 50Hz / 1Ph
WOW-2	90.75	55 x 32	2305 x 1461 x 670	119,900 BTU	240V / 50Hz / 1Ph

Specifications, features and colours are subject to change without any notice, due to continuous product development.

COOKING EQUIPMENTS



The Sota

Utilizing TurboChef's patented technology to rapidly cook food without compromising quality, the Sota provides superior cooking performance while requiring less space and consuming less energy.

- Top-launched microwave system
- Independently-controlled dual motors for vertically-recirculated air impingement
- Ventless operation. Vent catalyst to further limit emissions and odors
- Stirrer to help ensure even distribution of air and microwave
- Integral recirculating catalytic converter for UL 710B (KNLZ) listed
- Powder coated, corrosion-resistant steel outer wrap and door
- Cool-to-touch exterior; all surfaces below 50°C
- Interior Construction 201/304 stainless steel
- Fully welded and insulated cook chamber
- Smart menu system capable of storing up to 256 recipes
- Single or dual-temperature interface
- Self-diagnostics for monitoring oven components and performance
- Stackable (requires stacking stand)

Bullet



Revolutionary performance

The TurboChef Bullet oven uses radiant heat, high-speed air impingement, and side-launched microwave to cook food rapidly without compromising quality.

- Simple and intuitive touch controls
- Easy to clean
- Integral recirculating catalytic converter for UL (KNLZ) listed ventless operation
- Variable-speed High h recirculating impingement airflow
- Smart menu system capable of storing up to 256 recipes
- Light ring provides visual cues for cooking
- Built-in self-diagnostics for monitoring oven components and performance
- Stackable design (requires stacking kit)
- USB compatible
- Ethernet and Wi-Fi compatible

High h Conveyor 2020 Ventless

The HhC 2020™ is capable of cooking sixty 12-inch pizzas in one hour, offering throughput exceeding 28-inch conveyors in a compact 20-inch design. Because of its patented technology, electric operation, and small footprint, the HhC 2020™ is the first of its kind to be UL®-certified for ventless operation.



- Equal to larger ovens without the space or energy cost requirements
- Separate options for - cook more, brown more and cook & brown more
- Smart menu system capable of storing up to 256 recipes
- Fully welded and insulated cook chamber, cool-to-touch exterior; all surfaces below 122°F (50°C)
- Integral recirculating catalytic converter
- Variable-speed High, recirculating impingement airflow

CONVEYOR OVENS

FIRE

The TurboChef Fire provides the artisan-hearth style pizza experience anywhere. Cooking at 842°F/450°C, the Fire can cook 14-inch fresh dough pizzas in as little as 90 seconds. The oven has a small footprint and is ventless, so it can be placed virtually anywhere without type I or type II ventilation.

- Fits up to a 14-inch thin or thick dough pizza
- Integral catalytic converter for ventless operation
- Removable bottom access panel for easy cleaning
- Independent top and bottom electronic temperature control
- Top and bottom convection motors
- 6 preset timers

Available Colour



Artisan Style Pizza Anywhere

Technical Specification

Model	Width (MM)	Depth (MM)	Height Single Stack (MM)	Weight (Kg)	Utility	Input Power (KW)
The Sota	406	757	635	77.1	Electricity	6.2
Fire	375	620	576	34	Electricity	4.5
Bullet	538	699	584	84	Electricity	6.7
HhC 1618	805	914	432	88.5	Electricity	7.4
HhC 2020	1227	907	432	88.5	Electricity	14.4
HhC 2620	1227	1059	432	118	Electricity	14.4

Specifications, features and colours are subject to change without any notice, due to continuous product development.



FRYERS

SOLSTICE GASSG-14T



First Company in the World to make a Fryer ·
Available in 22 Trillion combinations ·
Self Cleaning Burner System ·
Lowest cost of ownership ·
Highest thermal efficiency ·

SPECIFICATIONS

- Tank - mild steel construction
- Cabinet - stainless front, door and sides
- Solstice Burner Technology, No blower or ceramics
- Millivolt Thermostat (T-Stat) 2000F-4000F (1900C-930C CE)
- Thermo-Safety pilot with built in regulator.
- High Temperature safety limit switch
- Heavy duty 3/16" bottom door hinge
- 1 1/4" (3.2 cm) Full port drain valve for fast draining
- Separate Manual gas shut-offs, for front servicing
- Integrated flue deflector
- Tube rack, allows crumbs & debris into cool zone
- Removable basket hanger, requires no tools

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
46.1x15.6x34.5	(14x14)x2	1,00,000/hr per side	9-11 Kg per side

FRYERS

PORTABLE FILTER SYSTEM P-14



SPECIFICATIONS

- 1/3 HP heavy duty motor and pump assembly
- 1.5 meter flexible, sanitary, high temperature return hose equipped with nozzle
- Return hose nozzle is nickel plated steel with a nonheat conducting handle
- Extra large filter area for large fryer filtering
- Four swivel caster design allows for easy movement and storage of the filter
- Quick disconnect hose connections make it easy to assemble and disassemble
- Easy to remove filter media assemble for quick and easy filter paper replacement
- Lift out filter pan for easy cleaning

Size (Inch) HxWxD	Pan Capacity (LB/Kg)	Electrical
24x17x30	(14x14)x2	220V/50Hz/4 AMP

GAS FRYERS VF35



SPECIFICATIONS

- Welded tank with an extra smooth peened finish ensures easy cleaning.
- Long lasting, high temperature alloy stainless steel heat baffles are mounted in the heat exchanger tubes to provide maximum heating and combustion.
- Standing pilot light design provides a ready flame when heat is required.
- Stainless steel front, door, sides and splash back.

CONTROLS

- Solstice burner/baffle design.
- Thermostat maintains selected temperature automatically between 200°F (93°C) and 400°F (190°C-CE).
- Integrated gas control valve acts as a manual and pilot valve, automatic pilot valve, gas filter, pressure regulator, and automatic main valve.
- Gas control valve prevents gas flow to the main burner until pilot is established and shuts off all gas flow automatically if the pilot flame goes out.
- Temperature limit switch safely shuts off all gas flow if the fryer temperature exceeds the upper limit.

Size (Inch) HxWxD	Frying Area (Inch)	BTU Rating	Oil Capacity
47.2x15.7x32	14x14	70,000/hr	15.9 Kg

ELECTRIC FRYERS E35



SPECIFICATIONS

- Welded tank with an extra smooth peened finish ensures easy cleaning
- Immersion type; sealed construction heating elements with high temperature alloy stainless steel sheath
- Fryers are designed with a fixed heating element to eliminate oil migration through pivot components. This design creates a safer working environment by keeping the hot elements in the tank.
- Stainless steel front, door, side, and splash back
- Bottom 1-1/4" NPT full port drain valve, for quick draining

CONTROLS

- Electric thermostat maintains selected temperature automatically between 200°F (93°C) and 375°F (191°C).
- Temperature limit switch safely shuts off all heaters if the fryer temperature exceeds the upper limit

Size (Inch) HxWxD	Frying Area (Inch)	Power Rating	Oil Capacity
41.2x15.6x25	14x14	15 Kw/50 Hz/3 ph	15.9 Kg

COUNTER-TOP FAST OVEN

LINCAT CIBO+ COUNTER-TOP FAST OVEN

CiBO+ is designed to be used in non-traditional spaces generating additional revenue points with limited space. Garage forecourts, convenience stores, restaurants, coffee shops and bars, front and back of house, CiBO+ can be used literally anywhere that food could be offered.



BENEFITS AT A GLANCE

- Faster service, food ordered now, served now
- Fantastic food every time
- A wider menu choice
- Reduced queues
- Increased productivity
- Energy saving
- Less waste
- Easy to use QPad, overcomes language barriers and minimises training



Model	Dimension (WxDxH) mm	Power Watts	Cavity (WxDxH) mm	Capacity Ltr	Temperature Range °C	Temperature Control	Electrical	Weight (Kg)
CiBO+	395 x 728 x 640	3000	340 x 340 x 195	23	30 ~ 280	Electronic	220V/50 Hz	52

LINCAT CIBO COUNTER-TOP FAST OVEN

The possibilities with the Lincat Cibo high speed oven are truly endless. From perfectly grilled toasted sandwiches and crispy pizza bases, to all-in-one breakfast rolls and croissants, the Cibo delivers truly excellent cooking results at a fraction of the time of traditional ovens.



VENTLESS TECHNOLOGY

FEATURES & BENEFITS

- Innovative fast oven
- Combination of three different heat sources – convection, grill and a heated base, to deliver fast results
- Cook, toast and reheat, fresh and frozen foods
- Space-saving and compact
- Plug and play
- Ventless cooking - catalyst technology removes the need for external extraction
- Clear icons and an easy-to-use touchscreen
- Great versatility - replace your panini grill, toaster, convection oven and grill
- Gastronom Capacity : GN 2/3
- Pizza Capacity : 1 x 12"



Model	Dimension (WxDxH) mm	Power Watts	Cavity (WxDxH) mm	Capacity Ltr	Temperature Range °C	Temperature Control	Electrical	Weight (Kg)
CiBO	437 x 616 x 367	2700	340 x 355 x 95	12	30 ~ 290	Electronic	220V/50 Hz	31.4

PASTRY CABINET



Advanced Craftsmanship & Features

Dedicated for Professional

Upgraded Cooking Features

Sustainable Development & Improvement



**ECR-2-GF(E)5
FLAME-MATE 2.0**



**ECS-1C
FLAME-MATE 2.0**



**ERS-2C
FLAME-MATE 2.0**

Code	Dimension (mm)	Inner Ring Size	Wok Size	No. of Main burner (kW)	No. of Stock Pot Stove (kW)	No. of Rear Burner (kW)	No. of Rear Pot	Gas (kW)
				48	14	5		

Guangdong	ECR-2-GF(E)5	2200 x 1250 x 810+360	Ø13.5"	18"- 24"	2	0	0	2	96
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	Code	Dimension (mm)	No. of Steam Head	Capacity	Gas (kW)
Dimsum Steamer	ECS-1C ¹	900 x 1050 x 810+360	1	70 bamboo baskets per steam head	42
	ECS-2C ¹	1500 x 1050 x 810+360	2		56
Rice Roll Steamer	ERS-2C	1200 x 1050 x 810+360	1	Built-in rice roll pan (51 x 37cm x 2nos)	42

¹Optional accessories for including 7 hole plate w/ SS stand, full set dimsum tray, rice roll pan (single / double pan), specify when ordering.

COOKING EQUIPMENT

Nayati is proud to be the partner of these great culinary establishments, we meticulously work together from installation support to training to ensure the product is being extensively used as a high-value instrument of culinary creation



**TABLE TOP ELECTRIC WOK INDUCTION
WITH 455 MM DEPTH**

MODEL	NEDS 4-60 TT
Dimension: L x D x H	380 x 600 x 260 mm
Electric Power	6 kW - 400V, 3NPE AC /50-60Hz
Cooking Surface	310 x 510 mm
Temperature	max 100°C
Net Weight	24 kg
Gross Weight	31.5 kg



**ORIENTAL COOKING -
ELECTRIC NOODLE COOKER**

MODEL	NEN 26 AL MR
Dimension: L x D x H	600 x 750 x 850 mm
Electric Power	13.8 kW 400V / 3+N / 50-60 Hz
Cooking Surface	487 x 320 mm
Capacity	40 Litres
Temperature	max 100°C



**TEPPANYAKI GRIDDLE GAS
TEPPANYAKI**

MODEL	TP-JG 15/G
Dimension: L x D x H	1440 x 770/895 x 850 mm
Heat input total	LPG/Natural Gas 21 kW
Cooking Surface	1200 x 550 mm
Net Weight	238 kg
Gross Weight	296 kg



**ORIENTAL COOKING -
INDUCTION WOK RANGE -WOK KWALIE**

MODEL	NEWI 22-90 W2N2 ER
Dimension: L x D x H	2200 x 900 x 750/1200 mm
Electric Power	16 kW - 400V, 3NPE AC /50-60Hz
Cooking Surface	2 x Ø 400 mm
Net Weight	177 kg
Gross Weight	213 kg

COOKING EQUIPMENT



SINGLE COMPARTMENT MOBILE REFRIGERATED CART

1000-MR2-1

Stainless steel exterior and door, fully insulated with 60 mm of polyurethane. Self-closing lockable door is hinged right as standard and includes a removable magnetic door gasket. The cart is supplied with twelve (12) sets of non-tilt pan slides. Cart is factory preset to operate between -2°C and +4°C. High ambient (43°C) bottom mounted refrigeration system utilizes R134a refrigerant, generating 1584 BTU (399 KCAL) per hour. A LED display monitors the inside temperature. Audio visual temperature alarms is included as standard, along with HACCP capability, and automatic defrost. Unit includes a full-perimeter bumper guard along with two (2) flush transport handles on each end of the cart. Cart is furnished with two heavy duty swivel casters and two heavy duty swivel casters with brake.



HIGH VOLUME DOUBLE COMPARTMENT HOLDING CABINET

1200-UP

MAXIMUM PAN CAPACITY

(PER COMPARTMENT)

WITH PAN SLIDES

16 Full-Size Steam Table Pans 2-1/2"*or
8 Full-Size Steam Table Pans 4" or
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm* or
8 GN 1/1 100mm or
8 GN 1/1 150mm or

16 Full-Size Sheet Pans*

DIMENSIONS H x W x D

75-13/16" x 26-7/16" x 32-3/16"
[1924mm x 671mm x 817mm]

NET WEIGHT SHIPPING WEIGHT

333 lb [151 kg] 393 lb [178 kg]

PRODUCT CAPACITY

192 lb [87 kg] per compartment

VOLTAGES

120V, 1Ph, 60Hz 240V, 1Ph, 60Hz
208V, 1Ph, 60Hz 230V, 1Ph, 50/60Hz

WITH SIDE RACKS & SHELVES

16 Full-Size Steam Table Pans 2-1/2" or
8 Full-Size Steam Table Pans 4" or
8 Full-Size Steam Table Pans 6" or

16 GN 1/1 65mm or
8 GN 1/1 100mm or
8 GN 1/1 150mm or

8 Full-Size Sheet Pans**



NARROW HALO HEAT WARMING DRAWERS

500-ID, 2D, 3D

PRODUCT CAPACITY

(PER DRAWER)

41 lb [19 kg] maximum

VOLTAGES

120V, 1Ph, 50/60Hz
208-240V, 1Ph, 50/60Hz
230V, 1Ph, 50/60Hz

MAXIMUM PAN CAPACITY

(PER DRAWER)

1 Full-Size Steam Table Pan 6" or
1 GN 1/1 Pan 152mm

DIMENSIONS (H x W x D)

500-ID
11-5/8" x 24-5/8" x 25-7/8"
[296mm x 624mm x 657mm]

500-2D

18-15/16" x 24-5/8" x 25-7/8"
[481mm x 624mm x 657mm]

500-3D

26-1/8" x 24-5/8" x 25-7/8"
[664mm x 624mm x 657mm]



400-HW HALO HEAT DROP-IN HOT FOOD WELL



Alto-Shaam 300-HW/D6 Three Pan Drop In
Hot Food Well - 6" Deep Pans, 240V

Also Available Hot Bain Marries Cold Bain Marie

COOKING EQUIPMENT

MODEL	MWO 01-2510KM
Description	: Microwave Oven
Feature	: Touch Control
Cooking Time	: 60 min. Max. each time
Volts	: 220-240V/50Hz
Power	: 1000
Material	: Stainless Steel #430
Capacity (L)	: 25
Dimensions (mm)	: 579 x 460 x 362
N.W. (kg)	: 14.7
Certificate	: BIS 
MoQ	: 100 Sets

KA MA Microwave Ovens



MWO 01-2510KM

MICROWAVE

MODEL	RMS 510TS
Control System	: Touch
Programmable Control Pads	: 10
Settings Programmable	: 20
Max. Cooking Time (Min.)	: 60:00
Power Levels	: 5
Display	: LED
Stage Cooking	: Yes, 3
Exterior Dimensions (WxDxH) mm	: 510 x420 x310
Usable Cavity Space	: 25.5 Liters (0.9 cu. ft.)
Exterior Finish	: Stainless steel
Power Consumption (Watts)	: 1150 W, 9.6 A
Power Output (Watts)	: 1000 W
Power Source (V/Hz/A)	: 230V/50 Hz/ 15 A/1pH
Product Weight (Kg.)	: 14.5 kg. (32 lbs.)



PRODUCT DETAILS

- 1000 watts of power.
- Five power levels for cooking flexibility.
- Three cooking stages for one touch cooking.
- Multiple users and variable ambient temperatures.
- 20 programmable menu items For Simplifying cooking.

CENTO 1 & 2 GROUPS



Semi Automatic Carimali Coffee Machine Double Group



TECHNICAL SPECIFICATIONS

MODEL	CENTO 1	CENTO 2
Boiler capacity (Ltrs.)	4 L	11.0
Dimensions WxDx H	410 x 497 x 515mm	728 x 515 x 497mm
Power	2.0 KW	3.15KW
Electricals	220-240V / 50Hz / 1Ph	220-240V / 50Hz / 1Ph
Weight	32 (Kg)	47 (Kg)
Colour	Black, White	Black, White

FEATURES:

Digital temperature control - Digital temperature setting makes it easy to adjust and control

Electronic pre-infusion - Easily adjust water quantity and pre-infusion time

Electronic washing cycle - Automatic cleaning program. Easy to clean and maintain

Water mixing valve - Two pre-set doses for water at desired temperature (optional)

Boiler - Easy maintenance and stability thanks to heat exchanger with thermo-syphonic circulation

LA CARIMALI X010 COFFEE GRINDER

TECHNICAL DATA MANUAL / AUTOMATIC GRINDER

MODEL	X010
Assembled (HxWxL) mm	650 x 280 x 390
Weight	14Kg
Grinding stones diameter	64mm
Bean Hopper capacity	1.2Kg.
Grinding capacity	6-8Kg/hour
Dispenser capacity	240gr. (powder coffee)
Dispensing capacity	5-9gr/dose
Electric Power	370watt



MAIN FEATURES

- Durable and unbreakable hopper
- Food grade hardened tooling steel grindstones
- Stepless adjustment for accurate grinding
- 4 optional colors: Black, Red, Silver and White
- Manual or Automatic control.



COFFEE MACHINES / COFFEE GRINDERS

PRATICA E1 & E2

Professional coffee machine in a classic design and a user friendly lay-out for a simple service access, ideal for any locations thanks to the compact dimensions. With 4 selection buttons plus continuous delivery to offer premium quality specialty coffee drinks at any time of the day.

TECHNICAL DATA

MODEL	Pratica E1	Pratica E2
Dimensions(WxHxD)	339x500x475 mm	585x500x475 mm
Weight	34 kg	47 kg
Display	No	No
Number of buttons	5	5
Steam boiler capacity	4 L	11 L
Voltage	220 - 240 V 50/60 Hz	220 - 240 V 50/60 Hz
Watts 1	850 W	3150 W



MYA ULTRA AUTOMATIC COFFEE MACHINE



TECHNICAL DATA

MODEL	Mya Ultra
Average Daily Production	400 cups
Dimensions(WxHxD)	290x814x592 mm
Weight	42 kg
User interface	10" touch screen
Spout clearance	90 - 195 mm
Bean hopper capacity	1,3 kg
Coffee boiler capacity	Heat exchanger
Steam boiler capacity	4 l
Group capacity	10 - 20 g (M - Brew XL)
Communication protocol	MDB, Executive
Voltage	220 - 240 V 50/60 Hz



FRIDGE-C / FRIDGE-C DGT

Carimali Fridge-C Dgt New Fridge with transparent door and temperature on digital display. equipment that adds a plus to your CARIMALI machine, keeping the fresh drink that is added to the espresso in optimal conditions.

TECHNICAL SPECIFICATIONS

Dimensions (W x H x D)	220 x 456 x 516mm
Machine Weight	16kg
Cell Capacity	7L
Tank Capacity	4,5L
Voltage	220-240 V 50/60Hz
Machines	BlueDot 26, BlueDot 26 Plus, BlueDot, BlueDot Plus, BlueDot Power

JUICERS



CENTRIFUGAL JUICER # 50

TECHNICAL SPECIFICATIONS



Motor

Single phase:
220-240 V - 50 / 60 HzV - 800W CE, KC
100 - 120 V - 50 / 60 Hz - 800W CE,
UL, NSF
Speed:
3 000 rpm (50Hz)
3 600 rpm (560Hz)

Appliance

W: 260 mm (10")
D: 470 mm (19")
H: 450 mm (18")

Shipping box

W: 315 mm (12")
D: 500 mm (20")
H: 570 mm (22")

Net weight:

14,5 Kg (31lbs)

Packed weight:

16,3 Kg (35lbs)

LEVER CITRUS JUICER #10

TECHNICAL SPECIFICATIONS



Motor

Single phase:
100 - 120 V - 50/60 Hz - 260 W - NSF, CE, UL
220-240 V - 50/60 Hz - 230 W - CE
Speed:
1 500 rpm (50 Hz)
1 800 rpm (60 Hz)

Appliance

W: 200 mm (8")
D: 300 mm (12")
H: 380 mm (15")

Shipping box

W: 250 mm (10")
D: 340 mm (13")
H: 440 mm (17")

Net weight:

9,2 Kg (20 lbs)

Packed weight:

9,6 Kg (22 lbs)

CLASSIC CITRUS JUICER # 11

TECHNICAL SPECIFICATIONS



Motor

Single phase:
220-240 V - 50/60 Hz - 130 W - CE
100 - 120 V - 50/60 Hz - 155 W - CE, NSF
Speed:
1 500 rpm (50 Hz)
1 800 rpm (60 Hz)

Appliance

D: 300 mm (12")
W: 230 mm (9")
H: 350 mm (14")

Shipping box

D: 340 mm (13")
W: 255 mm (10")
H: 400 mm (16")

Net weight:

5 Kg (11 lbs)

Packed weight:

5,6 Kg (12 lbs)

JUICERS



BLENDER ICED DRINKS # 62

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 Hz CE, GS, KC, NSF

100 - 120 V - 50/60 Hz CE, ETL, NSF

Speed:

1 500 rpm (50 Hz)

1 800 rpm (60 Hz)

STANDARD APPLIANCE

W: 200,3 mm / 8"

D: 247 mm / 10"

H: 440,6 mm / 17"

IN-COUNTER VERSION

W: 200,3 mm / 8"

D: 247 mm / 10"

H: 305,6 mm / 12"

SHIPPING BOX

W: 260 mm / 10,2"

D: 290 mm / 11,4"

H: 500 mm / 18,9"

Net weight:

9,4Kg (21 lbs)

Packed weight:

10,4 Kg (23 lbs)



ICE CRUSHER #9

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 HzV - 600 W - CE

100-120 V - 50/60 Hz - 650 W - CE, UL

Speed:

1 500 rpm (50Hz)

1 800 rpm (60 Hz)

Appliance

W: 250 mm (10--)

D: 420 mm (16,5--)

H: 350 mm (14--)

Weight:

14,7 Kg (32 lbs)

Shipping box

W: 295 mm (12--)

D: 455 mm (18--)

H: 410 mm (16--)

Weight:

15,7 Kg (34 lbs)



JUICE EXTRACTOR #68

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50 / 60 Hz - 1300W CE, KC, GS

100-120V - 50/60Hz - 1300W CE, NSF, UL

Speed:

3000 rpm (50Hz)

3600 rpm (60Hz)

Appliance

W: 320 mm (12,6")

D: 480 mm (19")

H: 580 mm (23")

Net weight:

26 Kg (57lbs)

Shipping box

W: 370 mm (14,6")

D: 660 mm (26")

H: 590 mm (23,2")

Packed weight:

28,8 Kg (63lbs)



COLD PRESS JUICER #65

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 Hz - 650 W

100-120 V - 50/60 Hz - 650 W

Speed:

5 à 80 rpm (50Hz)

Appliance

W: 412 mm (16,2")

D: 236 mm (9,3")

H: 642 mm (25,3")

Net weight:

28,6 Kg (61,7lbs)

Shipping box

W: 490 mm (19,3")

D: 330 mm (13")

H: 660 mm (26")

Packed weight:

32 Kg (70,5lbs)



COMPACT BRUSHLESS BLENDER # 66

TECHNICAL SPECIFICATIONS

Motor

Single phase:

220-240 V - 50/60 Hz - CE

Speed:

Max torque: 8N.m

Appliance

W: 197 mm (8")

D: 233 mm (9")

H: 393 mm (16")

Net weight:

6.2 Kg (13.7 lbs)

Shipping Box

W: 236 mm (9")

D: 276 mm (11")

H: 432 mm (17")

Packed weight:

7.3 Kg (16 lbs)

HEATING EQUIPMENT

DECORATIVE LAMP & DISPLAY LIGHT SOLUTIONS



ALL THE FEATURES OF A HIGH-END TOASTER... WITH A LOW-END PRICE



SPECIFICATIONS

Model	kW	Type	Cap./Min.†	Shipping Weight
TM-5H	1.3	Bread & Buns	3 slices	16 kg(36 lbs.)
TM-10H	1.9	Bread & Buns	6 slices	19 kg(41 lbs.)

† Toasting capacity may vary by product. Toasting of coated products is not recommended.

DIMENSIONS

TM-5H: 290 W x 419 D x 387 H mm
TM-10H: 368 W x 419 D x 387 H mm

Interior Cavity Openings:

TM-5H: 187 W x 88 mm H
TM-10H: 264 W x 88 mm H

Maximum Product Size:

245 W x 64 mm H

CORD LOCATION

Left side of back of unit near center.

SELECTOR CHART

(Based on serving 2 slices per customer.)

Number of Customers	Serving Time TM-5H	Serving Time TM-10H
30	24 minutes	12 minutes
60	48 minutes	24 minutes
90	72 minutes	36 minutes
120	96 minutes	48 minutes

ELECTRIC RATING

Model	Volts	Watts	Amps	Hz
TM-5H	220-240	1340-1595	6.1-6.6	50-60
TM-10H	220-240	1940-2300	8.8-9.6	50-60

HEATING EQUIPMENT

PORTABLE FOODWARMER

Catering Hygiene Specialists



GR-B Heated Base with accessory sheet pan

GRFFB with optional infinite switch and accessory food pans



GMFFL in standard Designer Black and accessory food pan



GLOMAX® PORTABLE FOODWARMER WITH METAL SHEATHED ELEMENTS

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight
GMFFL	329 x 644 x 445 mm	230	610	7 kg

All Metal Sheathed Models Feature:

Model Shipped with: 1829 mm cord and plug, base front sign holder, and clear plastic insert for sign holder.

Cord Location: Back, upper middle.

GLO-RAY® PORTABLE FOODWARMERS WITH METAL SHEATHED ELEMENTS

Fry Stations

Model	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight
GR-B	324 x 559 x 57 mm	220	210	7 kg
GRFF	314 x 610 x 400 mm	220	500	7 kg
GRFFL	314 x 610 x 400 mm	220	600	7 kg
GRFFB*	324 x 610 x 406-508 mm	220	710	13 kg
GRFFBL*	324 x 610 x 406-508 mm	220	810	14 kg

* Standard clearance is 356 mm. Specify 306 or 406 mm if required.

All Metal Sheathed Models Feature:

Models Shipped with: 1829 mm cord and plug.

Cord Location: GR-B, GRFFB, GRFFBL: Back, lower middle.

GRFF, GRFFL: Back, upper middle.

HEATMAX ROUND HEATED WELL

RHW



RHW-1 includes one well with 10-liter pot and hinged lid



RHW-2 includes two wells with two 10-liter pots and hinged lids (not shown)

FREESTANDING ROUND HEATED WELLS

Model	Voltage Single Phase	Dimensions W x D x H	kW	Approx. Ship Weight
RHW-1	230	359 x 330 x 355 mm	1.3	9 kg
RHW-2	230	630 x 330 x 355 mm	2.5	16 kg

All Freestanding Round Heated Well Models Feature:

Liquid Capacity: RHW-1: 10 liter pot. Actual pot capacity: 6 liters for boiling application or 8 liters for warming application.

RHW-2: 2 x 10 liter pots. Actual pot capacity: 2 x 6 liters for boiling application or 2 x 8 liters for warming application.

RHW-1 Shipped with: One food holding pan and one pan lid.

RHW-2 Shipped with: Two food holding pans and two pan lids.

Cord Location: 1829 mm cord and plug, back of unit.

BUILT-IN ROUND HEATED WELL

Model	Voltage Single Phase	Dimensions W x D x H	kW	Approx. Ship Weight
RHW-1B	230	360 x 330 x 341 mm	1.3	10 kg

All Built-In Round Heated Well Models Feature:

Liquid Capacity: 10 liters. Actual pot capacity: 6 liters for boiling application or 8 liters for warming application.

RHW-1B Shipped with: One food holding pan, one pan lid and remote control.

Cord Location: 1422 mm cable from well to control box with a 1829 mm cord and plug located at the back of the control box.

Recommended Well Cut-Out Size: 305 mm diameter.

Wells



RHW-1B includes one well with 10-liter pot and hinged lid (ladle not included)

HEATING EQUIPMENT

STRIP HEATERS

GRAH-18"/24"/30"/36"/42"/48"
Glo-Ray High Wattage Infrared
Food Warmer with
Toggle Controls - 120V, 800W



Glo-Ray® Aluminum Infrared Strip Heaters

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models vary based on configuration – please consult factory.

The shaded areas contain
electrical information
for international models

Standard Watt			High Watt			Both Models		
Model	Volts	Watt	Model	Volts	Watt	Width x Depth x Height	Plug (Optional)	Ship Weight.*
GRA-18	120	250	GRAH-18	120	350	18" x 6" x 2.5" (457 x 153 x 64 mm)	NEMA 5-15P	7 lbs. (4 kg.)
	208			208			—	
	240			240			—	
	—	—		100	350		—	
	200	231		200	324		CEE 7-7 Schuko BS-1363	
	220	250		220	350			
	240			240				
	220-230 (CE)*	250-273		220-230 (CE)*	350-383			
230-240 (CE)*	230-250	230-240 (CE)*	321-350					
GRA-24	120	350	GRAH-24	120	500	24" x 6" x 2.5" (610 x 153 x 64 mm)	NEMA 5-15P	8 lbs. (4 kg.)
	208			208			—	
	240			240			—	
	—	—		100	500		—	
	200	324		200	462		CEE 7-7 Schuko BS-1363	
	220	350		220	500			
	240			240				
	220-230 (CE)*	350-383		220-230 (CE)*	500-547			
230-240 (CE)*	321-350	230-240 (CE)*	459-500					
GRA-30	120	450	GRAH-30	120	660	30" x 6" x 2.5" (762 x 153 x 64 mm)	NEMA 5-15P	9 lbs. (5 kg.)
	208			208			—	
	240			240			—	
	—	—		100	660		—	
	200	416		200	610		CEE 7-7 Schuko BS-1363	
	220	450		220	660			
	240			240				
	220-230 (CE)*	450-492		220-230 (CE)*	660-721			
230-240 (CE)*	413-450	230-240 (CE)*	606-660					
GRA-36	120	575	GRAH-36	120	800	36" x 6" x 2.5" (914 x 153 x 64 mm)	NEMA 5-15P	11 lbs. (5 kg.)
	208			208			—	
	240			240			—	
	—	—		100	800		—	
	200	532		200	740		CEE 7-7 Schuko BS-1363	
	220	575		220	800			
	240			240				
	220-230 (CE)*	575-629		220-230 (CE)*	800-875			
230-240 (CE)*	528-575	230-240 (CE)*	735-800					
GRA-42	120	675	GRAH-42	120	950	42" x 6" x 2.5" (1067 x 153 x 64 mm)	NEMA 5-15P	12 lbs. (6 kg.)
	208			208			—	
	240			240			—	
	—	—		100	950		—	
	200	624		200	878		CEE 7-7 Schuko BS-1363	
	220	675		220	950			
	240			240				
	220-230 (CE)*	675-738		220-230 (CE)*	950-1038			
230-240 (CE)*	620-675	230-240 (CE)*	873-950					
GRA-48	120	800	GRAH-48	120	1100	48" x 6" x 2.5" (1219 x 153 x 64 mm)	NEMA 5-15P	13 lbs. (6 kg.)
	208			208			—	
	240			240			—	
	—	—		100	1100		—	
	200	740		200	1017		CEE 7-7 Schuko BS-1363	
	220	800		220	1100			
	240			240				
	220-230 (CE)*	800-874		220-230 (CE)*	1100-1202			
230-240 (CE)*	735-800	230-240 (CE)*	1010-1100					

HEATING EQUIPMENT

BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

HBGB-3618 with optional White Glass



HBGBH-2418

HBGB-2418 with optional Designer Black Trim Ring



BUILT-IN RECTANGULAR HEATED BASE GLASS SHELVES

Model [^]	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight
HBGB-2418	651 x 498 x 55 mm	220-230	420-459	15 kg
HBGB-3018	803 x 498 x 55 mm	220-230	525-574	17 kg
HBGB-3618	955 x 498 x 55 mm	220-230	630-689	18 kg
HBGB-4818 ≈	1260 x 498 x 55 mm	220-230	840-918	23 kg
HBGB-6018 ≈	1565 x 498 x 55 mm	220-230	1050-1148	29 kg
HBGB-7218 ≈	1870 x 498 x 55 mm	220-230	1260-1378	34 kg

[^]Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 93°C. Hatco is not responsible for counter damage caused by heat from the warmer.

≈ Units 1219 mm and greater are constructed of two equal size pieces of glass which create a seam.

All Built-in Rectangular Heated Base Glass Shelf models feature:

Temperature Range: 38°-93°C.

Conduit: 915 mm.

Cord location: Cord with plug is attached to Control Box.

BUILT-IN RECTANGULAR HIGH-WATT HEATED BASE GLASS SHELVES

Model [^]	Dimensions (W x D x H)	Voltage (Single Phase)	Watts	Approx. Ship Weight
HBGBH-2418	651 x 498 x 67 mm	230	634	13 kg
HBGBH-3018	803 x 498 x 67 mm	230	809	15 kg
HBGBH-3618	956 x 498 x 67 mm	230	984	17 kg
HBGBH-4818 ≈	1261 x 498 x 67 mm	230	1268	21 kg
HBGBH-6018 ≈	1565 x 498 x 67 mm	230	1618	25 kg
HBGBH-7218 ≈	1870 x 498 x 67 mm	230	1968	29 kg

[^]Recommended for use in a metallic countertop. For other surfaces, verify that the material is suitable for temperatures up to 125°C. Hatco is not responsible for counter damage caused by heat from the warmer.

≈ Units 1219 mm and greater are constructed of two equal size pieces of glass which create a seam.

All Built-in Rectangular Heated Base Glass High-Watt Shelf models feature:

Cord location: Cord is attached to Control Box.

Conduit: 1829 mm



Standard HBGBH Flush Mount recessed Electronic Control Box with lighted On/Off rocker switch and angled recessed controls (HBGBH models only)

PORTABLE HEATED BASE GLASS SHELF MODULAR HGSM

Hatco's HGSM Heated Glass Shelf Modular features black ceramic glass to create uniform heat across the entire surface to hold hot food at safe-serving temperatures for longer without affecting product quality.



HGSM-4060

PORTABLE HEATED BASE GLASS SHELF MODULAR

Model	Dimensions W x D x H	Voltage Single Phase	Watts	Approx. Ship Weight
HGSM-4060	400 x 600 x 58 mm	230	300	8 kg

All Portable Heated Base Glass Modular Shelf models feature:

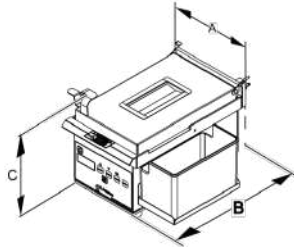
Cord Location: Left back of unit.

EGG STATIONS

///Egg Station Mini | ESM-600



Electrical Ratings and Plug Configuration						Dimensions		
Model & Mfg. No.	Volts	Watts	Amps	Hertz	Plug Configuration	Width (A)	Depth (B)	Height (C)
ESM-600 9300645	120	1500	12.5	50/60	5-15P, 15 Amp., 120VAC	14 5/16" (364.3 mm)	15" (382.2 mm)	9 9/16" (243.4 mm)
ESM-600 9300651	200-240~	1500	7.5/6.25	50/60	IEC-309, 16 Amp., 220-250VAC, 3 Pin	14 5/16" (364.3 mm)	15" (382.2 mm)	9 9/16" (243.4 mm)



Rack & Cover Kits	
Part No.	Description
7002002	Single 8-inch Omelet Rack & Cover Kit
7002003	Six 3-inch Egg Rack & Cover Kit

(Rack & Cover Kits Sold Separately)

Warmer Drawer | WD



Features:

- Easy-to-adjust thermostat.
- Available with water tray to create humidity in the drawer
- Designed to be used separately, stacked, or fit under a Hot Dog Corral.
- Stainless steel construction
- Easy to clean.

With water tray

Electrical Ratings

Dimensions

Model & Mfg. No.	Capacity	Approvals	Plug	Volts	Watts	Amps	Hz.	Width	Depth	Height	Shipping Weight
WD-20 9400100	40 hot dog buns for 1.5 hours	ETL ETL	NEMA 5-15P	120	500	4.2	50/60	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)	56 lbs. (25.4 kg)
WD-20 9400102	40 hot dog buns for 1.5 hours	ETL CE	CEE 7/7	230	500	2.2	50/60	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)	56 lbs. (25.4 kg)
WD-20 9400103	40 hot dog buns for 1.5 hours	ETL CE	BS-1363	230	500	2.2	50/60	18 3/4" (476 mm)	22" (559 mm)	10 1/4" (260 mm)	56 lbs. (25.4 kg)
WD-21A 9400110	40-50 hot dog buns for 1.5 hours	ETL ETL	NEMA 5-15P	120	1000	8.3	50/60	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	49 lbs. (22.2 kg)
WD-21A 9400112	40-50 hot dog buns for 1.5 hours	ETL CE	CEE 7/7	208-230	1100	5.29-4.78	50/60	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	49 lbs. (22.2 kg)
WD-21A 9400113	40-50 hot dog buns for 1.5 hours	ETL CE	BS-1363	208-230	1100	5.29-4.78	50/60	22 1/8" (562 mm)	17 1/4" (438 mm)	10 1/4" (260 mm)	49 lbs. (22.2 kg)
WD-35A 9400120	50-60 hot dog buns for 1.5 hours	ETL ETL	NEMA 5-15P	120	1400	11.7	50/60	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)
WD-35A 9400122	50-60 hot dog buns for 1.5 hours	ETL CE	CEE 7/7	208-230	1530	7.36-6.65	50/60	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)
WD-35A 9400123	50-60 hot dog buns for 1.5 hours	ETL CE	BS-1363	208-230	1100	7.36-6.65	50/60	32 1/2" (826 mm)	17 1/4" (438 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)



WD-20



WD-21A



WD-35A

Without water tray

WD-21A 9400140	40-50 hot dog buns for 1.5 hours	ETL ETL	NEMA 5-15P	120	1000	8.3	50/60	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)	50 lbs. (22.7 kg)
WD-21A 9400144	40-50 hot dog buns for 1.5 hours	ETL CE	CEE 7/7	208-230	900-1100	4.3-4.8	50/60	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)	45 lbs. (20.4 kg)
WD-21A 9400145	40-50 hot dog buns for 1.5 hours	ETL CE	BS-1363	208-230	900-1100	4.3-4.8	50/60	22 1/8" (562 mm)	17 1/2" (445 mm)	10 3/8" (264 mm)	45 lbs. (20.4 kg)
WD-35A 9400150	50-60 hot dog buns for 1.5 hours	ETL ETL	NEMA 5-15P	120	1400	11.7	50/60	32 1/2" (826 mm)	17 1/2" (445 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)
WD-35A 9400155	50-60 hot dog buns for 1.5 hours	ETL CE	BS-1363	208-230	1250-1530	6-6.5	50/60	32 1/2" (826 mm)	17 1/2" (445 mm)	10 1/2" (267 mm)	60 lbs. (27.2 kg)



WD-21A

Dimensions are for item without shipping box. Shipping weight includes item and shipping box. Items highlighted in blue are for international markets.

CONTACT TOASTER

Vertical Contact Toaster | VCT

VCT-25 VCT-50 VCT-35



FEATURES

- Dual-sided platen for additional toasting capacity compared to conventional single-sided toasters.
- Easy-to-adjust dial thermostat.
- Space-saving vertical design.
- Continuously moving conveyor allows for immediate toasting.
- Separate compression adjustments for heel and crown.
- Release sheets allow buns to move easily down the heated platen without sticking or slipping.
- Easy to operate and clean.
- Stainless steel construction.

Specifications

Model & Mfg. No.	Pass Through Time	Volts	Watts	Amps	Hertz	Plug Description
VCT-25 9200637	25 sec.	208-240	2600-3460	12.5-14.4	50/60	IEC-309 16 Amp., 230 Volt Pin & Sleeve
VCT-50 9200606	50 sec.	208-240	3460	12.5-14.4	50/60	NEMA 6-20P 20 Amp., 250 Volt

Model & Mfg. No.	Width (A)	Depth (B)	Height (C)
VCT-25 9200637	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)
VCT-50 9200606	21 1/4" (540 mm)	15 1/4" (387 mm)	23 1/4" (591 mm)

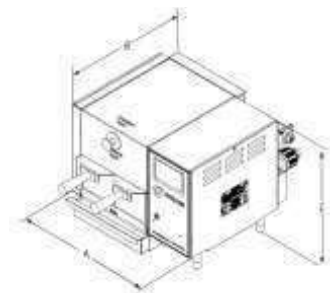
Shipping Dimensions

Model & Mfg. No.	Height	Width	Depth	Weight
VCT-25 9200637	33" (838 mm)	26" (660 mm)	16" (406 mm)	88 lbs. (40 kg)
VCT-50 9200606	33" (838 mm)	26" (660 mm)	16" (406 mm)	84 lbs. (38 kg)

Bun Specifications

Crowns			Heels		
Feeder Opening	Min.	Max.	Feeder Opening	Min.	Max.
1 1/4" (32 mm)	1/2" (13 mm)	7/8" (22 mm)	1 1/4" (32 mm)	1/2" (13 mm)	7/8" (22 mm)

Rapid Steamer | RS-1000



Let steaming expand your menu, cooking and retherming for dishes of all kinds.

RS-1000

Electrical Ratings

Dimensions

Model & Mfg. No.	Capacity	Plug	Volts	Watts	Amps	Hz.	Width (A)	Depth (B)	Height (C)	Shipping Weight
RS-1000 9100651	(2) 17-oz. baskets	IEC-309	200-240	5000	30	50/60	17 1/2" (442 mm)	20 3/8" (517 mm)	12 7/8" (325 mm)	81 lbs. (36.7 kg)

Dimensions are for item without shipping box. Shipping weight includes item and shipping box. Items highlighted in blue are for international markets.

BLENDERS



HI-POWER BLENDERS

- Great for smoothies, bar drinks, soups, salsas, sauces, desserts, dressings, and more
- Heavy-duty 3.5 peak input HP motor
- Up to 45,000 RPM (bare motor speed)
- One-piece dishwasher-safe removable jar pad



MX1050



- Easy-to-clean electronic membrane keypad with High, Low, and Pulse functions
- Sound enclosure available for quiet operation

MX1050XTX *napitex*
 Aggressive, all-purpose, stackable, 64-oz., BPA-free copolyester container

MX1050XTXP *napitex*
 Stackable, 48-oz., BPA-free copolyester container

MX1050XTS
 Heavy-duty, 64-oz., stainless steel container

MX1500



- Easy-to-clean electronic membrane keypad with blue backlit LCD screen
- Max pulse with up to 45,000 RPM burst of speed
- Four reprogrammable beverage stations
- Adjustable speed controls
- Dual pulse functions
- Unbreakable polycarbonate sound enclosure included

MX1500XTX *napitex*
 Aggressive, all-purpose, stackable, 64-oz., BPA-free copolyester container

MX1500XTXP *napitex*
 Stackable, 48-oz., BPA-free copolyester container

MX1500XTS
 Heavy-duty, 64-oz., stainless steel container



BB255K Bar Blender

MAIN FEATURES

- Capacity : 1.3 Ltr
- Dimensions : 352.4(H) x 247.7(W) x 203.2(D) mm
- Material : Plastic & Cast Iron
- Output : 260
- Power Type : Electric
- Voltage : 230V
- Weight : 3.29kg
- Colour : Black

- 3/4HP, 2-speed commercial grade motor
- Rugged, ultra-strong two-piece stainless steel cutting blade
- User-replaceable metal reinforced rubber drive coupling maximises lifespan
- Recommended for up to 25 drinks per day
- Durable no-nonsense switch control
- Rubber suction cup feet for stability



WCT708 4-SLOT TOASTER

MEDIUM-DUTY 4-SLOT TOASTER WCT708

Toast up to 225 slices per hour with the Waring® WCT708 Medium-Duty 4-Slot Toaster. Electronic browning controls let you set separate browning levels for each set of slices. Four extra-wide slots and self-centering bread racks are perfect for bagels, sliced bread and more. A removable crumb tray for each pair of slots provides fast and easy cleanup.

- Brushed stainless steel housing with removable crumb tray
- Separate electronic browning controls
- Self-centering bread racks for all slots



WKS800 Three-Station Knife Sharpener

MEDIUM-DUTY 4-SLOT TOASTER WCT708

- Two grinding wheels (fine and coarse), plus one stropping wheel provide maximum sharpness and polish.
- Grinds at 18° to 22° angles—the optimum angles recommended by knife manufacturers for best performance.
- Stropping wheel operates in reverse direction for more efficient blade polishing and removal of burrs.
- Magnetized drawer under grinding wheel captures metal shavings and makes cleanup easier.
- Compact footprint makes it easy to use on countertops, or store away in cabinets or on shelves.
- Save on knife-sharpening service charges.
- Limited One Year Warranty



Manitowoc offers the largest variety of ice shapes in the widest range of production capacities. When deciding which ice machine to choose, there are two major factors to consider: which ice shape you need and how much ice you require per day.

Manitowoc offers Half Dice, Dice, Regular, Nugget, Flake, Crushed and Gourmet, and Large Gourmet ice in production capacities ranging from 53 lbs. (24 kg) to 3,300 lbs. (1,497 kg) of ice per day.



ICE CUBE MACHINES



Engineered for Ease

	UG-30	UG-50	UG-80
Ice Production (kg)	31	55	86
Ice Storage Capacity (kg)	5.5	14	30
Width (cm)	45	55	70
Depth (cm)	47.5	55	60
Height (cm)	65	80	90

*Kilograms produced per day. Approximate ice-making capacity based on air-cooled condenser unit at 21°C air and 10°C water.



Specifications							
Model	Ice Shape	Ice Production 24 Hours				Power kWh/ 100 lbs. @ 90°/70°F 32°/21°C	Potable water usage gal/100 lbs. ice @90/70°F
		70°Air/50°F Water 21°Air/10°C Water		90°Air/70°F Water 32°Air/21°C Water			
UDF-0190A	dice 	198 lbs	90 kg	140 lbs	64 kg	8.4	23.9
UDF-0240A	dice 	215 lbs	98 kg	160 lbs	73 kg	7.9	16
UDF-0310A	dice 	286 lbs	130 kg	233 lbs	106 kg	7	15.5



SERIES	W x D x H inches	ICE PRODUCTION 24 HOURS (kgs.)	BIN
MD0500A	30 x 24.5 x 21.5	214	A-570V
MD0700A	30 x 24.5 x 21.5	290	A-570V
MD1000A	30 x 24.5 x 29.5	437	A-570V

Model	Storage Capacity	Dimensions
D 400C	132kg	96.5 x 76.2 x 86.4
D 570C	195kg	127 x 76.2 x 86.4



ICE MACHINE

CHOICE BY MANITOWOC

H SERIES

Sanitation, Reliable and Affordable



H 70 & 120 Undercounter Ice Machines

Specifications								
MODEL	H x W x D (cm)	Ice Shape	Ice Production 24 Hours				Power Usage KWH/100lbs. @32°C /21°C	Water Usage L /100lbs. of ice
			21°C Air/10°C Water		32°C Air/21°C Water			
HDE0070A	79 x 50 x 57	dice	66 lbs.	30 kg	55lbs	25kg	9.67	124 L
HDE0120A	79 x 50 x 57	dice	115 lbs.	52 kg	80 lbs	36kg	12.24	140 L



H240 & 300 Undercounter Ice Machine

Standard Features

CHOICE is designed to provide ice right where you need it – within reach. Improvements in performance, intelligence, and convenience make your ice machine easy to own and less expensive to operate.

Specifications							
MODEL	Ice Shape	Ice Production 24 Hours				Power kWh/ 100 lbs. @ 90°/70°F 32°/21°C	Potable water usage gal/100 lbs. ice @90/70° F
		70°Air/50°F Water 21°Air/10°C Water		90°Air/70°F Water 32°Air/21°C Water			
HDF-0240A	Regular 	188lbs	85 kg	145lbs	66 kg	8.23	53.78
HDF-0300A	Dice 	278lbs	126 kg	125lbs	98 kg	13.47	57.5



Ice Storage Bin (With Legs)

Model	W x D x H (cm)	Ice Storage Capacity (kgs)	Gross Weight (kgs)
H420C	56 X 87X 107	120	42
H530C	76 X 87 X 113	180	53



Dice

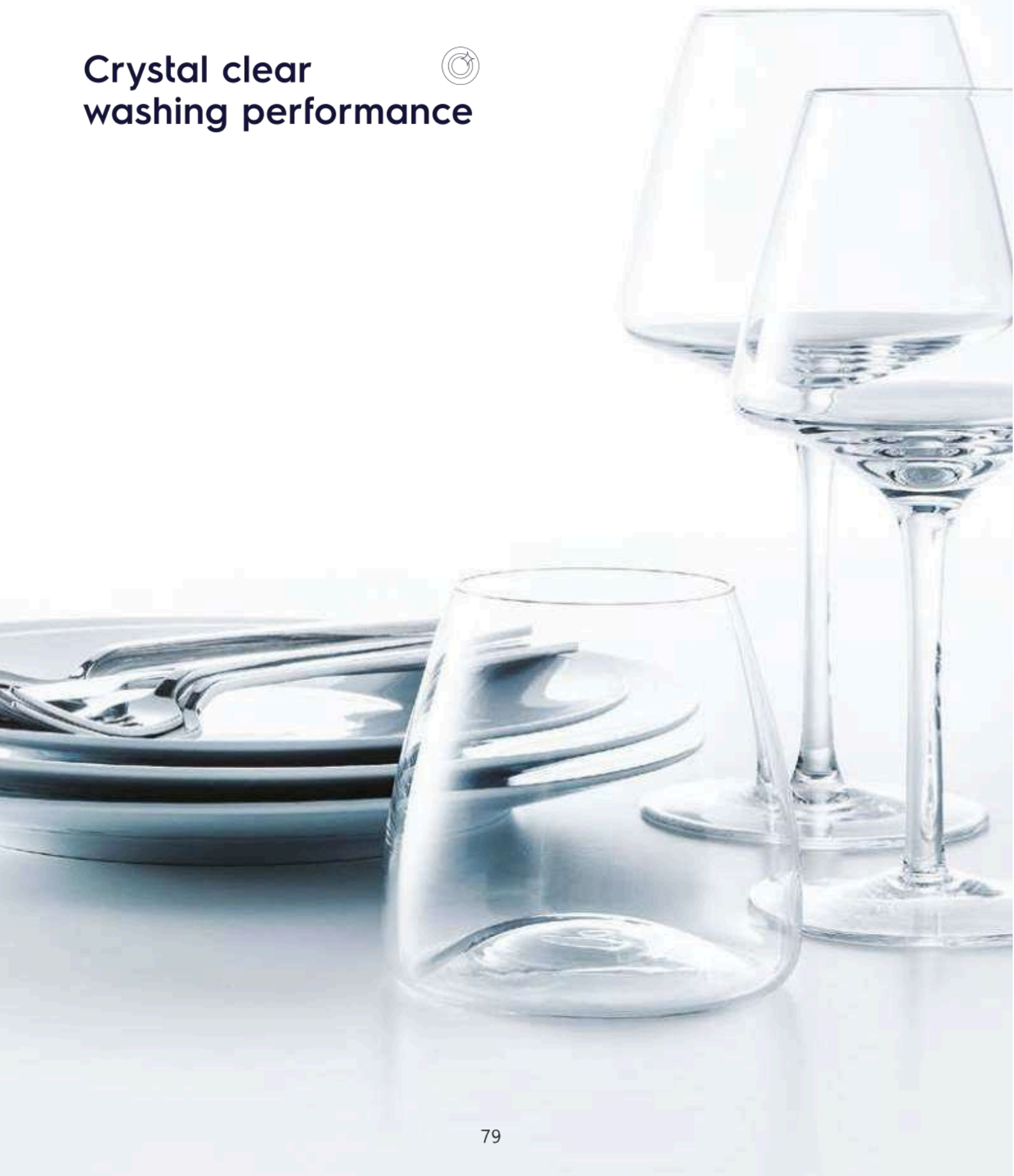
7/8" x7/8" x7/8"
(2.22 x 2.22 x 2.22cm)

H Series Ice Machines (Head Only)

Model	W x D x H (cm)	Gross Weight (kgs)	Ice Cube Shape	Refrigerant	Ice Production 24 Hours (kgs)	Ice Storage Bin
HDT0420A	56 X 62 X 55	57	Dice	R-410A	184	H420C
HDT0500A	76 X 62 X 55	62			214	H530C
HDT0700A	76 X 62 X 55	67			290	H530C
HDT1000A	76 X 62 X 75	95			436	H530C



**Crystal clear
washing performance**



DISHWASHERS

Hood type dishwasher, with single skin manual hood, atmospheric boiler, 80r/h-505089 (NHT8P)

**Warewashing
green&clean hood type
Dishwasher**

Compact & powerful - perfect washing and rinsing results every time.



SPECIFICATION

ELECTRIC :

Supply voltage:

505089 (NHT8P) : 400 V/3N ph/50 Hz

Convertible to : 230V 1N~; 230V 3~

Default Installed Power : 9.9 kW

Reducible Installed Power : *6.9 kW

Boiler Heating Elements

Power : 9 kW

Boiler Reducible To : *6 kW

Tank heating elements : 3 kW

WATER:

Drain line size : 20.5mm

Inlet water supply pressure : 0.5-7 bar

Boiler Capacity (lt) : 12

Tank Capacity (lt) : 24

KEY INFORMATION:

N° of cycles : 3

Duration cycle : *45/84/150 sec.

Duration cycle - NSF/ANSI

3 compliant : 57/84/150 sec.

Racks per hour : * 80

Racks per hour - NSF/ANSI

3 compliant : 63

Dishes per hour : *1440

Dishes per hour - NSF/ANSI

3 compliant : 1134

Wash temperature : 55-65 °C

Wash temperature - NSF/

ANSI 3 compliant : 75 °C

Rinse temperature : 84 °C

External dimensions, Width : 746 mm

External dimensions, Depth : 755 mm

External dimensions, Height : 1549 mm

Net weight : 106 kg

Shipping weight : 116 kg

Shipping volume : 1.23 m³

Packaging size (WxDxH) : 920x770x1730 mm

* According to market standard, the productivity is declared at an inlet water supply temperature of 50°C. If the water is supplied at 65°C, the power can be reduced by 3 kW without any loss in productivity.

NOTE:

If the water supply temperature is less than 50°C, it is necessary to request higher power to maintain productivity.

DISHWASHER

Warewashing

Single rinse rack type dishwasher, 200 racks/hour, electric - 50Hz (380-400V)

520422 (ESR20EL5)

520423 (ESR20ER5)

MAIN FEATURES

- Adjustable feet for full access underneath the machine for cleaning.
- Easy-to-use control panel.
- Auto-start/stop equipped in different zones ensures that the zone runs only when a rack is passing through it. This reduces water, energy, chemical consumption and noise.
- All internal components: wash and rinse arms, tank filters, curtains can be easily removed for cleaning.
- Maximum capacity per hour of 200 racks.
- Single rinse with stabilized pressure valve guarantees rinse water consumption of 1.5 liters/ rack regardless of inlet water pressure to ensure low energy, water, detergent and rinse aid consumption.
- Built-in stabilized pressure valve ensures constant pressure throughout the rinsing cycle regardless of inlet water pressure.
- Easy service from front and top.
- Double skin insulated door reduces noise and heat loss.



SPECIFICATION

ELECTRIC :

Supply Voltage	: 380-400 V/3N ph/50 Hz
Default Installed Power	: 46 kW
Wash Tank Heating Elements	: 46 kW
Wash Pump Size	: 1.9 Kw
Boiler Heating Elements	: 36 Kw

WATER:

Flow Rate of Wash Pump	: 500 L/min
Inlet Water Line Size	: ISO 3/4"G
Drain Line Size	: 2"
Inlet Water Supply Pressure	: 1-6 Bar
Inlet Water Supply Temperature(wash & rinse)	: 10 - 60°C
Inlet Water Supply Hardness	: 0 °fH / 0°dH
Wash Tank Size	: 90 l

KEY INFORMATION:

Rinsing Temperature	: 80-90 °C
---------------------	------------

Rinse Water Consumption at Max Speed (L/Rack)

Productivity Per Hour(Max Speed)	: 200racks/3600dishes
1st Wash Temperature	
Dimension (W x H x D)	: 1148 x 800 x1846 mm
Height with door open	: 2000 mm
Charging Hole Size(Width)	: 508 mm
Charging Hole Size(Height)	: 450 mm
Net Weight	: 258 kg
Shipping Weight	: 342.5 Kg
Shipping Height	: 2010 mm
Shipping Width	: 850 mm
Shipping Depth	: 1460 mm
Shipping Volume	: 2.49 m ³

AIR EMISSION:

Air Flow	: 170 m ³ /h
Air Temperature	: 45 °C
Air Humidity	: 100%



DISHWASHER

**Warewashing Undercounter WSC,
single skin, drain pump, detergent &
rinse aid dispensers, 48b/h**



400220 (ELA3G)

SPECIFICATION

ELECTRIC

Supply voltage	: 400 V/3N ph/50 Hz
Convertible to	: 230V 1N~; 230V 3~
Default Installed Power	: 5.35 kW
Boiler heating elements	: 4,5 kW
Tank heating elements	: 2 kW
Wash pump size	: 0.736 kW

WATER:

Pressure, bar min/max	: 0.5-7 bar
Water supply temperature*	: 10-60 °C
Drain line size	: 40 mm
Inlet Water supply pressure	: 7-102 psi (0.5-7 bar)
Washing tank capacity (lt)	: 33
Water consumption per cycle (lt)	: 3
Boiler Capacity (lt)	: 5,8

KEY INFORMATION:

Baskets per hour*	: 48
Dishes per hour	: 864
Working cycles time (sec.)	: 75/180/120
Wash temperature	: 75-78°C
Cell dimensions - width	: 500 mm
Cell dimensions - depth	: 500 mm
Cell dimensions - height	: 330 mm
Rinse temperature	: 87-90 °C
External dimensions, Width	: 600 mm
External dimensions, Depth	: 648 mm
External dimensions, Height	: 820 mm

PACKAGING SIZE

(WxDxH)mm	: 740x670x1000
Noise level	: <70 dBA

**Warewashing Small Double Skin
Glasswasher, 1 cycle, drain pump,
detergent and rinse aid dispensers, 30b/h**



402202 (ESIG)

SPECIFICATION

ELECTRIC :

Supply voltage	: 230 V/1 ph/50 Hz
Default Installed Power	: 3.3 kW
Boiler heating elements	: 2 kW
Tank heating elements	: 0,8 kW
Wash pump size	: 0.3 kW

WATER:

Pressure, bar min/max	: 1.8-3 bar
Water supply temperature*	: 10 °C
Drain line size	: 27mm
Washing tank capacity (lt)	: 6
Water consumption per cycle (lt)	: 2.3
Boiler Capacity (lt)	: 5
Incoming water line size	: G 3/4"

KEY INFORMATION:

Baskets per hour*	: 30
Working cycles time (sec.)	: 120
Wash temperature	: 55-65°C
Cell dimensions - width	: 400 mm
Cell dimensions - depth	: 400 mm
Cell dimensions - height	: 290 mm
Rinse temperature	: 80-90 °C
External dimensions, Width	: 460 mm
External dimensions, Depth	: 565 mm
External dimensions, Height	: 715 mm
Net weight	: 37 kg
Shipping weight	: 41 kg
Shipping height	: 880 mm
Shipping width	: 650 mm
Shipping depth	: 530 mm
Shipping volume	: 0.3 m³
Noise level	: 67.5 dBA

DISHWASHER



400224 (ZL1)

Warewashing Undercounter, pressure boiler, single skin, rinse aid dispenser, 540d/h

SPECIFICATION

ELECTRIC :

Supply voltage	:	230 V/1 ph/50 Hz
Default Installed Power	:	3.65 kW
Boiler heating elements	:	2,8 kW
Tank heating elements	:	2 kW
Wash pump size	:	0.736 kW

WATER:

Pressure, bar min/max	:	2-3 bar
Water supply temperature*	:	50 °C
Drain line size	:	40 mm
Inlet Water supply pressure	:	29 - 44 psi (2 - 3 bar)

Washing tank capacity (lt)	:	33
Water consumption per cycle (lt)	:	3
Boiler Capacity (lt)	:	5,8

KEY INFORMATION:

Baskets per hour*	:	30
Dishes per hour	:	540
Working cycles time (sec.)	:	120/180
Wash temperature	:	55-65°C
Cell dimensions - width	:	500 mm
Cell dimensions - depth	:	500 mm
Cell dimensions - height	:	330 mm
Rinse temperature	:	80-90 °C
External dimensions, Width	:	600 mm
External dimensions, Depth	:	648 mm
External dimensions, Height	:	820 mm

PACKAGING SIZE :

(WxDxH) mm	:	740x670x1020
Noise level	:	<70 dBA

402293

Warewashing Small Single Skin Glasswasher And Rinse Aid Dispenser, 30b/h

SPECIFICATION

ELECTRIC :

Supply voltage	:	220-240 V/ 1 ph/50 Hz
Default Installed Power	:	2.7 kW
Boiler heating elements	:	2.7 kW
Tank heating elements	:	2.4 kW
Wash pump size	:	0.2 kW

WATER:

Pressure, bar min/max	:	2-5 bar
Water supply temperature*	:	10-50 °C
Drain line size	:	29mm
Washing tank capacity (lt)	:	12
Water consumption per cycle (lt)	:	2
Boiler Capacity (lt)	:	3
Incoming water line size	:	3/4"

KEY INFORMATION:

Baskets per hour*	:	30
Working cycles time (sec.)	:	120
Wash temperature	:	60°C
Cell dimensions - width	:	405 mm
Cell dimensions - depth	:	437 mm
Cell dimensions - height	:	315 mm
Rinse temperature	:	85 °C
External dimensions, Width	:	455 mm
External dimensions, Depth	:	550 mm
External dimensions, Height	:	700 mm
Net weight	:	36.5 kg
Shipping weight	:	42 kg
Shipping height	:	850 mm
Shipping width	:	540 mm
Shipping depth	:	630 mm
Shipping volume	:	0.29 m³
Noise level	:	61 dBA

DISHWASHER



520518 (VHT65RD)

WAREWASHING HOOD TYPE DISHWASHER, SINGLE SKIN MANUAL HOOD, ATMOSPHERIC BOILER, BUILT-IN DETERGENT&RINSE AID DISP 520518 (VHT65RD)

MAIN FEATURES :

- State-of-the-art electronic controls with built-in programming, self-diagnostics for serviceability and automatic interior self-cleaning cycle.
- Built-in rinse aid and detergent dispenser with automatic initial and continuous cycle loading for perfect result while minimizing service and maintenance needs.
- The machine can be connected to cold water.
- Requires only 2,3 liters of water per washing cycle thus ensuring low energy, water, detergent and rinse aid consumption.
- Slanted wash arms to avoid detergent-filled wash water dropping on clean dishes before the rinsing phase, thus guaranteeing ideal washing results.
- Incorporated feature to offer additional protection to more delicate items.
- 55/84/150 seconds cycle, maximum capacity of 65 racks per hour.
- Built-in atmospheric boiler sized to raise incoming cold water to a minimum of 84 °C for sanitizing rinse. No external boiler is required. Constant temperature of 84 °C throughout the rinsing cycle regardless of the network's water pressure.
- Unique temperature interlock guarantees required temperatures in both the wash and final rinse in case of emergency cold water feeding.
- Cycle may be interrupted at any time by lifting the hood.
- Automatic self-cleaning cycle and self-draining vertical wash pump and boiler to avoid bacteria proliferation.
- IP25 protection against water jets, solid objects and small animals (larger than 6 mm).

SPECIFICATION

ELECTRIC :

Supply voltage	: 400 V/3N ph/50 Hz
Convertible to	: 230V 1N~; 230V 3~
Default Installed Power	: 12.9 kW
Boiler Heating Elements Power	: 9 kW
Tank heating elements	: 3 kW

WATER:

Water supply temperature*	: 10-65 °C
Drain line size	: 20.5 mm
Inlet water supply pressure	: 0.5-7 bar
Water consumption per cycle (lt)	: 2.3
Boiler Capacity (lt)	: 12
Tank Capacity (lt)	: 24

KEY INFORMATION:

N° of cycles	: 3
Duration cycle	: *55/84/150 sec.
Racks per hour	: *65

Dishes per hour	: *1170
Wash temperature	: 55-65 °C
Rinse temperature	: 84 °C
External dimensions, Width	: 746 mm
External dimensions, Depth	: 755 mm
External dimensions, Height	: 1549 mm
Net weight	: 106 kg
Shipping weight	: 117 kg
Shipping height	: 1730 mm
Shipping width	: 920 mm
Shipping depth	: 770 mm
Shipping volume	: 1.23 m³
Noise level	: <68 dBA



DISHWASHERS

P50 RACK PASSTHROUGH DISHWASHERS



U50 UNDERCOUNTER DISHWASHERS



TECHNICAL DATA	P50	U50
Number of programmes	2	3
Theoretical capacity* ¹ standard / HighTemp	racks / h 60 / 20	racks / h 30 / 20
Rack dimensions	mm 500 x 500	mm 500 x 500
Water consumption		
Tank capacity	l 28	l 15.3
Rinse water consumption* ² per wash cycle Standard / HighTemp	l 2.4 / 3.8	l 2.4 / 3.4
Temperatures		
Tank temperature standard / HighTemp	° C 62 / 66	° C 62 / 66
Rinse temperature	° C 85	° C 85
Max. water inlet temperature	° C 60	° C 60
Other information		
Circulating pump (P1)	kW 0.6	kW 0.5
Noise emission	dB(A) max. 63	dB(A) max. 59
Packaging dimensions	racks / h 770 x 880 x 1605	W x D x H mm 720 x 712 x 1020
Splash guard	IP X3	IP X3
Weight net / gross	kg 98 / 123	kg 66 / 76

P50 ELECTRICAL SPECIFICATIONS

Supply	Fuse	Tank	Boiler	Total connected load
380 V fi 415 V, 3N~, 50 Hz / 60 Hz	16 A	2.5 kW	9.0 kW	9.3 kW
	20 A	2.5 kW	9.0 kW	11.8 kW

*¹ Depending on the local conditions (water inlet temperature / electrical supply) the indicated data can decrease.

*² Non-binding information. The actual need for rinse water can vary depending on the on-site conditions.

U50 ELECTRICAL SPECIFICATIONS

Supply	Fuse	Tank	Boiler	Total connected load
380 V fi 415 V, 3N~, 50 Hz / 60 Hz	16 A	2.0 kW	5.3 kW	7.8 kW
220 V fi 240 V, 1N~, 50 Hz / 60 Hz	16 A	2.0 kW	2.6 kW	3.1 kW
	20 A	2.0 kW	3.6 kW	4.1 kW
220 V fi 240 V, 3~, 50 Hz / 60 Hz	25 A	2.0 kW	5.3 kW	7.8 kW

*¹ Depending on the local conditions (water inlet temperature / electrical supply) the indicated data can decrease.

By adjusting parameters the theoretical capacity can be increased to 60 racks / h (1-minute-programme).

*² Non-binding information. The actual need for rinse water can vary depending on the on-site conditions.

DISHWASHERS

C50

RACK CONVEYOR DISHWASHER

Rapid washing speed. Maximum flexibility. Rack conveyor dishwashers by Winterhalter can be combined on an individual basis. For first-class wash results while requiring little space.



General data		C50 Single rinse	C50 Dual rinse
Tank capacity (rinse tank)	l	95	95 (12.5)
Rack dimension	mm	500 x 500	500 x 500
Clear entry height	mm	450	450
Passage width	mm	510	510
Working height (optional)	mm	900 (950)	900 (950)
Wash pump	kW	1.6	1.6
Noise emission	dB(A)	< 70	< 70
Splash guard		IPX5	IPX5
Weight net / gross			
Basic machine	kg	200 / 250	230 / 280
with pre-cleaning zone	kg	225 / 307	255 / 337
with drying zone	kg	266 / 348	296 / 378
with pre-cleaning and drying zone	kg	291 / 405	321 / 435
Max. inlet water temperature	°C	60	60
Required water flow pressure with non pressurized boiler	bar / kPa	1.5 ° 6.0 / 150 ° 600	1.5 ° 6.0 / 150 ° 600
Specific data		C50 Single rinse	C50 Dual rinse
Theoretical capacity w/o pre-cleaning zone (HighSpeed)	Racks / h ^{*1}	70 / 110 / 165 (70 / 130 / 200)	80 / 120 / 180 (80 / 140 / 210)
Theoretical capacity with pre-cleaning zone (HighSpeed)	Racks / h ^{*1}	90 / 140 / 210 (90 / 170 / 260)	100 / 150 / 225 (100 / 180 / 260)
Rinse water consumption full capacity w/o pre-cleaning zone (HighSpeed)	l / h ^{*2}	230 (260)	230 (260)
Rinse water consumption full capacity with pre-cleaning zone (HighSpeed)	l / h ^{*2}	260 (300)	260 (300)
Tank temperature (HighTemp)	°C	62 (> 71)	62 (> 71)
Rinse water temperature	°C	85	85

^{*1} Adjustable to individual requirements on site. ^{*2} Non-binding information. The actual rinse water consumption may vary depending on the on-site conditions.

^{*3} On outlet side not in combination with drying zone. ^{*4} Not in combination with mechanical corner conveyor.

PRE-RINSE UNIT & HOSE REEL



EX-1DP00-H Pre-Rinse Unit:

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



EX-1DP12-H Pre-Rinse Unit:

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



EX-6WP00-H Pre-Rinse Unit:

Single Lever Wall Mount Base Faucet, 24" Riser, 44" Flexible, 2 Saddleback Cove / P.O. Box 1088, Stainless Steel Hose, High Flow Spray Valve, 6" Wall Bracket & G 1/2" Male



B-0113-B Pre-Rinse Unit:

EasyInstall Single Hole Deck Mount Mixing Faucet, Quarter, Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible, Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & Flexible Stainless Steel Supply Hoses



B-0133-B Pre-Rinse Unit:

EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna, Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets



5F-1SLX05

Faucet, Single Hole, 5-1/2" Swivel Gooseneck



5F-8DLX05

Faucet, 8" Centers, Deck Mount, 5" Spout



5F-4CWX12

Equip 4" c/c Deck Mount Workboard Fct w/ 12" Swing Nozzle, 4" Wrist Action Handles



5F-8DLX12

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



B-3950 Waste Drain Valve :

Twist Handle, 3-1/2" x 2" & 1-1/2" Adapter (Replaces B-3912 & B-3916)

5HR-232-01 Open Hose Reel :

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

5HR-242-01 Open Hose Reel :

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



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SMALLEST, SMARTEST KITCHEN ROBOT



pacojet 4

Take your curries, chutneys and desserts to the next level - with Pacojet



Deccan Curry



Pakoda



Yoghurt
Ice Cream



Masala Chai
Ice Cream

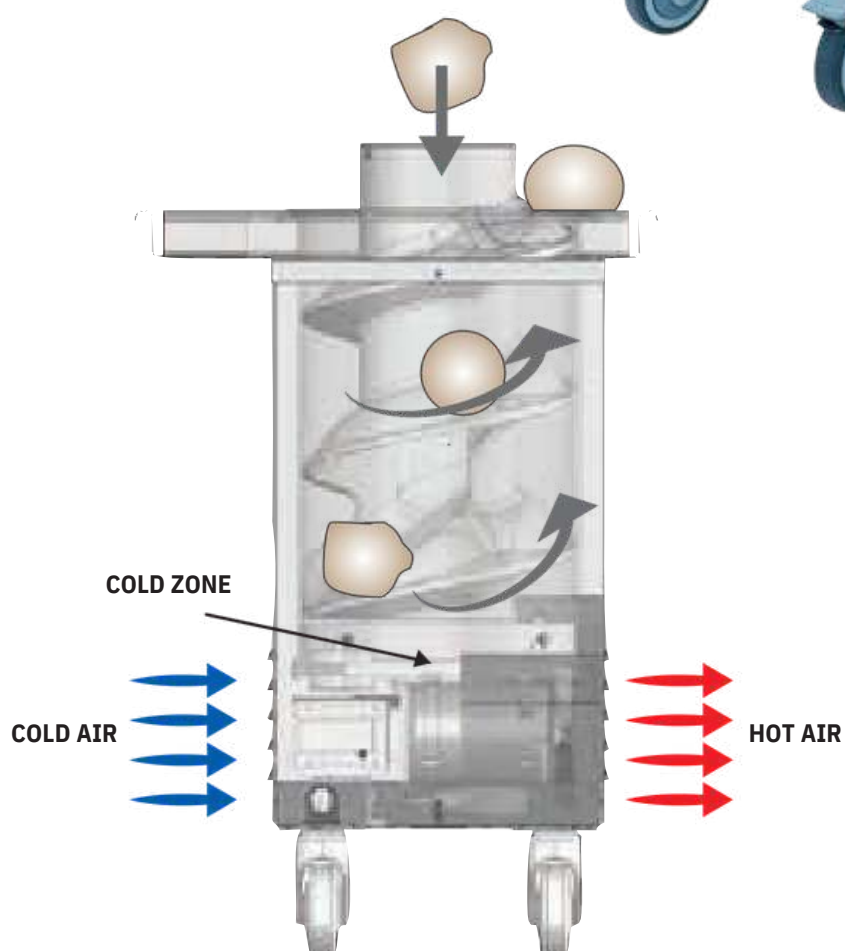


Peanut Chutney



Tandoori
Marinade

SCREW ROUNDER



COMMERCIAL KITCHEN EQUIPMENT



TC-WB-16R
ROTATING DIGITAL WAFFLE MAKER

FEATURES:

- SINGLE HEAD
- DIGITAL CONTROL
- PLATE DIAMETER: 185MM; TOOTH DEPTH - 16MM
- WITH ROTARY HEATING PLATE
- TEMPERATURE RANGE: 50~300°C

POWER:

- VOLTAGE: 220V/50 HZ/1PH
- POWER: 1300 W

PACKING:

- UNIT DIMENSION: 48 * 25.5 * 30 CM; 9 KG



TC-SG-1R
SANDWICH GRILL - SINGLE

FEATURES:

- SINGLE HEAD CONTACT GRILL
- TEMPERATURE: 50~300°C
- TOP & BOTTOM GROOVED

POWER:

- VOLTAGE: 220V/50Hz/1HP
- POWER: 1800 W

PACKING:

- DIMENSION: 31 * 41 * 21 CM; 13 KG
- CERTIFICATION:
- CE APPROVED



TC-SG-2R
SANDWICH GRILL - DOUBLE

FEATURES:

- TWIN HEAD CONTACT GRILL
- TEMPERATURE: 50~300°C
- TOP & BOTTOM GROOVED

POWER:

- VOLTAGE: 220V/50Hz/1HP
- POWER: 3600 W

PACKING:

- UNIT DIMENSION: 57 * 39.5 * 21 CM; 25 KG
- CERTIFICATION:
- CE APPROVED



TC-FR-8
SINGLE TANK ELECTRIC FRYER

FEATURES:

- CAPACITY: 8 LITRES
- WITH 1 BASKET

POWER:

- VOLTAGE: 220~240V/50Hz/1PH
- POWER: 2850 W

PACKING:

- UNIT DIMENSION: 41 * 26.5 * 29 CM; 5.2 KG
- CERTIFICATION:
- CE APPROVED



TC-FR-6X2
DOUBLE TANK ELECTRIC FRYER

FEATURES:

- CAPACITY: 6 X 2 LITRES
- WITH 2 BASKET

POWER:

- VOLTAGE: 220~240V/50Hz/1PH
- POWER: 2500 W + 2500 W

PACKING:

- UNIT DIMENSION: 54.5 * 41 * 29 CM; 10.1 KG
- CERTIFICATION:
- CE APPROVED



TC-CT-2H
CONVEYOR TOASTER

FEATURES:

- 2 SLICE CONVEYOR
- CAPACITY: 5 TOASTS PER MINUTE
- QUIET OPERATION

POWER:

- VOLTAGE: 220V/50 Hz/1 HP
- POWER: 2240 W

PACKING:

- UNIT DIMENSION: 51 * 43 * 35 CM; 13.5 KG
- CERTIFICATION:
- CE APPROVED



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