



**F & B EQUIPMENT SDN. BHD.**  
*Commercial kitchen equipment supplier*

(039489-P)



# 2022 / 2023 CATALOGUE



FOOD MACHINERY EQUIPMENT • DISPLAY SHOWCASE • MATERIAL HANDLING / TRANSPORT  
COMMERCIAL REFRIGERATION • WAREWASHING, HANDLING, & STORAGE • CATERING SUPPLIES  
BAKERY SUPPLIES • KITCHEN SUPPLIES • DINING AREA SUPPLIES • BAR SUPPLIES  
PLUMBING • SHELVING

**03-5882-0020**  
**[fnbequipment.com.my](http://fnbequipment.com.my)**



# CONTENTS

## ■ Cook Chill Equipment

Sous Vide Equipment .....	18
Cooking Range .....	19
Induction Cooker .....	20
Automatic Induction Cooking Machine .....	25
Fryer .....	27
Noodle Cooker .....	31
Griddle .....	31
Braising Pans .....	32
Bratt Pans .....	35
Tilting Braising Pans .....	36
Tilting Kettles .....	37
Boiling Pans .....	40
Industrial Pans .....	41
Multicooker .....	42
Regeneration Oven .....	45
Cook & Hold .....	46
Combi Oven & Pressure Steamer .....	52
Combi Oven & Compact Oven .....	57
Blast Chiller .....	76
Salamander .....	83
Griller .....	84
Rice Cooker .....	84
Rotisseries .....	85
Gyros Grill .....	85
Smoker .....	85

## ■ Bakery Equipment

Convection Oven .....	89
Speed Oven .....	89
Pizza Oven .....	90
Dough Sheeter .....	91
Planetary Mixer .....	92
Counter Top Mixer .....	94

## ■ Beverage Equipment

Juicer .....	96
Blender .....	98
Drink Dispenser .....	99
Drink Dispenser & Sealer .....	100
Ice Shaver Machine & Bingsu Machine .....	101
Ice Cube Shaver .....	102
Ice Crusher .....	102
Slush Machine .....	103
Drink Mixer .....	103
Camserver .....	104
Insulated Beverage Containers .....	104
Handwash Accessories .....	105

## ■ Snack Equipment

Gelato Machine .....	109
Batch Freezer .....	112
Floor Standing Gelato Machine .....	112
Combined Machine .....	113
Pasteurizer .....	113
Soft Ice-cream Machine .....	114
Counter Top Display Showcase .....	114
Gelato Showcase .....	115
Gelato Cart .....	118
Crepe Machine .....	120
Egg Boiler .....	120
Conveyor Toaster .....	120
Toaster - Snack / Slot .....	121
Hot Dog Equipment .....	121
Waffle Machine .....	122
Contact Grill .....	123

## ■ Cleaning Equipment / Water Heater

Warewashing / Dishwashing .....	127
Conveyor Dishwasher .....	134
Cleaning Solution .....	137
Water Heating Equipment .....	146

## ■ Warewashing Handling & Storage

Camrack Peg Racks .....	149
Camrack Flatware Racks .....	149
Camrack Base Rack .....	149

Rack Cover .....	150
Camdollies .....	150
Camracks Warehouse System .....	150
Camracks for Stemware & Tumblers .....	151

## ■ Hot Holding Equipment

Food Warmer/Strip Heater .....	155
Decorative Heat Lamp .....	163
Portable Foodwarmer-Fry Station .....	165
Merchandiser - Display Warmer .....	165
Merchandiser - Buffet Warmer .....	166
Merchandiser-Portable Food Warmer (Base Heat) .....	166
Pizza Warmer .....	167
Merchandiser-Built-In Heated Shelves .....	168
Merchandiser-Display Warmer .....	169
Holding & Display Cabinets .....	169
Display Steamer .....	170
Food Warmer .....	170
Drawer Warmer .....	171
Heated Well .....	171
Carving Station .....	172
Mobile Holding Cabinet .....	172
Food Holding & Transportation - Ultra Pan Carrier .....	176
Ultra Camcart H-Series .....	176
Food Holding & Transportation-Ultra Pan Carrier .....	176
Food Holding & Transportation-Insulated Ultra Camcarts .....	176

## ■ Food/Meat Processing Equipment

Cutters and Vegetable Slicers .....	178
Table Top Vegetable Preparation .....	183
Floor Standing Spice Preparation Machine .....	184
Floor Standing Vegetable Preparation Machine .....	185
Robot Coupe Disc Collection .....	188
Cutter-Mixer .....	193
Cooking Cutter Blender .....	199
Stick Blender/Immersion Blender .....	205
All in one Food Processor .....	209
Potato Peeler .....	219
Potato Peeler + Dicer .....	219
Grater .....	219
Salad Washing Line .....	220
Leafy Vegetable Cutter .....	221
Fruit & Vegetable Washer .....	221
Fruit & Vegetable Dryer .....	221
Pasta Machine .....	223
Meat-Mincer/Grinder .....	229
Meat-Slicing Machine .....	229
Compact Heavy Duty Series Meat Slicer .....	230
Bone Saw Machine .....	231
Sausage Filler/Stuffer .....	231
Meat-Mincer/Grinder with Mixer .....	231
Meat-Mixer .....	232
Meat-Moulding Machine .....	232
Meat-Mixing & Marinating Machine .....	232
Meat Cutter & Slicer .....	233

## ■ Cookware

Pressure Cooker .....	234
-----------------------	-----

## ■ Filling & Packaging

Rice Depositor .....	237
Combination Belt Weigher .....	237
Granule Depositor .....	238
Multihead Weigher/ Depositor .....	239
Sauce Depositor .....	240
Granule Filling & Packing Machine .....	243
Sachet/ Bag Filling & Packing Machine (Paste) .....	244
Sachet/ Bag Filling & Packing Machine (Air-less Packing) .....	245
Filling & Packing Machine .....	246
Vacuum Pack Machine .....	247
Tray Sealing Machine with MAP .....	256
Automatic Continuous Vacuum Pack Machine .....	257
Checkweigher .....	257
Metal Detector .....	258
Automatic Carton Sealing Strapping Packaging Line .....	258
Carton Sealer .....	258
Bag Feeding Machine .....	259
Carton Erector .....	259

# CONTENTS

## ■ Shelving

Shelving Unit .....	263
Dunnage Racks .....	273

## ■ Food Storage

Camwear Polycarbonate Food Pans .....	275
Camwear Polycarbonate Lids .....	276
H-Pans High Heat Food Pans .....	277
H-Pans High Heat Food Pans Lids .....	278
Camwear Food Boxes .....	279
Camsquare Polycarbonate Food Storage Containers .....	280
Camsquare Translucent Food Storage Containers .....	280
Camsquare Polypropylene Food Storage Containers .....	281
Camwear Round Food Storage Containers .....	282
Camwear Covers .....	282
Ingredient Bins .....	283
Pizza Dough Boxes .....	284
Polycarbonate Scoops .....	284
Polycarbonate Measuring Cups .....	284
Ice Caddies .....	284

## ■ Dish & Utility Cart

Versa Dish Caddies .....	286
Poker Chip Style Dish Caddy .....	286
S-Series Adjustable Dish Caddy .....	286
Tray & Silver Cart .....	286
Versa Organizers .....	287
KD Service Cart & Utility Cart .....	287
Cambox Bussing Boxes .....	287
Cam Gobox .....	288

## ■ Trays

Camtread Trays .....	290
Treadlite Trays .....	290
Polytread Trays .....	290
Compartment Trays .....	291
Fast Food Trays .....	291

## ■ Table Service

Huntington Tumblers .....	294
Newport Tumblers .....	294
Del Mar Tumblers .....	294
Laguna San Tumblers .....	294
Colourware San Tumblers .....	295
Aliso Barware .....	295
Polycarbonate Pitchers .....	295
Camliter Polycarbonate Carafes .....	296
Polycarbonate Dinnerware .....	296
Heat Keepers .....	296
Pebbled Pedestal Punch Bowls .....	296
Polycarbonate Tongs & Ladles .....	297

## ■ Plumbing & Fitting

Pre-Rinse Unit .....	300
Workboard/Bar Sink Faucets .....	300
Sensor Faucets .....	301
Swivel Sink & Pantry Faucets .....	301
Waste Valve .....	302
Glass Filer/Water Station .....	302
Washdown & Clean-Up Solution .....	302
Dipper Well Faucets .....	303
Pedal Valve .....	303

## ■ Refrigerations & Showcases

K-Series Top Mount Refrigerator/Chiller .....	308
K-Series Top Mount - Upright Freezer .....	309
K-Series (Dual Temp) - Upright Refrigerator/Chiller & Freezer .....	310
K-Series Under Counter Side Prep Table - Refrigerator / Freezer .....	311
K-Series Top Mount Glass Door - Upright Refrigerator/Chiller .....	312
K-Series Counter Prep Table - Refrigerator/Chiller .....	313
K-Series Counter Prep Table - Freezer .....	314
K-Series Drawer - Counter Prep Table - Refrigerator/Chiller .....	315
K-Series Drawer - Counter Prep Table - Freezer .....	316
K-Series Counter Glass Door - Refrigerator/Chiller .....	317
K-Series Salad Prep Table - Buffet - Refrigerator/Chiller .....	318
K-Series Salad Prep Table - Hood Lid - Refrigerator/Chiller .....	319
K-Series Chef Bases - Refrigerator/Chiller .....	320
M-Series Pizza Table - Refrigerator/Chiller .....	321
M-Series Drawer Pizza Table - Refrigerator/Chiller .....	322
F-Series Chest Freezer -Oblique Curved Glass Lid .....	323
Bakery Showcase (Hot) .....	324
Bakery Showcase (Cold) .....	324
Cake Showcase .....	325

## ■ Others

Can Opener .....	327
Knife Sterilizer .....	327
Plate Warmer .....	328
Disposable Packaging Food Boxes .....	328

## ■ Healthcare Series

























Health Care-Ultra CamCart H-Series .....	331
Health Care-Camshelving Series .....	332
Health Care-Meal Delivery System .....	333
Health Care-Camtherm Plate Heater & Pellet Lifter .....	335
Health Care-Meal Delivery Ware .....	336
Health Care-Accessories .....	337
Health Care-Non-Skid Versa Camtrays .....	337
Health Care-Reusable Camlids For Meal Delivery Systems .....	338

# CONTENTS

## PRODUCT HIGHLIGHT

Fusionchef Sous-vide Equipment .....	17
Megcook Automatic Induction Cooking Machine .....	25
Wise Auto Lift-Up Electric Fryer .....	28
Firex Product Series .....	32
Moduline Product Highlight .....	43
EKA Millennial Cooking .....	54
Lainox Series .....	62
Hiber Blast Chiller .....	80
Rinnai Products .....	82
Pavoni Product Highlight .....	87
Polin Product Highlight .....	88
Flamic Product Highlight .....	91
Robot Coupe Juice Extractor .....	96
Waring Bar Blender .....	98
Afternoon Bingsu Machine .....	101
Hatsuyuki Ice Cube Shaver .....	102
Gelato Solution .....	107
Roller Grill Products .....	119
Comenda Product Highlight .....	125
Granuldisk Product Highlight .....	135
Cleaning Solution .....	137
Cambro Camracks Warewashing System .....	148
Hatco Products .....	154
Moduline - Warm .....	173
Robot Coupe Product Highlight .....	178
Roboqbo Product Highlight .....	209
Sirman Product Highlight .....	222
Buffalo Pressure Cooker .....	234
Beldos Product Highlight .....	241
Orved Product Highlight .....	249
BMB Automated Packaging Line .....	261
Cambro Products .....	263
T & S Pre-rinse Unit .....	299
Turbo Air Products .....	305

## SYMBOLS

	Gas		Grooved Surface		Foam Insulation
	Electric		1/2 Grooved 1/2 Smooth Surface		Intertek's ETL Verified Mark
	Steam		1/3 Grooved 2/3 Smooth Surface		Conformite European mark by EOTC
	Installation Required		Listed by the National Sanitation Foundation		Hazard Analysis Critical Control Points
	Isolator Required		Dishwasher Safe		Store & Transport Food Safety
	Water Inlet Required		Stackable		Camguard Antimicrobial Protection
	15 Amp Single Phase Switch Socket Required		Personalization Available Non-Food Contact Areas Only		Production Monitor Safety Tested
	13 Amp Single Phase Switch Socket Required		Fit for Food Products		Prorated Warranty

### Disclaimer

Every effort has been made to ensure the accuracy of the information in this product catalogue. However, we assume no responsibility for the accuracy of every page information. Product information is subject to change without prior notice. We shall not under any circumstances be liable to any person for any special, incidental, indirect or consequential damages, including, without limitation, damages resulting from use of or reliance on the information, loss of profits or revenues or costs of replacement goods, even if we are informed in advance or the possibility of such damages.

**Note:** Actual colors of product may vary from the color shown in this catalog.



**F & B EQUIPMENT SDN. BHD.**  
Commercial kitchen equipment supplier

(039489-P)



## NEED A SERVICE?

Give us a call

At F&B Equipment Sdn Bhd, we pride ourselves on our after sales service, that's why we keep a high level of inventory of parts in our warehouse. This allow us to provide a prompt and excellent after sales service. We strive to improve our quality of service, provide the best solution at the lowest cost and facilitate the flow of information between users and manufacturers. If you have an issue with your equipment, contact our sales team and we will be happy to help.



**Quality & After Sales Service is Our Priority**

**F&B EQUIPMENT SDN BHD**  
After Sales Service & Spare Parts  
No 5 & 6, Jalan Serindit 2,  
Bandar Puchong Jaya,  
47170 Puchong,  
Selangor Darul Ehsan, Malaysia.

Follow us on  /fnb.equipment

 **603 5882 6100**

aftersales@fnbequipment.com.my  
www.fnbequipment.com.my



Join us for free

# DEMO & TRAININGS

Discover our solutions for a wide variety of food and beverages to improve kitchen efficiency and deliver growth to your business!

We have fully equipped showrooms with advanced equipment and experienced chefs from different backgrounds to cater to the individual needs of our customers.

**SCAN** 

to book  
your spot!



## BiWeekly Online Webinar


### Bakery & Gelato



EVERYONE IS  
WELCOME TO JOIN!



 Zoom

 Every Other Tuesday

 2.30pm - 4pm

## Weekly Demo Class

### Cook Chill Demo



#### KL Schedule

Every Thursday | 11am-1pm

#### Penang Schedule (Pre-booking required)

Every Thursday | 11am-1pm

## KL



Block J-5-G & J-5-1, Setiawalk, Persiaran Wawasan,  
Pusat Bandar Puchong, 47160 Puchong, Selangor, Malaysia.

Tel +603 5882 0020

Fax No +603 5882 1511

Email sales@fnbequipment.com.my

## PENANG



70-1-11, D'Piazza Mall, Jalan Mahsuri, Bayan Baru,  
11900 Penang, Malaysia

Tel +604 645 0148

Fax No +604 645 0143

Email sales@fnbequipment.com.my



# RMS (Resource Management System) Smart Central Kitchen Solution

Purpose-built for central kitchens, it is a system you cannot do without! It simplifies and expedites central kitchen processes, minimizes duplication of work, centralizes storage of and retains knowledge, helps plan your production and purchasing levels, captures inventory movement with mobile app, ensures fast and up-to-date information for decision making.

















Scan me  
for video!

## The Only Tailor-Made Solution for Food & Beverage Industry



### Key Features:

- |   |   |   |   |  |   |   |
|---|---|---|---|--|---|---|
|  |  |  |  |  |  |  |
| Recipe Management   | Food Cost Calculation   | Sales Order / Delivery Order  | Production Planning   | Raw Material Requisition   | Purchase Orders   | Goods Receive & Labeling  |
|  |  |  |  |  |  |  |
| Raw Material Inventory Control  | Job Production  | Semi-Finished Goods Inventory Control   | Finished Goods Packaging & Labeling   | Finished Goods Inventory Control   | Track & Trace   | Report Center   |

# LIFE CYCLE OF FOOD PRODUCTION



## UNIQUE PROPOSITION OF RMS





# RMS - KEY FEATURES

## 1. KNOWLEDGE RETENTION SYSTEM

### Smart devices utilization.

RMS mobile app allows you to use the features of your mobile device such as camera, to create your recipe.

### Food cost calculator.

RMS will calculate the amount of ingredients required for different production quantity and food cost, automatically.

### Recipe, food cost & S.O.P reports.

You can print out the recipe, food cost and S.O.P by exporting the PDF file.

### Certificate tracking.

RMS allows you to track the validity of certificates of the raw materials used, such as Halal, HACCP, GMP, and MeSTI.



## FOOD COST

(A) RECIPE DETAILS	
RECIPE NAME	FRIED EGG WITH TOMATO
BATCH COUNT	1
OUTPUT QUANTITY	6 PCS
PRINTED DATE/TIME	12 MARCH 2019 12:11PM

(B) INGREDIENT COST					
No.	Material Name	Quantity	Total Cost (RM)	Cost per PCS (RM)	Supplier Name
1.	EGG (M)	6 NOS	1.980	0.327	RED TICK
2.	FINED SALT (SWALLOW BRAND)	2 GM	0.500	0.083	BEST MARKETING & DISTRIBUTION
3.	LIGHT SOY SAUCE (750GM/1BTL)	10 GM	0.100	0.017	BAGUS BAZAAR SDN BHD
4.	SESAME OIL (330GM/1BTL)	4 GM	0.092	0.015	RED TICK
5.	TOMATO (M)	250 GM	1.158	0.193	TESCO PUCHONG
6.	WHITE PEPPER POWDER (500GM/1PKT)	2 GM	0.021	0.004	BEST MARKETING & DISTRIBUTION
Total Ingredient Cost			3.831	0.639	

(C) OTHER COSTS				
No.	Description	Total Cost (RM)	Cost per PCS (RM)	Remarks
1.	Labour Cost	3.100	0.517	
2.	Utilities Cost	1.200	0.200	
3.	Machine Cost	1.500	0.250	
4.	Packaging Cost	1.000	0.167	
Total Other Costs		6.800	1.133	

Total Cost	10.631	1.772
Gross Profit Margin	8.000	1.333
Total Selling Price	18.631	3.105

Customize your costing.

**Food cost and selling price calculation.**  
RMS will calculate the food cost and selling price based on your gross profit margin.

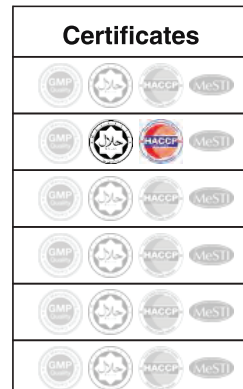


## RECIPE

(A) RECIPE DETAILS	
Recipe Name	FRIED EGG WITH TOMATO
No. of Batch	1
Quantity Produced (per Batch)	6 PCS
Total Quantity Produced	6 PCS
Dimension	
Printed Date/Time	02 MARCH 2018 11:19AM

(B) INGREDIENTS				
No.	Group	Material Name	Quantity	Certificates
1.		EGG (M)	6 NOS	
2.		FINED SALT (SWALLOW BRAND)	2 GM	
3.		LIGHT SOY SAUCE (750GM/1BTL)	10 GM	
4.		SESAME OIL (330GM/1BTL)	4 GM	
5.		TOMATO (M)	250 GM	
6.		WHITE PEPPER POWDER (500GM/1PKT)	2 GM	

(C) PROCEDURES	
	STEP 1 Prepare all ingredients.



**Certificate tracking**  
Coloured logo means the raw materials has valid certificate, while grey logo means no certificate or the certificate has expired.



## 2. PRODUCTION MANAGEMENT

### ▼ Sales order management.

RMS allows you to manage the status of your sales order and delivery order.

### ▼ Production analysis.

RMS will run the analysis to recommend you with the suitable production quantity.

## 3. REQUISITION AND PURCHASING MANAGEMENT

### ▼ Purchase analysis

RMS will recommend the quantity of raw materials to purchase, based on your current inventory level and planned production.

### ▼ Smooth approval process.

RMS streamlines your approval process by notifying the decision maker with your approval request and the approved requisition will be shown on the Purchase Order module automatically.

### ▼ Streamline the purchasing process.

RMS streamlines your procedures by compiling requisitions from different departments and consolidating raw materials from the same supplier into one Purchase Order.



A sample food label

**QR Code and Serial Number Generation**  
Unique QR code and serial number help in daily operation such as stock in and stock out processes.

## 4. INVENTORY MANAGEMENT

### ▼ Smart devices utilization.

RMS allows you to use your mobile phone to scan the QR code to stock-in goods received and stock-out goods issued.

### ▼ Complex inventory management.

RMS helps to ensure that the stock-out process follows FIFO method.

### ▼ Food labeling generator.

RMS will generate the label with unique serial number and QR code for your raw materials, semi-finished and finished goods.

### ▼ Traceability.

RMS provides the ability to track your inventory and trace back the production information of finished goods.



Scan me  
for video!

# COLD ROOM MONITORING DONE RIGHT!

Codemax® IMS establishes smart environment in business operation by enabling real-time temperature & humidity monitoring.



## IOT MONITORING SYSTEM



Achieve **HACCP** & **Halal** compliance effortlessly



Help maintain food safety & quality with 24/7 365 monitoring



Help prolong shelf-life by maintaining optimum temperature

## HACCP & Halal Compliance with IR 4.0

We provide an advance yet affordable solution for businesses to improve efficiency and achieve **HACCP** and **Halal** compliance through Internet of Things (IoT) and automation.

# FEATURES

## Real Time Temperature Monitoring & Vehicle Tracking



Dashboard View

Map View



Floor Plan View

Mobile View



### Alarm During Emergency

Notification alert via mobile / email



### Smart Monitoring

Prevents false alarm & detect power outage



### Detailed Report with Analysis

Easily generate PDF / Excel

# GATEWAY & SENSOR SERIES



Gateway  
( WIFI / GSM )



Temperature &  
Humidity Sensor  
(White)



Temperature &  
Humidity Sensor  
(Black)



Temperature  
Sensor

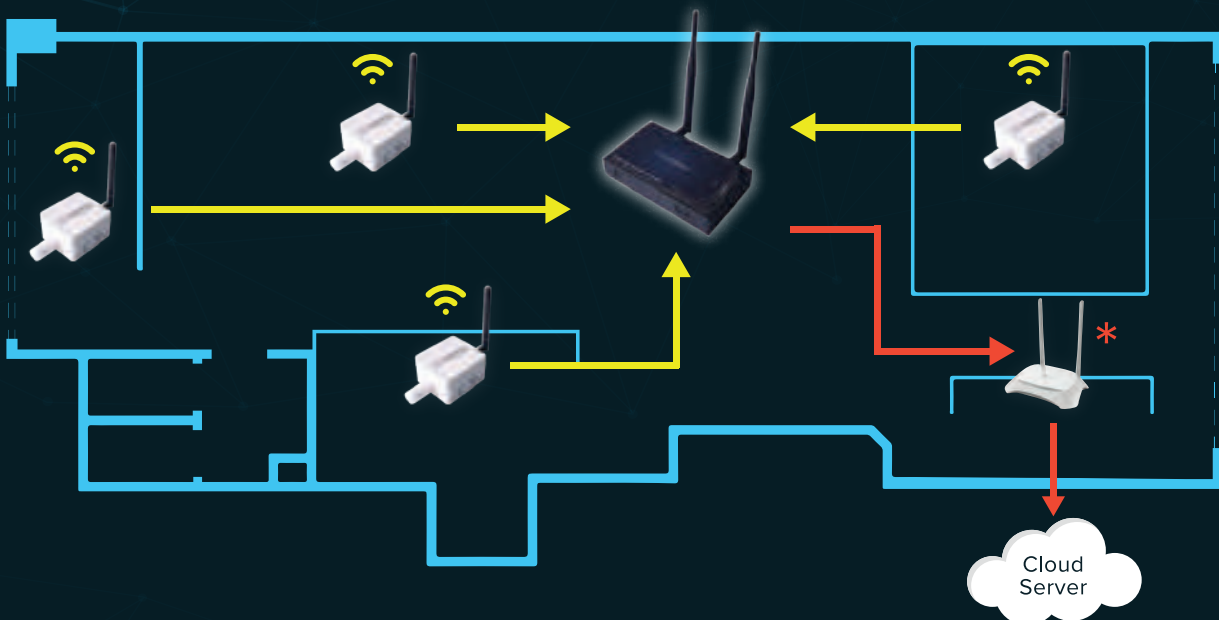


Food Core  
Sensor

All product ranges are MS ISO/IEC 17025 Certified

- Wireless (RF)
- Compact
- Flexible (Plug & Play)
- Water Resistant (IP 65)
- Long Range
- Durable
- High Accuracy
- Long Lasting Battery

## HOW IMS WORKS




- Sensors transmit wirelessly through radio frequency to the gateway
- Gateway connected to the Internet transmits data to the Cloud Server for processing

\* Radio frequency sensor ranges up to 300 meter in open area, actual range subject to the physical layout

\* Only applicable for WIFI Gateway




# BENEFITS OF IMS




**Food Safety & Quality**  
Help maintain the optimum temperature to ensure food safety & quality




**HACCP Compliance**  
In accordance to the international food safety guideline




**Real-time Reading**  
View it anytime, anywhere on Web or Mobile App




**Automated Recording**  
Go paperless, eliminate manual labour and human error.




**Notification & Alert**  
Get Push Notification / Email Alert for immediate action




**Smart Monitoring**  
Detect real temperature anomaly and power outage




**Historical Trend**  
View past readings on an interactive graph for analysis



**Command Center View**  
Oversee and take full control of all sensors on one screen



**Vehicle Tracking**  
Equipped with GPS tracking to monitor vehicle location



**Report Generation**  
Effortlessly generate report in PDF / Excel format.

# WHY CHOOSE US



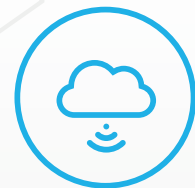
Affordable Solution



User-Friendly

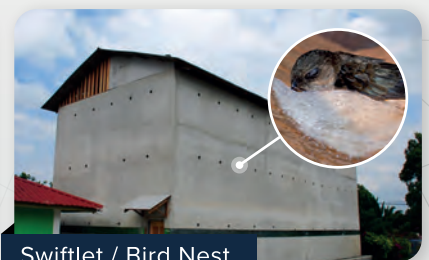
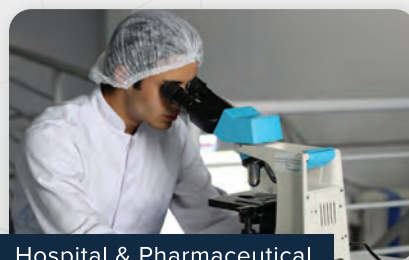
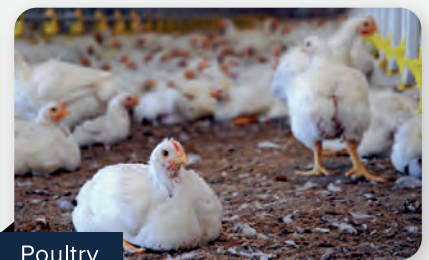


Simple Installation



Cloud Technology

# INDUSTRIAL APPLICATION





# CODĒMAX<sup>®</sup> AMS (Asset Management System)

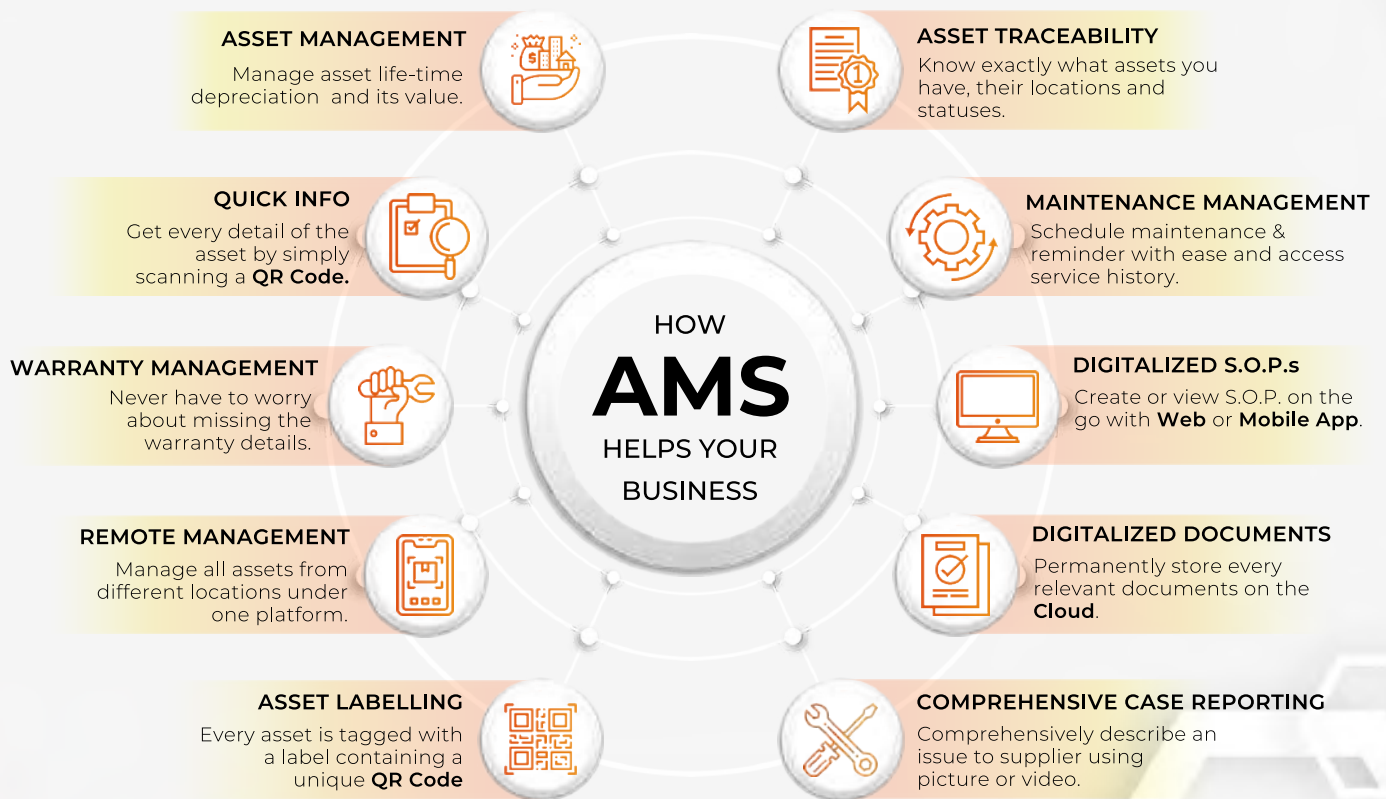
## WHAT IS AMS?

AMS is designed to establish smart environment in your business operation by enabling **asset traceability**, **maintenance management** and **comprehensive problem reporting**.

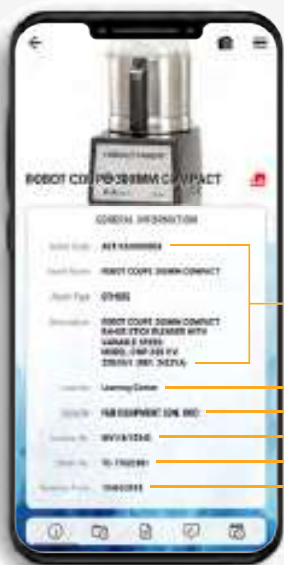


## WHAT IS ITS PURPOSE?

To provide an advance yet affordable solution for businesses to improve **efficiency** and **effectiveness** through information technology and automation as part of the **IR 4.0**.

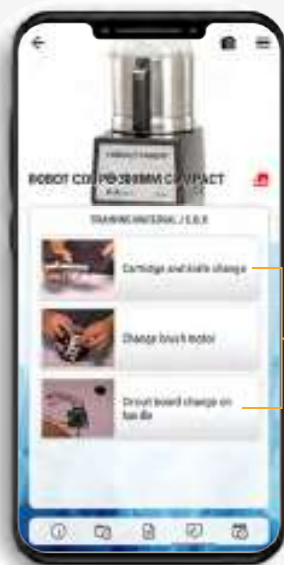


# AMS FEATURES



- Asset Information
- Asset Location
- Supplier
- Invoice No.
- Serial No.
- Warranty Period

**ASSET INFO WITH ONE SCAN**



- S.O.P.s

**DIGITALIZE S.O.P.S**



- Manual
- Diagram

**DIGITALIZE DOCUMENTS**

# WHY CHOOSE US



EASY TO USE



AFFORDABLE SOLUTION



SIMPLE INSTALLATION



CLOUD TECHNOLOGY



ENHANCED SECURITY

# INDUSTRIAL APPLICATIONS



FOOD & BEVERAGE INDUSTRY



HEALTHCARE & PHARMACEUTICAL



INFORMATION TECHNOLOGY



WAREHOUSES



# What is COOK-CHILL/ FREEZE?



## Cook-Chill/ Freeze Stages

1. Selection of raw materials
2. Storage of raw materials
3. Preparation
4. Cooking
5. Portioning (Hot)
6. Rapid Chilling or Freezing
7. Storage of chilled foods
8. Distribution of chilled foods (If applicable)
9. Regeneration (Reheating of food)

By having the equipment we offer, you can now order in bulk at a lower price, cook in big batches and still maintaining the quality and the shelf life of the food product.



We assume no responsibility for the accuracy of every page information.

**SOUS VIDE EQUIPMENT**



Brand	Description	Model	Pot Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
fusion Chef by Julabo	⚡ Sous vide circulator - Basic	Pearl	up to 58 liters	240V/1PH	2.0 kW	133 x 212 x 330	Temperature accuracy ±0.03C
	⚡ Sous vide circulator w/extendable bridge	Pearl Z	up to 58 litres	240V/1PH	2.0 kW	339 x 190 x 335	Temperature accuracy ±0.03C
	⚡ Sous vide circulator w/bath tank	Pearl S	19 litres	240V/1PH	2.0 kW	332 x 577 x 374	GN-1/1,150mm deep
		Pearl M	27 litres	240V/1PH	2.0 kW	332 x 577 x 424	GN-1/1,200mm deep
		Pearl L	44 litres	240V/1PH	2.0 kW	537 x 697 x 374	GN-2/1,150mm deep
		Pearl XL	58 litres	240V/1PH	2.0 kW	537 x 697 x 424	GN-2/1,200mm deep
	⚡ Sous vide circulator with pre-programmed function	Diamond	up to 58 litres	240V/1PH	2.0 kW	133 x 212 x 330	Temperature accuracy ±0.01C
		Diamond Z	up to 58 litres	240V/1PH	2.0 kW	339 x 190 x 335	Temperature accuracy ±0.01C
	⚡ Sous vide circulator w/bath tank	Diamond S	19 litres	240V/1PH	2.0 kW	332 x 577 x 374	GN-1/1,150mm deep
		Diamond M	27 litres	240V/1PH	2.0 kW	332 x 577 x 424	GN-1/1,200mm deep
		Diamond L	44 litres	240V/1PH	2.0 kW	537 x 697 x 374	GN-2/1,150mm deep
		Diamond XL	58 litres	240V/1PH	2.0 kW	537 x 697 x 424	GN-2/1,200mm deep

**Fusionchef - Sous Vide Accessories**

Description	Model	Applicable for model	Photos
Separation Grid - to divide your bath tank into sections	9FX1121	Edition S	
	9FX1122	Edition M	
	9FX1123	Edition L	
	9FX1124	Edition XL	
Retaining Grid 2 pcs. - keep lightweight ingredients fully immersed	9FX1125	Edition S & M	
	9FX1126	Edition L & XL	
"adhesive" Sealing Tape - essential for sealing insertion point on vacuum bags when using a core temperature sensor (4M)	9FX1141		
Core Temperature Sensor (PT100) - for highly precise cooking	9FX1150	DIAMOND models only must use with Adhesive Tape	



Brand	Description	Model	Voltage	Electrical Loading	Dimension (W x D X H)mm
SIRMAN	⚡ Thermal Heat Air Circulator	Softcooker XP	230V/ 1PH	2.0 kW	130 x 260 x 340



**\*\* MODEL : Cambro Camwear Food Box 12189CW135 with flat lid 1218CCW135**

We assume no responsibility for the accuracy of every page information.



Brand	Description	Model	Voltage	Electrical Loading	Dimension (W x D X H) mm	Weight for equipment
	Softcooker	S 2/3 GN	230V / 50Hz	1.15 kW	390 x 360 x 300	5 kg
		S 1/1 GN	230V / 50Hz	1.7 kW	565 x 360 x 300	16 kg
		S R 2/3 GN	230V / 50Hz	1.15 kW	400 x 370 x 300	5.5 kg
		S R 1/1 GN	230V / 50Hz	1.7 kW	575 x 370 x 300	16.5 kg
		Wi-Food	230V / 50Hz	2.0 kW	330 x 455 x 240	4.5 kg

## SOFTCOOKER WI-FOOD low temperature cooking

The revolution in low temperature cooking has arrived! Sirman's new Wi-Food SOFTCOOKER lets you access a vast number of tried and tested recipes via a free app. Recipes can be saved and shared, your restaurant or business can be advertised, and your comments recorded and recalled in just a few clicks. And all this comes from a powerful, flexible cooker capable of holding up to 80 litres of water, and with a practical, intuitive and high resolution touch-screen display.

**Winner of the SMART LABEL award at Host 2015**

- Anodized aluminium frame.
- Wide IP 67 touch display 5".
- Easy to handle holder.
- Free APP downloadable from [www.softcooker.com](http://www.softcooker.com)
- More units can be managed from the APP.
- Multiple cooking stages can be managed by the APP.



Scan for more info

## COOKING RANGE



RLT-60



RLT-120



RSB-320L



RSB-420L



RI-2RSPN



RI-4RSPN



RSB-7PRD

Brand	Description	Model	Gas Consumption LPG (kw/btu)	Dimension (W x D X H) mm	Remarks
	2 Big 1 Small Burner Range	RSB-320L	34.90 (119089.27)	900 x 600 x 850	w/ optional s/s stand
	3 Big 2 Small Burner Range	RSB-420L	53.90 (183922.97)	1200 x 600 x 850	w/ optional s/s stand
	Low Range Single Burner	RLT-60	23.20 (79165.36)	600 x 710 x 450	
	Low Range Double Burner	RLT-120	46.30 (157989.49)	1200 x 710 x 450	
	2 Burner Range	RI-2RSPN	L/R: 6.0kW/btu	750 x 486 x 206	
	4 Burner Range	RI-4RSPN	L/R: 6.0kW/btu, C: 2.3kW/btu	864 x 486 x 206	
	7 Burner Range	RSB-7PRD	22.60 (77117.98)	900 x 530 x 148	

*We assume no responsibility for the accuracy of every page information.*

# INDUCTION COOKER



BKT18-E



BKTW-E



NBKW-E

Model	BKT18-E	BKT26-E	BKTW-E	NBKW-E
<b>Description</b>	Single Induction-Built-in	Single Induction-Built-in	Warming Unit-Built-in	Warming Unit-Built-in
<b>Max Output</b>	1800W	2600W	400W	400W
<b>Amperage</b>	8A	12A	2A	2A
<b>Control Type</b>	Touch type	Touch type	Touch type	Separated
<b>Weight (kg)</b>	5	5	5	6
<b>Heating Mode</b>	8 steps	9 steps	N/A	N/A
<b>Warming Mode</b>	N/A	N/A	7 steps	7 steps
<b>Timer Mode</b>	N/A	N/A	N/A	1 sec ~ 720 min



### Features for the above models :

**Electric Requirements :** 220V (208~240V) / 1PH 50 / 60H  
**Dimensions (mm)** : 297 x 370 x 80H



CK26-E



CK226-E

Model	CK26-E	CK226-E	TCK26-E
<b>Description</b>	Single Induction	Double Induction	Single Induction
<b>Max Output</b>	2600W	5200W	2600W
<b>Amperage</b>	12A	12+12A	12A
<b>Dimensions (mm)</b>	365x450x115 H	700x450x115 H	365x455x115 H
<b>Weight (kg)</b>	7	13	7
<b>Timer Mode</b>	N/A	N/A	1 sec ~ 720 min
<b>Temperature Mode</b>	N/A	N/A	60 ~ 200 °C



Core Temperature Sensor  
P/N : X1-0001

### Features for the above models :

**Electric Requirements :** 220V (208~240V) / 1PH 50 / 60Hz  
**Heating Mode** : 10 steps (1 ~ 10)  
**Warming Mode** : 7 steps (H1 ~ H10)  
**Optional** : Temperature sensor (X1-0001) is needed if want to use temperature mode function.  
 (Only applicable for **TCK26-E**)



NBK26-E



BK60S-E



BK70S-E

Model	NBK26-E	BK60S-E	BK70S-E
<b>Description</b>	Medium-heavy duty built-in	Heavy duty built-in	Heavy duty built-in
<b>Induction Type</b>	Single Induction	Single Induction	Single Induction
<b>Max Output</b>	2600W	5500W	7500W
<b>Amperage</b>	12A	8.5A	11.5A
<b>Electric Requirements</b>	220V (208~240V) / 1PH 50 / 60Hz	380V (340~420V) / 3PH+N 50/60Hz	
<b>Dimensions (mm)</b>	297 x 370 x 80H	400 x 550 x 250H	400 x 550 x 250H
<b>Weight (kg)</b>	6	24	24
<b>Heating Mode</b>	10 steps	8 steps	8 steps
<b>Temperature Mode</b>	N/A	60 ~ 200°C	60 ~ 200°C

**Features for the above models :**

<b>Warming Mode</b>	: 7 steps
<b>Timer Mode</b>	: 1 sec ~ 720 min
<b>Optional</b>	: Temperature sensor (X1-0001) is needed if want to use temperature mode function (Only applicable for BK60S-E & BK70S-E)

Model	DIBK218S-E	DIBK226S-E
<b>Description</b>	Medium-heavy duty built-in	Medium-heavy duty built-in
<b>Induction Type</b>	Dual (Front + Back)	Dual (Front + Back)
<b>Max Output</b>	4000W	5200W
<b>Amperage</b>	8.5A + 8.5A	12A + 12A
<b>Timer Mode</b>	N/A	1 sec ~ 720 min
<b>Heating Mode</b>	8 steps	10 steps
<b>Temperature Mode</b>	N/A	60 ~ 200 °C

**Features for the above models :**

<b>Electric Requirements</b>	: 220V (208~240V) / 1PH 50 / 60Hz
<b>Dimensions (mm)</b>	: 400 x 600 x 250H
<b>Weight (kg)</b>	: 24
<b>Warming Mode</b>	: 7 steps
<b>Optional</b>	: Temperature sensor (X1-0001) is needed if want to use temperature mode function (Only applicable for <b>DIBK218S-E &amp; DIBK226S-E</b> )

## Accessories



Core Temperature Sensor  
P/N : DPTS-S



Sous vide



Frying

*We assume no responsibility for the accuracy of every page information.*

# INDUCTION COOKER



TCK070-E



DIH070-E

Model	TCK070-E	TCK113-E	DIH070-E	DIH113-E
<b>Description</b>	Counter-top Range	Counter-top Range	Induction Low Range	Induction Low Range
<b>Max Output</b>	7500W	10500W	7500W	10500W
<b>Amperage</b>	11.5A	16A	11.5A	16A
<b>Electric Requirements</b>	380V (340~420V) / 3PH+N 50 / 60Hz			
<b>Dimensions (mm)</b>	450 x 600 x 280	450 x 600 x 280	600 x 750 x 370	600 x 750 x 370
<b>Weight (kg)</b>	24	24	44	44
<b>Heating Mode</b>	8 steps	10 steps	8 steps	10 steps
<b>Warming Mode</b>	7 steps	7 steps	7 steps	7 steps
<b>Timer Mode</b>	1 sec ~ 720 min	1 sec ~ 720 min	1 sec ~ 720 min	1 sec ~ 720 min
<b>Temperature Mode</b>	60 ~ 200 °C	60 ~ 200 °C	60 ~ 200 °C	60 ~ 200 °C
<b>Optional</b>	Temperature sensor (X1-0001) is needed if want to use temperature mode function for TCK070-E , TCK113E Temperature sensor (X1-0002) is needed if want to use temperature mode function for DIH-series model.			



We assume no responsibility for the accuracy of every page information.



IND-E0P-N1000



IND-32P-3500\*2



IND-10P-2400



IND-10P-3000



Model	IND-E0P-N1000	IND-32P-3500*2	IND-10P-2400	IND-10P-3000
<b>Description</b>	Table Pan Tops	Drop-in Pan Double Type	Table Pan Tops	Table Pan Tops
<b>Power Requirements</b>	220V-240V AC, 50/60Hz	3N~400V AC, 50/60Hz	240V AC, 50/60Hz	220-240V AC, 50/60Hz
<b>Power Consumption</b>	1,000W(MAX)	7,000W(MAX)	2,400W(MAX)	3,000W(MAX)
<b>Amperage</b>	4.5A(MAX)	16A(MAX)	10A(MAX)	13A(MAX)
<b>Ceran Glass</b>	400*400 SCHOTT	320*580 SCHOTT	320*320 SCHOTT	320*320 SCHOTT
<b>Housing Material</b>	SUS304, T=1.0mm	-	SUS304, T=1.5mm	SUS304, T=1.5mm
<b>Dimensions (mm)</b>	404*404*90mm(with feet)	380*660*200	340*405*120	360*440*185
<b>Weight (kg)</b>	6	19	8.5	11



IND-10PH-5000



IND-10P-8000



IND-10PP-3500\*2V



Model	IND-10PH-5000	IND-10P-8000	IND-10PP-3500*2V
<b>Description</b>	Table Pan Tops	Table Pan Tops	Table Pan Tops
<b>Power Requirements</b>	3N~400V AC, 50/60Hz	3N~400V AC, 3Phase 5 Wires, 50/60Hz	3N~400V AC
<b>Power Consumption</b>	5,000W(MAX)	8,000W(MAX)	3500W*2
<b>Amperage</b>	7.5A(MAX)	12A(MAX)	
<b>Ceran Glass</b>	320*320 SCHOTT	320*320 SCHOTT	
<b>Housing Material</b>	SUS304, T=1.5mm	SUS304, T=1.5mm	
<b>Dimensions (mm)</b>	360*440*185	380*470*230	360*700*185
<b>Weight (kg)</b>	12	16	



IND-13W-3000



IND-13WH-5000



Model	IND-13W-3000	IND-13WH-5000
<b>Description</b>	Table Wok Tops	Table Wok Tops
<b>Power Requirements</b>	220V-240V AC, 50/60Hz	3N~400V AC, 50/60Hz
<b>Power Consumption</b>	3,000W(MAX)	5,000W(MAX)
<b>Amperage</b>	13A(MAX)	7.5A(MAX)
<b>Ceran Glass</b>	Φ300 SCHOTT	Φ300 SCHOTT
<b>Housing Material</b>	SUS304, T=1.5mm	SUS304, T=1.5mm
<b>Dimensions (mm)</b>	360*440*185	360*440*185
<b>Weight (kg)</b>	13(With Wok)	14(With Wok)

We assume no responsibility for the accuracy of every page information.





IND-E0P-E3.5\*4TL



IND-E0P-E3.5\*4UL



Model	IND-E0P-E3.5*4TL	IND-E0P-E3.5*4UL
<b>Description</b>	Multi Hob Range (Table Top)	Multi Hob Range (Free Standing)
<b>Power</b>	3.5kW * 4	3.5kW * 4
<b>Voltage</b>	3N~400 V AC	3N~400 V AC
<b>Dimensions (mm)</b>	800 x 900 x 290 x 30	800 x 900 x 850 x 30
<b>Ceramic Glass (mm)</b>	650 x 320	650 x 320



IND-C0P-8HL

IND-C0P-12HL



Model	IND-C0P-8HL	IND-C0P-12HL
<b>Description</b>	Stock Pot Stove	Stock Pot Stove
<b>Power Requirements</b>	3N~400V AC	3N~400V AC
<b>Power Consumption</b>	8,000W(MAX)	12,000W(MAX)
<b>Amperage</b>	12A(MAX)	18A(MAX)
<b>Ceran Glass</b>	Φ430 SCHOTT	Φ430 SCHOTT
<b>Housing Material</b>	SUS304, T=1.0mm	SUS304, T=1.0mm
<b>Dimensions (mm)</b>	600 x 750 x 580 x 690	600 x 750 x 580 x 690
<b>Weight (kg)</b>	85	95



IND-D0P-D8UL



IND-D0P-D12UL



Model	IND-D0P-D8UL	IND-D0P-D12UL
<b>Description</b>	Noodle/ Pasta Boiler	Chinese Noodle Boiler
<b>Power</b>	8kW	12kW
<b>Voltage</b>	3N~400 V AC	3N~400 V AC
<b>Dimensions (mm)</b>	400 x 900 x 850 x 150	800 x 700 x 800 x 200
<b>Capacity</b>	Low 18.5L, High 21L	-
<b>Heating Speed</b>	15min 20sec	-
	20L Water, From 20°C to 100 °C	-

We assume no responsibility for the accuracy of every page information.

# Automatic Induction Cooking Machine

MEGCOOK is a high-end smart home appliance brand owned by Weston company, Weston is a Canadian technology company focusing on design, research, development and manufacturing. It is committed to continuously improving people's quality of life through advanced technology and north American design concepts.



Watch video!



	Intelligent
	Delicious
	Speedy



- Motor with long lifespan and high motivation
- super power, speedy for cooking
- Upgraded lid and large capacity pan
- Micro-crystal, easy and convenient for clean
- Anti-fire, misoperation starts with alarm program
- 304 stainless steel, durable and a sturdy case
- Detachable design for a better maintenance
- Attachable automatic liquid filling system



## Globally used and recognized



We assume no responsibility for the accuracy of every page information.

## AUTOMATIC INDUCTION COOKING MACHINE



C35PB01-C04

Description	FULL AUTOMATIC INTELLIGENT COOKING MACHINE
Brand	<b>MEGCOOK</b>
Model	C35PB01-C04
Power(W) & Voltage(V)	3520, 415/50/3
Dimension (WxDxH)mm	500×545×325mm (closed lid) 500×545×525mm (opened lid)
Product Material	Glass-ceramics +SU304
Attachable Automatic	Yes
Remarks	For connection: use 3 phase isolator and tap 1 live with 2.5mm / 4mm wire (best option) 15A plug (alternatives)



We assume no responsibility for the accuracy of every page information.



FD 80 R

FD 80 DR

RFE 12

RFE 20 C

Brand	Description	Model	Tank Capacity	Voltage	Electrical Loading	Tank Dimension (W x D X H) mm	Remarks
	⚡ Fryer - Counter Top	FD 50	5 litres	230 V / 1PH	3.2 kW	190 x 425 x 320	13
		FD 80	8 litres	230 V / 1PH	3.6 kW	280 x 425 x 320	13
		FD 120	12 litres	380 V / 1PH	6.4 kW	350 x 425 x 320	⚡ □+
		FD 50 D	2 x 5 litres	2 x 230 V / 1PH	2 x 3.2 kW	390 x 425 x 320	2 x 13
		FD 80 D	2 x 8 litres	2 x 230 V / 1PH	2 x 3.6 kW	540 x 425 x 320	2 x 13
		FD 50 + 80	5 + 8 litres	2 x 230 V / 1PH	3.2 x 3.6 kW	490 x 425 x 320	2 x 13
		FD 80 R	8 litres	230 V / 1PH	3.6 kW	265 x 450 x 360	13
		FD 120 R	12 litres	380 V / 1PH	6.4 kW	350 x 450 x 360	⚡ □+
		FD 80 DR	2 x 8 litres	2 x 230 V / 1PH	2 x 3.6 kW	590 x 450 x 370	2 x 13
		RFE 12	12 litres	380 V / 1PH	9 kW	400 x 610 x 445	⚡ □+
⚡ Fryer - Floor Standing	RFE 20C	2 x 10 litres	380 V / 1PH	12 kW	400 x 660 x 980	⚡ 2 x □+	



RF8DS

MF 12 DR

RFE16C

RF25DS

Brand	Description	Model	Tank Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Fryer - Counter Top	RF8S	1 x 8 litres	230 V / 1PH	3 kW	310 x 400 x 270	13
		MF 12 R	1 x 12 litres	230 V / 1PH	6.4 kW	410 x 400 x 270	⚡ □+
		RF8DS	2 x 8 litres	2x230V/1PH	2 x 3 kW	570 x 400 x 270	2 x 13
		MF 12 DR	2 x 12 litres	2x230V/1PH	6.4 kW	735 x 400 x 270	⚡ 2 x □+
⚡ Fryer - Floor Standing	RFE16C	1 x 16 litres	400 V / 3PH	12 kW	400 x 660 x 980	⚡ □+	
	RF25S	1 x 25 litres	400 V / 3PH	18 kW	400 x 655 x 970	⚡ □+	
	RF14DS	2 x 14 litres	400 V / 3PH	2 x 12 kW	805 x 655 x 970	⚡ 2 x □+	
	RF25DS	2 x 25 litres	400 V / 3PH	2 x 18 kW	805 x 655 x 970	⚡ 2 x □+	



RFA-227G

RFA-327G

RFA-427G

Brand	Description	Model	Tank Capacity	Gas Rating kw / BTU	Dimension (W x D X H) mm	Remarks
<b>Rinnai</b>	🔥 Fryer - Floor Standing (w/safety valve)	RFA-227G	23 litres	12.8kw(43682.54)	450 x 600 x 850(1000)	13
		RFA-327G	30 litres	16.3kw(55626.98)	600 x 600 x 850(1000)	13
		RFA-427G	2 x 23 litres	25.6kw(87365.08)	900 x 600 x 850(1000)	2 x 13

We assume no responsibility for the accuracy of every page information.

## Masterchef in Fast Food Chain Auto Lift-up Deep Fryer

- ☑ One Touch to Cook
- ☑ 10 Pre-set Cooking Channel
- ☑ Precise Digital Temperature Control
- ☑ Auto Lift-up System



### Ten Pre-set Channel, One Touch to Cook

You can save your recipe in different channel, save hassle for adjusting every time!  
One touch to cook, the computer will cook according to the chosen channel.



Press the chosen channel and the unit is all set for frying

#### Keep Oil Warm



The deep fryer switches to keep warm mode automatically when the unit is on or after the frying process.

#### Automatic Time Compensation



When frying more than one portion of food, you can initiate automatic time compensation function to extend the frying time without changing the setting.

You can save 9 recipes for different frying temperature and time in 1-9 channel. Channel 0 is used for frequent adjustment of frying temperature and time. This channel has no memory-function.



## Automatic Basket Lift

Basket lifts up automatically when the frying process is finished.

You can set up the frying time according to your preference. It can avoid the problem of food being undercooked or overcooked that influences the consistency of food with guaranteed safety and efficiency, especially during rush hour.



### New Advanced Heating Element, Excellent Heat Efficiency

Adopt latest imported temperature sensor for precise temperature detection and make sure the temperature of oil stay stable.

U-shape heating element provides fast heating, heat even-distribution and prolongs service-life.



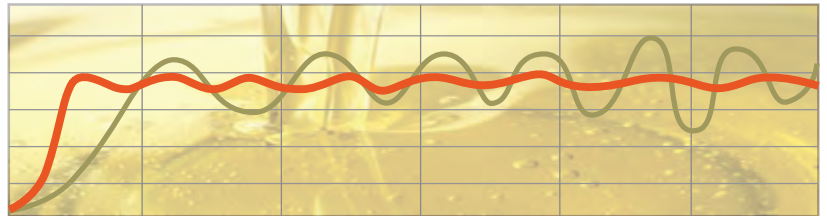
U-shape heating element



Temperature Detection Probe

### EGO Temperature Control Better Stability of Oil Temperature

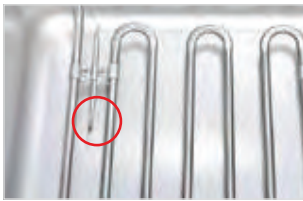
Digital temperature control ensures the stability of oil temperature. The frying food will not take in too much fat and keeps the frying food juicy and crispy.



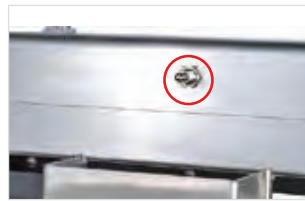
■ Digital Deep Fryer Curve

■ Mechanical Deep Fryer Curve

### Safety is Our Priority



Overheat Protection Temperature Sensor



Power Cut Protector

When the overheat protection temperature sensor detects the overheat situation, the overheat protection switch will cut off the power automatically to ensure the safety in kitchens.

### Easy and Convenient Maintenance



Heating element can be lifted up



Removable inner frying pan

Adopt the material of stainless steel that is easy to clean. Lifted-up heating element and removable inner frying pan are easy to clean and maintain, living up to the highest sanitary standard.



Inner Pot



Basket



WFTL-8L-C10



WFTL-12L-C10

Brand	Description	Model	Tank Capacity	Voltage Electrical	Dimension (W x D X H) mm	Temp. Range
<b>WISE®</b>	⚡ 8L Countertop Auto Lift-up Electrical Fryer	WFTL-8L-C10	8L	220V 50Hz 3kW	265 x 565 x 300/415	Room Temp. to 200°C
	⚡ 12L Countertop Auto Lift-up Electric Fryer	WFTL-12L-C10	12L	220V 50Hz 3kW	355 x 565 x 300/415	Room Temp. to 200°C

*We assume no responsibility for the accuracy of every page information.*

## ELECTRIC FRYER

**Temp. Range**  
Room Temp. to 200°C



WFT-8L



WFT-16L



WFT-8L-C4



WFT-16L-C8

Brand	Description	Model	Tank Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm
<b>WISE</b>	⚡ 8L Mechanical Countertop Electric Fryer	WFT-8L	8L	220 - 240 V / 50Hz	3kW	297 x 414 x 290
	⚡ 16L Mechanical Countertop Electrical Fryer	WFT-16L	16L	220 - 240 V / 50Hz	3kW*2	585 x 415 x 290
	⚡ 8L Digital Countertop Electric Fryer	WFT-8L-C4	8L	220 - 240 V / 50Hz	3kW	305 x 415 x 310
	⚡ 16L Digital Countertop Electric Fryer	WFT-16L-C8	16L	220 - 240 V / 50Hz	3kW*2	550 x 415 x 310

## STANDING ELECTRIC FRYER

**Temp. Range**  
Room Temp. to 190°C



WEL-1L



WEL-2L



WEL-3L



RFA-227E



RFA-327E

Brand	Description	Model	Tank Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm
<b>WISE</b>	⚡ 28L Electric Standing Fryer	WEL-1L	28L	380 - 415 V / 50Hz	14kW	400 x 800 x 935/1160
	⚡ 56L Electric Standing Fryer	WEL-2L	28L*2	380 - 415 V / 50Hz	14kW*2	800 x 800 x 935/1160
	⚡ 84L Electric Standing Fryer	WEL-3L	28L*3	380 - 415 V / 50Hz	14kW*3	1200 x 800 x 935/1160
	⚡ 28L Electric Standing Fryer	WEL-1L-2	28L	380 - 415 V / 50Hz	7kW*2	400 x 800 x 935/1160
	⚡ 28L Electric Standing Fryer w Filtration	WEL-1LF	28L	380 - 415 V / 50Hz	14kW	400 x 800 x 935/1160
	⚡ 28L Auto Lift-Up Electric Standing Fryer	WELL-1L	28L	380 - 415 V / 50Hz	14kW	400 x 915 x 935/1464
	⚡ Auto Lift-up Electric Standing Fryer w Filtration	WELL-1LF	28L	380 - 415 V / 50Hz	14kW	400 x 915 x 935/1464
<b>Rinnai</b>	Electric Fryer	RFA-227E	22L	230-240/50-60/1	7kW	450 x 600 x 1000
	Electric Fryer	RFA-327E	29L	230-240/50-60/1	9kW	600 x 600 x 1000



WBTL-6LC



WBLL-290CA-S



WBLL-540CA-S

Brand	Description	Model	Tank Capacity	Voltage Electrical	Dimension (W x D X H) mm	Temp. Range
<b>WISE</b>	⚡ Countertop Electric Noodle Cooker with Automatic Basket Lighting System	WBTL-6LC	6L	220V 50Hz 2.5kW	275 x 420 x 530	Room Temp. to 100°C
	Floor Standing Auto Lift Up Noodle Cooker	WBLL-290CA-S	30L	380V 50Hz 6kW	290 x 750 x 790/890	Room Temp. to 100°C
		WBLL-540CA-S	60L	380V 50Hz 12kW	540 x 750 x 790/890	Room Temp. to 100°C

## GRIDDLE



RSB-450H



PSR-400E



PSR-600E

Brand	Description	Model	Gas Rating BTU / hr	Dimension (W x D X H) mm	Remarks
<b>Rinnai</b>	🔥 Griddle	RSB-450H	16,243	450 x 600 x 226	🔧
	🔥 Griddle	RSB-903H	38,218	900 x 750 x 850	🔧

Brand	Description	Model	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Griddle	PSR-400E	230V / 1PH	3 kW	400 x 475 x 230	
		PSR-600E	230V / 1PH	2 x 3 kW	600 x 475 x 230	can choose 3 or 3.6kW
	⚡ Glass Ceramic Griddle	PS-400VC	400V / 3PH	230V/ 1PH	9 kW	1.5kW

We assume no responsibility for the accuracy of every page information.



## CUCIMIX 30 : BRAISING PANS WITH MIXER



Safety, reliability, better quality of finished goods, availability of human resources, money and time-saving you can resume all those words with only one: CUCIMIX.

A polyvalent apparel allowing you to work automatically and without constant control of the kitchen staff. Ragouts, risottos, soups, stews, pasta, sauces, sweets coated with burnt sugar, creams, jams, broths, meat's and fish's sauces, sautéed mushrooms, white sauce, browned onions, seafood, pastas stuffing, vegetables, mustards... are only a few examples of CUCIMIX abilities.

### Most Successful Products of Cucimix

- Jams and marmalades
- Bolognese sauce
- Stews
- Risottos
- White sauce
- Polenta
- Caramel
- Mirepoixx
- Vegetable stew
- Onions



### Related Process

- Boiling
- Braising
- Mixing

Scan for video demo



### Main Optionals and Accessories

- Wheels
- Strainer
- HACCP Controller Washout stainless steel valve
- Extra scraper for the wall
- Trolleys
- Mixing grid



Second temperature probe directly in contact with the food.



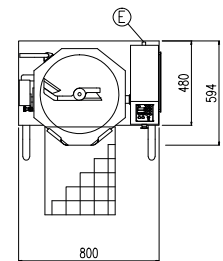
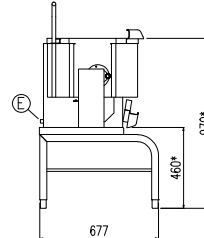
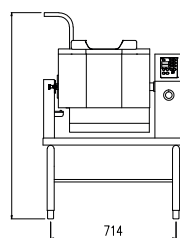
Mixing device with three arms entirely removeable.



Filling tap (hot / cold water)



Balanced lid



\* (REG. 0 ; + 20 mm)

MOD.	Dimensions (W x L x H)/mm	H1 mm.	Mixer speed rpm	Cooking Vessel		Electric Version	
				Useful/overall capacity lt	Pan dim. mm	Elect. connection V/Hz	Elect. power rating Kw
CBTE030	800x594 h. 970	1175	6-20	30/36	450 ø h. 235	400/50 3N+PE AC	6,5
CBTE070	1000x715 h. 925	1705	6-22	70/82	600x290	400/50 3N+PE AC	9,4

# CUCIMIX : BRAISING PANS WITH MIXER, LARGE RANGE



Scan for video demo

Cucimax is a fundamental piece of equipment for the most efficient production centres. It is highly flexible in use guaranteeing the optimization of production processes and of human resources and is, therefore, both energy and cost-saving.

A unique new range of products has been created in order to offer further advantages: Cucimax for pressure cooking. Now you can pressure cook and mix at the same time: this new system combines autoclave cooking benefits with those of a presettable automatic mixing function.

Cucimax is a complete, sturdy and multifunctional device: from sauces to jams, from meat dishes to steamed vegetables, and much more!



Filling tap (cold/hot water) with liter counter device for presetting desire quantity of water from the board



A practical and intuitive latest generation touch controller for setting and adjusting every function.



Friendly service: Quick accessibility to the main components.



Second temperature probe directly in contact with the food. Standard to CBTA.



Mixing device with three arms entirely removeable.



Pressure version available.

## Most Successful Products of Cucimax | Main Optionals and Accessories

- Fried rice and legumes
- Vegetables (especially green ones)
- Stews
- Goulash
- Braised tilapia
- Moroccan tajines
- Potatoes
- Chinese food
- Sauces
- Caramel
- Beef bourguignon
- Poultry
- Chocolate
- Chicken
- Mashed potatoes
- Shredded cabbage
- Onions
- Pasta-stuffings



- Wheels
- Strainer
- HACCP Controller
- Washout stainless steel valve
- Cleaning shower
- Current
- Extra scraper for the wall
- Trolleys

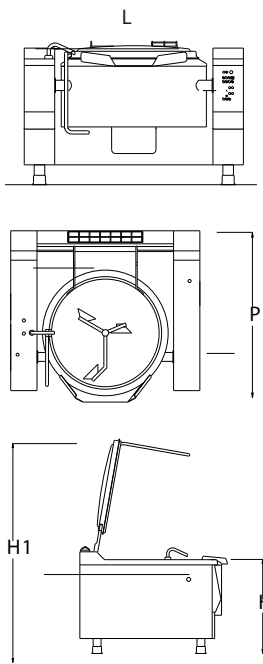


## Saving With The Cooking Under Pressure

- **Lower energy consumption** - 40/60 %
- **Shorter cooking time** - 30/40 %
- **Lower cooking water consumption** - 70 %
- **Smaller shrinkage in weight**
- **Better quality in end-item**

**Related Process**

- Boiling
- Braising
- Underpressure
- Mixing



MOD.	Dimensions (L x P x H) / mm	H1 mm.	Mixer speed rpm	Mixer torque nm	Pressure bar	Cooking Vessel		Electric Version	
						Useful/overall capacity lt	Pan dim. mm	Elect power rating Kw	Elect. connection V/Hz
CBT 090	1445 x 1290 x 950	1940	6-21	160	-	90/115	700 ø h. 300	13,5	400/50 3N+PE AC
CBT 130	1455 x 1290 x 950	1940	6-18	191	-	130/154	700 ø h. 400	13,5	400/50 3N+PE AC
CBT 180	1655 x 1505 x 950	2200	6-14	236	-	180/223	900 ø h. 350	21	400/50 3N+PE AC
CBT 310	1755 x 1560 x 950	2240	4-10	353	-	310/353	1000 ø h. 450	29	400/50 3N+PE AC
CBT 130A	1455 x 1290 x 950	1940	6-18	191	0,5	130/154	700 ø h. 420	13,5	400/50 3N+PE AC
CBT 180A	1655 x 1505 x 950	2200	6-14	236	0,35	180/223	900 ø h. 370	21	400/50 3N+PE AC
CBT 310A	1755 x 1560 x 950	2240	4-10	353	0,35	310/353	1000 ø h. 470	29	400/50 3N+PE AC

We assume no responsibility for the accuracy of every page information.

## The industrial cooker for taste engineers and for a new cooking experience.

Cucimix is a versatile industrial cooker with a hi-tech heart. Made entirely in stainless steel, it is extremely compact even in the largest capacity models. It can also be equipped with various accessories to meet all expectations.

Range CBT 30/70/90/130/180/310 litres.

Versions with pressure lid CBT.A 130/180/310 litres.

### RELATED PROCESSES



BOILING



BRAISING



CARAMELIZING



COOKING AT LOW TEMPERATURES



MIXING



PAN-FRYING AND SAUTE



PRESSURE COOKING



ROASTING



SOUS VIDE COOKING

### RELATED APPLICATIONS



BECHAMEL



BEEF STEWS



BRAISED



BROTH



CREAMS



DRIED FRUIT



FISH



LEGUMES



MARMALADE



MEAT



PASTA



POLENTA



RICE



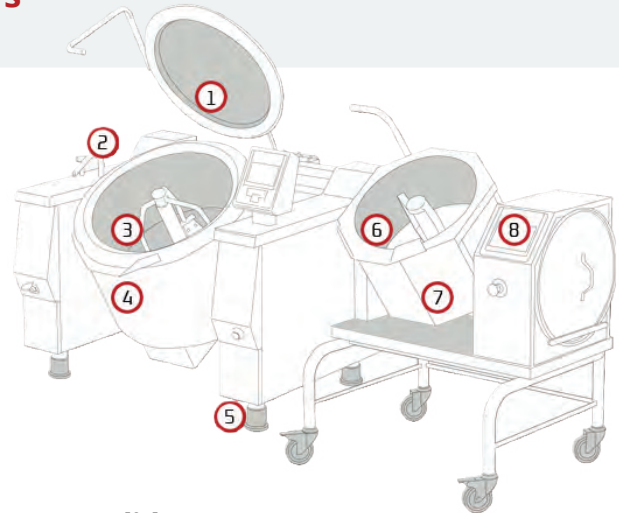
SAUCES



SOUPS



STEWES



### 1 Pressure lid

#### *All the effectiveness of pressure cooking*

The use of the pressure lid allows faster and more effective cooking, with a reduction in cooking times and energy consumption of 70%.

### 2 Automatic water filling

#### *In versions 90, 130, 180, 310 litres*

with litre counter for cold and hot water (up to 90°C)

### 3 Mixer

#### *Cohesion between cooking and technology*

The rotating device, with 2 or 3 arms, guarantees great autonomy in the management of cooking food. Rotation occurs in both directions and at a speed adjustable from the control panel. The mixer is equipped with Teflon and steel scrapers that can be removed for cleaning purposes.

### 4 Drain valves

#### *Optional*

Possibility to equip the machine with various types of drain valves.

### 5 Feet

#### *Safe support*

AISI 304 stainless steel feet adjustable for levelling. Feet tailored to specific unloading heights.

### 6 Probe in contact with the product

#### *Chef precision*

Probe in contact with the product to accurately manage even the most delicate cooking process.

### 7 Temperature regulation probe

#### *Chef precision*

A probe inserted below the cooking surface, for temperature regulation from 20 to 220 C°.

### 8 FTC

#### *Simple, like a touch*

A practical and intuitive latest generation touch control with which to set and adjust each function.

Scan for video demo



# ▶▶ BETTERPAN MULTIPURPOSE BRATT PANS

## OPTIONAL & ACCESSORIES

**Shower**  
always on hand  
For machine cleaning.

**Core probe**  
the precision of a chef  
Standard on pressure versions.



**Plug Socket**  
For an electrical connection always at hand.

**Strainer**  
complete drainage of liquids  
Practical help for the separation of the product from the cooking liquids. It fits easily on the upper part of the pan and remains firmly attached to the machine for the complete drainage of liquids.

STANDARD



NEW  
FTC - Firex Touch Control

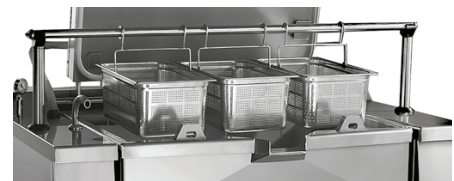
A practical and intuitive latest generation touch controller for setting and adjusting every function of the kitchen equipment in which it is installed.

**Wheels kit**  
dynamic practicality  
The wheels offer the possibility to move the equipment and to be able to reconfigure the kitchen space according to needs.

**A host of first-class functions. Guaranteed by Firex.**

Betterpan by Firex is the professional bratt pan for the catering industry that offers the possibility of preparing a vast range of recipes using the many cooking modes. Offering the possibility to braise, fry, steam and pressurecook, Betterpan is the appliance every chef can count on. An asset in the kitchen that lets you utilise your experience and creativity to satisfy high volumes. Endless recipes and all the advantages of an efficient, compact and quality product in a single machine.

**basket-lifting system**  
integrated basket-lifting system



## VERSIONS

DBR



DBR.C  
with basket-lifting system



DBR.A  
with pressure



DBR.AC  
with pressure & basket-lifting system



**betterpan DBR**  
110 . 145 . 180 . 220 litres

Model	dimensions mm.	settings pressure bar	cooking pan				gas version		electrical version	
			dim. pan mm	sup. bottom dm <sup>2</sup>	volume total lt	number baskets nr *	power gas Kw	connection electrical V/Hz	power electricity kw	connection electrical V/Hz
DBR 110 V1	1470x1125 h. 1285	0.45	805x650 h. 250	52	110/131	2	28	220-240V 1N 50 Hz	17	380-415V 3N 50/60 Hz
DBR 145 V1	1725x1125 h. 1285	0.45	1060x650 h. 250	69	145/173	3	35	220-240V 1N 50 Hz	20	380-415V 3N 50/60 Hz
DBR 180 V1	2000x1125 h. 1285	0.30	1335x650 h. 250	87	180/217	4	42	220-240V 1N 50 Hz	27	380-415V 3N 50/60 Hz
DBR 220 V1	2255x1560 h. 1285	-	1590x650 h. 250	103	220/258	4	52.5	220-240V 1N 50 Hz	30	380-415V 3N 50/60 Hz

\* The 220 litres model does not have a pressure lid

\* mod. DBR C

We assume no responsibility for the accuracy of every page information.

## ▶▶ EASYBRATT TILTING BRAISING PANS RANGE



### Machine for Small and Medium-Sized Restaurants

EASYBRATT is a tilting braising pan designed to meet the daily needs of small and medium-sized restaurants, the catering industry and centralised cooking facilities (canteens, community centres, schools, hospitals, etc.). Composed of 38 models with different capacities, this machine for catering is available in gas or electric heating from 50 to 200 litres. The tilting is manually-operated, but can be motorized on request.

### Professional Gas or Electrically-Heated Bratt Pan for High Quality Results

Among the catering equipment developed by Firex, Easybratt is definitely one of the simplest and quickest to learn to use, since it has been designed specifically to meet the needs of small cooking centers. It is a professional bratt pan developed to braise different types of food: chicken, risotto, omelets, stew, etc.

#### RELATED APPLICATIONS



BEEF STEWS



BRAISED



BROTH



SAUCES

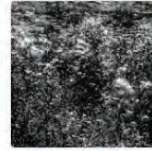


STEWES



MEAT

#### RELATED PROCESSES



BOILING



BRAISING



PAN-FRYING AND SAUTÉ



BM7E050



BM9G090/C



BM1G200/I

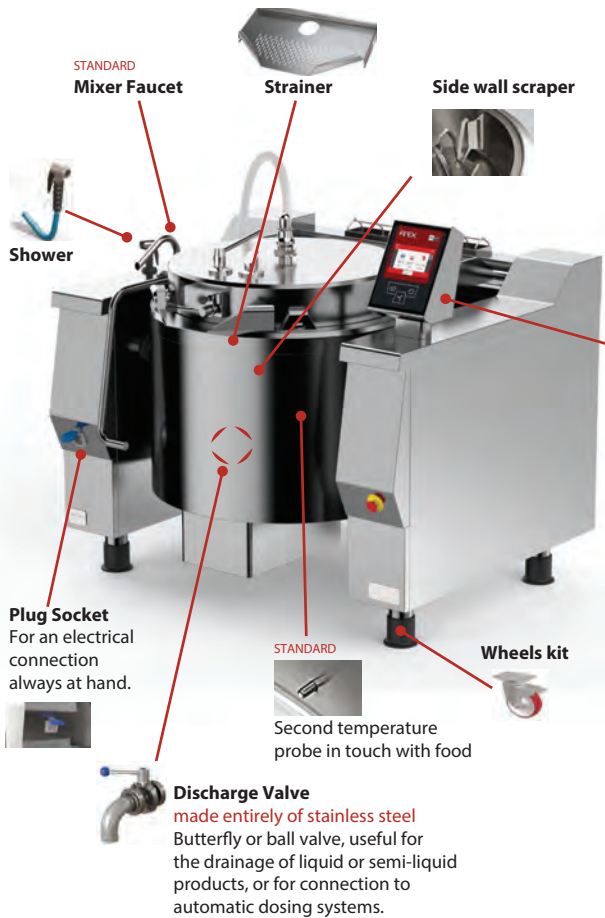
Model	Dimensions mm.	Well Dimension mm	Pan Area dm <sup>2</sup>	useful/overall capacity lt	electric power Kw
BR8E0801.M	800 x 900	700 x 610 h. 225	41	70 / 86	9,9
BR9E0901.M	900 x 900	800 x 610 h. 225	46	80 / 96	9,9
BR1E1201.M	1200 x 900	1100 x 610 h. 255	63	105 / 125	14,8
BR1E1501.M	1200 x 900	1100 x 610 h. 275	63	150 / 170	14,8
BR1E2001.M	1600 x 900	1500 x 610 h. 275	85	200 / 225	24,8



Scan for  
video  
demo



**OPTIONAL & ACCESSORIES**



Scan for video demo

**BASKETT TILTING KETTLES**

**Delicate technology Guaranteed by Firex.**

Baskett is the pan with mixer for catering industry that offers the possibility of creating endless recipes, in a simple way and with a perfect and automatic mixing of the ingredients. Heating is gentle, indirect, thereby allowing you to prepare more delicate dishes and they do not need constant monitoring. An asset in the kitchen that lets you utilise your experience to satisfy high volumes. Efficient, compact and versatile.

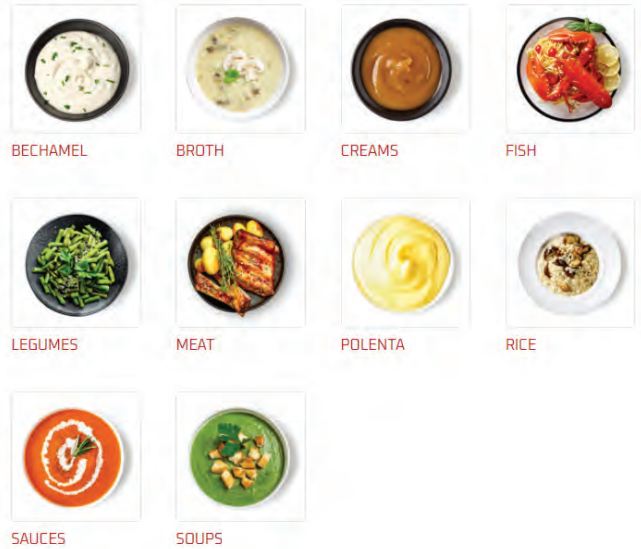
STANDARD



**NEW FTC - Easy Touch Control**

A practical and intuitive latest generation touch controller for setting and adjusting every function of the kitchen equipment in which it is installed.

**RELATED APPLICATIONS**



**Double Jacket Cooling Pre-arrangement (optional)**

This technology allows the circulation of network water and/or frozen water, coming from an existing circuit, inside the heating double-jacket. The equipment is supplied with the inlet and outlet connections of cooling water and with the “Cook” and “Chill” controls to select the required operation. Times and temperatures reachable depend on type of (food) processing and on temperature of water circulating inside the double-jacket. This system has been created in particular of liquid products.

**RELATED PROCESSES**

- Boiling
- Cooking at low temperatures
- Cooling
- Mixing
- Pasteurizing

Model	Dimensions mm	H1 mm	Cooking Vessel		Electrical Version		Steam Version	
			Pan dim. mm	Useful/Overall Capacity lt	Electric connection V/Hz	Electric power rating Kw	Steam Consumption Kg/h	Electric Connection V/Hz
105	1355 x 1200 h. 1030	1875	600 Ø h. 465	105/120	400/50 3N+PE AC	18,50	25	230/50 AC-1N + PE
130	1355 x 1250 h. 1030	1875	600 Ø h. 555	130/145	400/50 3N+PE AC	24,60	35	230/50 AC-1N + PE
180	1455 x 1310 h. 1030	1920	700 Ø h. 565	180/200	400/50 3N+PE AC	33,00	45	230/50 AC-1N + PE
250	1555 x 1390 h. 1030	2015	800 Ø h. 575	242/262	400/50 3N+PE AC	37,50	60	230/50 AC-1N + PE
320	1655 x 1490 h. 1030	2230	900 Ø h. 575	301/325	400/50 3N+PE AC	37,50	80	230/50 AC-1N + PE
500*	1755 x 1590 h. 1180	2325	1000 Ø h. 700	467/498	400/50 3N+PE AC	36,00	100	230/50 AC-1N + PE

We assume no responsibility for the accuracy of every page information.

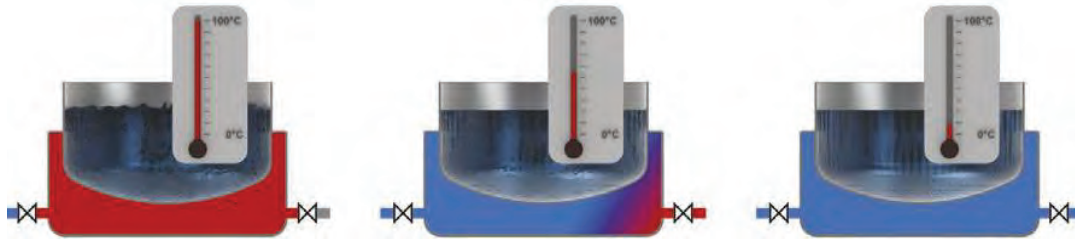
# FIREX®



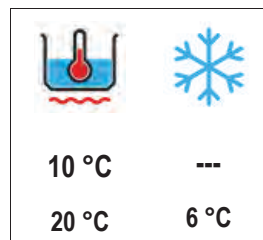
## SCT2 - COOLING SYSTEMS FOR BASKETT KETTLES

### How does it work?

During the cooking session, the vessel jacket is filled with pressurised steam at 0.5 bar (fig.1). When the cooling system is switched on, the steam and hot condensation residues are automatically discharged and the electrovalve causes the cold water to flow into the jacket (fig.2).



Three temperatures will be visualised on the display: product core and cooling water temperature respectively. The SCT2 system will cause cold water to circulate (fig.3) until the required temperature is reached.



10°C = PRODUCT TEMPERATURE SETPOINT  
 20°C = PRODUCT TEMPERATURE  
 6 °C = COOL WATER TEMPERATURE

Products usually reach a temperature 4 degrees higher than the cooling water. So if the water entering the jacket is 3 °C, the product will reach 7 °C.

### What does the optional SCT2 include?

This device is designed to be easily connected to a cold water circuit, whether closed- or open-loop system. It includes connections and the electronic system controlling the cooling cycle.

The price quoted does not include pumps, pressure reducers, refrigerators ... or any parts outside the kettle.

### How long does it take to cool down products?

The time taken to cool down products depends on the temperature of the water entering the system and the type of product being processed. This technology was developed for liquid foods like thick and thin soups, but can also be applied to thicker foods like purees..., although this will lead to longer cooling times.

For example, it takes 60 minutes to cool a soup from 100 to 20 °C using water at +5 °C. To reach 10 °C it will take a further 30 minutes.

Times also depend on the room temperature.

### Important information

Only water can be used in the cooling circuit.

Do not use glycol-based fluids.

The maximum pressure inside the jacket is 0.5 bar (or version 1,5 bar). Water entering the system must not exceed this value.

SCT2 can be ordered for all models of Basket kettle, including the gas versions.

For maximum efficiency we recommend installing this option on models with mixers (PR...M)

# ▶▶ EASYBASKETT TILTING KETTLES



PMKIE 150



PMKIE300

○ **Single section basket to strain pasta/ rice**



PAC10600R	Ø560x345H
PAC10610R	Ø560x470H
PAC10710R	Ø710x450H
PAC10900R	Ø860x450H
PAC11000R	Ø860x680H

Holes diameter 3mm

○ **Double section basket to strain pasta/ rice**



PAC20600R	Ø560x345H
PAC20610R	Ø560x470H
PAC20710R	Ø710x450H
PAC20900R	Ø860x450H
PAC21000R	Ø860x680H

Holes diameter 3mm

○ **Triple section basket to strain pasta/ rice**



PAC30600R	Ø560x345H
PAC30610R	Ø560x470H
PAC30710R	Ø710x450H
PAC30900R	Ø860x450H
PAC31000R	Ø860x680H

Holes diameter 3mm

○



**PAF2000** Chrome-plated brass drain cock 2 inc

○



**PAF2000** Butterfly washout valve DN50

**PAF2020** Ball washout valve DN50

## Professional catering machinery.

EASYBASKETT is the functional and easy to use tilting pot, ideal for cooking large quantities of food, even with high acidity. In the indirect versions, the jacket system prevents the products from sticking to the bottom and walls of the container during cooking.

Stainless steel structure. Motorised tilting as standard. Tap-mixer to load water into the tank. Max temperature 105°C. Indirect versions with 0.5 bar jacket pressure (PMKIE100/150 are available only with 1.5 bar jacket and closed circuit).

Scan for video demo



Model	Dimensions mm	Well Dimensions mm	Useful/Overall capacity Lt	Gas power Kw	Electric power Kw	Steam rate flow Kg/h
<b>PMK 100</b>	1445x1090 h. 1190	Ø 600 h. 415	100 / 110	21	/	40/50
<b>PMK 150</b>	1445x1090 h. 1190	Ø 600 h. 580	150 / 160	21	/	50/60
<b>PMK 200</b>	1596x1310 h. 1090	Ø 750 h. 520	200 / 220	34,5	32	60/80
<b>PMK 300</b>	1726x1380 h. 1090	Ø 900 h. 520	300 / 325	48	36	80/100

*We assume no responsibility for the accuracy of every page information.*



## ►► FIXPAN ELECTRONIC ROUND CASED BOILING PAN



### Most Successful Products of Fixpan

- Soups
- Potages
- Pasta
- Rice
- Sauces
- Boiled meat or fish or vegetables
- Stock
- Milk product
- Coffee
- Pasteurisation of food
- Pasteurisation of jars or poaches

### Main Optionals and Accessories

- Wheels
- Handy stainless steel baskets
- HACCP Controller
- Coreprobe
- Double-jacket cooling prearrangement
- Washout stainless steel valve

### Fixpan: The Efficient Pasteurizer

The Fixpan pasteurizers are available in 48 different models (with gas, electrical or steam heating) and are the simplest and most immediate resource for cooking large quantities of food in water. With capacities from 100 to 550 liters, electronic control and autoclave pressure lid, these fixed industrial pans carry out with industrial precision and efficiency all the functions, including the possibility to perform the pasteurization process on a product that is already packaged (e.g. jars).



#### Indirect Heated Versions

- Jacket walls are in AISI 304 quality stainless steel.
- Jacket pressure is controlled by a pressure switch, a (0,5 bar) safety valve and pressure gauge.
- Automatic water filling into the double jacket

#### Steam Versions

- Heated by steam, introduced into the jacket from an external mains supply, and fitted with a control valve which provides infinite variable heat input.

#### Electric Versions

- Heated by means of armoured "Incoloy-800" elements, fitted inside the jacket.
- High heating capacities, in accordance with CE DIN 18855 Standards for "Fast cooking equipment (see technical data chart).
- Power economiser device: cuts in automatically when selected temperature is reached.

#### Gas Versions

- Heating by means of high efficiency stainless steel tube burners. Automatic ignition and flame control system without pilot burner. Heating controlled by electronic board, with automatic activation of minimum 2 °C before the SETPOINT, and by the pressure switch.



Scan for video demo



### Related Process

- Boiling
- Pastuerizing
- Cooling



Capacity	Dimensions mm.	H1 mm	Cooking Vessel		Electric Version		Steam Version	
			Pan Dim. mm	Useful/ Overall Capacity lt	Electric Connection V/Hz	Electric Power Rating Kw	Steam Consumption Kg/h	Electric Connection V/Hz
100	1025x850(950) h. 900	1650	600 Ø h. 415	113/102	400/50 3N+PE AC	16	15	230/50 AC-1N+PE
150	1025x850(950) h. 900	1650	600 Ø h. 540	150/139	400/50 3N+PE AC	18	23	230/50 AC-1N+PE
200	1175x1000(1130) h. 900	1820	750 Ø h. 520	220/200	400/50 3N+PE AC	32	31	230/50 AC-1N+PE
300	1305x1130(1255) h. 900	1970	900 Ø h. 570	325/200	400/50 3N+PE AC	36	46	230/50 AC-1N+PE
500	1305x1130(1255) h. 900	1970	900 Ø h. 780	480/455	400/50 3N+PE AC	36	77	230/50 AC-1N+PE
510	1550x1380(1505) h. 900	2180	1100 Ø h. 570	540/500	400/50 3N+PE AC	54	77	230/50 AC-1N+PE

Jacket pressure: 0,5 bar

P = depth for electric and steam versions

P1 = depth for gas versions

We assume no responsibility for the accuracy of every page information.

►► **EASYPAN**  
**INDUSTRIAL PANS**

Scan for video demo

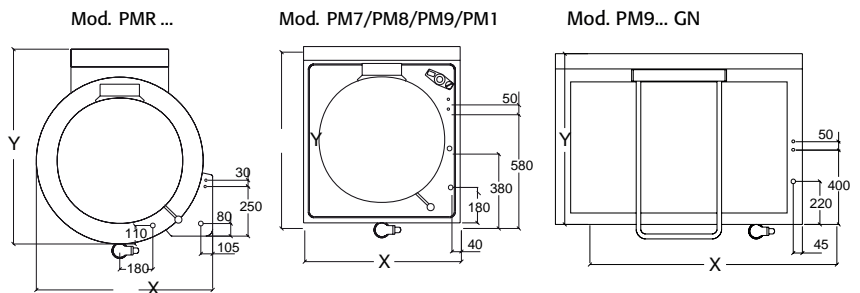


**Main Optionals And Accessories**

<p><b>1</b></p> <p>Container with holes</p>	<p><b>2</b></p> <p>Basket insert 1/2/3 segments</p>
<p><b>3</b></p> <p>Couscoussiere</p>	<p><b>4</b></p> <p>Coffee filter</p>
<p><b>5</b></p> <p>Milk boiling funnel</p>	<p><b>6</b></p> <p>Insulated lid</p>



**Installation**



**RELATED APPLICATIONS**

	<b>BROTH</b>
	<b>FISH</b>
	<b>MEAT</b>
	<b>PASTA</b>
	<b>RICE</b>
	<b>SOUPS</b>



**KETTLES**

MOD.	Dimensions mm.	Well Dim. mm	Useful/Overall Capacity lt	IE Electric Power Kw	IV Steam Rate Flow Kg/h
PM9IE-200/A	1175 x 1000	Ø 750 h. 520	113/102	32	60 / 80
PM9IE-300/A	1305 x 1130	Ø 900 h. 570	150/139	36	80 / 100



**GASTRONORM PANS**

MOD.	Dimensions mm.	Well Dim. mm	Useful/Overall Capacity lt	IE Electric Power Kw	IV Steam Rate Flow Kg/h
PM9IE-170GN	1000 x 900	700 x 550 h. 480	170 / 185	24	55 / 70
PM9IE-270GN	1400 x 900	1100 x 550 h. 480	270 / 290	32	75 / 95
PM9IE-370GN	1800 x 900	1500 x 550 h. 480	370 / 396	36	90 / 110



**LITTLE BOILING PANS**

MOD.	Dimensions mm.	Well Dim. mm	Useful/Overall Capacity lt	IE Electric Power Kw	IV Steam Rate Flow Kg/h
PM7IE-050	700 x 800	Ø 400 h. 475	55 / 60	9	30 / 35

We assume no responsibility for the accuracy of every page information.



Scan for video demo



# MULTICOOKER

## AUTOMATIC COOKERS

This range developed for the specific needs of catering - includes 21 different models with 1 or 2 pans and independent baskets. Flexible cooking equipment that can carry out most of the traditional cooking in water, such as those regarding any type of pasta, rice, soup, white and red meat, vegetables, etc. The technology used for the production of these machines guarantees fast and safe operating cycles, constant product quality, utmost working reliability and a better use of human resources.

### Most Successful Products of Multicooker | Main Optionals and Accessories

- Stock
- Rice
- Pasta
- Fish
- Meat
- Eggs
- Vegetables
- Legumes



**Related Process**

- Boiling
- Cooling

- Trolleys
- HACCP Controller
- Washout stainless steel
- Cooling basin trolley, upon request



• AISI 361 basket perfect for cooking pasta, rice and vegetables.



• Basket lifter warning light



• Pull-out shower



• Level sensor for automatic filling and safety cut-out when vessel is empty



• Strach overflow and skimming tap

### VERSIONS



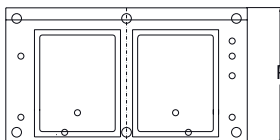
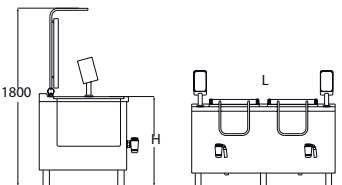
CPMIV1-12  
Steam Heated



CPMDE1-24  
Electric Heated



CPMDG2-12  
Gas Heated



Model	Dimensions mm.	Cooking Vessel			Electric Version		Steam Version	
		Vessel nr.	Vessel Capacity lt.	Basket Capacity kg.	Electric Power Rating Kw	Electric Connection V/Hz	Steam Consumption Kg/h	Electric Connection V/Hz
1-12	800 x 900 h. 900	1	135	12/15	16,5	400/50 3N+PE AC	15	230/50 AC-1N+PE
1-18	1000 x 900 h. 900	1	188	18/23	22	400/50 3N+PE AC	45	230/50 AC-1N+PE
1-24	1200 x 900 h. 900	1	242	24/30	27,5	400/50 3N+PE AC	60	230/50 AC-1N+PE
1-10/10	1400 x 900 h. 900	1	242	2x10/13	27,5	400/50 3N+PE AC	60	230/50 AC-1N+PE
2-12	1600 x 900 h. 900	2	2 x 135	2x10/15	16,5 + 16,5	400/50 3N+PE AC	35 + 35	230/50 AC-1N+PE
2-18	2000 x 900 h. 900	2	2 x 188	2x18/23	22 + 22	400/50 3N+PE AC	45 + 45	230/50 AC-1N+PE
2-24	2400 x 900 h. 900	2	2 x 242	2x24/30	27,5 + 27,5	400/50 3N+PE AC	60 + 60	230/50 AC-1N+PE

\*Dry pasta KGS



## Regeneration













Solution to every kitchen needs & demands



moduline



## Functional Features

- 
 Temperature from +30°C to +160°C on GRE-RRO-RRT-RRFFRRFT models.
- 
 Temperature from +0°C to +160°C on RRD - RRFC models.
- 
 4 Categories of automatic reheating programs (E version)
- 
 Manual cooking setting and recipe registration (D and E versions only)
- 
 Favourite programs selection and immediate start of pre-saved cooking programs (E version only)
- 
 Recipes always customizable and easy-to-browse. (on E version only)
- 
 USB port software: Access HACCP data and recipes (D & E version)
- 
 Different phases of reheating program make high precision of food regeneration process
- 
 Self-diagnosis system (D and E versions only)
- 
 The steam condensation system ensures a healthy workplace.
- 
 Automatic stop of the fan motors when the door is opened.
- 
 Door locking system to prevent interruption during cooking process

## Regen

The reheating process is fundamental to exalt appearance, consistency, flavour and aroma of the food on the table make a difference. When we are dealing with cooked and chilled food, these aspects depend on the quality of reheating, which is the decisive step before serving

Moduline has developed a full range of regeneration ovens, suitable for any volume, space, and customer needs. Wide range of models with three different types of control, Moduline is able to offer the solution to every kind of need and demand of productivity.

## PLUS

### MULTILEVEL

MultiLevel function: Regen is able to manage different dishes with different Cooking times or temperatures, indicating you from time to time they are ready. (on E version only)

### IDEALWARM

IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding, avoiding the risk of overcooking the food. (on D and E versions only)

### CLIMACHEF

ClimaChef system is an electronic and automatic feature monitoring the climate in the cavity to get the best consistency and always tasty and crispy food in a safe and intelligent way. (standard on D and E versions of GRE range)



GRE 060 C/D/E



GRE 106 C/D/E



GRE 061 C/D/E

Brand	Model	GRE060E	GRE106E	GRE061E
	<b>Trays capacity</b>	6 GN 2/3	6 GN 1/1	6 GN 1/1 or 600x400
	<b>Dishes capacity</b>	5 (ø max 310)	10 (ø max 310)	10 (ø max 310)
	<b>Tray rails pitch</b>	64 mm	64 mm	64 mm
	<b>Operating temperature</b>	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
	<b>Electric power</b>	3.2 kW, 230/50	3.2 kW, 230/50	3.2 kW, 230/50
	<b>Dimensions</b>	550x640x822 mm	550x810x822 mm	800x680x822 mm



RRO051C/D/E  
RRO061C/D/E



RRO081C/D/E  
RRO101C/D/E



RRO111C/D/E  
RRO141C/D/E

Brand	Model	RRO051E RRO061E	RRO081E RRO101E	RRO111E RRO141E
	<b>Trays capacity</b>	5/6 (GN 1/1 or 600x400)	8/10 (GN 1/1 or 600x400)	11/14 (GN 1/1 or 600x400)
	<b>Dishes capacity</b>	10/12 (ø max 280)	16/20 (ø max 280)	22/28 (ø max 280)
	<b>Tray rails pitch</b>	90/75 mm	90/75 mm	90/75 mm
	<b>Operating temperature</b>	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
	<b>Electric power</b>	6.2 kW, 400/50/3	12.5 kW, 400/50/3	16.0 kW, 400/50/3
	<b>Dimensions</b>	800x710x855 mm	800x710x1155 mm	800x710x1650 mm



RRT061C/D/E



RRT101C/D/E



RRT161C/D/E

Brand	Model	RRT061E	RRT101E	RRT161E
	<b>Trays capacity</b>	6 (GN 1/1 or 600x400)	10 (GN 1/1 or 600x400)	16 (GN 1/1 or 600x400)
	<b>Dishes capacity</b>	12 (ø max 280)	20 (ø max 280)	32 (ø max 280)
	<b>Tray rails pitch</b>	75 mm	75 mm	72 mm
	<b>Operating temperature</b>	from +30°C to +160°C	from +30°C to +160°C	from +30°C to +160°C
	<b>Electric power</b>	3.2 kW, 400/50/3	6.5 kW, 400/50/3	6.5 kW, 400/50/3
	<b>Dimensions</b>	890x815x1010 mm	890x815x1310 mm	890x815x1820 mm

*We assume no responsibility for the accuracy of every page information.*

## MODULINE - REGENERATION




RRRF20E

RRRF40E

RRFC20E

RRFC40E

Brand	Model	RRRF20E	RRRF40E	RRFC20E	RRFC40E
	<b>Trays capacity</b>	20 GN 1/1	40 GN 1/1 or 20 GN 2/1	20 GN 1/1	40 GN 1/1 or 20 GN 2/1
	<b>Dishes capacity (mm)</b>	80 (ø from 180 to 310)	126 (ø from 180 to 310)	80 (ø max. 280)	126 (ø max. 280 mm)
	<b>Operating temperature</b>	from +30°C to +160°C	from +30°C to +160°C	from +0°C to +160°C	from +0°C to +160°C
	<b>Cavity dimensions (mm)</b>	780 x 695 x 1860	780 x 965 x 186	780 x 695 x 1860	780 x 975 x 1860
	<b>Electric power</b>	12500 W	23000 W	13500 W	24300 W
	<b>Electric supply</b>	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz	400 Vac 3N 50Hz
	<b>Dimensions (mm)</b>	1150 x 830 x 1950	1150 x 1100 x 1950	1150 x 830 x 2270	1150 x 1100 x 2270


## MODULINE - COOK & HOLD



CSC031E

CSC051E

CSC052E


Brand	Model	CSC031E	CSC051E	CSC052E
	<b>Trays capacity</b>	3 GN 1/1	5 GN 1/1	5 GN 2/1 or 10 GN 1/1
	<b>Full load capacity</b>	11 kg	18 kg	36 kg
	<b>Tray rails pitch</b>	75 mm	64 mm	75 mm
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	0.7 kW, 230/50	1.0 kW, 230/50	1.5 kW, 230/50
	<b>Dimensions</b>	450x635x405 mm	450x635x555 mm	655x755x555 mm



CSD011E

CSD012E

CSD013E

Brand	Model	CSD011E	CSD012E	CSD013E
	<b>Trays capacity</b>	1 GN 1/1 h max 150	2 GN 1/1 h max 150	3 GN 1/1 h max 150
	<b>Full load capacity</b>	6 kg	12 kg	18 kg
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	0.7 kW, 230/50	1.0 kW, 230/50	1.0 kW, 230/50
	<b>Dimensions</b>	660x585x300 mm	660x585x510 mm	660x585x720 mm


We assume no responsibility for the accuracy of every page information.



HSW212E



HSW313E

Brand	Model	HSW212E	HSW313E
	<b>Trays capacity</b>	2 GN 1/1 h max 150	3 GN 1/1 h max 150
	<b>Full load capacity</b>	12 kg	18 kg
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	1.4 kW, 220-240V 50/60 Hz	2.1 kW, 220-240V 50/60 Hz
	<b>Dimensions</b>	705x680x600 mm	705x680x820 mm

**MODULINE - COMBI OVEN**



Combi

Combi ovens: Compact and Flexible



Combi represents the best of several cooking philosophies in one solution and in compact dimensions. Convection cooking with forced ventilation, steam and mixed direct injection (convection-steam) are the basis of the daily work of a professional kitchen. The Combi Moduline oven offers everything in a reduced space, between 550 mm wide and 680 mm deep (depending on the model). It's not only compact, the Combi oven is also smart. In fact, thanks to Moduline technology and ease of use of the interface, it is possible to specify which dish you want to cook with the Combi oven.

It will select automatically the most appropriate mode whether convection, steam or mixed. The oven then controls the cooking in progress and automatically keeps the correct levels of humidity and temperature, without any need of external intervention. The advantages of this approach are not only expressed in energy savings, resulting in the cooking speed, but also in the quality of the results obtained and the improved ability to preserve the organoleptic quality of cooked foods.

*We assume no responsibility for the accuracy of every page information.*



## A Full Range of Features in a Compact Body

Combi controls and functions are now easier, yet keeping the same features that make this product unique.



Direct steam mode from +30°C to +130°C.



Convection mode from +30°C to +280°C.



Mixed Steam-Convection mode from +30°C to +280°C.



The automatic cooking programs, divided in 6 categories of products, are the perfect starting point for your experience with a Combi oven.



Manual cooking setting and recipe registration, offer the traditional convenience to the Chef service.



Section for Favourite programs, daily life and experience always at your fingertips.



Recipes always customizable and easy-to-browse with user's images in integration.



The cooking programs can be divided into different phases (10 on the T control version or 4 on the D control version), thus allowing high performance in the foods processing.



Delta-T function: the ability to adjust the temperature difference between the oven cavity and the core of the product, enhancing the tenderness of the meat and the reduction of weight loss (T version only).



Consumption analysis function always at your fingertips (T version only).



The door locking system prevents the risk of unintentional opening during the cooking cycle; door opening would interrupt delicate cycles and compromise the results.



The automatic humidity exhaust system after cooking avoids the danger of hot steam coming out when opening the door.



Self-diagnosis system of the proper operation of all electrical components (T version only).



Automatic telemetric registration system of equipment operation



The steam condensation system ensures a healthy workplace.



Automatic stop of the fan motors when the door is open.



Cavity cooling program with door open.



# The Power of Automation

Unique features and functions to simplify everyday workflow.



RecipeMix feature: once you set a program or choose a recipe, Combi suggests the dishes that can be cooked together to optimize time and cooking loads (T version only).



MultiLevel function: Combi is able to manage different dishes with different cooking times or temperatures, indicating you from time to time when they are ready (T version only).



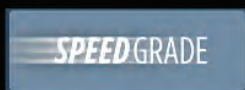
IdealWarm function: the intelligent temperature decrease in the cavity at the end of the cooking cycle allows perfect warm holding, avoiding the risk of overcooking the food.



ClimaChef system is an electronic and automatic feature, monitoring the climate in the cavity to get the best consistency and always tasty and crispy food in a safe and intelligent way.



FlashDry: instant dehumidification function of the cavity. It allows perfect drying for the products that require it, keeping the food crispy.



SpeedGrade fan speed adjustment: even the most delicate cooking offers extraordinary results (optional on D version).



The adaptive system for the energy calibration of the FitPower function adjusts and optimizes energy consumption based on usage (optional on D version).



The EcoWash cleaning system with automatic recirculation, significantly reduces water and detergent consumption, yet perfectly cleaning the cavity in each dirt situation (option).

## CONSTRUCTION

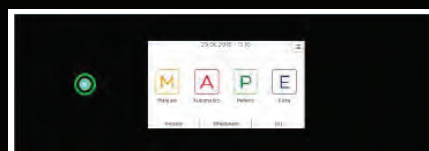
- Tightness cavity with radiuses corners
- Glass door with internal cavity lighting
- Door with double low-emission glass and internal ventilation
- Inside glass door
- Long lasting front seal made up of food grade and high-heat resistant silicone
- Removable side racks and internal drain for easy cleaning
- Central cavity drain system
- Snap-shut door
- Adjustable feet
- Condensation drip tray under the door and integrated into the base



C version Control Panel



D version Control Panel



T version Control Panel

## GCE Closed



### 1. Electronic control

Extremely intuitive and easy to use even by less skilled staff.

### 2. USB port

Software, HACCP data and recipes always at your fingertips and keeping up with the work evolution (optional on D version).

### 3. Door

The double low-emission glass and the internal ventilation reduce external overheating and heat dispersion.

### 4. Cavity internal lighting

To control the cooking process at any time.

### 5. Built-in hand shower

Quick and frequent rinses (option).

### 6. Built-in drawer

Built-in the oven, perfect for storing the core probe or other kitchen tools (supplied only with optional integrated hand shower).

## GCE Open



### 1. Periodic and automatic rotation reversal of the fan motors

Allows perfect temperature uniformity in the cavity.

### 2. Tray rails

Easily removable and washable.

### 3. Openable door internal glass

Allows a better and regular cleaning of the glass.

### 4. Insulation of the cavity

With highly insulating materials, guarantees less heat dispersion.

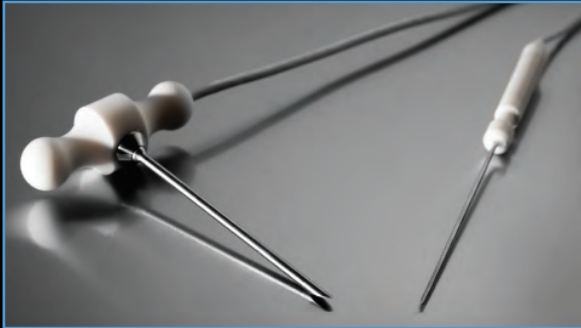
### 5. Tight-sealed cavity

With rounded corners and the integrated drainage system for easier and safer cleaning.

### 6. Condensation drip tray

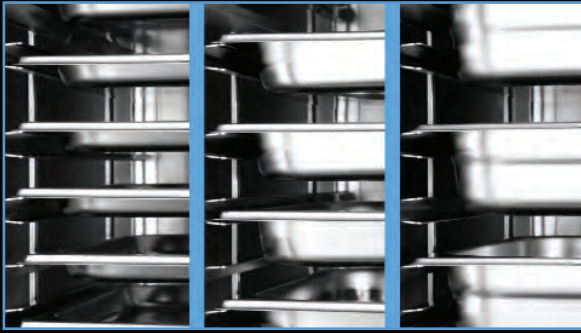
Under the door and connected to the oven drainage system. No more leakage or accumulation of water on the floor.

## Extras



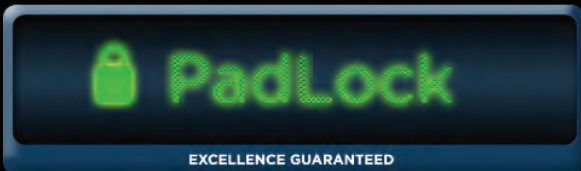
### Core Probe

The removable and interchangeable core probe can be supplied with different diameters and measuring points; its ergonomic handle makes its use simple and allows its precise introduction into the food core.



### Tray rails

The multiple positioning of the trays makes different configurations possible, according to load requirements.



### Pad Lock

Key lock system with password ensures the chef maximum protection of the data or the undesired interruption of the cooking program.



### Pro Time

ProTime system allows you to set the date and time you want the oven to preheat or start working.



### SD Card

Memory expansion with built-in SD card slot (T version only).

## MODULINE - COMBI OVEN



GCE061C



GCE061DW

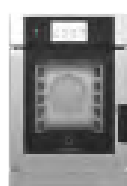


GCE061T

Brand	Model	GCE061C	GCE061DW	GCE061T
	<b>+ ECOWASH</b>	No	Yes	Yes
	<b>Trays capacity</b>	6 GN 1/1	6 GN 1/1	6 GN 1/1
	<b>Food Capacity</b>	15 kg	15 kg	15 kg
	<b>Tray Rails Pitch</b>	64 mm	64 mm	64 mm
	<b>Dimensions</b>	800 x 715 x 822 mm	800 x 715 x 822 mm	800 x 715 x 822 mm
	<b>Net Weight</b>	90 kg	90 kg	90 kg
	<b>Electric Power</b>	7800 W	7950 W	7950 W
	<b>Electric Supply</b>	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz
	<b>Core Probe</b>	-	1 Point core probe	Multi point core probe
	<b>External Hand Shower</b>	Yes	Yes	Yes



GCE106DW



GCE106T



GCE110DW



GCE110T

Brand	Model	GCE106DW	GCE106T	GCE110DW	GCE110T
	<b>+ ECOWASH</b>	Yes	Yes	Yes	Yes
	<b>Trays capacity</b>	6 GN 1/1	6 GN 1/1	10 GN 1/1	10 GN 1/1
	<b>Food Capacity</b>	15 kg	15 kg	24 kg	24 kg
	<b>Tray Rails Pitch</b>	64 mm	64 mm	64 mm	64 mm
	<b>Dimensions</b>	550 x 845 x 822 mm	550 x 845 x 822 mm	550 x 845 x 1062 mm	550 x 845 x 1062 mm
	<b>Net Weight</b>	90 kg	90 kg	100 kg	100 kg
	<b>Electric Power</b>	7950 W	7950 W	12650 W	12650 W
	<b>Electric Supply</b>	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz
	<b>Core Probe</b>	1 Point core probe	Multi Point core probe	1 Point core probe	Multi Point core probe
	<b>External Hand Shower</b>	Yes	Yes	Yes	Yes



GCE101C



GCE101DW




GCE101T

Brand	Model	GCE101C	GCE101DW	GCE101T
	<b>+ ECOWASH</b>	No	Yes	Yes
	<b>Trays capacity</b>	10 GN 1/1	10 GN 1/1	10 GN 1/1
	<b>Food Capacity</b>	24 kg	24 kg	24 kg
	<b>Tray Rails Pitch</b>	64 mm	64 mm	64 mm
	<b>Dimensions</b>	800 x 715 x 1062 mm	800 x 715 x 1062 mm	800 x 715 x 1062 mm
	<b>Net Weight</b>	100 kg	100 kg	100 kg
	<b>Electric Power</b>	15500 W	15650 W	15650 W
	<b>Electric Supply</b>	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz	380-415V 3N 50/60Hz
	<b>Core Probe</b>	-	1 Point core probe	Multi point core probe
	<b>External Hand Shower</b>	Yes	Yes	Yes

We assume no responsibility for the accuracy of every page information.



Brand	Description	Model Capacity	Trays Temperature	Operating	Tray Rails Pitch	Electric Power	Electric Supply	Dimensions (mm)
	Pressure Steamer	CVE031 E	3 GN 1/1	from +50°C to +122°C (1,2 bar max)	80 mm (h)	15500 W	400 Vac 3N 50Hz	700x880x750



### 1. Electronic control

Extremely intuitive and easy to use even by less skilled staff

### 2. Counter door

The cold air space keeps the outside temperatures of the door always under control.

### 3. Automatic lock of the door

The door will remain locked during the cooking cycle and until the depressurization of the cavity.

### 4. Condensation drip tray

Under the door and removable. No more leakage and accumulation of water on the floor.



### 1. Electronic pressure switches

Ensure perfect temperature uniformity in the cavity.

### 2. Tight-sealed cavity

Provided with integrated drainage system makes cleaning easier and safer.

### 3. Electronic and automatic steam control system

Controls the temperature in the cavity, and thanks to the steam supply, it reduces cooking cycle by minimizing the exposure time of the product; the result is a minimum weight loss, as well as extraordinary natural and final quality.

### 4. Tray rails

Easily removable and washable.

### 5. Hermetic closing tested at 2 bars

### 6. Internal core probe

Makes the cooking processes easier and guarantees precise and delicate results.

### 7. Insulation of the cooking cavity

Highly insulating materials ensure lower heat dispersion.

*We assume no responsibility for the accuracy of every page information.*



# MILLENNIAL Cooking



# Bakery & Pastry





# MILLENNIAL

## Cooking



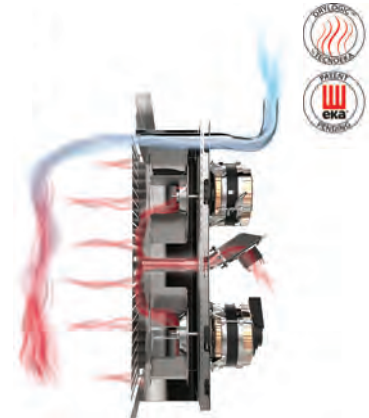
### Airflowlogic™

Airflowlogic™ by Tecnoeka is the patented technological innovation that, thanks to a completely redesigned fan guard and a deep study of the air recirculation inside the oven, allows the achievement of optimal cooking uniformity in all the areas of the oven. Thanks to Airflowlogic™, uniformity becomes today a guarantee for all those who choose excellence and all those who choose Millennial.



### Humilogic™

Tecnoeka presents Humilogic™, a new-patented system with humidification on the rear that ensures high levels of moisture in the cooking chamber for quality steam cooking and a significant reduction of consumption. Humilogic™, where steam meets flavour and blends in the food thus exalting the fragrance of the aromas. Humilogic™, "Excellence in Kitchen" for all those who choose Millennial.



### Drylogic™

Drylogic™ by Tecnoeka. This new-patented quick-drying system in the cooking chamber allows you to reach excellent cooking. Drylogic™ technological system introduces into the oven air extracted from outside, thus reducing the moisture inside the cooking chamber. Through algorithmic control of specific predefined parameters, the Millennial line has full control over managing moisture in the cooking chamber.

## PLUS



#### OVEN CONNECTABLE VIA WI-FI CONNECTION

- Oven firmware update
- Moisture Management Software
- Recipes update
- Updating of technical documentation and user manuals in the oven



#### NEW TOUCH SCREEN INTERFACE

- 40 Languages
- Favorite recipes quick settings
- Managing of the accessories from the oven panel
- Knob with scroll and push function
- 500 Programmable recipes
- 7" TFT capacitive touch screen 800x480
- Delayed start, programmable up to 24 h



#### 360° MANAGEMENT OF FUNCTIONS

- 5 Speed fans regulation
- HACCP data management
- Vacuum cooking management and DELTA
- Semi static cooking
- 30-270°C Temperature management
- 10 stages for each cooking cycle allowing for differentiated cookings
- Fast cooking mode
- Multilevel cooking mode allows you to cook different kind of foods that require the same climax conditions with different cooking times; at the same time



#### NEW WASHING SYSTEM AS STANDARD, LESS BULKY, LESS CONSUMPTION AND MORE PERFORMING

- Flushing systems
  - L1 ECO
  - L2 NORMAL
  - L3 INTENSIVE
  - R RINSE
- Detergent and rinse aid combined in a single liquid product
- Water consumption - 30%h

We assume no responsibility for the accuracy of every page information.



# MKF 623 CTS

Electric COMPACT combi oven 6 trays 2/3 GN  
with touch screen

**NEW**



The new Compact Millennial 2/3 GN oven is available on the market. It is the MKF623CTS model, a professional 6 trays 2/3 GN touch screen combi steam convection oven that excels for the very high cooking performance and high management efficiency despite its compact size.

Just 50 cm wide, 68.5 cm deep and 70 cm high. The perfect combination of design and efficiency. A compact, quick, intuitive and easy oven. An essential tool for all those activities such as restaurants, deli, snack bars that must combine all the technology of a cutting edge product with the confined spaces of the kitchen. Completely made of stainless steel, it has been designed and built to be exposed even in narrow spaces.

Its compact dimensions allow it to be positioned even on work surfaces only 700 mm deep. The MKF623CTS oven, like all the other ones from the new top of the line Millennial range, offers catering professionals full control in the operation of humidity for perfect cooking, thanks to the three new Airflow-logic, Humilogic and Drylogic technological patents. Millennial ovens are equipped with a standard multipoint core probe and can be connected to the Wi-Fi network to download and manage the recipe book with 500 programmable recipes. The oven speaks more than 42 languages, a clear sign of the care for details put into the creation of this performing and versatile line.

Scan for EKA  
new series video






MKF 623 C TS



MKF 611 C TS



MKF 1011 C TS

Brand	Model	MKF 623 C TS	MKF 611 C TS	MKF 1011 C TS
	<b>Description</b>	Electric combi oven with touch screen		
	<b>Capacity</b>	N° 6 trays/grids 2/3 GN	N° 6 trays/grids 1/1 GN	N° 10 trays/grids 1/1 GN
	<b>Power Supply</b>	5,2 kW	7,8 kW	15,4 kW
	<b>Voltage (Volt)</b>	AC 380/400 3N - 50/60 Hz	AC 380/400 3N-50/60HZ	AC 380/400 3N - 50/60 Hz
	<b>Multi-point core probe</b>	Included	Included	Included
	<b>Oven Dimensions</b>	500*750*700 mm	500*930*700 mm	500*930*970 mm
	<b>Weight</b>	61,6KG	68,8 kg	94,6 kg
	<b>Temperature</b>	30 - 270 °C	30 - 270 °C	30 - 270 °C
	<b>N° of programs</b>	500	500	500
<b>Automatic Washing</b>	Included	Included	Included	




MKF 511 TS



MKF 711 TS



MKF 1111 TS

Brand	Model	MKF 511 TS	MKF 711 TS	MKF 1111 TS
	<b>Description</b>	Electric combi oven with touch screen		
	<b>Capacity</b>	N° 5 trays/grids 1/1 GN	N° 7 trays/grids 1/1 GN	N° 11 trays/grids 1/1 GN
	<b>Power Supply</b>	7,8 kW	11,4 kW	15,4 kW
	<b>Voltage (Volt)</b>	AC 380/400 3N - 50/60 Hz	AC 380/400 3N-50/60HZ	AC 380/400 3N - 50/60 Hz
	<b>Multi-point core probe</b>	Included	Included	Included
	<b>Oven Dimensions</b>	730*849*700 mm	730*849*850 mm	730*849*1130 mm
	<b>Weight</b>	76 kg	89,6KG	113,8 kg
	<b>Temperature</b>	30 - 271 °C	30-272	30 - 273 °C
	<b>N° of programs</b>	501	502	503
<b>Automatic Washing</b>	Included	Included	Included	

We assume no responsibility for the accuracy of every page information.

## EKA MILLENNIAL BOILER VERSION



MKF611 V CTS




MKF1011 V CTS



MKF711 V TS



MKF1111 V TS

Brand	Model	MKF611 V CTS	MKF1011 V CTS	MKF711 V TS	MKF1111 V TS
	<b>Description</b>		Electric Combi Oven with Touch Screen & Boiler		
	<b>Capacity</b>	N° 6 trays/grids 1/1 GN	N° 10 trays/grids 1/1 GN	N° 7 trays/grids 1/1 GN	N° 11 trays/grids 1/1 GN
	<b>Power Supply</b>	11,4 kW	7,8 kW	15,4 kW	19 kW
	<b>Voltage (Volt)</b>	AC 380/400 3N-50/60HZ	AC 380/400 3N-50/60HZ	AC 380/400 3N-50/60HZ	AC 380/400 3N-50/60HZ
	<b>Multi Point Core Probe</b>	Included	Included	Included	Included
	<b>Oven Dimensions</b>	500*930*700mm	500*930*970mm	730*849*850mm	730*849*1130mm
	<b>Weight</b>	72,2 kg	105 kg	102 kg	141 kg
	<b>Temperature</b>	30-270 °C	30-270 °C	30-270 °C	30-270 °C
	<b>N° of programs</b>	500	500	500	500
<b>Automatic Washing</b>	Included	Included	Included	Included	

## EKA MILLENNIAL BAKERY & PASTRY




MKF 464 TS



MKF 664 TS



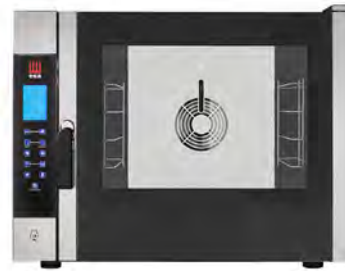
MKF 1064 TS

Brand	Model	MKF 464 TS	MKF 664 TS	MKF 1064 TS	
	<b>Description</b>		Electric convection oven with touch screen		
	<b>Capacity</b>	N° 4 Trays (600x400 mm)	N° 6 Trays/Grids (600x400 mm)	N° 10 Trays/Grids (600x400 mm)	
	<b>Power Supply</b>	7,8 kW	11,4 kW	17 kW	
	<b>Voltage (Volt)</b>	AC 380/400 3N - 50/60 Hz	AC 380/400 3N - 50/60 Hz	AC 380/400 3N - 50/60 Hz	
	<b>Multi-point core probe</b>	Included	Included	Included	
	<b>Oven Dimensions</b>	850*1035*700 mm	850*1035*850 mm	850*1035*1130 mm	
	<b>Temperature</b>	30 - 270 °C	30 - 270 °C	30 - 270 °C	
	<b>N° of programs</b>	500	500	500	
	<b>Automatic Washing</b>	Included	Included	Included	


We assume no responsibility for the accuracy of every page information.



EKF 464 P



EKF 464 TC


Brand	Model	EKF 464 P	EKF 464 TC
	<b>Description</b>	Electric Convection Oven with Manual Control	Electric Convection Oven with Touch Control
	<b>Capacity</b>	N° 4 Trays (600x400 mm)	N° 4 Trays/Grids (600x400 mm)
	<b>Power Supply</b>	6,2 kW	8,2 kW
	<b>Voltage (Volt)</b>	AC 380/400 2N	AC 380/400 3N
	<b>N° of motors</b>	1 Bidirectional	1 Bidirectional
	<b>Oven Dimensions</b>	784*774*634 mm	932*926*744 mm
	<b>Temperature</b>	50 - 260°C	30 - 260°C
<b>N° of programs</b>	/	240	



EKF 464 D AL UD



EKF 664 UD

Brand	Model	EKF 464 D AL UD	EKF 664 UD
	<b>Description</b>	Electric Convection Oven with Digital Control	Electric Convection Oven with Manual Control
	<b>Capacity</b>	N° 4 Trays (600x400 mm)	N° 6 Trays/Grids (600x400 mm)
	<b>Power Supply</b>	6,4 kW	8,4 kW
	<b>Voltage (Volt)</b>	2N AC 400V - 50Hz	AC 380/400 3N
	<b>N° of motors</b>	2 Bidirectional	2 Bidirectional
	<b>Oven Dimensions</b>	784*752*634 mm	932*926*824 mm
	<b>Temperature</b>	50 - 270 °C	100 - 275°C
<b>N° of programs</b>	99	/	



We assume no responsibility for the accuracy of every page information.



EKF 412 AL U




EKF 423 P



EKF 423 M



EKF 423 D UD

Brand	Model	EKF 412 AL U	EKF 423 P	EKF 423 M	EKF 423 D UD
	<b>Description</b>	Electric Convection Oven with Humidification	Electric Convection Oven with Manual Control	Electric Convection Oven with Multifunction	Electric Combi Oven with Digital Control
	<b>Capacity</b>	N° 4 trays/grids 1/2 GN	N° 4 trays (429x345 mm)	N° 4 trays (429x345 mm)	N° 4 trays (429x345mm)
	<b>Power Supply</b>	2,6 kW	2,8 kW	2,6 kW	2,9 kW
	<b>Voltage (Volt)</b>	AC 220/230	AC 220/230	AC 220/230	AC 220/230
	<b>N° of motors</b>	1 Unidirectional	1 Unidirectional	1 Unidirectional	1 Bidirectional
	<b>Oven Dimensions</b>	460*512*462 mm	590*695*590 mm	590*695*590 mm	590*703*590 mm
	<b>Weight</b>	21,8 kg	33 kg	36,4 kg	38 kg
	<b>Temperature</b>	100 - 260 °C	50 - 260 °C	50 - 260 °C	50 - 260 °C
	<b>Type of cooking</b>	Ventilated	Ventilated	Ventilated	Ventilated

Tecnoeka is experience

40 years of evolution

in the creation of professional ovens for cooking, bakery, pastry and snack



## COMPANY CERTIFICATIONS



UNI EN ISO 9001 certification managing systems of the Company Quality December



UNI EN ISO 14001 certification systems of the Environmental Management (



OHSAS 18001 certification managing systems of the of the Safety and the

## PRODUCTS CERTIFICATIONS

**"CB" CERTIFICATE** electrical safety certificate recognized worldwide.

**"EAC" CERTIFICATE** certification required for goods imported into the Russian, Belarusian and Kazakh market.

**"SONCAP" CERTIFICATE** certification for exports in the Nigerian market.

**"SASO" CERTIFICATE** certification for exports in the Saudi Arabia market.

**"KEBS PVoC" CERTIFICATE** certification for exports in the Kenya market.

**"ETL" CERTIFICATE** certification Electrical and food safety certificate of Conformity recognized in North America and Canada.

**"EC TYPE EXAMINATION" CERTIFICATE** Safety certificate of Conformity for gas products recognized in the EC.

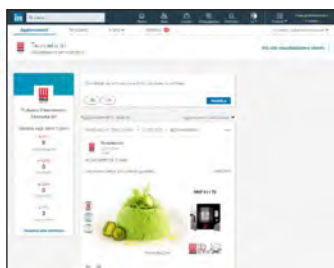


# Tecnoeka nel mondo

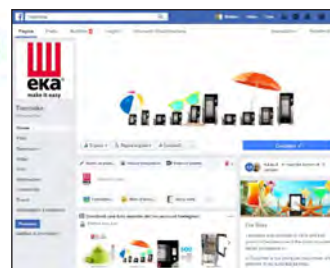
Tecnoeka sells **100 countries** **continents**  
**in Europe**  
**in the** **of the world**



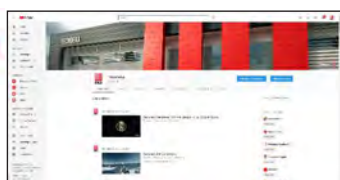
## Tecnoeka is Social



Linkedin



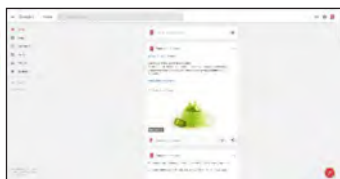
Facebook



YouTube



Instagram



Google +



*We assume no responsibility for the accuracy of every page information.*

# Naboo<sup>®</sup> boosted



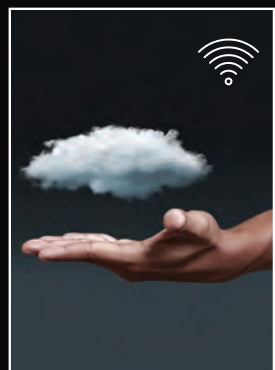
• **One Touch**

Easy to use - with just one touch to have your pre-set cooking programs



• **Design**

Clean and practical with all dedicated accessories area in place



• **Connected**

Cloud integrated to access archives of recipes



Energy saving and fastest cleaning cycle



We assume no responsibility for the accuracy of every page information.

# Naboo<sup>®</sup> boosted

## Features

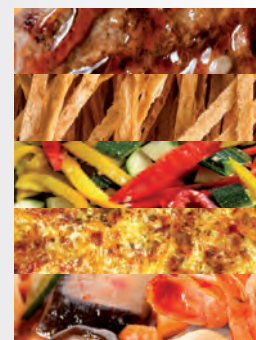
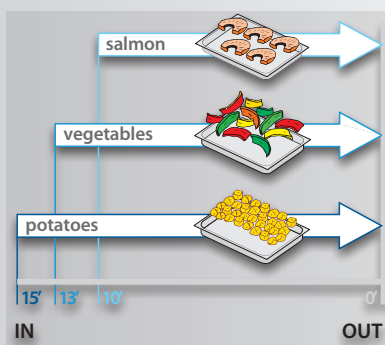


### ICS Automatic Cooking

All of the functions are checked minute by minute, no matter what you are cooking. In this way, **Naboo** constantly adjusts the cooking automatically, giving you ideal preparations, juicy meats, excellent browning, food that is perfectly cooked throughout, fragrant breads and desserts, dry and crispy fried foods and excellent au gratin dishes. **Naboo** was designed and created to make cooking easy and to allow chefs to concentrate on the highest quality food output.

### Multilevel Cooking *Just in Time*

The Multilevel advises you in sequence when the products are ready on the different levels and a second, complementary function, the JIT, allows you to take a series of different foods out of the oven all at the same time. Everything is done with maximum organization and the guaranteed best result.



### Preheating Programme

\* compared to the previous model

- Up to 20% more powerful\*
- Preheating up to 320°C

An unique and exclusive feature! Naboo boosted, with up to 20% more power, controls a preheating temperature of up to 320°C. It guarantees perfect full loads with even faster cooking times. More powerful, however, does not mean greater energy consumption. Thanks to new energy supply systems, Naboo boosted allows for savings of up to 16% less compared to previous models.



### Steam Cooking

Steam cooking maintains all of the food's nutritional value. The colours stay bright, less seasoning, water and salt are needed and, therefore, production costs are lower.

**Naboo** lets you steam cook at low temperatures from 30°C to 99°C, with absolute precision and with minimum water and energy consumption.

### Vacuum Cooking

This cooking technique calls for temperature precision to the degree in the chamber and the product core. This can be ensured thanks to the 1 mm needle probe (specifically for vacuum cooking or small pieces) so you can cook while maintaining maximum nutritional quality and the absolute lowest possible weight loss.



### Probes For Every Function

The multipoint probe is standard and ensures perfect cooking at the product core. 2 Core probe, a LAINOX exclusive, with a dual probe with a single attachment, you can cook different products and different sizes at the same time.

*We assume no responsibility for the accuracy of every page information.*



## LAINOX NABOO SERIES

# Naboo<sup>®</sup> boosted Features



## Vacuum Cooking In Glass Jars

This is an innovative steam cooking technique with controlled low temperatures that is used for various types of products. There are numerous quality advantages and also medium to long storage times.

**It is also a new food presentation method.**

## Eveness Cooking

**Naboo** can be as powerful or as delicate as needed.

For LAINOX, cooking uniformity has always been a fundamental value and with the exclusive Fast Dry<sup>®</sup> and Autoclima<sup>®</sup> systems combined with 6 different air ventilation speeds, excellent results are achieved even when fully loaded, without waste or food that is not presentable.



## Smoke Grill

With SmokeGrill, **Naboo** is the first professional oven that allows grill cooking that replicates the benefits of cooking with wood - flavour, taste and aroma - without the disadvantages of wood, smoke and dirt. Food is cooked just as if it were done on the grill or barbecue.

## Smoking

Smoking isn't an obstacle either thanks to **Naboo**. Without any type of combustion but thanks to the use of SmokeEssence a special ecological flavouring, it allows you to produce this type of finish. The process is completely automatic (control of the quantity of liquid smoke) and doesn't leave any type of residue so the oven can be used again right away.



## Flavouring

**Naboo** makes the new Aroma Dispenser application available so you can create different types of food with the most varied types of flavouring



## Dry, Crispy Cooking

The patented Fast Dry<sup>®</sup> system (active cooking chamber dehumidification system) ensures perfect crispiness and browning of fried foods, grilled foods, desserts and bread, even at full loads. It uses 100% of the load capacity.



## Tender, Juicy Cooking

The LAINOX Autoclima<sup>®</sup> system automatically controls the perfect climate in the cooking chamber.

The temperature and humidity are automatically controlled at the ideal levels according to the food to be cooked. Juiciness and tenderness are also ensured when warming pre-cooked foods.



Combi for catering and large businesses.



Direct steam model - Standard configuration

Models	Power	GN chamber cap. 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Absorption (A)	Ext. dimensions (W x D x H mm)	Power supply voltage* (V)
NAE061BV	⚡	6x1/1	70	30/80	11,6	18	852 x 797 x 775	3N AC 400V - 50 Hz
NAE062BV	⚡	6x2/1 - 12x1/1	70	60/160	22,2	34	1072 x 907 x 775	3N AC 400V - 50 Hz
NAE101BV	⚡	10x1/1	70	80/150	18,7	29	852 x 797 x 1055	3N AC 400V - 50 Hz
NAE102BV	⚡	10x2/1 - 20x1/1	70	150/300	37	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
NAE161BV	⚡	6x1/1 + 10x1/1	70	110/230	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAE201BV	⚡	20x1/1	63	150/300	37,2	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAE202BV	⚡	20x2/1 - 40x1/1	63	300/500	73,2	110	1102 x 932 x 1812	3N AC 400V - 50 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

NAE061BS	⚡	6x1/1	70	30/80	11,6	18	852 x 797 x 775	3N AC 400V - 50 Hz
NAE101BS	⚡	10x1/1	70	80/150	18,7	29	852 x 797 x 1055	3N AC 400V - 50 Hz
NAE062BS	⚡	6x2/1 - 10x1/1	70	60/160	22,2	34	1072 x 907 x 775	3N AC 400V - 50 Hz
NAE102BS	⚡	10x2/1 - 20x1/1	70	150/300	36,7	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
NAE161BS	⚡	6x1/1 + 10x1/1	70	110/230	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAE201BS	⚡	20x1/1	63	150/300	37,2	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAE202BS	⚡	20x2/1 - 40x1/1	63	300/500	73,2	110	1102 x 932 x 1812	3N AC 400V - 50 Hz

Models with lower oven fitted with steam generator - Optional configuration. Must be requested at time of order.

NAE161BM	⚡	6x1/1 + 10x1/1	70	110/230	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
----------	---	----------------	----	---------	------	----	------------------	--------------------

\* MOD. 161 Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN 1/1 + 10 GN 1/1

\* special voltages and frequencies upon request



Combi for pastry shops and bakeries.



Direct steam model - Standard configuration

Models	Power	EN chamber cap. (mm)	Pitch (mm)	Electrical power (kW)	Absorption (A)	Ext. dimensions (W x D x H mm)	Power supply voltage* (V)
AREN054B	⚡	5 x (600x400)	90	11,6	18	852 x 797 x 775	3N AC 400V - 50 Hz
AREN084B	⚡	8 x (600x400)	90	18,7	29	852 x 797 x 1055	3N AC 400V - 50 Hz
AREN134B	⚡	5 x (600x400) + 8 x (600x400)	90	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
AREN154B	⚡	15 x (600x400)	89	37,2	58	892 x 862 x 181<2	3N AC 400V - 50 Hz

\* MOD. 134 Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 5 x (600x400) + 8 x (600x400)

\* special voltages and frequencies upon request

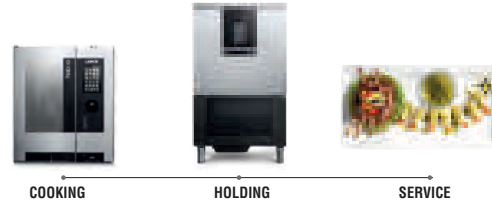
We assume no responsibility for the accuracy of every page information.

## The Best Solution For Every Type of Service

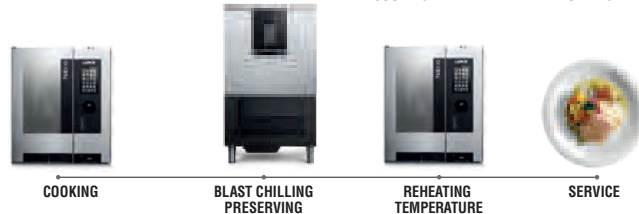
## COOK &amp; SERVE



## COOK &amp; HOLD



## COOK &amp; CHILL



## Naboo Excellence in the product range

## NEO



Models	No. Trays	Positive blast chilling capacity in 90' +90°C>+3°C (Kg)	Negative blast freezing capacity in 240' +90°C>-18°C (Kg)	Pitch (mm)	Heating power/cooling power (1-W)/(W)	External dimensions (mm)	Power supply voltage
NEOG051	5 x GN 1/1	18	12	60	1430/500	790 x 720 x 850	AC 230V - 50 Hz
NEOP051	4 x (600 x 400)			75			
NEOG081	9 x GN 1/1	25	16	60	2108/1000	790 x 820 x 1320	AC 230V - 50 Hz
NEOP081	7 x (600 x 400)			75			
NEOG121	12 x GN 1/1	36	24	60	4807/1600	790 x 820 x 1800	3N AC 400V - 50 Hz
NEOP121	10 x (600 x 400)			75			
NEOG161	17 x GN 1/1	55	36	60	7061/1600	790 x 820 x 1950	3N AC 400V - 50 Hz
NEOP161	14 x (600 x 400)			75			
NEOG122	12 x GN 2/1	72	48	60	9986/1600	1100 x 1050 x 1800	3N AC 400V - 50 Hz
NEOP122	10 x (600 x 800)			75			

NEOG... = Savoury cooking  
NEOP... = Sweet cooking

(1) T.evap.= -15°C / T.cond.= +40°C  
(2) T.evap.= -15°C / T.cond.= +55°C

# Sapiens, EVERYTHING YOU NEED.

Sapiens is not lacking any of the automatic or manual controls that are indispensable for the best and most consistent cooking results.

The Sapiens equipment and functionality demonstrate the treatment of the project and attention that LAINOX has dedicated to the user.



Alphanumeric LED HVS (High Visibility System) display



LCS automatic washing system with liquid detergent in 100% recyclable cardboard, slotted into the special compartment



2.4-inch (LCD - TFT) colour display for displaying your favourite programs, pre-set programs, variable fan speed, automatic washing, menus, and settings.



Pre-configuration for quick connection of the core probe via an external connector to the standard-supply cooking chamber.



Variable fan speed with choice of up to six speeds Intermittent fan mode available for special cooking requirements.



Hand-held shower with automatic winding, standard supply



Scroll and push knobs (select and confirm)



USB connection to download HACCP data, update software, upload/download cooking programmes



LED bar which lights up in sequence, based on the selected cooking temperature



LED bar which switches off gradually until the set cooking time has expired.  
Or lights up gradually until the selected core temperature is reached.



## ECOSPEED

With the Ecospeed function, by recognizing the quantity and type of product being cooked, Sapiens optimizes and controls the delivery of energy and maintains the correct cooking temperature, preventing any fluctuations. Result: I use only the amount of energy needed and maximise energy efficiency.



## GREEN FINE TUNING

The new GFT (Green Fine Tuning) burner modulation system and the patented high efficiency exchanger prevent power waste and reduce harmful emissions.

*We assume no responsibility for the accuracy of every page information.*



061



101



062



102

## DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE061BV		6x1/1	70	30/80	11,6	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAE101BV		10x1/1	70	80/150	18,7	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAE062BV		6x2/1 - 12x1/1	70	60/160	22,2	34	1072 x 907 x 775	3N AC 400V - 50 Hz
SAE102BV		10x2/1 - 20x1/1	70	150/300	36,7	55	1072 x 907 x 1055	3N AC 400V - 50 Hz

## STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.

SAE061BS		6x1/1	70	30/80	11,6	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAE101BS		10x1/1	70	80/150	18,7	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAE062BS		6x2/1 - 12x1/1	70	60/160	22,2	34	1072 x 907 x 775	3N AC 400V - 50 Hz
SAE102BS		10x2/1 - 20x1/1	70	150/300	36,7	55	1072 x 907 x 1055	3N AC 400V - 50 Hz

\* special voltages and frequencies upon request



161



201



202

## DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAE201BV		20x1/1	63	150/300	37,2	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	110	1102 x 932 x 1810	3N AC 400V - 50 Hz

## STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.

SAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAE201BS		20x1/1	63	150/300	37,2	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	110	1102 x 932 x 1812	3N AC 400V - 50 Hz

## MODELS WITH LOWER OVEN FITTED WITH STEAM GENERATOR - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.

SAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	47	852 x 845 x 1840	3N AC 400V - 50 Hz
----------	--	----------------	----	---------	------	----	------------------	--------------------

\* special voltages and frequencies upon request



## MODEL 161

Versatility in a single unit, with 2 separate controls and two cooking chambers, capacity 6 GN1/1 + 10 GN 1/1

## TOUCH SCREEN VERSION.

COMPACT NABOO



### COOKING MODE

- ICS (Interactive Cooking System), an automatic cooking system for Italian, French, International, Spanish, Russian, Asian and German recipes including their history, ingredients, procedure, automatic cooking program and plate presentation
- Instantaneous display in ICS cooking of the HACCP graphic
- Manual cooking with three cooking modes: from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Programmable modes - Possibility to programme and save cooking methods in an automatic sequence (up to 15 cycles) giving each programme its own name, picture and information on the recipe.
- MULTILEVEL and JIT mode.
- DOUBLE MULTI-LEVEL: doubling the multi-level function on each shelf means doubling production capacity
- Autoclimate® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber

Direct Steam Models	Power Supply	GN Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
COEN026R	⚡	6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COEN061R	⚡	6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COEN101R	⚡	10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVEN061R	⚡	6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

Models with boiler	Power Supply	GN Chamber capacity 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
CBEN061R	⚡	6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

## 5 ELECTRONIC CONTROL VERSION.

COMPACT SAPIENS



### COOKING MODE

- Automatic with over 90 tested and stored cooking programmes including programmes for reheating on the plate or in the tray.
- Programmable with the ability to store 99 cooking programmes in automatic sequence (up to 9 cycles).
- Manual cooking with three cooking modes: Convection from 30°C to 300°C, Steam from 30°C to 130°C, Combination Convection + Steam from 30°C to 300°C.
- Manual with instant start of cooking
- Cooking with core temperature control (with multi-point probe or needle probe) (optional)
- Autoclimate® automatic system for measuring and controlling the humidity in the cooking chamber
- Fast-Dry® system for quick dehumidification of the cooking chamber
- Rapid selection of favourite programs using scroll & push, with the dedicated scroller.

Models Steam Direct	Supply	GN Chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
COES026R	⚡	6x2/3	60	20/50	5,25	-/-	510 x 625 x 880	3N AC 400V - 50 Hz
COES061R	⚡	6x1/1	60	30/80	7,75	-/-	510 x 800 x 880	3N AC 400V - 50 Hz
COES101R	⚡	10x1/1	60	80/150	15,5	-/-	510 x 800 x 1120	3N AC 400V - 50 Hz
CVES061R	⚡	6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

Models with boiler	Supply	GN Chamber capacity 1/1 GN (530x325 mm)	Distance btw Layers (mm)	Number of covers	Electricity (kW)	Gas nominal thermal power (kW/kcal)	External dimensions (W x D x H mm)	Voltage supply (voltages and special frequencies upon request)
CBES061R	⚡	6x1/1	60	30/80	8,25	-/-	875 x 650 x 705	3N AC 400V - 50 Hz

We assume no responsibility for the accuracy of every page information.

# Multigrill STARTER KIT

## Restaurant Kit Set **MSK11R**

1 x SG11C



### SPEEDY GRILL

SPECIAL GRID FOR COOKING MEATS AND FISH. SHORT SIDE INSERTION. SPECIAL ALUMINIUM ALLOY WITH TRIPLE-LAYER, NON-STICK COATING - 1/1 GN

2 x AT11



### FINGER GRILL

NON-STICK PAN, FLAT. TEFLON-COATED ALUMINIUM. 1/1 GN - SMOOTH

1 x S1102



### STEW PAN

ENAMELED CONTAINER. METAL ALLOY, CERAMIC COATED. 1/1 GN - H 20 MM

1 x R1104



### FRY BASKET

GRID CONTAINER. STAINLESS STEEL. 1/1 GN - 1,5 KG

1 x GV110



### SQUARE GRILL

SPECIAL GRID FOR COOKING VEGETABLES. NON-STICK ALUMINIUM TEFLON COATED 1/1 GN



**Model** no. skewers  
**2/3 GN**  
GS230 8 skewers  
**1/1 GN**  
GS112 15 skewers



**Model** no. skewers  
**1/1 GN**  
GS111 5 skewers



**Model** no. chickens  
**2/3 GN**  
P230 4 chickens  
**1/1 GN**  
P1108 8 chickens



**Model** H spit  
**1/1 GN**  
SAM55 550 mm  
Max. 12 Kg.



**Model**  
**2/3 GN**  
GV230  
**1/1 GN**  
GV110



**Model**  
**2/3 GN**  
GC230  
**1/1 GN**  
GC113



**Ribbed model**  
**1/1 GN**  
APR11



**Smooth model**  
**1/1 GN**  
APL11  
**600x400**  
AP064



**Model**  
**2/3 GN**  
ATL23  
**1/1 GN**  
AT11  
**460x340**  
ATL43



**Model**  
**2/3 GN**  
ATF23  
**1/1 GN**  
AF11  
**460x340**  
ATF43



**Model**  
**1/1 GN**  
TF106  
**2/1 GN**  
TF112



**Model** Capacity  
**2/3 GN**  
TF123 1 pc.  
**1/1 GN**  
TF223 2 pcs.  
**2/1 GN**  
TF623 6 pcs.



Model	Max. load
<b>2/3 GN</b>	
R230	1 Kg.
<b>1/1 GN</b>	
R1104	1,5 Kg.
<b>2/1 GN</b>	
R2104	3 Kg.



Model	H baking tray
<b>2/3 GN</b>	
AT230	20 mm
<b>1/1 GN</b>	
AT02	20 mm
AT04	40 mm
AT06	65 mm



Stainless steel model	
<b>2/3 GN</b>	X2300
<b>1/1 GN</b>	X1100
<b>2/1 GN</b>	X2100
<b>600x400</b>	GX64



Mod. KSA001

**Needle probe Ø 1 mm one-point**  
 Indispensable for small-sized portions or when using low-temperature sous-vide cooking techniques.



Model	H baking tray
<b>2/3 GN</b>	
AT230	20 mm
<b>1/1 GN</b>	
AT02	20 mm
AT04	40 mm
AT06	65 mm



Model	H baking tray
<b>1/1 GN</b>	
S1102	20 mm
S1104	40 mm
S1106	65 mm
<b>2/1 GN</b>	
S2102	20 mm
S2104	40 mm
S2106	65 mm



Model	H baking tray
<b>2/3 GN</b>	
T2302	20 mm
T2304	40 mm
T2306	65 mm
<b>1/1 GN</b>	
T1102	20 mm
T1104	40 mm
T1106	65 mm



Model	H baking tray
<b>2/3 GN</b>	
F2302	20 mm
F2304	40 mm
F2306	65 mm
<b>1/1 GN</b>	
F1102	20 mm
F1104	40 mm
F1106	65 mm
F1110	100 mm
F1115	150 mm



**Model**  
**600 x 400**  
 T42



Model	H baking tray
<b>600 x 400</b>	
<b>Teflon coated baking tray</b>	
ATL64	smooth
ATF64	perforated
<b>aluminium tray</b>	
T11	open on 2 sides
T12	20 mm
T14	40 mm

Model	H baking tray
<b>600 x 400</b>	
<b>aluminium tray perforated</b>	
T22	20 mm
<b>aluminised metal tray</b>	
T31	open on 2 sides
T32	20 mm
T34	40 mm

We assume no responsibility for the accuracy of every page information.



# Oracle

## THE TASTE OF SPEED

Cooking & finishing in seconds or a fraction of conventional way.

When everything needs to be fast, you need an oven that does more to help cook delicious food. Everything is faster with ORACLE, from installation to serving customers. Creating, updating, and managing the menu, express service, staff training, cleaning and maintenance.

Power and speed for all cooking requirements - browning and toasting guarantees flavorful dishes every time, thanks to three heating methods.



Oracle is the ideal choice for a fast and dynamic catering service, with an ever-growing range of innovative options for premises with open-plan kitchens, offices with limited space, or small kitchens. Cooking, grilling, toasting, defrosting, and regenerating a wide range of fresh and frozen food, like sandwiches, pastries, pizzas, fish, vegetables and meat, in a short amount of time is now a reality.



### IMPINGEMENT

Power up to 3000W guarantees excellent toasting and browning

### MICROWAVE

Power up to 2000W for rapid heating and reduced cooking times

### CONVECTION

Temperature from 95°C to 270°C with adjustable fan speed

Scan for video demo



Product type	Traditional cooking [min:sec]	ORACLE [min:sec]
Frozen Pizza Margherita	6:00	1:35
Gourmet sandwich	8:00	0:30
Salmon with ratatouille	12:00	2:00
Chicken with potato wedges	11:00	2:30
Grilled vegetables	10:00	2:20
Chocolate cake	10:00	1:00

# Oracle

## AMAZING RESULTS IN A CLICK

ORACLE is the ideal solution for anyone looking for a compact oven with big performance. All you have to do is touch the icon of the dish you want and start the cooking process, thanks to the HD True-Touch™ touch screen interface and the numerous pre-configured recipes.



### CONFIGURABLE DISPLAY

In addition to its highly intuitive HD True-Touch™ 7" touch screen display, ORACLE has a customisable image-based menu which eliminates language and vocabulary barriers.



### PLUG & PLAY

ORACLE can be rapidly installed everywhere, even in open public areas. With Plug & Play, just plug it in and start cooking immediately since you don't need an extraction hood.



### INSTANTLY CLEAN

Thanks to the standard supply non-stick lining in the oven and rapid cooling system, ORACLE is quickly cleaned at the end of the day.



### OCCUPIES MINIMAL SPACE, OPTIMAL COOKING CHAMBER

Fits on a 70 cm deep counter top and can hold pizza up to 30 cm in diameter.



### NO ADDED COST

You don't need any special cooking tools. You can use metal utensils.\*



### CONNECTED

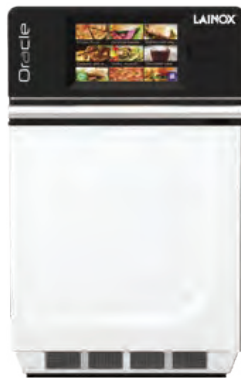
Standard WiFi, Ethernet and USB connections.

\* Maximum height of metal dishes: 38 mm

We assume no responsibility for the accuracy of every page information.

# Oracle

## THE PRODUCT LINE



ORAC1



ORAC2

### FEATURES

#### COOKING METHODS

- Impingement with power up to 3 kW.
- Convection with temperature from 95°C to 270°C.
- Microwave with power up to 2 kW.
- Microwave defrost function.
- Manual up to 4 cycles.
- Programmable with the ability to store 1200 cooking programmes in automatic sequence (up to 4 cycles), assigning a name and dedicated icon.

#### OPERATION

- HD True-Touch™ 7" fully customisable touch screen display.
- Automatic pre-heating.

#### CLEANING AND MAINTENANCE

- Approved detergents can be used directly on the smooth door surface.
- Removable, non-stick cooking chamber lining for easy cleaning.
- Magnetic air filters can be cleaned in one go.
- Rapid cooling for fast cleaning at end of day.

#### CONSTRUCTION

- External stainless steel finish.
- Front control panel in painted finish.
- Stainless steel oven chamber with bevelled edges.
- Built-in catalytic converter for hood-free use.
- Pull-down door with ergonomic handle.
- When open, the door slides under the cooking surface of the oven, allowing the food to be removed safely without the risk of burns.
- IPX3 protection against water splashes.

#### CONTROL MECHANISMS

- Silent function: the fan speed automatically adjusts based on the operating mode.
- Reminder to clean air filters.
- Standard supply Wi-Fi/Ethernet connection to update software and upload/download cooking programmes.
- Standard supply USB connection to update software and upload/download cooking programmes.



### STANDARD ELECTRIC CONFIGURATION

Models	Power	Cooking chamber dimensions (L x D x H mm)	Capacity (Litres)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	External dimensions (L x D x H mm)	Power supply voltage
ORAC1		312x312x178	17,2	3,68	16	1,00	3,00	358 x 743 x 578	1N AC 230V - 50 Hz
ORAC2		312x312x178	17,2	5,95	16	2,00	3,00	358 x 743 x 578	3N AC 400V - 50 Hz



COOKING PLATE

Smooth (included) or ribbed (optional) for guaranteed perfect cooking, browning, toasting.



TEFLON TRAYS

Non-stick, smooth or ribbed trays perfect for browning and toasting food.



STONE PLATE

Handy for cooking and browning bread, pizzas, and flat breads.

# Oracle

## ACCESSORIES



ALUMINIUM PEEL

Handy for removing products from the oven chamber. Ideal for sandwiches and pizzas.



NON-STICK LINING KIT

For quick and easy cleaning.



DETERGENTS

Detergents and specific products for easy residue removal and protection of oven surfaces.



UPPER SHELF REST

Shelf with closed sides for storing accessories.



REAR COVER PANEL

Cover panel conceals power cable and air vents. Ideal for open view installations.



STAND

Stand with bottom shelf for one or two ORACLE ovens, with adjustable feet or on wheels.

We assume no responsibility for the accuracy of every page information.

# Zoom

## PUT THE FOCUS ON YOUR ORGANISATION



### Unaltered quality

By maintaining the right degree of humidity and decreasing the loss of liquids, the product remains soft and smooth, as if it was just baked, and its qualitative characteristics (color, aroma, flavor) always remain unchanged.



### More meals, more quickly

The possibility of serving more meals, more quickly, thanks to deferred preparation which frees up your time



### Less waste, more portions

Ideal management of the quantity of product purchased allows for the complete consumption of food, without waste.



### - RECIPES

Practical ready-to-use programs, each designed to treat different types of dishes (e.g. red meat, creams, etc...).

### - FISH SANITATION

Dedicated program for the application of the raw fish sanitation cycle.

### - ICE CREAM HARDENING

Mainly used function in the ice cream and baking sectors to give a "thermal shock" to products in preparation.

### - HACCP

The food safety of served meals is guaranteed by the cutting edge technology of Lainox. We have designed an instrument that fully satisfies the strictest HACCP regulations.

### - CORE PROBE HEATING

A practical solution for removing the core probe after a blast freezing cycle to  $-18^{\circ}\text{C}$ .

### - PRE-CHILLING

A dedicated program for this useful function before starting a blast chilling or blast freezing cycle.

### - STERIOX

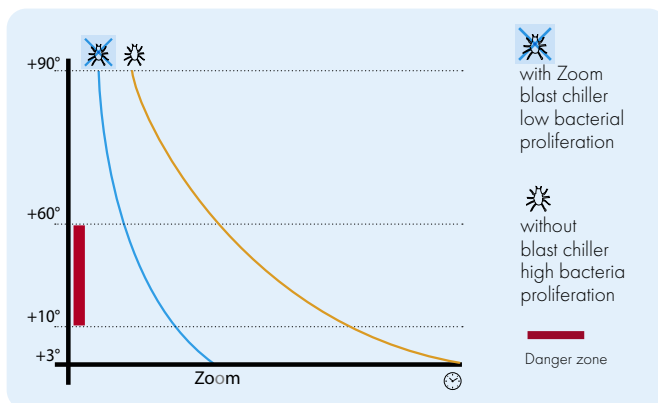
The Zoom cell can be sanitised using a practical, internally fitted steriliser (optional).

### - MANUAL AND AUTOMATIC DEFROSTING

Manual and automatic cell defrosting.



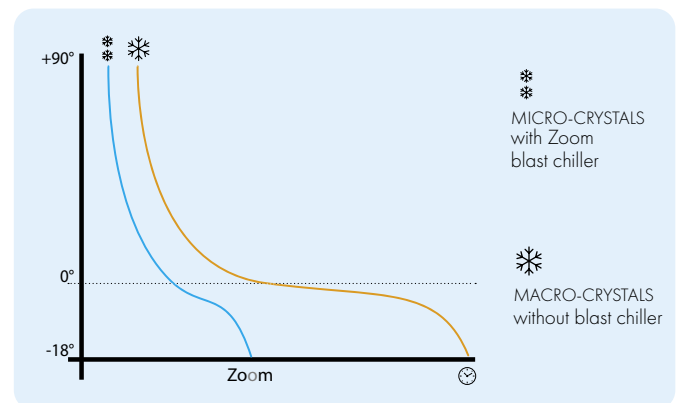
### BLAST CHILLING +90°C UP TO +3°C



Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age. As a result, food keeps better longer.



### SHOCK FREEZING +90°C UP TO $-18^{\circ}\text{C}$



A standard freezer freezes food slowly which forms macro crystals in liquid that damage the tissue structure. Subsequently, the consistency of the product, and therefore, the quality of the product deteriorates during thawing. Zoom, however, rapidly lowers the core temperature of any food to  $-18^{\circ}\text{C}$  exploiting a cell temperature of  $-40^{\circ}\text{C}$ , with the formation of micro crystals that do not damage the structure of the product. This means that a top quality product is obtained even after thawing.

We assume no responsibility for the accuracy of every page information.

# Zoom

## SHIFT THE FOCUS TO FOOD SAFETY

With the crucial link between cooking and holding, thanks to its high cooling power and respective ventilation, **Zoom** quickly chills products, blocking the spread of bacteria, preventing moisture loss, and **thus protecting the food's original sensory properties**. **Zoom** is fundamental in new kitchen organisation systems, where **preparation, cooking, blast chilling, holding and reheating** are all consecutive stages of a single working system, which separates meal production times from service times (distribution and consumption).



### Reduced food cost

Raw materials can be purchased in larger quantities when they are in season and at the best price. Blast chilled and shock frozen, they keep the same quality for several months.



### Reduced food waste

Blast chilling drastically reduces food waste, helping you plan your purchases ahead and preserving the freshness of semi-finished or finished products.



### Reduced the staff costs

The same quantities are produced in half the time, optimizing staff work and managing market demand and peak periods in advance.



### Increased food quality and safety

Blast chilling perfectly preserves the quality, freshness and safety of food, managing the cold chain according to HACCP standards.



### Better production optimization

Blast chilling helps optimize production, as you can blast chill or shock freeze larger quantities of products as soon as you take them out of the oven or off the cooker.



### Increased Shelf Life

Blast chilling and shock freezing greatly reduce bacterial proliferation, and food can be preserved perfectly for three times as long.



### Blast chill faster for safer and more nutritious food

Fast blast chilling blocks food ageing, avoids oxidization and reduces bacterial proliferation. MultiFresh takes the core of your food to +3°C faster than any other blast chiller, reducing the loss of weight caused by evaporation, and preserving nutrients.



### Shock freeze safely and preserve every kind of food for longer

Ordinary shock freezing methods transform the liquids in food into macrocrystals which damage its structure. MultiFresh ultra-fast shock freezing gets the food core to -18°C at a higher speed, leading to the formation of microcrystals that preserve the organoleptic properties of the food

*We assume no responsibility for the accuracy of every page information.*

## Zoom

FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR  
Interface with digital controls and 2.8" graphic colour display

## THE RANGE



## STANDARD MODELS

Models	Tray capacity	Pitch (mm)	Positive chilling capacity in 90° +90°C > +3°C (Kg)	Negative chilling capacity in 240° +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO051SA	5 x GN 1/1 5 x 600 x 400	70	25	15	814	790 x 820 x 900	1380	6.60	AC 230V - 50 Hz
ZO051SW							1380	6.60	
ZO051SR							310	1.48	
ZO081SA	9 x GN 1/1 9 x 600 x 400	73	30	20	1212	790 x 870 x 1460	1730	8.28	AC 230V - 50 Hz
ZO081SW							1715	8.21	
ZO081SR							315	1.51	
ZO120SA	11 x GN 1/1 11 x 600 x 400	75	55	35	1230	850 x 870 x 1860	2290	10.96	AC 230V - 50 Hz
ZO120SW							2180	10.43	
ZO120SR							410	1.96	
ZO121SA	12 x GN 1/1 12 x 600 x 400	73	55	35	1230	790 x 870 x 1810	2290	10.96	AC 230V - 50 Hz
ZO121SW							2180	10.43	
ZO121SR							410	1.96	
ZO161SA	14 x GN 1/1 14 x 600 x 400	73	75	50	1940	790 x 870 x 1960	2890	6.35	3N AC 400V - 50 Hz
ZO161SW							2780	5.84	
ZO161SR							510	2.33	
ZO122SA	11 x GN 2/1 22 x GN 1/1	75	75	50	2724	1100 x 1080 x 1860	3740	7.33	3N AC 400V - 50 Hz
ZO122SW							3630	6.83	
ZO122SR							410	1.88	

## BOOSTED MODELS

ZO051BA	5 x GN 1/1 5 x 600 x 400	70	30	20	814	790 x 820 x 900	1380	6.60	AC 230V - 50 Hz
ZO051BW							1380	6.60	
ZO051BR							310	1.48	
ZO081BA	9 x GN 1/1 9 x 600 x 400	73	40	25	1212	790 x 870 x 1460	1730	8.28	AC 230V - 50 Hz
ZO081BW							1715	8.21	
ZO081BR							315	1.51	
ZO120BA	11 x GN 1/1 11 x 600 x 400	75	65	45	1940	850 x 870 x 1860	2790	5.89	3N AC 400V - 50 Hz
ZO120BW							2680	5.39	
ZO120BR							410	1.96	
ZO121BA	12 x GN 1/1 12 x 600 x 400	73	65	45	1940	790 x 870 x 1810	2790	5.89	3N AC 400V - 50 Hz
ZO121BW							2680	5.39	
ZO121BR							410	1.96	
ZO161BA	14 x GN 1/1 14 x 600 x 400	73	80	60	2724	790 x 870 x 1960	3840	7.79	3N AC 400V - 50 Hz
ZO161BW							3730	7.29	
ZO161BR							510	2.33	
ZO122BA	11 x GN 2/1 22 x GN 1/1	75	80	55	3307	1100 x 1080 x 1860	4740	8.85	3N AC 400V - 50 Hz
ZO122BW							4630	8.35	
ZO122BR							410	1.88	

SA/BA Air cooled unit - SW/BW Water cooled unit - SR/BR Remote unit

\* special voltages and frequencies upon request

We assume no responsibility for the accuracy of every page information.

# Zoom

FAST AND SAFE INSTALLATION  
WITH PLUG-IN CELLS  
High-definition 5" touch screen display

## THE RANGE



## EVERYTHING AT YOUR FINGERTIPS

### ONE TOUCH, USER FRIENDLY TECHNOLOGY

The cells are available with a high-definition colour touch screen display. Easy to use thanks to its intuitive design, using the icons you can select the chilling mode, switch to any of the 16 pre-set sweet or savoury recipes or the hundreds of personalised recipes that can be set and saved.

### MODELS WITH ON-BOARD CONDENSING UNIT

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x H mm)	Cell dimensions (L x D x H mm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201PAL	No. 1 - GN 1/1 - EN 600x400	90	50	2914	890 x 1352 x 2400	680 x 814 x 1820	4565	9,03	3N AC 400V - 50 Hz
ZO201PWL		90	50	2914	890 x 1352 x 2400	680 x 814 x 1820	4895	9,56	

Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)

ZO202PAL	No. 1 - GN 2/1 - EN 600x400	110	60	6950	1100 x 1630 x 2400	895 x 1040 x 1820	6155	12.2	3N AC 400V - 50 Hz
ZO202PWL		110	60	6950	1100 x 1630 x 2400	895 x 1040 x 1820	6155	12.2	

Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)

\* special voltages and frequencies upon request

### MODELS WITH REMOTE CONDENSING UNIT - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x H mm)	Cell dimensions (L x D x H mm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201PRL	No. 1 - GN 1/1 - EN 600x400	90	50	2914	890 x 1352 x 2100	680 x 815 x 1820	575	2,63	3N AC 400V - 50 Hz

Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)

ZO202PRL	No. 1 - GN 2/1 - EN 600x400	110	60	6950	1100 x 1630 x 2100	895 x 1040 x 1820	795	3.6	3N AC 400V - 50 Hz
----------	-----------------------------	-----	----	------	--------------------	-------------------	-----	-----	--------------------

Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)

PAL Air cooled unit - PWL Water cooled unit - PRL Remote unit

\* special voltages and frequencies upon request

We assume no responsibility for the accuracy of every page information.

# Zoom

THE PERFECT MATCH FOR COMBIS IN LARGE-SCALE CATERING  
High-definition 7" touch screen display

## THE RANGE



ZO201SF



ZO202SF

STANDARD MODELS - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Electrical power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201SF	No. 1 - NKS201 No. 1 - NKS201S No. 1 - NKP201 No. 1 - NKS154	100	70	6690	1300 x 1275 x 2203	740 x 940 x 1720	825	3.8	3N AC 400V 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202SF	No. 1 - KKS202 No. 1 - KKS202HD No. 1 - KKS202S No. 1 - KKP202 No. 1 - NKS154	130	90	9030	1500 x 1475 x 2203	900 x 1140 x 1820	825	3.8	3N AC 400V 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

\* special voltages and frequencies upon request



## SOLUTIONS FOR BANQUETING AND LARGE BUSINESSES

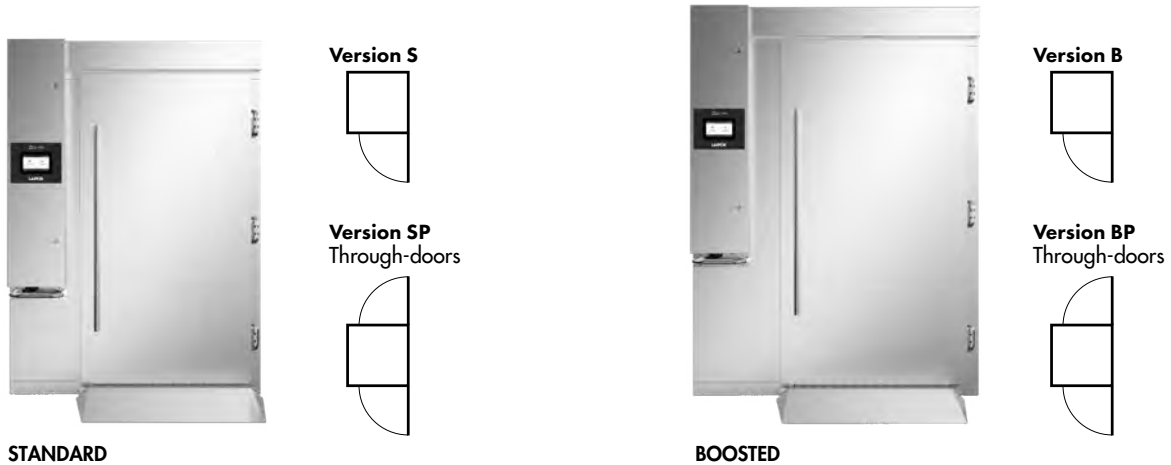
Cells with feet dedicated to housing the trolley-mounted structures of floor-standing combis model 201 - 1/1 GN and 202 - 2/1GN.

Practical and safe movement, without any manual movement, of the trays.

# Zoom

A COMPLETE RANGE OF CELLS FOR LARGE-SCALE CATERING, LARGE BUSINESSES AND PASTRY KITCHENS  
High-definition 7" touch screen display

## THE RANGE



STANDARD MODELS - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201S ZO201SP	No. 1 - GN 1/1 - EN 600x400	120	80	6690	1300 x 1275 x 2200	740 x 940 x 1720	825 915	3.8 4.2	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202S ZO202SP	No. 1 - GN 2/1 - EN 600x400	150	100	9030	1500 x 1475 x 2200	900x1140x1820	825 915	3.8 4.2	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO401SP	No. 2 - GN 1/1 - EN 600x400	240	160	12620	1300 x 2325 x 2200	740x1840x1720	1500	6.86	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO402SP	No. 2 - GN 2/1 - EN 600x400	300	200	18410	1500 x 2725 x 2200	900x2240x1820	1500	6.86	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO601SP	No. 3 - GN 1/1 - EN 600x400	360	240	20490	1300 x 3225 x 2200	740x2740x1720	2085	9.54	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO602SP	No. 3 - GN 2/1 - EN 600x400	450	300	26840	1500 x 3825 x 2200	900x3340x1820	2085	9.54	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO801SP	No. 4 - GN 1/1 - EN 600x400	480	320	30220	1300 x 3825 x 2200	740x3640x1720	2670	12.21	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO802SP	No. 4 - GN 2/1 - EN 600x400	600	400	37300	1500 x 4925 x 2200	900x4440x1820	2670	12.21	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

BOOSTED MODELS - See the technical data sheets for characteristics of the air cooled condensing units

ZO201B ZO201BP	No. 1 - GN 1/1 - EN 600x400	150	100	6690	1300 x 1275 x 2300	740 x 940 x 1720	2115 2205	4.2 4.7	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202B ZO202BP	No. 1 - GN 2/1 - EN 600x400	180	120	9030	1500 x 1475 x 2300	900x1140x1820	2115 2205	4.2 4.7	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO401BP	No. 2 - GN 1/1 - EN 600x400	300	200	12620	1300 x 2325 x 2300	740x1840x1720	4080	7.8	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO402BP	No. 2 - GN 2/1 - EN 600x400	360	240	18410	1500 x 2725 x 2300	900x2240x1820	4080	7.8	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO601BP	No. 3 - GN 1/1 - EN 600x400	450	300	20490	1300 x 3225 x 2300	740x2740x1720	5955	10.9	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO602BP	No. 3 - GN 2/1 - EN 600x400	540	360	26840	1500 x 3825 x 2300	900x3340x1820	5955	10.9	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO801BP	No. 4 - GN 1/1 - EN 600x400	600	400	30220	1300 x 3825 x 2300	740x3640x1720	7830	14.1	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO802BP	No. 4 - GN 2/1 - EN 600x400	720	480	37300	1500 x 4925 x 2300	900x4440x1820	7830	14.1	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

\* special voltages and frequencies upon request

We assume no responsibility for the accuracy of every page information.



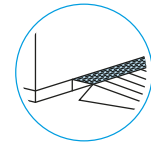
**hiber**  
THE FUTURE OF CHILLING

# ROLL-IN HD HEAVY-DUTY

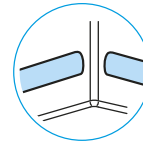


## GREAT FLEXIBILITY

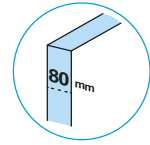
We also have the right solution to manage large quantities of products allowing you to plan your work, saving time, resources and money. All models are equipped with sturdy internal fenders to facilitate the insertion of trolleys, resistor in the defrosting water drain to avoid obstruction due to ice, ramp with integrated exhaust grid, electrical and electronic box inserted in an easy access front panel, full touch 7" display with native Internet connection and HACCP function. Only some versions are available with one or two pass-through doors, for the insertion and recovery of the trolleys on both sides..



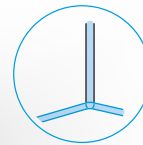
REINFORCED BOTTOM  
AND RAMP WITH INTEGRATED  
UNLOADING GRID



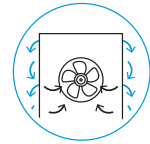
BUMPERS ON THE  
4 INNER SIDES



HIGH DENSITY  
INSULATION, THICKNESS  
OF 80MM



ROUNDED CORNERS



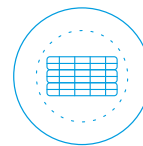
CONVEYED AIR FLOW FOR  
MAXIMUM YIELD



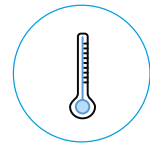
HACCP DATA SHEET



STAINLESS STEEL  
AISI 304 SCOTCH BRITE



HIGH EFFICIENCY  
EVAPORATORS



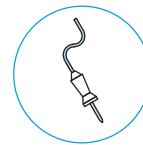
TEMPERATURE  
UNIFORMITY



CONNECTIVITY



MULTI-LANGUAGE  
HACCP TOUCH  
CONTROL



4-POINT HEATED CORE  
PROBE



HD-P20.1M



HD-P40.1M-2D



HD-P60.1M-2D

Brand	Model	HD-P20.1M	HD-P40.1M-2D	HD-P60.1M-2D
	<b>Description</b>	Heavy Duty Blast Chiller & Shock Freezer		
	<b>Dimension (L*D*H mm)</b>	1500*1330*2300	1500*2380*2300	1500*3280*2300
	<b>Capacity in trolleys</b>	1 Trolley 600 x 400m	2 Trolleys 600 x 400m	3 Trolleys 600 x 400m
	<b>MAX YIELD EN17032</b>	280	560	840
	<b>positive blast chilling (kg/cycle)</b>			
	<b>MAX YIELD EN17032</b>	200	400	600
	<b>negative blast chilling (kg/cycle)</b>			
	<b>Electric Supply</b>	380-420/3/50+N	380-420/3/50+N	380-420/3/50+N
	<b>Max Electric Power</b>	1984	3795	5502
<b>Max Current Absorbed</b>	2.3	4.6	6.9	

## ABLEWELL BLAST CHILLER



SD5



SD10

Brand	Model	SD5	SD10	SD15
<b>ABLEWELL</b>	<b>Description</b>	Blast Chiller/ Freezer	Blast Chiller/ Freezer	Blast Chiller/ Freezer
	<b>Ext. Dimension (WxDxH)</b>	800 x 832 x 971	800 x 832 x 1601	800 x 832 x 1951
	<b>Cooling Capability</b>	18kg / 14kg	40kg / 28kg	55kg / 38kg
		+70/3°C in 90min +70/-18°C in 240min		
	<b>Tray</b>	5	10	15
	<b>Power supply (W)</b>	800	1300	2500
	<b>Voltage</b>	220/50/1	220/50/1	400/50/3
<b>Nett Weight (kg)</b>	116	150	210	

*We assume no responsibility for the accuracy of every page information.*

# Rinnai

## GAS EQUIPMENT WITH

# SAFETY VALVE

\* Requirement for Commercial Building



RER-55AS

Rinnai LPG / NG Gas Rice Cooker



RFA-227G & RFA-327G

Rinnai LPG / NG Gas Fryer



RGP-43SV & RGP-46SV

Rinnai LPG / NG Gas Salamander



RSB-923N



RSB-926N



RGP-43SV



RGP-46SV

Brand	Description	Model	Gas Rating BTU / hr	Dimension (W x D X H) mm	Remarks
<b>Rinnai</b>	Salamander with movable grill	*RSB-923N	24,227	790 x 400 x 600	🔧
		*RSB-926N	47,772	1260 x 400 x 600	🔧
		*RGP-43A	19,450	603 x 400 x 602	🔧
		*RGP-46A	39,241	978 x 400 x 602	🔧
	Salamander with movable grill & safety valve	RGP-43SV	19,450	603 x 400 x 602	🔧
		RGP-46SV	39,241	978 x 400 x 602	🔧

\*models without safety valve



TMS-1H



Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
<b>Hatco</b>	⚡ Salamander with moveable top	TMS-1H	230 V / 1PH	4 kW	600 x 503 x 515	🔧 ☑️



SEM-600



SEF-800



SEM-600 VC

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
<b>ROLLER GRILL</b>	⚡ Salamander w/moveable top	SEM-600 Q	230 V / 1PH	3 kW	600 x 640 x 590	🔧 13
	⚡ Salamander w/fix top	SEF-800 Q	400 V / 3PH	4.5 kW	800 x 590 x 590	🔧 ☑️
	⚡ Salamander with Vitroceramic Heater	SEM-600VC	230 V / 1PH	3 kW	600 x 590 x 590	🔧 13



FISSA-BASIC



PRO 1/2 G



PRO 1/1 G

Brand	Description	Model	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
<b>SIRMAN</b>	⚡ Salamander with moveable grill	BASIC	230V / 1PH	2.8 kW	670 x 450 x 480	13
	⚡ Salamander with moveable top	PRO 1/2 G	230V / 1PH	1.7 kW	500 x 630 x 650	13
		PRO 1/1 G	230V / 1PH	3.4 kW	750 x 630 x 630	15

We assume no responsibility for the accuracy of every page information.



## GRILLER



140



140D

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D x H) mm	Remarks
	 Lava Rock Grills	140	230V / 1PH	2.5 kW	300 x 545 x 160	
		140 D	230V / 1PH	2 x 2.5 kW	590 x 500 x 305	



RG-440F





RG-640F



RGK-61D



RGK-62D

Brand	Description	Model	Burner	Gas Rating BTU / hr	Dimension (W x D x H) mm	Remarks
<b>Rinnai</b>	 Infrared Griller	*RG-440F	4	32,416	570 x 630 x 275	
		*RG-640F	6	47,772	770 x 630 x 275	
	 Lower Flame Griller	*RGK-61D	1	8,530	606.5 x 209.5 x 216	
		*RGK-62D	2	17,061	581 x 324.5 x 240	

\*griller without safety valve

## RICE COOKER



RR-55A






RER-55



RRA-106



RRA-156

Brand	Description	Model	Capacity	Gas Rating BTU / hr	Dimension (W x D x H) mm	Remarks
<b>Rinnai</b>	 Single Rice Cooker	RR-55A	10 litres	27,000	485 x 540 x 415	Made in Thailand
		RER-55AS	10 litres	34,000	595 x 484 x 457	Made in Japan
	 2 Deck Rice Cooker	RRA-106	3-15kg	LPG/NG : 22.1 kW	700 x 700 x 886	 13
		RRA-156	3-22.5kg	LPG/NG : 33.7 kW	700 x 700 x 1247	

We assume no responsibility for the accuracy of every page information.



RBE25+RE2



RBE-80Q



RBE-120Q

### Accessories



Spit Basket

Brand	Description	Model	Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	Rotisseries	RBE-80Q	4 - 8 chickens	400V / 3PH	4.4 kW	940 x 450 x 845	<input type="checkbox"/> +
		RBE-120Q	6 - 12 chickens	400V / 3PH	6.6 kW	940 x 450 x 845	<input type="checkbox"/> +
		RBE-200Q	12 - 20 chickens	400V / 3PH	14 kW	940 x 450 x 1250	<input type="checkbox"/> +
		RBE-25	20 - 25 chickens	400V / 3PH	8.5 kW	850 x 700 x 850	<input type="checkbox"/> +

# GYROS GRILL



GR-40E with optional accessories



GR-60E with optional accessories

### Accessories



Set of 4 spit & Set of 12 barbecues

Brand	Description	Model	Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	Gyros Grills / Kebab Machine	GR-40E	15 kg	230 V / 1PH	3.6 kW	580 x 660 x 695	
		GR-60E	25 kg	400 V / 3PH	5.8 kW	580 x 660 x 870	<input type="checkbox"/> +
		GR-80E	40 kg	400 V / 3PH	7.2 kW	580 x 660 x 1045	<input type="checkbox"/> +

# SMOKER



FM-2



FM-3



FM-4



FM-3 with Food

Brand	Description	Model	Cooking Grid	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	Smoker	FM 2	400 x 600mm	230V / 1PH	0.25 kW	715 x 415 x 230	
		FM 3	400 x 800mm	230V / 1PH	0.25 kW	1000 x 410 x 200	
		FM 4	400 x 600mm (lower-compartment)	240V / 1PH	0.25 kW	715 x 415 x 360	
			340 x 545mm (upper-compartment)				

We assume no responsibility for the accuracy of every page information.





Pavoni Videos Channel



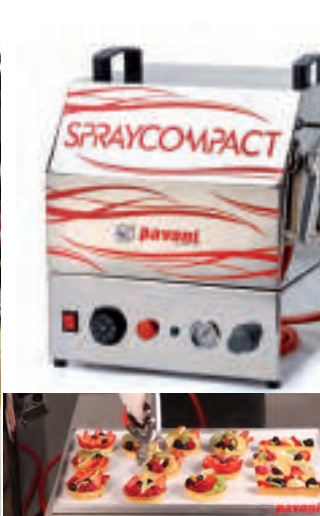
SCAN ME!



CUTTERS



MACHINE TO PRODUCE PASTRY BASES



JELLY-CHOCOLATE DISPENSERS



DOSING MACHINES



TEMPERING AND GLAZING MACHINES



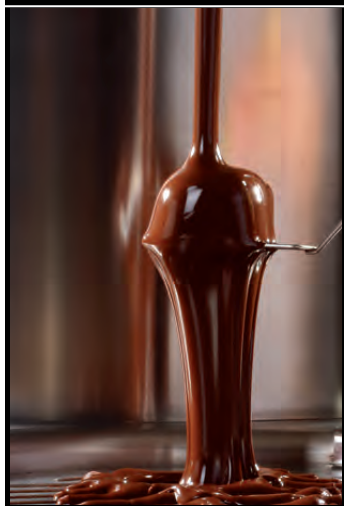
MICROPERFORATED FRAME AND MAT



SILICONE MOULD AND MAT



MAGIC DECOR THERMOFORMED MOULDS



We assume no responsibility for the accuracy of every page information.





# ROTARY

## ROTO



6080 - 80100 - 80120

6080 - 8095

6080 - 80100



4666

4060

4666 - 6065

# DECKS



Rustico\*

Crystal

Black

Classic

# UNICO



4060/5

6040/5

4060/9



4060/5

4060/9

Avant 4060

Classic 4060

# VENTILATED WIND



4080/16

4060/10 - 6040/9 - 4080/10 - 4666/10

4060/5 - 4080/5 - 4666/5 - 6040/5



6040 + 2STL

4060 + 3STA

4060/8

## CONVECTION OVEN



FC-380



FC-60TQ



FC-110EG



EP800

Brand	Description	Model	Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Convection Oven	FC-380		230V / 1PH	2.4 kW	550 x 550 x 355	
		FC-380 TQ		230V / 1PH	2.4 kW	550 x 550 x 355	
	⚡ Convection Oven	FC-60	4 x 2/3 GN	240V / 1PH	3 kW	595 x 610 x 590	
		FC-60TQ	4 x 2/3 GN	240V / 1PH	3+2.7 kW	595 x 610 x 590	comes with top bottom grill
		FC-110E	4 x (400 x 600mm)	400V / 3PH	6 kW	795 x 720 x 600	🔧 ☐+ 🛠️
	FC-110EG	4 x (400 x 600mm)	400V / 3PH	6+4.8 kW	795 x 720 x 600	comes with top grill 🔧 ☐+ 🛠️	
⚡ Proofer		EP-800	8 x (400 x 600mm)	240V / 1PH	1.4 kW	795 x 640 x 910	🛠️

ALISEO 2/3 Plus B



\*\* "PLUS" version : with humidifier and inverter system allows for an even and effective heat distribution.

Brand	Description	Model	Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Convection Oven with humidifier & inverter system	** Aliseo 2/3 Plus B	4 x (440 x 330mm)	230V / 1PH	3.1 kW	600 x 570 x 515	15
		** Aliseo 4 Plus	4 x (600 x 400mm)	400V / 3PH	6.2 kW	820 x 760 x 605	🔧 ☐+

## SPEED OVEN

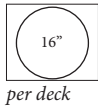


JET514V

Brand	Description	Model	Cooking Power	Voltage	Electrical Loading	Dimension (W x D X H) mm	Capacity	Remarks
	⚡ High Speed Convection Oven	JET514V	2700W Convection 1400W Microwave	230V / 1PH	2.9 kW	490 x 671 x 461 mm	34L	Touchpad Control System

We assume no responsibility for the accuracy of every page information.

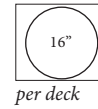
# PIZZA OVEN



PZ-430S



PZ-430D

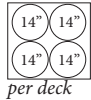


Brand	Description	Model	Voltage	Electrical Loading	Chamber Dimension (W x D x H) mm	Dimension (W x D x H) mm	Remarks
	⚡ Pizza Oven - 1 Deck	PZ-430S	230V / 1PH	3 kW	430 x 430 x 110	670 x 580 x 270	15
	⚡ Pizza Oven - 1 Deck	PZ-4302D	400V / 3PH	5 kW	660 x 430 x 110	895 x 580 x 270	🔧 □+
	⚡ Pizza Oven - 2 Deck	PZ-430D	230V / 1PH	2 x 3 kW	2 x (430 x 430 x 110)	670 x 580 x 500	2 x 15

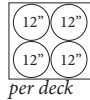
# PIZZA OVEN



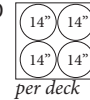
DN435/1D



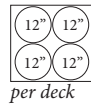
TZ430/1M



DN435/2D



TZ430/2M with optional stand & hood



Description	Model	Voltage	Capacity	Electrical Loading	Chamber Dimension (mm)
⚡ Pizza Oven - 1 Deck	TZ425/1M	400V / 3PH	4 x 10"	4 kW	520 x 520 x 145
	TZ430/1M	400V / 3PH	4 x 12"	4.6 kW	620 x 620 x 145
	TZ435/1M	400V / 3PH	4 x 14"	5.2 kW	720 x 720 x 145
	DN435/1D	400V / 3PH	4 x 14" 1 x 20"	5.1 kW	720 x 720 x 150
	DN635/1D	400V / 3PH	6 x 14" 2 x 20"	7.8 kW	720 x 1080 x 150
⚡ Pizza Oven - 2 Deck	DN635L/1D	400V / 3PH	6 x 14" 2 x 20"	7.8 kW	1080 x 720 x 150
	DN935/1D	400V / 3PH	9 x 14" 4 x 20"	11.7 kW	1080 x 1080 x 150
	TZ425/2M	400V / 3PH	(4+4) x 10"	8 kW	520 x 520 x 160
	TZ430/2M	400V / 3PH	(4+4) x 12"	9.2 kW	620 x 620 x 160
	TZ435/2M	400V / 3PH	(4+4) x 14"	10.4 kW	720 x 720 x 160
	DN435/2D	400V / 3PH	(4+4) x 14" (1+1) x 20"	10.2 kW	720 x 720 x 150
	DN635/2D	400V / 3PH	(6+6) x 14" (2+2) x 20"	15.6 kW	720 x 1080 x 150
DN635L/2D	400V / 3PH	(6+6) x 14" (2+2) x 20"	15.6 kW	1080 x 720 x 150	
DN935L/2D	400V / 3PH	(9+9) x 14" (4+4) x 20"	23.4 kW	1080 x 1080 x 150	

**Remarks :**  
All the models needs 🔧 □+

M : Mechanical Control  
D : Digital Control

We assume no responsibility for the accuracy of every page information.

**SHEETERS . F450B • SF500B • SF500 • SF600**

MACHINE CODE	CONVEYOR BELT WIDTH	TABLE LENGTH	SPEED OF THE DISCHARGE CONVEYOR BELT	SPEED OF THE INFEEED CONVEYOR BELT	DIAMETER OF LAMINATING ROLLERS	ROLLER GAP	MOTOR POWER	STANDARD VOLTAGE
	mm	mm	m/min.	m/min.	mm	mm	kW	V / PH / Hz
SF450BDX500	450	500	28	16	60	0,2-35	0,50	400/3/50
SF450BDX700	450	700	28	16	60	0,2-35	0,50	400/3/50
SF450BVDX500	450	500	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF450BVDX700	450	700	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF450DX500	450	500	28	16	60	0,2-35	0,50	400/3/50
SF450DX700	450	700	28	16	60	0,2-35	0,50	400/3/50
SF450VDX500	450	500	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF450VDX700	450	700	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF500BDX850	500	850	28	16	60	0,2-35	0,50	400/3/50
SF500BDX1000	500	1000	28	16	60	0,2-35	0,50	400/3/50
SF500BVDX850	500	850	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF500BVDX1000	500	1000	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF500DX850	500	850	28	16	60	0,2-35	0,50	400/3/50
SF500DX1000	500	1000	28	16	60	0,2-35	0,50	400/3/50
SF500DX1200	500	1200	28	16	60	0,2-35	0,50	400/3/50
SF500VDX850	500	850	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF500VDX1000	500	1000	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF500VDX1200	500	1200	3/34	1,5/18	60	0,2-35	0,50	230/1/50-60
SF600DX850	600	850	36	21	70	0,2-37	0,75	400/3/50
SF600DX1000	600	1000	36	21	70	0,2-37	0,75	400/3/50
SF600DX1200	600	1200	36	21	70	0,2-37	0,75	400/3/50
SF600DX1400	600	1400	36	21	70	0,2-37	0,75	400/3/50
SF600DX1600	600	1600	36	21	70	0,2-37	0,75	400/3/50
SF600VDX850	600	850	3,5/43	2/25	70	0,2-37	0,75	230/1/50-60
SF600VDX1000	600	1000	3,5/43	2/25	70	0,2-37	0,75	230/1/50-60
SF600VDX1200	600	1200	3,5/43	2/25	70	0,2-37	0,75	230/1/50-60
SF600VDX1400	600	1400	3,5/43	2/25	70	0,2-37	0,75	230/1/50-60
SF600VDX1600	600	1600	3,5/43	2/25	70	0,2-37	0,75	230/1/50-60



**SF600VD**



**SF500BVD**



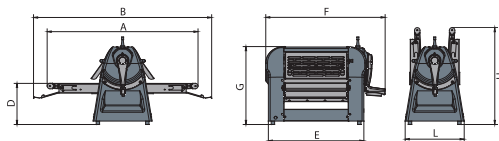
**SF450BVD**

- Painted steel structure (on request stainless steel is also possible)
- Safety covers device in accordance with CE regulations
- Precise regulation on thickness of sheet by a graded scale
- Scrapers can be removed very easy
- Variable speed between infeed and discharge belts assure regular dough sheet
- Belts can be raised when the machine is not in use to obtain more free space
- Reversal rolling belts by joystick and/or by pedal
- Optional: cutting unit for croissant, pizza etc and variable speed belts

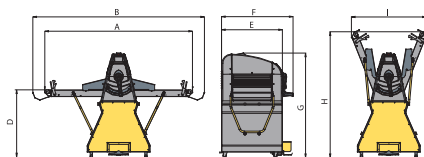
**DIMENSIONS**

	A	B	C	D	E	F	G	H	I	L
<b>SF450BVD-500</b>	1120	1280	-	300	700	870	570	720	430	-
<b>SF500BVD-850</b>	1860	2110	1215	155	770	910	630	890	930	455
<b>SF500BVD-1000</b>	2160	2410	1215	155	770	910	630	1050	1040	455
<b>SF500VD-850</b>	1860	2110	-	880	770	910	1335	1620	950	800
<b>SF500VD-1000</b>	2160	2410	-	880	770	910	1335	1760	1070	800
<b>SF500VD-1200</b>	2560	2810	-	880	770	910	1335	1960	1225	800
<b>SF600VD-850</b>	800	1860	2190	900	920	1065	1225	1619	960	-
<b>SF600VD-1000</b>	800	2160	2490	900	920	1065	1225	1757	1100	-
<b>SF600VD-1200</b>	800	2560	2890	900	920	1065	1225	1940	1250	-
<b>SF600VD-1400</b>	800	2960	3290	900	920	1065	1225	2123	1400	-

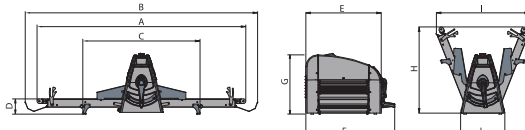
• SF450BVD



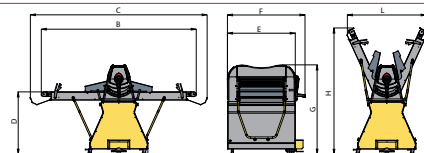
• SF500VD



• SF500BVD



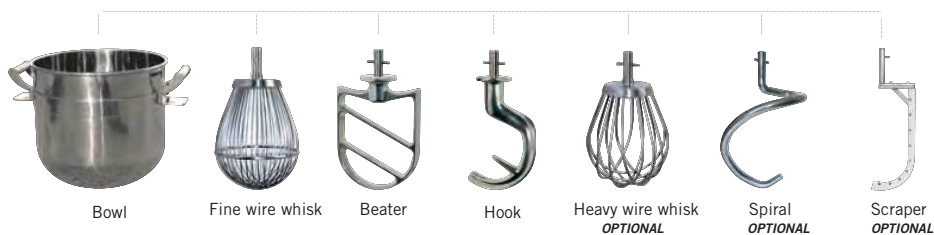
• SF600VD



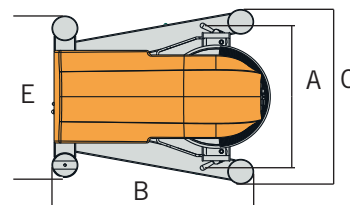
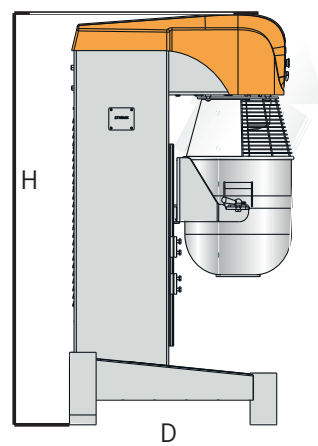
We assume no responsibility for the accuracy of every page information.



**Bowl and tools**



- ▶ All Stermix planetary mixers feature fixed or variable speed drives (through inverters)
- ▶ Standard equipment: bowl, fine wire whisk, beater and hook
- ▶ Optional accessories: heavy wire whisks, spiral, scrapers (only for models PL40T and PL60T) and bowl trolleys
- ▶ Bowls, whisks and scrapers are all in stainless steel. Beaters, dough hooks and spiral dough hooks in aluminium or in stainless steel (upon request)
- ▶ Body in epoxy painted steel Version in stainless steel upon request
- ▶ CE Certified safety guards
- ▶ All mixers come with an integrated timer
- ▶ Control panel for front control
- ▶ For models PL40T and PL60T automatic bowl lifting available through gearmotor and worm screw



CONTROL PANELS		SAFETY GUARDS	
PL30NV	PL30NVH	FIXED ROTATING PLASTIC F	STAINLESS STEEL GRID G**
			**ONLY FOR NON-EU COUNTRIES

MACHINE CODE*	BOWL LT.	DAIMENSION mm						WEIGHT KG	POWER KW	SPEED RPM	STANDARD VOLTAGE VOLT-PH-HZ	REDUCTION LT
		A	B	C	D	E	H					
PL20BN2F	20	385	680	460	690	605	925	90	0,42/0,8	1° 60 (152) 2° 120 (304)	400/3/50	10
PL20BNVHF	20	385	680	460	690	605	925	90	1,1	min. 47 (120) max. 158 (401)	230/1/50	10
PL20CN2F	20	385	680	460	690	605	925	100	0,42/0,8	1° 60 (152) 2° 120 (304)	400/3/50	10
PL20CNVHF	20	385	680	460	690	605	1275	100	1,1	min. 47 (120) max. 158 (401)	230/1/50	10
PL30N3F	30	540	830	600	830	600	1350	180	0,45/0,8/1,2	1° 38 (84) 2° 75 (166) 3° 150 (333)	400/3/50	-
PL30NVHF	30	540	830	600	830	600	1350	180	1,5	min. 38 (83) max. 150 (333)	230/1/50	-
PL40N3F	40	570	920	680	890	670	1480	210	0,59/1,1/1,5	1° 36 (80) 2° 73 (162) 3° 147 (326)	400/3/50	20
PL40NVHF	40	570	920	680	890	670	1480	210	2,2	min. 36 (80) max. 162 (360)	400/3/50 - 230/1/50	20
PL60N3F	60	570	920	680	960	730	1570	230	0,9/1,8/2,2	1° 36 (80) 2° 73 (162) 3° 147 (326)	400/3/50	20 - 40
PL60NVHF	60	570	920	680	960	730	1570	230	3	min. 36 (80) max. 162 (360)	400/3/50 - 230/1/50	20 - 40

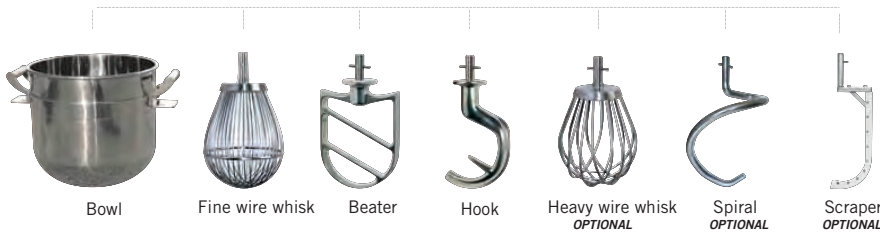
# PLANETARY MIXER



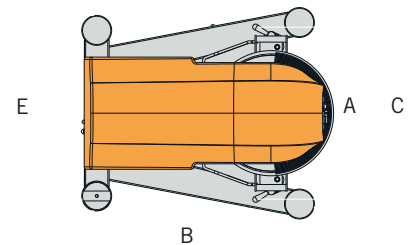
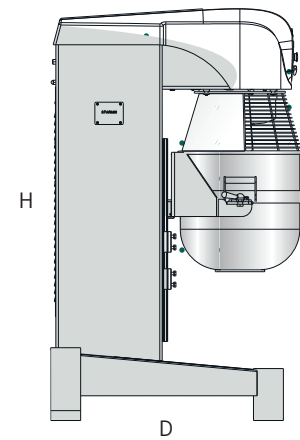
INDUSTRIAL  
*industrial*



Bowl and tools



- ▶ All Starmix planetary mixers feature fixed or variable speed drives (through inverters)
- ▶ Standard equipment: bowl, fine wire whisk, beater and spiral
- ▶ Optional accessories: heavy wire whisks, scrapers and bowl trolleys
- ▶ Bowls, whisks and scrapers are all in stainless steel. Beaters and spiral dough hooks in aluminium or in stainless steel (upon request)
- ▶ Body in epoxy painted steel. Version in stainless steel upon request
- ▶ CE Certified safety guards
- ▶ All mixers come with an integrated timer
- ▶ Control panel for front control (PL80T - PL80TS)
- ▶ Automatic bowl lifting through gearmotor and worm screw



MACHINE CODE*	BOWL Lt.	DIMENSION mm						WEIGHT Kg	POWER Kw	SPEED RPM	STANDARD VOLTAGE VOLT-PH-HZ	REDUCTION LT
		A	B	C	D	E	H					
PL80N3AF	80	660	950	860	1015	785	1445	360	1,2/2,5/3,1+0,75	1° 36 (80) 2° 73 (162) 3° 146 (326)	400/3/50	40-60
PL80NVAHF	80	660	950	860	1015	785	1445	360	4,0+0,75	min. 33 (73) max. 150 (333)	400/3/50	40-60
PL80SN3AF	80	660	950	860	1015	785	1685	380	1,2/2,5/3,1+0,75	1° 36 (80) 2° 73 (162) 3° 146 (326)	400/3/50	40-60
PL80SNVAHF	80	660	950	860	1015	785	1685	380	4,0+0,75	min. 33 (73) max. 150 (333)	400/3/50	40-60
PL100N3AF	100	685	950	860	1050	780	1800	390	1,2/2,5/3,1+0,75	1° 36 (80) 2° 73 (162) 3° 146 (326)	400/3/50	60
PL100NVAHF	100	685	950	860	1050	780	1800	390	4,0+0,75	min. 33 (73) max. 150 (333)	400/3/50	60
PL120NVAF	120	780	1050	980	1150	870	1960	575	5,5+0,75	min. 28 (62) max. 110 (244)	400/3/50	80
PL120NVAPF	120	780	1050	980	1150	870	1960	575	5,5+0,75	min. 28 (62) max. 110 (244)	400/3/50	80
PL140NVAF	140	780	1050	980	1150	870	1960	595	5,5+0,75	min. 28 (62) max. 110 (244)	400/3/50	80
PL140NVAREA	140	780	1050	980	1150	870	1960	595	5,5+0,75	min. 28 (62) max. 110 (244)	400/3/50	80

\*\* PLC version: the machine works by automatic or by manual operating cycle

\* Special version (s): unlocking the bowl without removing the mixing tool

We assume no responsibility for the accuracy of every page information.



SP-800 Mixer

Specifications

● Motor ★★★★  
 1/4 HP (0.20kw), grease packed ball bearing,  
 air-cooled, 110/60Hz, 220/50Hz, Single phase

● Controls ★★★★  
 Spar Mixer controls are front-mounted to give easy access in cramped kitchen environments. The following controls are standard on all Spar Mixers: separate start and emergency stop buttons so operators can shut down the mixer immediately in an emergency situation, and thermal overload protection

● Cord and Plug ★★★★  
 Single phase are hard wired

● Transmission ★★★★  
 Heat-treated, hardened alloy, precision milled gears operate with planetary action. Gears are packed in a long-lasting, high pressure grease. Planetary gears are driven by an oversized cog-wheel, which is in turn driven by a cogged belt powered by the motor drive shaft. Cogged belt is a long-lasting, rugged fibre/rubber composite. This unique design yields high-torque mixing power while avoiding the high cost encountered repairing direct-drive transmission components.

● Speeds: ★★★★  
 1. 1st gear 132 rpm  
 2. 2nd gear 234 rpm  
 3. 3rd gear 421 rpm

● Bowls and Agitators ★★★★  
 Standard equipment includes a 8 Qt. (7.6Litres) high quality stainless steel bowl, dough hook, flat beater, and whip. A sturdy hand lever on the body column raises and lowers the bowl as well as locking in place at the top and bottom positions.

ACCESSARY



BOWL SCRAPER HOOK BEATER WHISK



SP-800 Mixer

● Finish ★★★★  
 White epoxy enamel

● Shipping Information ★★★★  
 N.W. 25 kgs  
 G.W. 27 kgs

Carton Size: (L x W x H)  
 40cm x 30cm x 58cm

Cartons are affixed to an under-sized skid (pallet), the weight and dimensions of this skid are not included above and may vary from shipment to shipment.

SP-800  
 ↓↓↓↓





# AUTOMATIC JUICE EXTRACTORS



Watch video!

## INNOVATION

Ø 79 mm **FEED-HEAD**  
For whole fruit and vegetables.



**AUTOMATIC FEED TUBE**  
- With the exclusive automatic feed system, fruit and vegetables are processed effortlessly.  
- Fast: 25 cl in just 6 seconds.



**BASKET**  
Two handles for a better grip, can be removed without tools and is easy to clean.

## NEW

**Anti-splash spouts in 2 different sizes:**

- 1 Jug / Blender bowl
- 2 Served by the glass



## NEW

**DRIP TRAY**  
Large capacity so the worktop is always clean.



## NEW

**SLOPING BASE**  
For optimum evacuation of juice.

**MOTOR**  
- 1 000 W designed for intensive use throughout the day.  
- Quiet so it can be used right in front of the customer.



Pulp is ejected under the worktop

### Two ways of using the Juice Extractor:

- 1 **Continuous pulp ejection.**  
Pulp ejection chute: continuous pulp ejection directly into a bin under the worktop.
- 2 **Pulp ejected into a container.**  
Large capacity 7.2 litre translucent pulp collector.



# JUICER



J80



J80 Buffet



J100



38



11

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
robot coupe	⚡ Juice Extractor	J80 Ultra	230V / 1PH	700 W	235 x 535 x 502	120L/Hr
		J80 Buffet	230V/ 1PH	700 W	262 x 566 x 595	120L/Hr
		J100	230V/ 1PH	1000 W	262 x 566 x 628	160L/hr
SANTOS	⚡ Citrus Juicer - Painted Base	11	240V / 1PH	130 W	230 x 300 x 350	
		38	240V / 1PH	130 W	170 x 303 x 350	
		52	240V / 1PH	230 W	205 x 305 x 490	
	⚡ Citrus Juicer - Chromed Base	11C	240V / 1PH	130 W	200 x 300 x 350	
		38C	240V / 1PH	130 W	170 x 303 x 350	
		52C	240V / 1PH	230 W	205 x 305 x 490	
	⚡ Automatic Orange Juicer	32	240V / 1PH	600 W	410 x 600 x 1026	
	⚡ Cold Press Juicer	65	240V / 1PH	650 W	236 x 412 x 642	
	⚡ Centrifugal Juice Extractor with Ezy-Clean system	68	240V / 1PH	1300 W	330 x 562 x 606	



MINIMAX



MINIMATIC



BASIC



TOP

Brand	Description	Model	Capacity unit/min	Feeder capacity	Citrus Diameter, mm	Voltage	Electical Loading	Dimension (W x D X H) mm
Zumeval	⚡ Citrus Juicer- manual feed	MINIMAX	15	6 fruits	65-80	230V / 1PH	0.55 kW	330 x 450 x 840
	⚡ Citrus Juicer- Manual feed	BASIC	28	6 fruits	65-80	230V / 1PH	0.55 kW	620 x 430 x 860
	⚡ Citrus Juicer- Manual feed	BIGBASIC	28	5 fruits	75-95	230V / 1PH	0.55 kW	620 x 430 x 860
	⚡ Citrus Juicer- Auto feed	MINIMATIC	15	6kg	65-80	230V / 1PH	0.55 kW	330 x 450 x 930
	⚡ Citrus Juicer- Auto feed	TOP	28	18kg	65-80	230V / 1PH	0.55 kW	620 x 500 x 990
	⚡ Citrus Juicer- Auto feed	FASTTOP	45	18kg	65-80	230V / 1PH	0.55 kW	620 x 500 x 990

We assume no responsibility for the accuracy of every page information.



# BAR BLENDER

= Medium Duty  
 = Heavy Duty



Model: MX1100TXSEE/ MX1100TXEE  
(Hi-Power Blenders/ Hi-Power Blenders with Timer)

Model: BB300E/ BB320E/ BB340E  
(Blender with Toggle Switch/ Blender with Touch Control / Blender with Timer )

Model: MX1500TXSEE/ MX1500TPSEE  
(2-Liter Reprogrammable Hi-Power Blenders)

# KITCHEN BLENDER



Model: CB15E  
(4-Liter Food Blender)

Model: CB15VE  
(4-Liter Food Blender)

Brand	Description	Model	Container	Capacity	Voltage	Horse-Power	Remarks
	Kitchen Blender	CB15E	S/Steel	4 litres	240V / 1PH	3.75	
	Bar Blender	MX1100TXSEE	Polycarbonate	2 litres	240V / 1PH	3.5	
	Bar Blender w/sound enclosure	MX1100TXSEE	Polycarbonate	2 litres	240V / 1PH	3.5	
	Bar Blender w/Toggle Switch	BB300E	Copolyester	1.4 litres	120V / 1PH		
	w/Touch Control	BB320E	Copolyester	1.4 litres	120V / 1PH		
	w/Touch Control & Timer	BB340E	Copolyester	1.4 litres	120V / 1PH		programmable



37-21



37-4P



62

Brand	Description	Model	Container	Capacity	Voltage	Electrical Loading	Remarks
	Kitchen Blender with variable speed	37-2P	Polycarbonate	2 litres	240V / 1PH	1200 W	
		37-2I	Stainless Steel	2 litres	240V / 1PH	1200 W	
		37-4P	Polycarbonate	4 litres	240V / 1PH	1200 W	
		37-4I	Stainless Steel	4 litres	240V / 1PH	1200 W	
	Bar Blender With Sound Enclosure	62	Polycarbonate	2 litres	240V / 1PH	4000 W	programmable

We assume no responsibility for the accuracy of every page information.

# DRINK DISPENSER



D255-4



D355-4

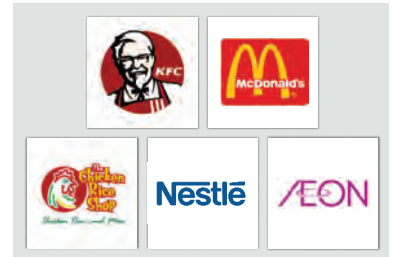


E295-4



E495-4

A selection of Crathco Customers



Brand	Description	Model	Capacity	Voltage	Horsepower	Dimension (W x D X H)mm	Remarks
	Cold Drink Dispenser	D155-4	1 x 18.9 litres	230V	1/6	250 x 380 x 690	
		D255-4	2 x 18.9 litres	230V	1/6	440 x 380 x 690	
		D355-4	3 x 18.9 litres	230V	1/6	650 x 380 x 690	
		E295-4	2 x 9 litres	230V	1/6	290 x 380 x 650	
		E495-4	4 x 9 litres	230V	1/6	520 x 380 x 650	



Corolla-1S



Corolla-2S



Corolla-3S



Chocofairy-10L  
(Hot Chocolate Dispenser)

Brand	Description	Model	Capacity	Power	Bowls	Weight (kg)	Dimension (W x D X H) mm	Remarks
	Cold Drink Dipenser with Paddle Stirring System	Corolla-1S	12 litres	268 W	1	20	230 x 430 x 640	
		Corolla-2S	12 x 2 litres	291 W	2	28	430 x 430 x 632	
		Corolla-3S	12 x 3 litres	356 W	3	36	630 x 430 x 632	
	Hot Chocolate Dispenser	Chocofairy-10L	10 Litres	1000 W	-	7.5	280 x 410 x 580	



COLDREAM 1M



COLDREAM 2M



JETCOF 240M

Brand	Description	Model	Capacity	Voltage	Horsepower	Dimension (W x D X H) mm	Remarks
	Cold Drink Dispenser	COLDREAM 1M	1 x 12 litres	230V / 1PH	1/8	200 x 430 x 670	
		COLDREAM 2M	2 x 12 litres	230V / 1PH	1/5	400 x 430 x 670	
		COLDREAM 3M	3 x 12 litres	230V / 1PH	1/4	600 x 430 x 670	
		JETCOF 120M	1 x 20 litres	230V / 1PH	1/6	210 x 420 x 670	
		JETCOF 240M	2 x 20 litres	230V / 1PH	1/4	390 x 420 x 670	
		JETCOF 360M	3 x 20 litres	230V / 1PH	1/3	590 x 420 x 670	

We assume no responsibility for the accuracy of every page information.

# DRINK DISPENSER & SEALER

100

Beverage Equipment



Brand	Description	Model	Voltage	Power	Length of Sealing	Capacity	Weight (kg)	Dimension (W x D X H) mm
<b>LADEINA</b> ⚡	Cup Sealer	LHH-81	220/50/1	120 W	9.5cm	600-700cups/hour	28kg	380x270x485
	Syrup Dispenser	LHH-9L	220/50/1	500W	-	0.5-300CC/min		200x350x365



WBTK 8L

Brand	Description	Model	Voltage	Power	Capacity	Dimension W x D X H) mm	Temperature Range
<b>WISE</b> ⚡	Hot Water Dispenser	WBTK-8L	220/50/1	2kW	8L	180x400x630	Room temp to 100C
		WBTK-12L	220/50/1	2.1kW	12L	225x465x450	Room temp to 100C
		WBTK-17L	220/50/1	3kW	17L	184x470x770	Room temp to 100C

We assume no responsibility for the accuracy of every page information.

# CHOOSE YOUR TEXTURE

{ Different ice shaver machine produce different texture and taste.  
Combine them with flavorful ingredients to create your desired dessert! }



**afterNOON**  
DIM-300NW  
DIM-400NW

**FEATURES**

- Water based
- Flavoured
- Finely-shaved ice
- Fluffy snow flakes texture



**Hatsuyuki**  
HD12X

**FEATURES**

- Using ice capsule
- Flavoured
- Thinly-sliced ice
- Fluffy texture



**Hatsuyuki**  
HC-S32A  
HB320A  
HC-77B

**FEATURES**

- Using ice cubes
- Non-Flavoured
- Roughly-shaved ice
- Grainy texture

Solution Training  
*Bingsu Dema*

Contact us for inquiry:  
T: +603 5882 0020  
E: sales@fnbequipment.com.my

## ICE SHAVER (BINGSU MACHINE)



DIM-300NW



DIM-400NW

Brand	Description	Model	Capacity	Weight	Rated	Electrical Voltage	Dimension (W x D X H) mm
	Snow Flake Ice Maker	DIM-300NW	250kg/ 1day	36kg	220V, 50/60Hz	1300W	330 x 480 x 380
	Snow Flake Ice Maker	DIM-400NW	350kg/ 1day	50kg	220V, 50/60Hz	1400W	450 x 560 x 655



Mango



Strawberry



Choco



Rice cake with Bean powder



Blueberry

We assume no responsibility for the accuracy of every page information.

## ICE CUBE SHAVER



# Hatsuyuki

102

Beverage Equipment



CS-S32A



HC-77B



HC-18C



HB-320A



HD-12X

Brand	Description	Model	Ice Hopper Cap (3cm Cube Ice)	Shaving Cap (kg per min)	Voltage	Electrical Loading	Dimension (W x D X H) mm
<b>Hatsuyuki</b>	Ice Cube Shaver	HC-18C	18 pcs	1.0	220V / 1PH	140 W	230 x 266 x 392
		HC-S32A	35 pcs	1.4	220V / 1PH	220 W	306 x 402 x 429
		HC-77B	70-77 pcs	2.5	220V / 1PH	220 W	290 x 360 x 499
	Ice Cube Shaver & Crusher	CS-S32A	35 pcs	1.4 (shaving) 8.5 (crushing)	220V / 1PH	250 W	306 x 421 x 429
	Ice Block Shaver	HB-320A			1.8	220V / 1PH	130 W
Cartridge Ice Shaver	HD-12X				230V / 1PH	130 W	267 x 354 x 479

## ICE CRUSHER



IC20



53



9

Brand	Description	Model	Bowl Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm
<b>WARING COMMERCIAL</b>	Ice Crusher	IC20	2.4 L	240V / 1PH	700W	190 x 250 x 440
	Ice Crusher	53	1.2kg of ice cube	240V / 1PH	130W	236 x 353 x 474
<b>SANTOS</b>		9	Output: 50kg/hour	240V / 1PH	600W	250 x 420 x 350

We assume no responsibility for the accuracy of every page information.

## SLUSH MACHINE





MyGranita-1S



MyGranita-2S





MyGranita-3S

Brand	Description	Model	Capacity	Power	Bowls	Weight (kg)	Dimension (W x D X H) mm	Remarks
	 Slush Machine	MyGranita-1S	12 litres	420 W	1	32	270 x 510 x 810	
		MyGranita-2S	2 x 12 litres	1002 W	2	59.6	470 x 515 x 808	
		MyGranita-3S	3 x 12 litres	1544 W	3	78	670 x 515 x 808	



Oasis 2-10

Brand	Description	Model	Capacity	Voltage	Horsepower	Dimension (W x D X H) mm	Remarks
	 Slush Machine	Oasis 1-10	1 x 10 litres	230V / 1PH	530 W	210 x 530 x 840	without light
		Oasis 2-10	2 x 10 litres	230V / 1PH	580 W	400 x 530 x 840	with light
		Oasis 3-10	3 x 10 litres	230V / 1PH	1100 W	600 x 530 x 840	with light



## DRINK MIXER



SIRIO Cromato 120 W



SIRIO 2 Cromato 120 W

Brand	Description	Model	Spindle	Voltage	Jug Capacity
	 Drink Mixer	Sirio Cromato 100w	1	230V / 1PH	550 cc - Lexcan cup
		Sirio Cromato 120w	1	230V / 1PH	900 cc - Stainless steel cup
		Sirio 2 cromato 100w	2	230V / 1PH	550 cc - 2 x Lexcan cup
		Sirio 2 cromato 120w	2	230V / 1PH	900 cc - 2 x Stainless steel cup

We assume no responsibility for the accuracy of every page information.



## DRINK MIXER

104

Beverage Equipment



WDM120TXE



#54

Brand	Description	Model	Dimension	Voltage	Variable Speed
<b>WARING COMMERCIAL</b>	Drink Mixer	WDM120TXE	7 x 8 x 19.25 inch	220-240/50-60/1ph	
<b>SANTOS</b>	Drink Mixer	#54	182 x 186 x 530mm	220-240/50-60/1ph	8000 to 16000 rpm

## CAMSERVER

CSR3



CSR5

Brand	Description	Model	InStock Colors	Capacity	Dim. (cm)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Camserver	CSR5	Black (110) Granite Gray (191) Dark Taupe (417)	19L	46,5 x 34 x 71	

## INSULATED BEVERAGE CONTAINERS

UC250



UC500



250LCD



500LCD



Brand	Description	Model	InStock Colors	Capacity	Dim. (cm)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Ultra Camtainers	UC250	Dark Brown (131), Coffee Beige (157)	10,4 L	42,5 x 30 x 50	
		UC500	Coffee Beige (157), Granite Gray (191)	19,9 L	42,5 x 30 x 68	
	Risers	UC1000	Dark Brown (131), Coffee Beige (157), Granite Gray (191)	39,7 L	52 x 41,5 x 65,5	
		R500LCD	Dark Brown (131), Coffee Beige (157), Granite Gray (191)	Riser	41,5 x 23 x 12	
		R1000LCD	Dark Brown (131), Coffee Beige (157), Granite Gray (191)	Riser	49,5 x 39 x 11,5	
		Camtainers	100LCD	Coffee Beige (157)	5,7 L	29 x 26,5 x 44
250LCD	Dark Brown (131), Coffee Beige (157)		9,4 L	42 x 23 x 46,7		
500LCD	Dark Brown (131), Coffee Beige (157), Green (519)		18 L	42 x 23 x 62		
1000LCD	Dark Brown (131), Coffee Beige (157)		44,5 L	53 x 41,5 x 63		

We assume no responsibility for the accuracy of every page information.

# HANDWASH ACCESSORIES



Shown with 500LCD



CODE	HWAPR	HWATD
<b>DESCRIPTION</b>	With Paper Towel Roll Holder	With Multi-Fold Paper Towel Dispenser
<b>FITS</b>	250LCD, 500LCD, UC250, UC500	250LCD, 500LCD, UC250, UC500
<b>CASE LBS. (CUBE)</b>	9.75 (2.06)	10.3 (2.03)
<b>Color/InStock</b>	Dark Brown (131), Black (110)	Dark Brown (131), Black (110)
<b>REMARKS</b>	✓	✓

**Optional Accessories**

CODE	R500LCD	PWB22	LCDES
<b>DESCRIPTION</b>	Riser	Pail with Bail	Easy Serve Dispenser
<b>CASE LBS. (CUBE)</b>	2.6 (0.49)	14 (3.2)	0.25 (0.01)
<b>Color/InStock</b>	See optional accessories with Camtainers.	White (148)	Black (110)
<b>REMARKS</b>	✓	✓	✓

We assume no responsibility for the accuracy of every page information.



# GELATO SOLUTION

### Step 1



### Step 2



### Step 3



### Step 4



### Step 5



We assume no responsibility for the accuracy of every page information.



Powerful, sturdy and high performance, wider range of hand blenders are your perfect kitchen helper. It blends quickly and smoothly and the durable stainless-steel blade is tough enough. With variable speeds, powerful blades and exceptional performance, it is also ergonomic and simple to use!

Hand Mixer



Pasteurize mix to 85 °C to ensure the milk, cream mix is bacteria free and guarantee hygiene. The beater could efficiently cut macromolecular and homogenize the mix. The mix processed could be used for the production of premium ice cream with perfect texture.

Pasteurizer



Our batch freezer able to produce an exceptionally high quality of frozen desserts, including ice cream, gelato, custard, sorbet, granita, Italian ice or sherbets. Different range of capacity from table top to floor stand are available now!

Batch Freezer



Rapid shock freezing is critical in gelato production line with will eventually determine the creaminess of gelato. Our blast freezer able to achieve high expectation of quality of result and follow HACCP standard!

Blast Freezer



The most important marketing and communication tool for your gelato business! We provide different design and sizes of professional display showcase which suit for your gelato business.

Gelato Showcase



A professional freezer is an essential tool to ensure your gelato kept the right structure of creaminess and safe for the consumer.

Freezer



# G5 - G10

## Counter-top batch freezers



### DESCRIPTION

The "G" professional series of vertical counter-top batch-freezers are ideal to produce, display, and sale always fresh, just frozen high quality gelato and slush.



Frigomat introduces the use of natural refrigerant gas as an ethical choice to deal with the emergency of global warming.

### CHARACTERISTICS

- 7 electronic freezing programs for gelato and slush which allow to obtain and maintain always ideal consistencies according to the product.
- "Night storage" function to maintain the product during long pauses, with considerable energy saving.
- A ready-to-consume 'product holding' function, which allows to obtain a final product of optimum consistency and quality, always fresh and just frozen.
- Counter-top.
- Air cooling.

### ADVANTAGES AND PLUSES

- Natural refrigerant gas respecting the environment and highly efficiency refrigeration circuits.
- Possibility to add hard pieces nuts, chocolate, fruit, etc.
- Steel agitators with easily removable scraper blade for an easy cleaning.
- Transparent lids, enabling the customer to see and follow the freezing process.
- Safety switch on the lid.
- Cleaning system of the cylinder, directly connected to a front drain.
- Energy-efficient electronic fan motors.



• G10 tank and beater detailed view.



• Control panel

### TECHNICAL INFORMATION

Model	Hourly production	Load per cycle	Cooling	Power Supply	Width	Depth	Height	Weight KG
	kg	kg		V / Hz / Ph - kW	cm	cm (min-max)	cm	kg
G5	5	1,7	A*	230V/50Hz/1 - 0,7	49	49	43	47
G10	10	2,5	A*	230V/50Hz/1 - 1	49	49	43	56

Legenda • Key

\* A = Air

We assume no responsibility for the accuracy of every page information.



# T4S - T5S

## Horizontal batch freezers

### DESCRIPTION

The batch freezers of the "T" series are the answer to the operators' requirements for a professional machine to produce high-quality desserts in smaller quantities with reduced investments.

Through the electronic control the operator can choose among four programmes for the production of ice cream and slush with the possibility to determine consistency values, times and agitation modes.

### CHARACTERISTICS

- Automatic freezing cycle to reach the ideal consistency according to the type and quantity of mix introduced.
- Automatic freezing cycle "PLUS" for higher consistency levels.
- Semi-automatic freezing cycle with consistency level setting.
- Semi-automatic freezing cycle with working time setting.
- Slush cycle with consistency level and continuous agitation setting.
- Slush cycle with time and cyclic agitation setting.
- Automatic consistency preservation at the end of the cycle.
- High production flexibility.

- T5S - Isothermal plastic door.



- Beater with mobile scrapers.



### ADVANTAGES AND PLUSES

- Highly efficient freezing cylinder with direct expansion (only T4S).
- Steel beater with mobile scrapers.
- Cylinder-block steel door (optional for T5S) with double safety system on grid and door.
- Limited size and power consumption.
- The electronic IES features a new consistency control system, that further improves the precision during the different working conditions.

- Control panel-detail.



#### TECHNICAL INFORMATION

Model	Load per cycle	Hourly production	Current	Nominal power	Cooling	Height	Width	Depth		Weight
								Min	Max	
	Kg	Kg		Kw		cm	cm	cm	cm	Kg
T5S	1-3	15	230V/50Hz/1	1,8	A*	69	44	67	82	128
T4S	2-4	25	400V/50Hz/3+N	2,7/2,8	W/A*	126	44	63	81	170/175
	2-4	25	230V/50Hz/1	2,7/2,8	W/A*	126	44	63	81	173/178

\*W=Water

• The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. Specifications subject to change without notice and subject to errors and printing omissions. The machines in photographs may be represented with some optional.

We assume no responsibility for the accuracy of every page information.



# KISS 3 POWER

Soft ice cream machines/ Frozen yoghurt



## DESCRIPTION

The "KISS" series is the answer to the operator's requirements for a professional machine with continuous output which allows also to meet daily peaks of demand. The electronic control offers the operator two automatic programmes for the production of soft ice cream, frozen yoghurt, sorbets, slush ice, frozen desserts and mousses with the possibility to set the ideal consistency level.

## CHARACTERISTICS

### VERSIONS

- Two flavours + mix.
- Counter-top.
- With pump or gravity feed.
- Air or water cooling.

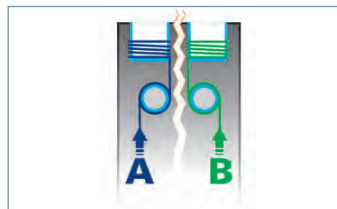
### FUNCTIONS

- Electronic control.
- Automatic freezing cycle for soft ice cream and frozen yogurt with the possibility to programme the product's consistency.
- Automatic freezing cycle for sorbets, frozen desserts and natural fruit-base ice creams with the possibility to programme the products' consistency (patented).
- Automatic product's preservation inside the barrel with energy-saving function and temperature selection.
- Tank temperature display.
- Double warning for low product level in the tank with automatic stop of dispensing at the minimum level achievement.

## ADVANTAGES AND PLUSES

- Extremely small dimensions allow to put the machine on or behind the counter and save space.
- Gear pump for an easy cleaning and maintenance.
- Big freezing cylinder for a high production to meet the daily peaks of demand.
- Great performances and extremely high production up to 40kg/h.
- Maximum flexibility thanks to the completely autonomy of the preservation tanks and the independent consistency control which allow to work flavours/products with different characteristics and with different quantities and frequency of serving.
- Possibility to turn off half machine in case of low season or for the ordinary cleaning operation or changing of one single flavour, with the other part of the machine continuing working.
- Beater made of technological polymer (standard) or steel beater with removable scrapers (optional).
- Dispensing tap with magnetic sensor.
- Possibility to set the servings count.
- Specific system for automatic handle return after the product serving (optional).
- Agitator inside the tank (EMU version).
- The CTS system (patented) is a real electronic assistant which prevents malfunctions intervening in case of possible misuse by the operator.
- Wi-Manager system for Wi-Fi (my-Soft App) and GSM connections.

- Tanks and cylinders totally independent.



- Tanks with pump and agitator.



### TECHNICAL INFORMATION

Model	Tank capacity lt	N° cones/h (75 gr)	Hourly production Kg	Current	Nominal power Kw	Cooling	Height cm	Width cm	Depth		Weight Kg
									Min cm	Max cm	
KISS 3 G Power	12 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	W/A*	84	50	67	77	169/175
KISS 3 P Power	8 (x2)	533	40	400V/50Hz/3+N	4,0/4,1	W/A*	84	50	67	77	179/185

\*W = Water \*A = Air

- The declared production capacities are only indicative and may vary depending upon the conditions of operation and the products used. Specifications subject to change without notice and subject to errors and printing omissions. The machines in photographs may be represented with some optionals.

*We assume no responsibility for the accuracy of every page information.*



## BATCH FREEZER



G5



G10



G30



G60

Brand	Model	G5	G10	G20	G30	G60
	<b>Description</b>	Counter Top	Counter Top	Floor Standing	Floor Standing	Floor Standing
	<b>Tank Capacity (kg)</b>	1.7	2.5	4.5	6.5	12
	<b>Hourly Production (kg)</b>	5	5	20	30	60
	<b>Current</b>	230V/50Hz/1	230V/50Hz/1	400V/50Hz/3PH	400V/50Hz/3PH	400V/50Hz/3PH
	<b>Nominal Power (kw)</b>	0.7	1.0	2.6	3.4/3.5	4.4/4.5
	<b>Cooling</b>	Air	Air	Air	Water/Air	Water/Air
	<b>Dimension(W x D x H)mm</b>	490x490x430	490x490x430	410x790x1080	410x790x1080	530x850x1180
	<b>Net Weight (kg)</b>	47	56	130	138/144	208/212



IC3



IC5/8



MASTER 30

Brand	Model	IC 3	IC 5	IC 8	MASTER 30
	<b>Dimensions (WxDxH,mm)</b>	552 x 498 x 412	520 x 1080 x 1200	520 x 1080 x 1200	550x880x1438
	<b>Weight (net/gross, Kg)</b>	60/70	184/204	195/215	250/290
	<b>Voltage (V/ph/Hz)</b>	220-240/1/50	400/3/50	400/3/50	400/3/50
	<b>Electrical Loading</b>	1.0 kW	3.6 kW	4.0 kW	4.0 kW
	<b>Mix tank Cap.</b>	3 Litres	12 Litres	14.5 Litres	15 Litres
	<b>Mix Input (Min./Max.)</b>	1 / 2 Litres	3 / 5 Litres	5 / 8 Litres	5 / 7.5 Litres
	<b>Batch time</b>	15-20 minutes	15-20 minutes	15-20 minutes	10-15 minutes
	<b>Production (Lt/H)</b>	8 -10	15 - 20	20 - 30	42 - 60

## FLOOR STANDING GELATO MACHINE



GX2



GX4



GX8



T4S

Brand	Model	GX2	GX4	GX8	T4S
	<b>Description</b>	Floor Standing	Floor Standing	Floor Standing	Floor Standing
	<b>Tank Capacity, (kg)</b>	2.5 (x2)	2.5 (x4)	2.5 (x8)	2-4
	<b>Hourly Production (kg)</b>	12.5 (x2)	12.5 (x4)	60**	25
	<b>Current</b>	230V/50Hz/1	230V/50Hz/1	400V/50Hz/3+N	400V/50Hz/3
	<b>Nominal Power (kw)</b>	2.6	5.2	7.2	2.7/2.8
	<b>Cooling</b>	Water/Air	Water/Air	Water	Water/Air
	<b>Dimension(W x D x H)mm</b>	680x720x910	1340x720x910	1460x900x910	440x630+180x1260
	<b>Net Weight (kg)</b>	177/186	340/358	545	170/175

We assume no responsibility for the accuracy of every page information.

## COMBINED MACHINE - HEATER + BATCH FREEZER



TWIN 4




TWIN 35



TWIN 45



TWIN 60

Brand	Model	TWIN 4	TWIN 35	TWIN 45	TWIN 60
	<b>Description</b>	Floor Standing	Floor Standing	Floor Standing	Floor Standing
	<b>Tank Capacity (kg)</b>	2-4	2-6	2.5-8	3-10
	<b>Hourly Production (kg)</b>	25	35	45	60
	<b>Current</b>	400V/50Hz/3PH	400V/50Hz/3PH	400V/50Hz/3PH	400V/50Hz/3PH
	<b>Nominal Power (kw)</b>	6.0/6.1	9	11	12
	<b>Cooling</b>	Water/Air	Water	Water	Water
	<b>Dimension(W x D x H)mm</b>	440x850x1400	550x960x1380	600x1030x1380	600x1030x1380
	<b>Net Weight (kg)</b>	240/242	323	362	375


## PASTEURIZER



PAST 30



PAST 60

Brand	Model	PAST 30	PAST 60
	<b>Dimensions (WxDxH,mm)</b>	520 x 1100 x 1200	520 x 1100 x 1200
	<b>Weight (net/gross, Kg)</b>	160/180	200/230
	<b>Voltage (V/ph/Hz)</b>	400/50/3	400/50/3
	<b>Electrical Loading</b>	3.2 kW	5.5kW
	<b>Mix tank Cap.</b>	40 Litres	80 Litres
	<b>Mix Input (Min./Max.)</b>	10 / 30 Litres	20/60 Litres
	<b>Batch time</b>	120 minutes	120minutes

We assume no responsibility for the accuracy of every page information.

# SOFT ICE-CREAM MACHINE



Kiss 1G



Kiss 1P



Kiss 3G Power



Kiss 3P Power

Brand	Model	Kiss 1G	Kiss 1P	Kiss 3G Power	Kiss 3P Power
	<b>Description</b>	Counter Top Machine Soft/ Frozen yogurt			
	<b>Tank Capacity,Lt</b>	12	8	12 (x2)	8 (x2)
	<b>Type of Tank</b>	Single	Single	2 flavours + mix	2 flavours + mix
	<b>N° cones / h (75g)</b>	266	266	533	533
	<b>Hourly Production,kg</b>	20	20	40	40
	<b>Current</b>	400V/50Hz/3PH	400V/50Hz/3PH	400V/50Hz/3PH	400V/50Hz/3PH
	<b>Nominal Power,kw</b>	2.1	2.2	4.1	4.1
	<b>Cooling</b>	Air	Air	Air	Air
	<b>Dimension(W x D x H)mm</b>	400x710x910	400x710x910	500x770x840	500x770x840
	<b>Net Weight,kg</b>	110	110	175	185



TS-1032ZAP



TS-1032FAP



TS-2080AP

Brand	Model	TS-1032ZAP	TS-1032FAP	TS-2080AP
<b>KAFFA</b>	<b>Description</b>	Counter Top- Auto Dispense	Counter Top-Manual Dispense	Counter Top-Manual Dispense
	<b>Tank Capacity,Lt</b>	8L	8L	8L*2
	<b>Type of Tank</b>	Single	Single	2 Flavours Mix
	<b>Hourly Production</b>	24L/H	24L/H	36L/H
	<b>Power</b>	1.07kW	1.07kW	2.1KW
	<b>Voltage</b>	220/50/1	220/50/1	220/50/1
	<b>Dimension (LxWxH)mm</b>	232x616x762	232x667x770	440x680x717
	<b>Net Weight (kg)</b>	62	62	95

# COUNTER TOP DISPLAY SHOWCASE



SD50GA



SD100GA

CUSTOMIZABLE STICKERS!



Brand	Model	SD50GA	SD100GA
<b>ABLEWELL</b>	<b>Description</b>	Counter top freezer	Counter top freezer
	<b>Ext. Dimension (WxDxH)</b>	570 x 550 x 730	620 x 560 x 890
	<b>Int. Dimension (WxDxH)</b>	450 x 420 x 380	500 x 430 x 540
	<b>Capacity</b>	48	113
	<b>Temperature (°C)</b>	-18 ~ -22	-18 ~ -22
	<b>Shelf</b>	1	2
	<b>Power Supply</b>	230V/50Hz	230V/50Hz
	<b>Cooling Mode</b>	Static with fan assist	Static with fan assist

We assume no responsibility for the accuracy of every page information.

# COUNTER TOP DISPLAY SHOWCASE



CUBE 100BT

- Temperature -16°C ~ -18°C
- Ventilated
- Climatic class 30°C/60RH%
- Refrigerant R404A

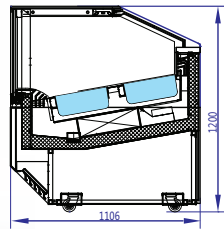
Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	Gelato Showcase	CUBE 100BT	0.8 kW	220/1/50	650 x 650 x 850	230/280

# GELATO SHOWCASE

## JULY

\* sister showcase with SINFONY

- Opening Glass
- Ventilated
- Temperature -16°C ~ -18°C
- Defrosting
- Climatic class 30°C/75RH%
- Refrigerant R404A

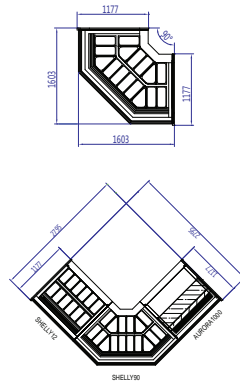


PANS MODEL		12	16	18
PANS 2.SL SIZE:325*176*65h GN 1/3	PANS 4L SIZE:325*176*100h GN 1/3	12	16	18
PANS 4.SL SIZE:325*265*65h GN 1/2	PANS 6.SL SIZE:325*265*100h GN 1/2	8	10	12

Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	Gelato Showcase	JULY 12	1.4 kW	220-240/1/50	1216 x 1106 x 1200	262/360
		JULY 16	1.6 kW	220-240/1/50	1546 x 1106 x 1200	315/416
		JULY 18	1.75kW	220-240/1/50	1711 x 1106 x 1200	332/485

# SHELLY 90

- Opening Glass
- Ventilated
- Temperature -16°C ~ -18°C
- Defrosting
- Climatic class 30°C/75RH%
- Refrigerant R404A



PANS MODEL		90
		12+4
PANS SL SIZE:360*165*120h	CORNER PANS SIZE:382*295*120h	



Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	Gelato Showcase	SHELLY 90	1.4 kW	220-240/1/50	1603 x 1603 x 1322	368/485

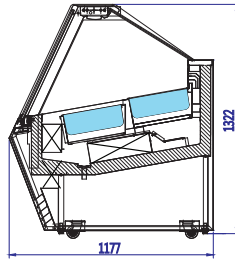
We assume no responsibility for the accuracy of every page information.

# GELATO SHOWCASE

## SHELLY

\* sister showcase with AURORA

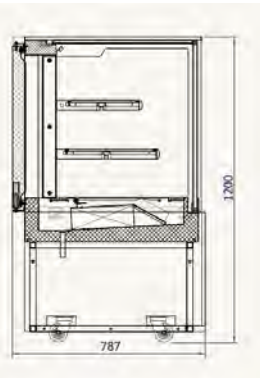
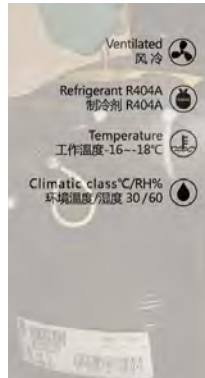
- Opening Glass
- Ventilated
- Temperature -16°C ~ -18°C
- Defrosting
- Climatic class 30°C/75RH%
- Refrigerant R404A



PANS MODEL			12
			12
PANS 2.5L SIZE:325*176*65h GN 1/3	PANS 4L SIZE:325*176*100h GN 1/3	PANS 5L SIZE:360*165*120h	
			8
PANS 4.5L SIZE:325*265*65h GN 1/2	PANS 6.5L SIZE:325*265*100h GN 1/2		

Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	Gelato Showcase	SHELLY 12	1.4 kW	220-240/1/50	1603 x 1603 x 1322	368/485

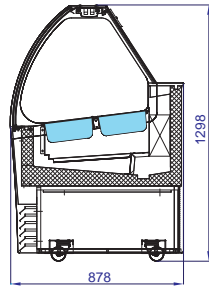
## ROSE



Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	Gelato Showcase	ROSE 12	1.4 kW	220-240/1/50	1200 x 787 x 1200	280/330

## ENERGY

- Defrosting
- Ventilated
- Temperature -16°C ~ -18°C
- Climatic class 30°C/60RH%
- Refrigerant R404A



PANS MODEL			10
			10
PANS 2.5L SIZE:265*165*100h GN 1/4	PANS 4L SIZE:305*176*100h GN 1/3	PANS 5L SIZE:305*165*120h	7



Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	Gelato Showcase	10	1.15 kW	220-240/1/50	1023 x 878 x 1298	170/220

We assume no responsibility for the accuracy of every page information.



# GELATO SHOWCASE



G3

G3 STDB

G9 ST

Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Gelato Showcase	G3	0.5 kW	220-240/1/50	671 x 753 x 380	50/58
		G3 STDB	0.5 kW	220-240/1/50	689 x 553 x 902	130/180
		G9 ST	1.5 kW	220-240/1/50	2125 x 805 x 950	290/360





Vision 4

Vision 8

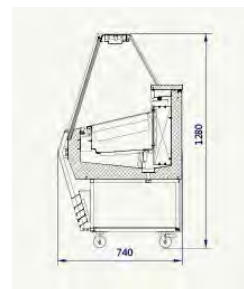
Vision 20






Vision 20 D

Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Gelato Showcase	Vision 4	0.7 kW	220-240/1/50	1175 x 699 x 958	130/155
		Vision 8	1.0 kW	220-240/1/50	1735 x 699 x 958	190/240
		Vision 20	0.75 kW	220-240/1/50	2222 x 669 x 830	115/135
		Vision 20 D	0.75 kW	220-240/1/50	1403 x 703 x 958	150/200





BRIO 9



- Ventilated 
- Temperature -16°C ~ -18°C 
- Defrosting 
- Climatic class 30°C/75RH% 
- Refrigerant R404A 



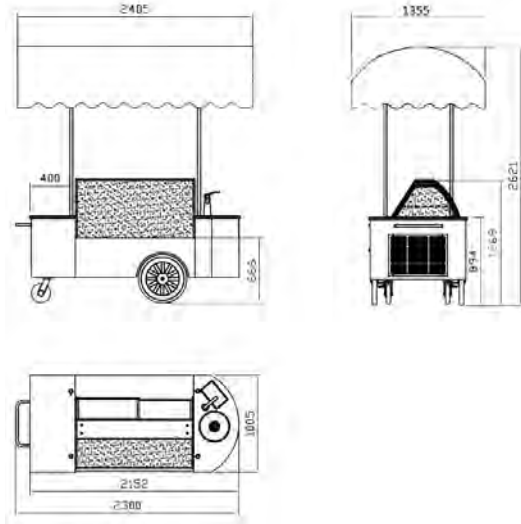
Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Gelato Showcase	BRIO 6	0.696 kW	220-240/1/50	1290 x 740 x 1280	135/152
		BRIO 7	0.85 kW	220-240/1/50	1466 x 740 x 1280	160/180
		BRIO 9	0.88 kW	220-240/1/50	1818x 740 x 1280	220/225

We assume no responsibility for the accuracy of every page information.

# GELATO CART





IC 12



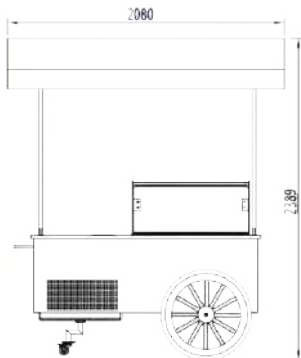
## CUSTOMIZABLE STICKERS & OPTIONAL ACCESORIES





Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Gelato Cart	IC 12	1.3 kW	220-240/1/50	2405 x 1355 x 2621	347/415



IC 10



IC G6ST

Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Gelato Cart	IC 10	6.25 kW	220-240/1/50	2080 x 1014 x 2389	347/415
		IC G6ST	1000 W	220-240/1/50	2221 x 1208 x 2420	320

We assume no responsibility for the accuracy of every page information.

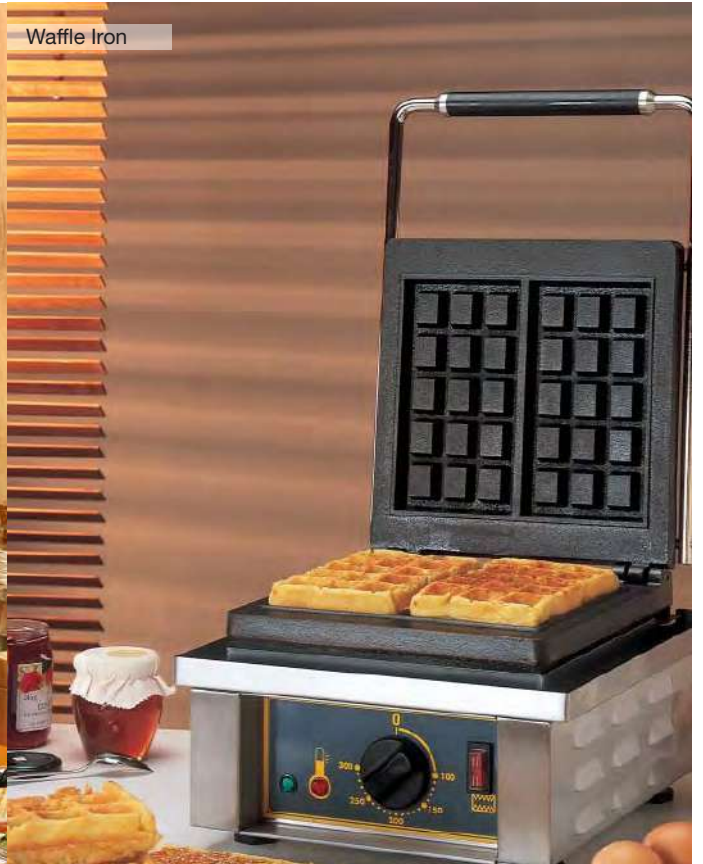
# ROLLER GRILL - PRODUCT HIGHLIGHT



Contact Griller



Waffle Iron



Egg Boiler



Crepe Machine



We assume no responsibility for the accuracy of every page information.



## CREPE MACHINE



CFE 400



CSE 400



CDE 400



CVE 400

Brand	Description	Model	Plate Diameter	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Crepe Machine - Single	CSE350	350mm	230V / 1PH	3.0 kW	450 x 500 x 240	15
		CSE400	400mm	230V / 1PH	3.6 kW	450 x 500 x 240	15
	⚡ Crepe Machine - Single	CFE400	400mm	230V / 1PH	3.6 kW	∅ 400 x 200	15
	⚡ Crepe Machine - Double	CDE350	350mm	230V / 1PH	2 x 3.0 kW	860 x 500 x 240	2 x 15
		CDE400	400mm	230V / 1PH	2 x 3.6 kW	860 x 500 x 240	2 x 15
		CVE 400	400mm	230V / 1PH	2.5 kW	450 x 480 x 210	

## EGG BOILER



Brand	Description	Model	Capacity	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Egg Boiler	CO60	10 eggs	230V / 1PH	1.2 kW	215 x 430 x 255	comes with 6 numbered basket

## CONVEYOR TOASTER



TM-10H



TQ-800H



TK-72



CT-3000B

Brand	Description	Model	Capacity	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Toastmax Conveyor Toaster	TM-5H	180 pcs / hr	230V / 1PH	1.3 kW	290 x 419 x 387	
		TM-10H	360 pcs / hr	230V / 1PH	1.9 kW	368 x 416 x 387	
	⚡ Toast-Qwik Conveyor Toaster	TQ-400H	360 pcs / hr	230V / 1PH	2.2 kW	368 x 450 x 403	
		TQ-800H	780 pcs / hr	230V / 1PH	3.3 kW	368 x 577 x 421	15
	⚡ Toast King Conveyor Toaster	TK-72	720 pcs / hr	230V / 1PH	4.0 kW	445 x 448 x 838	⚡ □+
		TK-100	960 pcs / hr	230V / 1PH	5.0 kW	559 x 448 x 838	⚡ □+
	⚡ Conveyor Toaster	CT-540B	300-540 pcs /hr	230V / 1PH	2.65 kW	450 x 530 x 345	
		CT-3000B	540 pcs / hr	230V / 1PH	3 kW	470 x 720 x 385	

We assume no responsibility for the accuracy of every page information.

## TOASTER - SNACKER / SLOT



BAR-1000






TS-1270



LT4X



LT6X

Brand	Description	Model	Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Toaster snacker-1 Level	BAR-1000		230V / 1PH	2.0 kW	450 x 285 x 305	
		TS-1270		230V / 1PH	2.7 kW	640 x 380 x 330	
	⚡ Toaster snacker-2 Level	BAR-2000		230V / 1PH	3.0 kW	450 x 285 x 420	15
		TS-3270		230V / 1PH	4.0 kW	640 x 380 x 475	🔧 📦
	⚡ Slot Toaster - 4 Slots	LT4X	4 slots		2.3 kW	392 x 220 x 245	
	⚡ Slot Toaster - 2 Slots	LT6X	6 slots		3.0 kW	482 x 220 x 245	


## HOT DOG EQUIPMENT



CB-20



RG-11

Brand	Description	Model	Roller	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Hot Dog Grills	RG-5	5	230V / 1PH	0.6 kW	545 x 320 x 240	
		RG-7	7	230V / 1PH	0.9 kW	545 x 320 x 240	
		RG-9	9	230V / 1PH	1.1 kW	545 x 460 x 240	
		RG-11	11	230V / 1PH	1.4 kW	545 x 460 x 240	
	⚡ Bun Warmer	CB-20		230V / 1PH	0.7 kW	545 x 460 x 240	

We assume no responsibility for the accuracy of every page information.

# WAFFLE MACHINE



GED-20



GES-23



GES-40



GES-75



GES-80



GED-80



WW180XCE



WMB400XCE



WBW300XCE



Brand	Description	Model	Shape	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	Waffle Baker - Single	GES-10	Square	230V / 1PH	1.6 kW	305 x 440 x 230	3 x 5 squares
		GES-20	Square	230V / 1PH	1.6 kW	305 x 440 x 230	4 x 6 squares
		GES-75	Round	230V / 1PH	1.6 kW	305 x 440 x 230	
	Waffle Baker - Double	GED-10	Square	230V / 1PH	3.2 kW	550 x 440 x 230	3 x 5 squares
		GED-20	Square	230V / 1PH	3.2 kW	550 x 440 x 230	4 x 6 squares
		GED-75	Round	230V / 1PH	3.2 kW	550 x 440 x 230	
	Cone Baker - Single	GES-40		230V / 1PH	1.6 kW	305 x 440 x 230	
		GED-40		230V / 1PH	3.2 kW	550 x 440 x 230	
		Corn Waffle Baker - Single	GES-23		230V / 1PH	1.6 kW	305 x 440 x 230
Stick Waffle Baker - Single		GES-80		230V / 1PH	1.6 kW	305 x 440 x 230	4x(145 x 38mm)
Stick Waffle Baker - Double		GED-80		230V / 1PH	3.2 kW	550 x 440 x 230	
Single Belgian Waffle Maker		WW180XCE	Round	220-240V	1.2 kW	266.7 x 431.8 x 533.4	
Mini Belgian Waffle Maker	WMB400XCE	Round	220-240V	1.2 kW	262.7 x 431.8 x 533.4		
Bubble Waffle Maker	WBW300XCE	Round	220-240V	1.2 kW	266.7 x 431.8 x 533.4		

## Accessories Plates



Snack 1



Snack 2

Brand	Description	Model	Shape	Voltage	Electrical Loading	Dimension (W x D X H) mm
	Snack System Single	Snack 1	Chelky	220/60	823 W	264 x 446 x 203
	Snack System Double	Snack 2		220/60	1646 W	537 x 446 x 203

We assume no responsibility for the accuracy of every page information.

# CONTACT GRILL



Panini Groove



Double Panini Groove



Panini XL



Panini VC



GVS 335



GVD 335

Brand	Description	Model	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Contact Grill - Single	Panini Lisse	230V / 1PH	3.0 kW	430 x 385 x 220	15
		Panini Flat	230V / 1PH	3.0 kW	430 x 385 x 220	15
		Panini Groove	230V / 1PH	3.0 kW	430 x 385 x 220	15
	⚡ Contact Grill - Double	Double Panini Lisse	230V / 1PH	2 x 3 kW	835 x 385 x 220	2 x 15
		Double Panini Flat	230V / 1PH	2 x 3 kW	835 x 385 x 220	2 x 15
		Double Panini Groove	230V / 1PH	2 x 3 kW	835 x 385 x 220	2 x 15
	⚡ Contact Grill - Single -EXTRA Large	Panini XL Lisse	230V / 1PH	3.6 kW	410 x 620 x 340	15
		Panini XL Flat	230V / 1PH	3.6 kW	410 x 620 x 340	15
		Panini XL Groove	230V / 1PH	3.6 kW	410 x 620 x 340	15
	⚡ Glass Ceramic Contact Grill -Single	Panini Lisse VC	230V / 1PH	1.5 kW	390 x 620 x 240	
Panini Groove VC		230V / 1PH	1.5 kW	420 x 620 x 240		
Vitro-Ceramic Multi Grill		GVS 335	230V / 1PH	3.0 kW	390 x 600 x 260	
		GVD 335	230V / 1PH	2 x 3 kW	780 x 600 x 260	

**Plate Type:-**

Lisse: Top Groove Bottom Flat / Flat: Top and Bottom Flat / Groove: Top and Bottom Groove



CORT-V-LR



CORT-V-RR



Brand	Description	Model	Voltage	Electrical Loading	Dimension (W x D X H) mm	Plate Type
	⚡ Ceramic glass sandwich grill with self balancing upper plate	CORT-V-LR	230V / 1PH	3 kW	435 x 490 x 170	Top groove bottom flat
		CORT-V-RR	230V / 1PH	3 kW	435 x 490 x 170	Top & bottom groove

We assume no responsibility for the accuracy of every page information.



## About Us



As the springboard company of the Ali Group, Comenda offers professional washing machines rigorously “Made in Italy” according to the highest quality standards.

Since 1963 we have a single goal in mind: helping our clients to better organize their washing zone with improved work flow, reduced operational costs, superior hygiene standards and enhanced comfort and safety.



## SECTOR



### SUPERMARKET & GROCERIES

These businesses require excellent hygienic standards, ease of operation, functional reliability along with adaptable equipment sizes to fit into any space.

Intuitive operational product design is a priority: it means no specialized skilled are required and staff can focus on priority tasks.

Warewashing solutions must be able to wash display trays, utensils, bowls and boxes, along with glasses, dishes and cutlery.



### FOOD PROCESSING

The addition of hot-food counter service means operations must clean a wider assortment of equipment with speed, efficiency and excellent hygiene standards.

Warewashing solutions should be able to clean the toughest cooked-on residues and operate quietly to make operators better serve customers.



### PRODUCTION CENTRES

#### SHARPER SERVICE

The intensive pace and highly engineered processes involved with this industry require thoroughly reliable hygiene standards while never compromising productivity.



### SMART KITCHENS & DELIVERY

Ghost kitchens, cloud kitchens, commissary kitchens have no retail presence and essentially serve as a meal preparation hub for delivery orders.

#### CHALLENGES:

-  Restaurants transitioning into delivery, take away and drive thru from standard operations
-  Food Trucks that can utilize the facility as a commissary and expand into delivery.
-  Restaurant operators looking to leverage their brand into a delivery-only concept.
-  Commissary kitchen spaces.

Ware washing technology must be designed to manage the high capacity volumes common to this industry while providing consistently reliable hygiene standards.

FIND THE RIGHT SOLUTION FOR YOU



CYCLE UNITS

	GLASSWASHERS	UNDERCOUNTER UNITS	DOUBLE RACK UNDERCOUNTER UNITS	HOOD TYPE UNITS
THE STRAIGHT LINE	RED LINE		–	RED LINE
THE FLEXIBLE LINE	PRIME			
THE ADVANCED LINE	HI-LINE			
THERMAL DISINFECTION AND THERMO LABEL TEST	–	THERMOCARE		



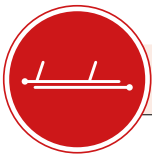
MULTIPURPOSE WASHERS - 500X600MM RACK

	FRONTLOADING UNITS	DOUBLE RACK FRONTLOADING UNITS	HOOD TYPE UNITS
	PRIME	DIVA	HI-LINE



UTENSILS WASHERS

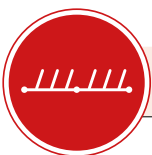
	COMPACT POT & UTENSILS WASHERS - FRONT & SIDE LOADING	RACK CONVEYOR CONTAINERS WASHERS	FLIGHT POT & UTENSILS WASHERS
	GE	ACC	NG



RACK CONVEYORS DISHWASHERS

	COMPACT SOLUTIONS	SOLUTIONS WITH ECO2RINSE (1,36 L/RACK)	SOLUTIONS WITH MULTIRINSE* (0,5 L/RACK)
	RT200	–	–
	AC2 NEXT*	AC2E NEXT*	AC3 NEXT*

\*Thermolabel Test compliance as an option



FLIGHT CONVEYOR DISHWASHERS

	FLIGHT CONVEYOR UNITS	POLYCORD TRAYS & CUTLERY WASHERS	FLIGHT TRAYS & CUTLERY WASHERS
	NE1 / NE2 / NE3*	LAV	LVP

\*Thermolabel Test compliance and Thermal disinfection as an option

We assume no responsibility for the accuracy of every page information.

# Red Line

The straight line for your warewashing needs.  
Glasswasher, undercounter, hood-type and rack conveyor dishwashers.

## RB Series Glasswashers



RB34

**Single phase** glasswasher, single skin execution, electromechanical controls with push down buttons, voltage 230V – 50 Hz, two wash cycles, double-walled insulated front door, rotating top and bottom wash system, deep drawn tank, Thermostop-function for guaranteed temperatures, built-in rinse aid dosing pump.

MODEL	• Execution with built-in drain pump, detergent dosing pump and temperature indicators				
	EXTERNAL DIMENSIONS (LxWxH mm)	RACK SIZE (mm)	CLEARANCE* (mm)	ELECTRIC POWER LOAD (kW)	MAX. OUTPUT* (racks/h)
RB34	460x521x670	400x400	280	3,06	30

Voltage 230V ~ 50 Hz - For special voltages please enquire.

## RF Series Undercounter dishwashers



RF45-1

**Single phase** frontloading unit, single skin execution, electromechanical controls with push down buttons, Voltage 230V – 50 Hz, two wash cycles, double-walled insulated front door, rotating top and bottom wash system, deep drawn tank, Thermostop-function for guaranteed temperatures, built-in rinse aid dosing pump.

MODEL	• Execution with built-in drain pump, detergent dosing pump and temperature indicators				
	EXTERNAL DIMENSIONS (LxWxH mm)	RACK SIZE (mm)	CLEARANCE* (mm)	ELECTRIC POWER LOAD (kW)	MAX. OUTPUT* (racks/h)
RF45-1	600x605x820	500x500	360	3,45	30/40

Voltage 230V-50 Hz. For special voltages please enquire.

## RC Series Hood type dishwashers



RC07

**Three phase** hood type dishwasher, single skin execution, electromechanical controls with push down buttons, Voltage 400V/3N/50Hz, two wash cycles, rotating top and bottom wash system, whole tank filters in stainless steel, 42 liter deep drawn tank, Thermostat-controlled heater, rear panelling. 440 mm clearance. 9 kW booster heater.

MODEL	• Execution with built-in drain pump, detergent dosing pump and temperature indicators				
	EXTERNAL DIMENSIONS (LxWxH mm)	RACK SIZE (mm)	CLEARANCE* (mm)	ELECTRIC POWER LOAD (kW)	MAX. OUTPUT* (racks/h)
RC07	625x740x1460	500x500	440	9,75	40

Voltage 400 V/3N/50 Hz. For special voltages please enquire.

## RT Series Rack conveyor dishwashers



RT200

**Three phase** single tank rack conveyor dishwasher with reversible feed. 1150mm Upper/Lower wash and single rinse with DIGIT control panel and digital temperature display. Voltage 400V/3N/50Hz, electromechanical panel with electronic controls. Stainless steel frame, tank, panel, and wash & rinse arms. Double skin insulated door, with integral balancing springs and door wipe seal. Digital temperature indicators for HACCP compliance.

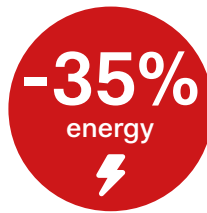
MODEL	• Execution with built-in drain pump, detergent dosing pump and temperature indicators				
	EXTERNAL DIMENSIONS (LxWxH mm)	RACK SIZE (mm)	CLEARANCE* (mm)	ELECTRIC POWER LOAD (kW)	MAX. OUTPUT* (racks/h)
RT200	1150 x 800 x 1450H	500x500	430	43.03	200

Voltage 400 V/3N/50 Hz. For special voltages please enquire.



OPTIONAL

## COMPLETE YOUR UNIT



### CRC2 - CONDENSING & HEAT RECOVERY SYSTEM

CRC2 uses heat generated to warm incoming water; it permits a cold water connection while also avoiding additional electric load. Less water required, reduced heating needs, fewer chemicals or detergents involved.



### ERGONOMICS: LOADING & UNLOADING TABLES, STAND BASES

Comenda's family of tables keeps the movement of items synchronized, functional and hygienic. Loading and unloading tables are designed to guarantee the correct separation among dirty and clean areas and to avoid cross contamination. Pre-scraping stations make operator's work easier and are able to meet any needs. The stand base option for RF45 undercounter units offers you the possibility of storing baskets or trays and of making use of the best inch!\*



All accessories are provided separately.

\* Adjustable table heights to prevent faulty movements for the operator (in accordance with local requirements).

OPTIONAL

## COMPLETE YOUR UNIT

### WATER TREATMENT

Softened water limits the influence of limescale buildup that can compromise the functionality and life span of your machinery. Not only does treating water improve overall hygiene and allow detergents to work more effectively.

### Water Softener



CS05

DimensionS: 200x400x480 mm  
 Weight: 5 kg  
 Volume of water treated:  
 • 450 liters at 40° ppm  
 • 700 liters at 250 ppm



CS08

DimensionS: 240x435x480 mm  
 Weight: 9 kg  
 Volume of water treated:  
 • 650 liters at 40° ppm  
 • 1.000 liters at 250 ppm

The choice of water softener depends on how much water is consumed each day.

# Prime Line

Dependable. Flexible. Ready to use.  
Glasswashers, undercounter and hood-type units.

## PRIME LINE -MULTIPURPOSE UNITS



The intuitive user design features clear cycle monitoring, colour-coded status indicators as well as four different programming options for washing cycles that deliver precision cleaning.

Particularly suitable for small operators who appreciate the practicality and substantial cleaning power of this undercounter model, in such a compact footprint.

- Moulded double skin insulated door
- 500 x 600 mm rack
- RCD - Rinse control Device
- Compact foot-print: 600x695x830 mm

A standalone machine renowned for its adaptability and ergonomic design that requires no bending down to load the machine.

- Moulded double skin insulated counterbalanced door
- 500 x 600 mm rack
- RCD - Rinse control Device
- Loading/unloading tables not required

### CAN EASILY HANDLE:



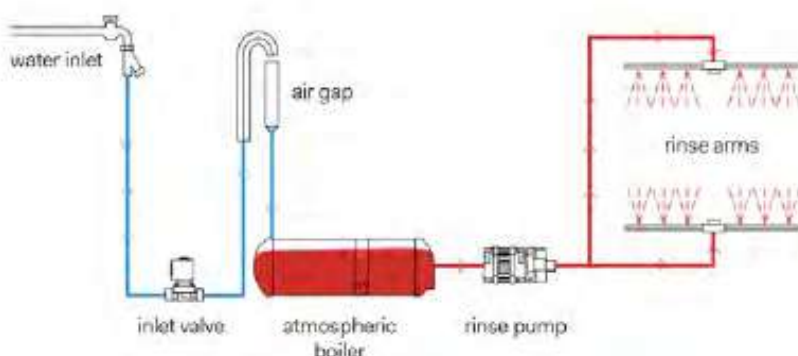
## RCD - RINSE CONTROL DEVICE



Our integrated RCD System ensures consistent water pressure at a constant temperature throughout the cycle, granting the highest hygiene standard and spotless results.

The high washing (50°C - 60°C) and rinsing temperatures (85°C), with contact times in line with the German standard DIN 10534 guarantee maximum levels of hygiene, preventing cross contamination.

### How RCD Works



**THAT MUCH MORE**  
Incoming water pressure between 2 and 4 bar is required for a traditional machine to work properly. RCD makes the unit totally independent from the incoming water pressure, granting a perfect rinse with incoming pressure as low as 0,5 bar.

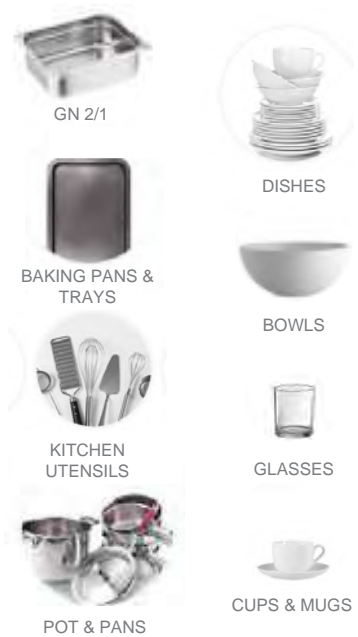
We assume no responsibility for the accuracy of every page information.

## HCXL R

### HCXL R - The wide body pass through option

Functional, durable, reliable and adaptable, the HCXL R always delivers great performance and results, because the final word on a great clean should be clear.

- Oversized wash chamber 520 mm clearance.
- Designed to wash GN 2/1 pans.
- Fully equipped with inserts for GN 2/1 pans and 600x500 mm racks.
- Standard 500x500 mm rack fit



### WHY HCXL R?

- Built-in rinse aid dosing unit
- Built-in liquid detergent dosing unit
- Electronic adjustment of the detergent and rinse aid dispensers
- Removable rack sliding guides
- Drain Pump
- RED System - Automatic Soil Removal as an option
- 600x500 mm rack
- Clearance: 520 mm
- Self-draining wash pump
- Self cleaning cycle at unit switch-off
- Single piece deep drawn tank with multiple filtering system
- CRC2 XL Option



### THAT MUCH MORE

Our Triple filtration system guarantees faster operations. No more interruption to replace tank water.

### STANDARD

## COMPLETE YOUR UNIT

### STANDARD RACK EQUIPMENT

Always make sure to use correct accessories and check their state of wear to make the most of your unit. A wide and comprehensive range of RACKS and INSERTS is available from Comenda to meet your specific needs. Comenda racks feature an open design that provides proper spacing for glasses and crockery to allow optimum water penetration.



P12/18



G



CB



XLB



XLP



# GE RCD



## GE RCD- POTS & UTENSILS WASHERS



### FRONT LOADING

Various footprint



- Various footprint
- CLEARANCE : 650 and 800 mm
- Various rack size : 550x600 mm / 650x700 mm / 810x700 mm / 1320x700 mm
- Multiple inserts for various items

### SIDE LOADING

Various footprint

#### STRAIGHT EXECUTION



- Various footprint
- CLEARANCE : 620 mm

#### STRAIGHT & CORNER EXECUTION



- Various rack size : 700x700 mm / 1320x700 mm
- Multiple inserts for various items

### CAN EASILY HANDLE:



UTENSILS



POTS & PANS



GN 1/2



BAKING PANS



GRILLS



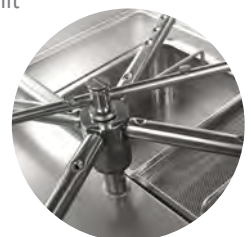
CONTAINERS

#### Features:

- Electronic Control Panel
- Guaranteed rinse cycle only when set temperature is reached
- Automatic self cleaning
- 1 piece deep drawn wash tank
- 1 piece deep drawn wash tank
- Counterbalanced split door - Front Loaders
- Insulated Panels
- Adjustable legs
- Powerful wash pump
- Inlet and waste hoses included
- RCD - Rinse Control Device

#### Optional:

- Built in Drain Pump
- Built in Detergent dosing Unit (liquid)
- 800 mm Clearance
- CRC Heat Recovery Unit
- WP Heat Pump
- Marine Execution



We assume no responsibility for the accuracy of every page information.



# DIVA

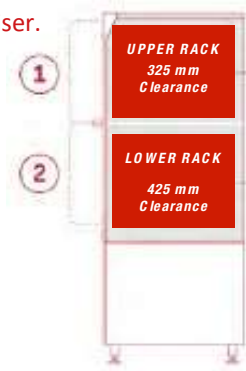
**DOUBLE UP YOUR DISHLOAD!**



## DIVA - DOUBLE RACK WASHER

DIVA is the ultimate productivity maximiser.

- Practical
- Extremely Compact
- Unique on the market
- It allows you to wash twice as many dishes in half the time.



**DOUBLE UP YOUR DISHLOAD!**

The innovative design of DIVA with RCD allows you to use two racks at the same time and a removable central arm: creating a 890 mm clearance washing chamber.

## ACC - CONTAINER WASHERS



Multipurpose conveyor washer specifically designed to wash containers and baskets.

CAN EASILY HANDLE:



- CAPACITY: from 100 up to 270 containers/hour (420x600 mm)
- UNIT CLEARANCE: 430 mm
- FLEXIBILITY, able to wash:
  - 500x500 mm racks of any type (peg, compartment racks, tray racks), guaranteeing an output from 70 to 220 racks
  - Suitable also for 500x600 mm racks

**MODULARITY & HUMAN ENGINEERING**

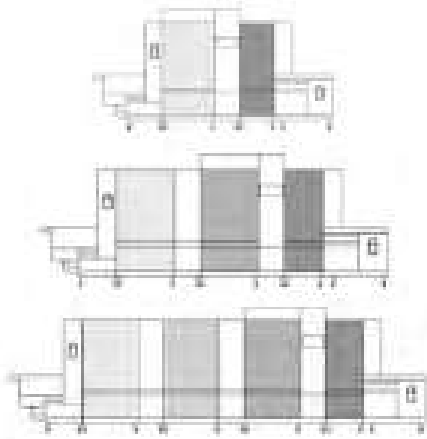
With the latest in technological expertise and design, the ACC series makes exact model selection and configuration easy, accurate and custom-fit for all types of warewashing requirements.




We assume no responsibility for the accuracy of every page information.

## NG - FLIGHT POT & UTENSILS WASHER

For large-scale operations with oversized cookware and the cleaning demands to match, this in-flight machine series manages the heaviest of loads.

Suitable for bulky and oversized items.



-  BELT WIDTH: 840 mm
-  UNIT CLEARANCE: 630 mm
-  FLEXIBILITY:
  - Adjustable belt speed according to the customer operations (set speed from 0,4 to 1,8 meter/minute)
  - Multiple belt options to make sure the items are properly positioned and grant hygienic wash

**MODULARITY & HUMAN ENGINEERING**

With the latest in technological expertise and design, the NG series makes exact model selection and configuration easy, accurate and efficient for all types of warewashing requirements.

# WIFI Connectivity

## Industry 4.0 compliance



### C-SMART Optional

Comenda C-Smart features an **advanced electronic control** and monitoring system and, at the same time, an auxiliary system - **EOR, Emergency OverRide** - granting uncompromising washing results with the lowest possible running costs.

The **IP65 rated touch screen display** with its intuitive graphic interface allows the operator to **remotely connect** to the machine through the VPN gateway via computer, tablet or smartphone and to **access maintenance related data with the opportunity for remote fault finding and servicing.**



**COMENDA CONNECT:** Access the "Comenda Connect" portal on our website to check and download all operating data of your tunnel machine!



Remote Connection  
Industry 4.0 Compliance

Optional available on:

- GE - Pot & Utensil Washers
- ACC - Crate Washers
- AC Next - Rack Conveyor Units
- NG & NE Flight Type Units

*We assume no responsibility for the accuracy of every page information.*

## AC NEXT - Rack Conveyor Units

Flexible and modular machines which make even the heaviest workload a light task. Close to the operator and to the environment.

NEXT: the bespoke solution to assist and support both operators and managers in their daily warewashing challenges.



**CAPACITY:**  
From 63 to 344 racks/h

## NE - Flight Type Units

Need to handle large volumes at high speed? Comenda NE is the right solution for you: makes your job easy, efficient and safe.

Guarantees the highest level of hygiene, care about the safety and well-being of the operator and respects the environment.



**CAPACITY:**  
From 1550 to 11.037 dishes/h



**NOW AVAILABLE!**

# Comenda Rental Scheme!

Increase your kitchen productivity with our affordable rental plan!

**CALL US FOR MORE INFORMATION +603-5882 0020**





SWEDISH INNOVATION, QUALITY & DESIGN



## GRANULDISK®

INDUSTRIAL WAREWASHERS | EXPLORE OUR WIDE RANGE | GRANULDISK

### Industrial warewashers

#### Professional warewashing machines

Every kitchen is different, but all of them share the same priorities – hygiene, efficiency, and sustainability. We have a range of commercial dishwashers to choose from, so you can find the one that meets your specific needs while ensuring that all of your priorities are met.

[www.granuldisk.com](http://www.granuldisk.com)

### Granule Smart+®

Granule Smart+® incorporates the innovative Granule Technology™ and eliminates the need to pre-wash pots and pans.

Front loaded Granule Smart+ is a match made in heaven for kitchens with a broad variety of wash ware. It is blessed with dual power: Plus mode for crockery, glass and plastic ware, as well as Granule Technology™ for pots, pans, chicken grids, and

other items that need an extra boost. Granule Smart+ fits in less than 1 sqm with a smart built-in loading table, or as a system with multiple baskets and trolleys. It will clean and sanitise all wares used for cooking in a professional kitchen.

The ultimate kitchen solution



*We assume no r*

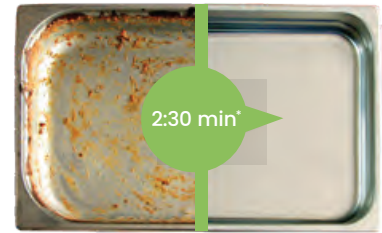


## Granule Smart+® technical data

### General.

Design	Front loaded with rotating wash basket
Outer dimensions (H x W x D)	1 736/2 079 mm (± 25) x 1 025 mm x 957/1 317 mm
Loading volume	220 litres (ø 700 mm x H 570 mm)
Weight (filled / empty)	465 kg / 331 kg
Wash tank volume	108 litres
Rinse water volume	4 litres (ECO program) 6 litres (Short / Normal program)
	<i>To achieve 3,600 HUE in accordance with NSF/ANSI 3, 6 litres is necessary.</i>
Wash water temperature	65 °C
Rinse water temperature	85 °C
<b>Electrical connection.</b>	
Voltage**	3- 400-415 V/50 Hz + PE / 3- 380 V/50 Hz + PE
Max output (hot or cold fill)	17.2 kW

power  
**GRANULES**® BIO



The savings calculations are based on a sample site preparing 800 hot meals per day and 300 operational days per year. The comparison features manual washing in sinks compared to washing in Granule Smart+: 50% ECO cycle, 30% Short, and 20% Normal. \*N.B. Optional EcoExchanger will add 80 seconds to the cycle duration.

## Always SIMpel™

All Granuldisk solutions are equipped with SIMpel™ – a smart QR code system with a dedicated online platform. Whether you are an end-user or a service technician, SIMpel™ gives you quick and easy access to unique material for your specific product. The QR code is the gateway between your product and your SIMpel portal. Simply scan the code to be automatically directed to the online portal containing machine-specific documents, troubleshooting guides, error code look-up tables, and how-to videos. As a service technician you will be able to enter the password-protected technician area to log or look up documentation and maintenance history.



### Less Chemicals

Saves on average 1.3 litres per day, adding up to 400 litres per year.



### Less Water

Saves on average 920 litres per day, adding up to 280,000 litres per year.



### Less Energy

Saves on average 36 kWh per day, adding up to 10,700 kWh per year. Add EcoExchanger® to save even more.



### Less Time

Cleans your pots and pans in 2 min. 30 sec\* without pre-washing.



### High Capacity

7 GNI/1 per cycle  
- up to 168 GNI/1 or GNI/2 per hour (max. depth 65 mm)  
Up to 33 crockery baskets per hour



### Food Safety

All wash programmes comply with the hygiene guidelines of the DIN 10534 standard



### Future proof

Granule Smart+ is Industry 4.0 ready, meaning it will be compatible with future features and functions.



### User-Friendly Design

Eye-level control panel.  
Large buttons and clear symbols.  
Reminders and messages on the display.  
Built-in loading table for the wash basket.  
Red and green indicator lamps.  
USB port for export of HACCP log files.



### SIMpel™

QR code with online access to operator training videos, servicing history, and troubleshooting guides.



**PROPERTIES:**

Restaurant Essentials Dishmachine Detergent is a liquid automatic dishmachine detergent with high alkaline formula that is effective in light, medium, and heavy soil conditions. It strips away heavy grease, protein, and starch food soils that ordinary detergent can miss.

In addition to its application in machine dishwashing Restaurant Essentials Dishmachine Detergent provides excellent results in machine warewashing applications. It removes food, soil, glassware haze.

**FEATURES & BENEFITS:**

- ▲ Concentrated formula delivers sparkling results
- ▲ Effective on all types of food soils
- ▲ Safe and efficient in combination with Ecolab dosing equipment

**USE DIRECTIONS:**

Restaurant Essentials Dishmachine Detergent will be dispensed automatically by Ecolab dispenser and calibrated depending on soil levels.

1. Your Ecolab Specialist will install an appropriate dispenser and adjust it to automatically dispense the proper amount of product for your dishmachine and water conditions.
2. When the Restaurant Essentials Dishmachine Detergent container is empty, load a new container by removing the pick-up tube from the old container and placing it in the new container.



**PROPERTIES:**

Restaurant Essentials Dishmachine Rinse Aid is a liquid automatic dishmachine rinse aid with high performance. It can maximize cleaning effectiveness even use at low concentration for all types of operations and operating conditions. Multi-surfactant promotes rapid sheeting and spot-free drying on any type of wares while helping avoid unsanitary hand towelling contact step.

**FEATURES & BENEFITS:**

- ▲ Sparkling and shiny rinse results with maximum of environmental friendliness
- ▲ Spot-free performance on porcelain, glass and cutlery
- ▲ Improves operation's efficiency by reducing the need for hand drying
- ▲ Dispensing technology eliminates waste and ensures 100% product usage

**USE DIRECTIONS:**

Restaurant Essentials Dishmachine Rinse Aid will be dispensed automatically by Ecolab dispenser.

1. Your Ecolab Specialist will install an appropriate dispenser and adjust it to automatically dispense the proper amount of product for your dishmachine.
2. When the Restaurant Essentials Dishmachine Rinse Aid container is empty, load a new container by removing the pick-up tube from the old container and placing it in the new container.

RESTAURANT ESSENTIALS  
**All Purpose Detergent Plus**

RESTAURANT ESSENTIALS  
**Degreaser**



**PROPERTIES:**

Restaurant Essentials All Purpose Detergent Plus is a highly concentrated manual washing detergent of dishes, glasses, cutlery, pots and pans. It is also suitable for cleaning other washable objects and surfaces such as kitchen equipment, wash-basins, floor and wall tiles, doors, stairs, etc.

Restaurant Essentials All Purpose Detergent Plus consists of active cleaning substances with its neutral and mild characteristics. It cleans and dissolves grease quickly, thoroughly but gently. The pot and pan dries sparkling clean on its own.

**FEATURES & BENEFITS:**

- ▲ Superior streak-free removal of greasy soils & sauces
- ▲ Clean more with less chemical use with suds formula
- ▲ All Purpose Cleaner without Corrosion

**USE DIRECTIONS:**

**For cleaning pots and pan (sink cleaning)**

Product 30 mL : 30 L of water

**For cleaning objects and surfaces (spray cleaning)**

Product 30 mL : 10 L of water

**For heavy soil cleaning (heavily soiled floor cleaning)**

Product 10-20 mL : 1 L of water

1. Dilute Restaurant Essentials All Purpose Detergent Plus as recommended dilution (depending on soil level and application) into bucket or spray bottle.
2. Soak wares or equipment into solution or spray solution onto surfaces and wipe clean, scrub as necessary.

**PROPERTIES:**

Restaurant Essentials Degreaser is an easy-to-use kitchen area stainless surface cleaner and degreaser for fryer, duct, grill, oven, stove, etc. Effective in removing wet oil and baked soil with less washing designed for greasy buildups, spills, splatters, and baker-on deposits. This degreaser knocks out the tough, persistent soils that ordinary cleaners cannot touch.

Restaurant Essentials Degreaser rapidly dissolves caramelized, baked-on, and cooked-on grease deposits and film from food preparation surfaces.

**FEATURES & BENEFITS:**

- ▲ Heavy duty degreaser slices through the toughest grease
- ▲ Multi-purpose works on many non-porous hard surfaces
- ▲ Easy and ready to use

**USE DIRECTIONS:**

1. Fill spray bottle with Restaurant Essentials Degreaser and apply onto surface to be cleaned. Surface temperature should be between 35-60°C ideally.
2. Allow solution to penetrate grease for 1-5 minutes depending on soil level.
3. Wipe off with damp cloth and rinse with potable water

**RESTAURANT ESSENTIALS**  
**Floor Cleaner**



**PROPERTIES:**

Restaurant Essentials Floor Cleaner is an effective floor cleaner for daily cleaning. It provides immediate cleaning of all soil types like dirt, grease, fats and oils.

Restaurant Essentials Floor Cleaner can be used on quarry tile and other non-finished floors. Effectively suitable for floor in hotels, kitchen and restaurants.

**FEATURES & BENEFITS:**

- ▲ Increases friction on kitchen quarry tiles
- ▲ Helps reduce slips and falls
- ▲ Attacks the grease, not the tile

**USE DIRECTIONS:**

1. Fill mop bucket with **Restaurant Essentials Floor Cleaner** as recommended dilution (depending on soil level).
2. Wet dirty surfaces thoroughly with a mop and leave on floor until solution penetrate soil.
3. Remove stubborn stains with a stiff bristle brush.
4. Rinse with fresh water and allow to air dry.





Packing per carton  
**6x500mL**

**Surface Cleaner Sanitizer RTU**

**Ready-to-Use Cleaner and Sanitizer**

- Kill SARS-CoV-2 in 15 seconds
- EPA-registered 2-in-1 no-rinse food contact cleaner sanitizer
- Effective for use on food contact surfaces without the need to rinse



Packing per carton  
**25L**

**Restaurant Essentials Dishmachine Detergent**

**Machine Warewashing Detergent**

- Concentrated formula delivers sparkling results
- Effective on all types of food soils
- Safe and efficient in combination with Ecolab dosing equipment



Packing per carton  
**25L**

**Restaurant Essentials Dishmachine Rinse Aid**

**Machine Warewashing Rinse Additive**

- Sparkling and shiny rinse results with maximum of environmental friendliness
- Spot-free performance on porcelain, glass and cutlery
- Improves operation's efficiency by reducing the need for hand drying
- Dispensing technology eliminates waste and ensures 100% product usage



Packing per carton  
**2x5L**

**Restaurant Essentials All Purpose Detergent Plus**

**All Purpose Detergent Plus**

- Superior streak-free removal of greasy soils & sauces
- Clean more with less chemical use with suds formula
- All purpose cleaner without corrosion



Packing per carton  
**2x5L**

**Restaurant Essentials Degreaser**

**Degreaser**

- Heavy duty degreaser slices through the toughest grease
- Multi-purpose works on many non-porous hard surfaces
- Easy and ready to use

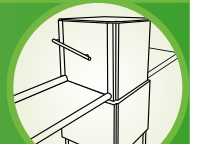


Packing per carton  
**2x5L**

**Restaurant Essentials Delimer**

**Delimer**

- Dissolves lime scale deposits
- Extends the machines life time and increases washing and rinse efficiency
  - reduction of energy costs
- Saving time & labour



Packing per carton  
**10L**

**Restaurant Essentials Floor Cleaner**

**Floor Cleaner**

- Increases friction on kitchen quarry tiles
- Helps reduce slips and falls
- Attacks the grease, not the tile



# SURFACE CLEANER SANITIZER

## Clean Simplified. Confidence Delivered.



### Reduces Risk:

- ▲ EPA-registered 2-in-1 no-rinse food contact cleaner sanitizer
- ▲ 15-second SARS CoV-2 and 30-second for Norovirus claim<sup>1</sup>

### Simplifies Procedures:

- ▲ Multi-use functionality across back & front of house. Cleaning and sanitizing with a single product on food contact surfaces and hard surfaces around the restaurant. (Floors, walls, high touch points, guest dining tables, where frequent cleaning and sanitizing is required)

### Ensures Compliance:

- ▲ Broad usage applications, including food contact surfaces and third sink sanitization

*Simplify your operation with a smarter, simpler program - one that will be sure to delight your guests.*

<sup>1</sup>Sink & Surface Cleaner Sanitizer or Surface Cleaner Sanitizer RTU have demonstrated effectiveness against viruses similar to SARS-CoV-2 on hard, non-porous surfaces. Therefore, Sink & Surface Cleaner Sanitizer or Surface Cleaner Sanitizer can be used against SARS-CoV-2 when used in accordance with the directions for use against Norovirus on hard, non-porous surfaces. Refer to the CDC website at [cdc.gov/coronavirus](https://www.cdc.gov/coronavirus) for additional information.

EPA-Reg No. 1677-260 and EPA-Reg No. 1677-259 (RTU product)



### KITCHEN HYGIENE | MANUAL WAREWASHING

*We assume no responsibility for the accuracy of every page information.*

This simplified solution cleans and sanitizes hard, non-porous surfaces with a single product, eliminates the rinse step, and equips your staff to clean more efficiently.



SOLUTION	MEETS FDA FOOD CODE	REMOVES SOIL	REDUCES RISK OF FOODBOURNE ILLNESS*	NOROVIRUS KILL CLAIM	SIMPLIFIES PROCEDURE	REDUCES TIME
SURFACE CLEANER SANITIZER						
CONVENTIONAL FOOD CONTACT SANITIZERS						

\*See product label for complete list of organisms.

PRODUCT	SKU	PACK SIZE
Sink & Surface Cleaner Sanitizer or Surface Cleaner Sanitizer	C1/11-110050	4 - 1 gal
Surface Cleaner Sanitizer RTU	Waiting for confirm	6 - 500 ml



## How to use:

No rinse required on food contact surfaces



CLEAN



SPRAY



WAIT  
15 seconds



WIPE



# AUTOMATIC DRAIN RELIEF

Biological Grease Digestant for Drains and Grease Traps



## PROPERTIES

**Automatic Drain Relief** is made with living microbes: special breeds of naturally occurring bacteria that continually devour biodegradable kitchen wastes, including grease, fats, proteins, carbohydrates, and soap scum to keep your system operating properly 24 hours a day. Live bacterial also neutralize odors. It provides optimum economy, enzyme-producing bacteria continually devour grease, fat, and food particles so drains flow freely.

**Automatic Drain Relief** doesn't use caustics, acids, or solvents. Bacteria actually digest grease and oil then convert them into harmless carbon dioxide and water. Uses all natural ingredients, safer for employees, plumbing, and the environment.

## USE DIRECTIONS

Designed for use with the Ecolab Brain 250 dispenser. Use- concentration will vary depending upon grease trap design and soil conditions. For best results, grease trap should be pumped out prior to initial use.

### Dosage recommendations

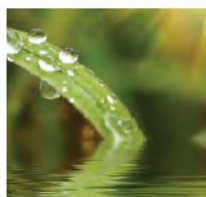
The Brain 250 automatic dispenser delivers 3 1/3 oz. of product per minute. The timer provides up to 8 1/2 minutes of pump run-time – total maximum output of 28 oz. per daily injection capacity.



Grease Trap Capacity	Initial Product Dosage	Anticipated Grease/Soil Load Daily Injection Rate		
		Light	Medium	Heavy
0-99 gals.	1/2 gals.	2-4 oz.	4-6 oz.	6-8 oz.
100-499 gals.	1 gal.	6-8 oz.	8-10 oz.	10-12 oz.
500-999 gals.	2 gals.	8-12 oz.	12-16 oz.	16-20 oz.
1000-5000 gals.	4 gals.	16-20 oz.	20-24 oz.	24-28 oz.

## AMMONIATED GLASS CLEANER

### Oasis™ Compac 41 Glass Cleaner - Ammoniated



### INDUSTRIAL STRENGTH GLASS CLEANER CONCENTRATE

**Removes soils, smoke and grease films on glass surfaces, mirrors, windows, Plexiglas and plastic.**

Dries quickly to leave surface sparkling clean and clear

### A NEW AND IMPROVED CHEMISTRY FOR HIGH PERFORMANCE CLEANING

- ▶ **High-performance products and labor saving tools help staff clean with less effort**
- ▶ **Concentrated formulas reduce costs per cleaning over ready-to-use products**
- ▶ **Compact packaging saves storage space, eliminates clutter**

*We assume no responsibility for the accuracy of every page information.*





# MARKETGUARD QUAT SANITIZER

## Quat Bacterial Sanitizer

### PROPERTIES

**MarketGuard Quat Sanitizer** is a quaternary ammonium bacterial sanitizer. Use to disinfectant tables, countertops, cutting boards (non-porous surfaces and wooden cutting boards), walls, food preparing area, equipment and floors.

### USE DIRECTIONS

Pre-rinse to remove soils, and then prepare solution from dispenser as below:

For Disinfectant: after cleaning step. Dilute 1 part of **MarketGuard Quat Sanitizer** in 60 parts of water. Fill solution into spray bottle and spray surface to be cleaned leave for 10 minutes. Rinse with clean water.



## HAND SANITIZER

# Ecocare 360

### PRODUCT DESCRIPTION

**Ecocare 360** is specially formulated hand sanitizers for personnel in the brewery, beverage, dairy and food processing plant.

### BENEFITS

- ▲ Designed for sanitizing the hands of plant personnel or the process floor. No need to rinse or towel dry.
- ▲ Contains emollient to leave hands feeling soft
- ▲ Available in a wide variety of no-touch dispensers
- ▲ Effective against Escherichia coli 0157:H7, Klebsiella pneumoniae, Listeria monocytogenes, Salmonella typhi and Staphylococcus aureus.

### PROPERTIES

Appearance	: Clear purple liquid
Odor	: Alcohol-like
pH (100%)	: 5.0 to 9.0
Solubility	: Soluble in water
Specific gravity	: 0.983 to 0.993
Boiling point	: > 100°C
Flash point	: 42°C open cup, Does not sustain combustion.
Storage temperature	: Store between temperature of -5°C and 40°C

### DIRECTIONS FOR USE

1. Wash hands to remove soil.
2. Dispense a palmful of **Ecocare 360** on your hands.
3. Spread to cover hands, scrub well, air dry, do not rinse or towel dry.

Consult your Ecolab Representative for specific use instructions and recommended dispensing equipment.

For cautionary and first aid information, consult the Safety Data Sheet (SDS) or product label.

### STATEMENT OF ASSURANCE

This product is effective under the intended conditions of use as outlined on the product label or specified in a Sanitation Standard Operating Procedure (SSOP).

### SUSTAINABILITY POLICY

We have a commitment to our customers to provide effective programs that help protect the health and safety of their customer and employees. We will sell products or services that maximize performance, limit total environmental impact, and are safe as our customers commonly use them. We will inform our customers of the environmental impacts of our products or services, and of their correct use.

# DIP IT PLUS

## Concentrated Coffee and Tea Destainer



### PROPERTIES

**Dip It Plus** is a destaining agent designed to remove food stains from plastic, china dinnerware and ceramic - dish, bowl and melamine surfaces.



### USE DIRECTIONS

#### **PRESOAKING AND STAIN REMOVAL – ALL ITEMS**

1. Dissolve 2 rounded tablespoons of **Dip It Plus** per 3.7 liters (1 gallon) of water, keep solution hot at 60° - 71 °C (140° - 160 °F), immerse dinnerware and let soak until stains are removed.
2. Rinse thoroughly with fresh water or cycle through the dish machine.

#### **Destaining plastic and china dinnerware**

1. Dissolve 1.5 tablespoons of **Dip It Plus** per 3.7 liters (1 gallon), keep solution hot between 60° - 71 °C (140° - 160 °F), immerse utensils, let soak until stains are removed.
2. Rinse thoroughly in clear water or put them through dish machine.

#### **Destaining Coffee and Tea Makers (Automatic Fill)**

1. Insert coffee filter into basket and measure 1.5 tablespoons of **Dip It Plus** into filter/per 3.78 liters (1 gallon). Run brew cycle – twice if necessary.
2. Flush with clear water until solution is clear.

**Note:** If coffee maker is made of aluminum, dissolve **Dip It Plus** in another container first. Allow solution to settle – then pour only clear solution into coffee maker. Undissolved **Dip It Plus** may etch or discolor aluminum.

#### **Destaining Coffee and Tea Dispensers (Portable Type-Thermal)**

1. Flush Empty container with clear water. Scrub all parts with a solution of **Dip it Plus**, 14-28 gm. per 3.78 liters (1 gallon) of hot water.
2. Rinse thoroughly with fresh water and invert to air dry.



# WATER HEATING EQUIPMENT



C-45



3CS-9 shown with optional temperature monitor

Cleaning Equipment / Water Heater

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Compact Booster Water Heater	C-12	415V / 3PH	12 kW	330 x 527 x 502	
		C-18	415V / 3PH	18 kW	330 x 527 x 502	
		C-24	415V / 3PH	24 kW	457 x 610 x 457	
		C-30	415V / 3PH	30 kW	457 x 610 x 457	
		C-36	415V / 3PH	36 kW	457 x 610 x 457	
		C-45	415V / 3PH	45 kW	457 x 610 x 457	
		C-54	415V / 3PH	54 kW	457 x 610 x 457	
	⚡ Sanitizing Sink Heater	3CS-3	240V / 1PH	3 kW	171 x 429 x 321	15
		3CS-4	240V / 1PH	4.5 kW	171 x 429 x 321	
		3CS-6	240V / 1PH	6 kW	171 x 429 x 321	
		3CS-9	240V / 1PH	9 kW	171 x 429 x 321	
	⚡ Sanitizing Sink Heater w/ S/ Steel Body & Base	3CS-3B	415V / 3PH	3 kW	203 x 435 x 321	15
		3CS-4B	415V / 3PH	4.5 kW	203 x 435 x 321	
		3CS-6B	415V / 3PH	6 kW	203 x 435 x 321	
		3CS-9B	415V / 3PH	9 kW	203 x 435 x 321	

+ Models C-12 through C-18, add 133mm & models C-24 through C-57, add 165mm for temperature / pressure relief valve.



FR-9



FR-6B

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Food Rethermalizer / Bain Marie Heater	FR-3	240V / 1PH	3 kW	171 x 429 x 312	
		FR-4	240V / 1PH	4.5 kW	171 x 429 x 312	
		FR-6	240V / 1PH	6 kW	171 x 429 x 312	
		FR-9	240V / 1PH	9 kW	171 x 429 x 312	
	⚡ Food Rethermalizer / Bain Marie Heater w/ S / Steel Body & Base	FR-3B	415V / 3PH	3 kW	203 x 435 x 312	15
		FR-4B	415V / 3PH	4.5 kW	203 x 435 x 312	
		FR-6B	415V / 3PH	6 kW	203 x 435 x 312	
		FR-9B	415V / 3PH	9 kW	203 x 435 x 312	

We assume no responsibility for the accuracy of every page information.



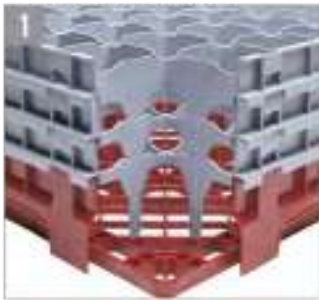


## Camrack® 4-in-1 Warewashing System

The Camrack® System will protect glassware and keep it clean until the next event, eliminating the need for rewashing.

Camrack Cover Seals from the Top and Camdolly® Seals from the Bottom

### Efficient Washing



Open inside compartments provide thorough circulation of water and cleaning solutions and promote quick and thorough drying. Long-lasting polypropylene Camracks are built to withstand chemicals and high temperatures up to 200°F (93°C).

### Sanitary Storage



Closed outer walls keep fingers and contaminants out and reduce risk of breakage and injury. The Camrack cover and Camdolly make this system completely enclosed. Glassware stays clean when in storage, so operators will only have to wash items once.

### Inventory Control



A variety in base rack colors help identify at a glance both contents and quantity per rack. Available in 10 colors.

### Safe, Sanitary Transportation



Camracks can be transported across large campuses or to off-site locations in one single unit. Easy to grip handles and smooth overlapping sides facilitate safe handling.

**No Bacteria**

**No Dirty Hands**

**No Rodents**

**No Bugs**

**No Dirty Mop Water**

Camracks interstack with racks from major manufacturers.



Content labeling options include one-color custom hot stamping or pre-printed clips that are added at factory during assembly.



Camracks are covered by one or more of the following patents: Full Base Dish Rack D412,607. Half Base Dish Rack D404,176. Half Dish Rack Extender D400,321. Enlarged Dish Rack Extender D399,614. Dish Rack with Extender 5,934,486 Utility Patent. Pronged Base Dish Rack D403,472.


## CAMRACKS PEG RACKS



PR59314



PR314

Brand	Description	Model	InStock Colors	Dimensions (cm)	Remarks
	Camrack Full Size Peg Rack - 5 x 9 Peg Rack	PR59314	Soft Gray (151)	50 x 50 x 10.1	
	Camrack Full Size Peg Rack - 9 x 9 Peg Rack	PR314	Soft Gray (151)	50 x 50 x 10.1	


## CAMRACK FLATWARE RACKS



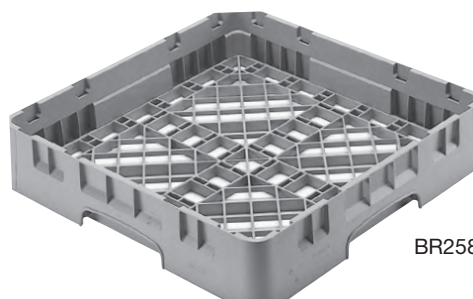
FR258



8FBNH434

Brand	Description	Model	InStock Colors	Inside Rack Height	Outside Rack Height	Remarks
	Camrack Full Flatware Rack	FR258	Soft Gray (151)	6.7 cm	10.1 cm	
	Camrack Compartment Half Flatware Basket	8FBNH434	Soft Gray (151)	12 cm	18.4 cm	
	Open End Tray Rack	OETR314	Soft Gray (151)	8.3 cm	10.1 cm	

## CAMRACK BASE RACK



BR258

Brand	Description	Model	InStock Colors	Dimension (L x W x H) cm	Remarks
	Full Base Rack	BR258	Soft Gray (151)	50 x 50 x 10.1	
			Beige (184)		
			Sherwood Green (119)		
			Navy Blue (186)		
			Red (163)		

*We assume no responsibility for the accuracy of every page information.*

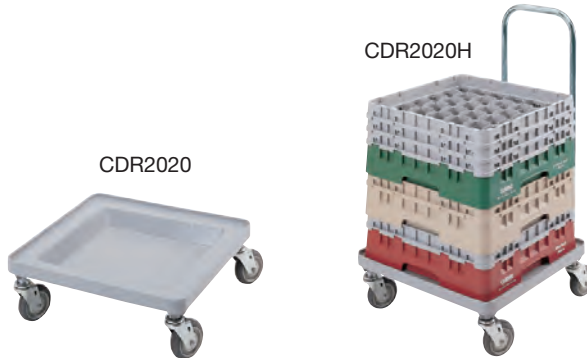
## RACK COVER



DRC2020

Brand	Description	Model	InStock Colors	Dimensions (L x W x H) cm	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS®	Full Rack Cover	DRC2020	Gray (180)	50 x 50 x 2.4	- for hygiene and sanitary purposes.

## CAMDOLLIES



CDR2020

CDR2020H

Brand	Description	Model	InStock Colors	Dimensions (cm)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS®	Camdolly	CDR2020	Soft Gray (151)	54.5 x 54.5 x 20.5	- for hygiene and sanitary purposes.
	Camdolly with Handle	CDR2020H	Soft Gray (151)	54.5 x 59.5 x 94	

## CAMRACKS WAREHOUSE SYSTEM



### 9 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS®

Description (Max height)	Model	InStock Colors	Case Pack	Case Lbs. (Cube)	Case kg (Cube M³)	Racks Dim. (cm)	Remarks
9.2 cm	9S318	Soft Gray (151)	5	28.03 (6.93)	12.71 (0.196)	50 x 50 x 14.3 cm	
13.3 cm	9S434	Soft Gray (151)	4	29.26 (6.93)	13.27 (0.196)	50 x 50 x 18.4 cm	
17.4 cm	9S638	Soft Gray (151)	3	27.27 (6.38)	12.37 (0.181)	50 x 50 x 22.5 cm	
21.5 cm	9S800	Soft Gray (151)	2	22.02 (4.86)	9.98 (0.138)	50 x 50 x 26.7 cm	
25.7 cm	9S958	Soft Gray (151)	2	25.10 (5.96)	11.39 (0.169)	50 x 50 x 30.8 cm	
29.8 cm	9S1114	Soft Gray (151)	2	28.58 (6.93)	12.96 (0.196)	50 x 50 x 34.9 cm	

### 16 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS®

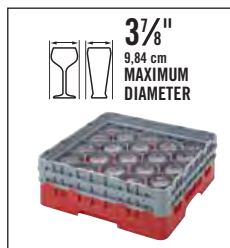
Description (Max height)	Model	InStock Colors	Case Pack	Case Lbs. (Cube)	Case kg (Cube M³)	Racks Dim. (cm)	Remarks
9.2 cm	16S318	Soft Gray (151)	5	27.18 (6.93)	12.33 (0.196)	50 x 50 x 14.3 cm	
11.4 cm	16S418**	Soft Gray (151)	5	28.63 (6.93)	12.99 (0.196)	50 x 50 x 14.3 cm	
13.3 cm	16S434	Soft Gray (151)	4	28.62 (6.93)	12.98 (0.196)	50 x 50 x 18.4 cm	
15.5 cm	16S534**	Soft Gray (151)	4	29.82 (6.93)	13.52 (0.196)	50 x 50 x 18.4 cm	
17.4 cm	16S638	Soft Gray (151)	3	26.82 (6.38)	12.17 (0.181)	50 x 50 x 22.5 cm	
19.6 cm	16S738**	Soft Gray (151)	3	27.72 (6.38)	12.57 (0.181)	50 x 50 x 22.5 cm	
21.5 cm	16S800	Soft Gray (151)	2	21.74 (4.86)	9.86 (0.138)	50 x 50 x 26.7 cm	
23.8 cm	16S900**	Soft Gray (151)	2	22.34 (4.86)	10.13 (0.138)	50 x 50 x 26.7 cm	
25.7 cm	16S958	Soft Gray (151)	2	24.84 (5.96)	11.27 (0.169)	50 x 50 x 30.8 cm	
27.9 cm	16S1058**	Soft Gray (151)	2	25.44 (5.96)	11.54 (0.169)	50 x 50 x 30.8 cm	
29.8 cm	16S1114	Soft Gray (151)	2	28.34 (6.93)	12.86 (0.196)	50 x 50 x 34.9 cm	
32 cm	16S1214**	Soft Gray (151)	2	28.94 (6.93)	13.13 (0.196)	50 x 50 x 34.9 cm	

\*\* Compartment Extenders cannot be added.

We assume no responsibility for the accuracy of every page information.

# CAMRACKS FOR STEMWARE & TUMBLERS

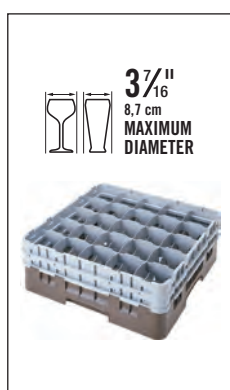
## 20 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS

Description (Max height)	Model	InStock Colors	Case Pack	Ext. Rack Height (cm)	Remarks
9.2 cm	20S318	Soft Gray (151)	5	14.3	
11.4 cm	20S418	Soft Gray (151)	5	14.3	
13.3 cm	20S434	Soft Gray (151)	4	18.4	
15.5 cm	20S534	Soft Gray (151)	4	18.4	
17.4 cm	20S638	Soft Gray (151)	3	22.5	
19.6 cm	20S738	Soft Gray (151)	3	22.5	
21.5 cm	20S800	Soft Gray (151)	2	26.7	
23.8 cm	20S900	Soft Gray (151)	2	26.7	
25.7 cm	20S958	Soft Gray (151)	2	30.8	
27.9 cm	20S1058	Soft Gray (151)	2	30.8	
29.8 cm	20S1114	Soft Gray (151)	2	34.9	
32 cm	20S1214	Soft Gray (151)	2	34.9	

## 25 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS

Description (Max height)	Model	InStock Colors	Case Pack	Ext. Rack Height (cm)	Remarks
9.2 cm	25S318	Soft Gray (151)	5	14.3	
11.4 cm	25S418	Soft Gray (151)	5	14.3	
13.3 cm	25S434	Soft Gray (151)	4	18.4	
15.5 cm	25S534	Soft Gray (151)	4	18.4	
17.4 cm	25S638	Soft Gray (151)	3	22.5	
19.6 cm	25S738	Soft Gray (151)	3	22.5	
21.5 cm	25S800	Soft Gray (151)	2	26.7	
23.8 cm	25S900	Soft Gray (151)	2	26.7	
25.7 cm	25S958	Soft Gray (151)	2	30.8	
27.9 cm	25S1058	Soft Gray (151)	2	30.8	
29.8 cm	25S1114	Soft Gray (151)	2	34.9	
32 cm	25S1214	Soft Gray (151)	2	34.9	

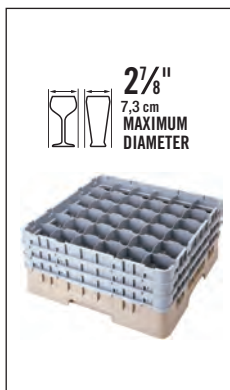
## 30 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS

Description (Max height)	Model	InStock Colors	Case Pack	Ext. Rack Height (cm)	Remarks
9.2 cm	30S318	Soft Gray (151)	5	14.3	
13.3 cm	30S434	Soft Gray (151)	4	18.4	
17.4 cm	30S638	Soft Gray (151)	3	22.5	
21.5 cm	30S800	Soft Gray (151)	2	26.7	
25.7 cm	30S958	Soft Gray (151)	2	30.8	
29.8 cm	30S1114	Soft Gray (151)	2	34.9	

## 36 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS

Description (Max height)	Model	InStock Colors	Case Pack	Ext. Rack Height (cm)	Remarks
9.2 cm	36S318	Soft Gray (151)	5	14.3	
11.4 cm	36S418	Soft Gray (151)	5	14.3	
13.3 cm	36S434	Soft Gray (151)	4	18.4	
15.5 cm	36S534	Soft Gray (151)	4	18.4	
17.4 cm	36S638	Soft Gray (151)	3	22.5	
19.6 cm	36S738	Soft Gray (151)	3	22.5	
21.5 cm	36S800	Soft Gray (151)	2	26.7	
23.8 cm	36S900	Soft Gray (151)	2	26.7	
25.7 cm	36S958	Soft Gray (151)	2	30.8	
27.9 cm	36S1058	Soft Gray (151)	2	30.8	
29.8 cm	36S1114	Soft Gray (151)	2	34.9	
32 cm	36S1214	Soft Gray (151)	2	34.9	

We assume no responsibility for the accuracy of every page information.



# CAMRACKS FOR STEMWARE & TUMBLERS

## 49 COMPARTMENT



**CAMBRO**  
TRUSTED FOR GENERATIONS

Description (Max height)	Model	InStock Colors	Case Pack	Ext. Rack Height (cm)	Remarks
9.2 cm	49S318	Soft Gray (151)	5	14.3	
13.3 cm	49S434	Soft Gray (151)	4	18.4	
17.4 cm	49S638	Soft Gray (151)	3	22.5	
21.5 cm	49S800	Soft Gray (151)	2	26.7	
25.7 cm	49S958	Soft Gray (151)	2	30.8	
29.8 cm	49S1114	Soft Gray (151)	2	34.9	

## SELECTING THE RIGHT CAMRACK

### Selecting The Right Camrack

#### Selecting the Right Camrack

Cambro offers multiple ways to help you quickly find the right Camrack:

#### 1. [www.cambro.com/mycamracks](http://www.cambro.com/mycamracks)

To quickly find the correct Camrack, please visit [www.cambro.com/mycamracks](http://www.cambro.com/mycamracks). Select the item you are sizing, enter the measurements and quantity of the item, and the right Camrack will appear on the page.

#### 2. Cambro Catalog

Flip to the back of this section for a convenient stemware and glass sizing reference guide.

#### 3. Cambro Sales Representatives

Contact your local Cambro representative to assist with specifying Camracks, dollies and covers that will fit your glasses and dishware. To find your local representative, refer to the back section of this catalog, visit [www.cambro.com](http://www.cambro.com) or call Cambro Customer Service at 800 833 3003.

#### 4. Send a Sample to Cambro

Send a sample glass to:  
CAMBRO  
Customer Service Department  
5801 Skylab Road  
Huntington Beach, CA 92647  
Please be sure to include complete contact information and specify if you need full-size or half-size Camracks.

#### Choose the correct Camrack:

1. Measure the **maximum diameter** of the glass (stemware or tumbler) to determine the number of compartments.
2. Measure the **maximum height** of the glass (stemware or tumbler) to the top edge of the rim to determine the compartment height.







Carving Station



Serv-Rite  
Portable Buffet  
Warmers



Strip Heater



Glass Heated  
Shelves

We assume no responsibility for the accuracy of every page information.

# FOODWARMER / STRIP HEATER - Infrared Heater



GRAH-24 shown with optional C-Leg



GRAH-30 Bottom View



GRAH-36D



GRAHL-72D


Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Glo-Ray Infrared Foodwarmer	GRA-18	240V / 1PH	250 W	18"	
		GRA-24	240V / 1PH	350 W	24"	
		GRA-30	240V / 1PH	450 W	30"	
		GRA-36	240V / 1PH	575 W	36"	
		GRA-42	240V / 1PH	675 W	42"	
		GRA-48	240V / 1PH	800 W	48"	
	⚡ Glo-Ray Infrared Foodwarmer w/ High Watt	GRA-54	240V / 1PH	925 W	54"	
		GRA-60	240V / 1PH	1050 W	60"	
		GRAH-18	240V / 1PH	350 W	18"	
		GRAH-24	240V / 1PH	500 W	24"	
		GRAH-30	240V / 1PH	660 W	30"	
		GRAH-36	240V / 1PH	800 W	36"	
	⚡ Glo-Ray Infrared Foodwarmer w/ Light	GRAH-42	240V / 1PH	950 W	42"	
		GRAH-48	240V / 1PH	1100 W	48"	
		GRAH-54	240V / 1PH	1250 W	54"	
		GRAH-60	240V / 1PH	1400 W	60"	
		GRAL-18	240V / 1PH	370 W	18"	
		GRAL-24	240V / 1PH	470 W	24"	
	⚡ Glo-Ray Infrared Foodwarmer w/ High Watt & Light	GRAL-30	240V / 1PH	570 W	30"	
		GRAL-36	240V / 1PH	755 W	36"	
		GRAL-42	240V / 1PH	855 W	42"	
		GRAL-48	240V / 1PH	1040 W	48"	
		GRAL-54	240V / 1PH	1165 W	54"	
		GRAL-60	240V / 1PH	1350 W	60"	
	⚡ Glo-Ray Infrared Foodwarmer w/ High Watt & Light	GRAHL-18	240V / 1PH	470 W	18"	
		GRAHL-24	240V / 1PH	620 W	24"	
		GRAHL-30	240V / 1PH	780 W	30"	
		GRAHL-36	240V / 1PH	980 W	36"	
		GRAHL-42	240V / 1PH	1130 W	42"	
		GRAHL-48	240V / 1PH	1340 W	48"	
		GRAHL-54	240V / 1PH	1490 W	54"	
		GRAHL-60	240V / 1PH	1700 W	60"	

**Remarks:** ⚙️ Installation needed depending on site condition

Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Glo-Ray Dual Infrared Foodwarmer	GRA-18D	240V / 1PH	500 W	18"	
		GRA-24D	240V / 1PH	700 W	24"	
		GRA-30D	240V / 1PH	900 W	30"	
		GRA-36D	240V / 1PH	1150 W	36"	
		GRA-42D	240V / 1PH	1350 W	42"	
		GRA-48D	240V / 1PH	1600 W	48"	
	⚡ Glo-Ray Dual Infrared Foodwarmer w/ High Watt	GRA-54D	240V / 1PH	1850 W	54"	
		GRA-60D	240V / 1PH	2100 W	60"	
		GRAH-18D	240V / 1PH	700 W	18"	
		GRAH-22D	240V / 1PH	1000 W	24"	
		GRAH-30D	240V / 1PH	1320 W	30"	
		GRAH-36D	240V / 1PH	1600 W	36"	
	⚡ Glo-Ray Dual Infrared Foodwarmer w/ Light	GRAH-42D	240V / 1PH	1900 W	42"	
		GRAH-48D	240V / 1PH	2200 W	48"	
		GRAH-54D	240V / 1PH	2500 W	54"	
		GRAH-60D	240V / 1PH	2800 W	60"	
		GRAL-18D	240V / 1PH	620 W	18"	
		GRAL-24D	240V / 1PH	820 W	24"	
	⚡ Glo-Ray Dual Infrared Foodwarmer w/ Light	GRAL-30D	240V / 1PH	1020 W	30"	
		GRAL-36D	240V / 1PH	1330 W	36"	
		GRAL-42D	240V / 1PH	1530 W	42"	
		GRAL-48D	240V / 1PH	1840 W	48"	
		GRAL-54D	240V / 1PH	2090 W	54"	
		GRAL-60D	240V / 1PH	2400 W	60"	

*We assume no responsibility for the accuracy of every page information.*

# FOODWARMER / STRIP HEATER

Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Glo-Ray Dual Infrared Foodwarmer w/ High Watt & Light	GRAHL-18D	240V / 1PH	820 W	18"	
		GRAHL-24D	240V / 1PH	1120 W	24"	
		GRAHL-30D	240V / 1PH	1440 W	30"	
		GRAHL-36D	240V / 1PH	1780 W	36"	
		GRAHL-42D	240V / 1PH	2080 W	42"	
		GRAHL-48D	240V / 1PH	2440 W	48"	
		GRAHL-54D	240V / 1PH	2740 W	54"	
	GRAHL-60D	240V / 1PH	3100 W	60"		

**Remarks:** ⚡ Installation needed depending on site condition




GR2AH-30 with designer non-adjustable stands and optional Designer colour inset panels




GR2AHL-36 Bottom View



GR2AHL-48D with standard designer non-adjustable stands & optional Designer color inset panels


Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Glo-Ray Designer Infrared Foodwarmer	GR2A-18	240V / 1PH	250 W	21 1/2"	
		GR2A-24	240V / 1PH	350 W	27 1/2"	
		GR2A-30	240V / 1PH	450 W	33 1/2"	
		GR2A-36	240V / 1PH	575 W	39 1/2"	
		GR2A-42	240V / 1PH	675 W	45 1/2"	
		GR2A-48	240V / 1PH	800 W	51 1/2"	
	⚡ Glo-Ray Designer Infrared Foodwarmer w/ High Watt	GR2A-54	240V / 1PH	925 W	57 1/2"	
		GR2A-60	240V / 1PH	1050 W	63 1/2"	
		GR2AH-18	240V / 1PH	350 W	21 1/2"	
		GR2AH-24	240V / 1PH	500 W	27 1/2"	
		GR2AH-30	240V / 1PH	660 W	33 1/2"	
		GR2AH-36	240V / 1PH	800 W	39 1/2"	
	⚡ Glo-Ray Designer Infrared Foodwarmer w/ Light	GR2AH-42	240V / 1PH	950 W	45 1/2"	
		GR2AH-48	240V / 1PH	1100 W	51 1/2"	
		GR2AH-54	240V / 1PH	1250 W	57 1/2"	
		GR2AH-60	240V / 1PH	1400 W	63 1/2"	
		GR2AL-18	240V / 1PH	370 W	21 1/2"	
		GR2AL-24	240V / 1PH	470 W	27 1/2"	
	⚡ Glo-Ray Designer Infrared Foodwarmer w/ High Watt & Light	GR2AL-30	240V / 1PH	570 W	33 1/2"	
		GR2AL-36	240V / 1PH	755 W	39 1/2"	
		GR2AL-42	240V / 1PH	855 W	45 1/2"	
		GR2AL-48	240V / 1PH	1040 W	51 1/2"	
		GR2AL-54	240V / 1PH	1165 W	57 1/2"	
		GR2AL-60	240V / 1PH	1350 W	63 1/2"	
		GR2AHL-18	240V / 1PH	470 W	21 1/2"	
		GR2AHL-24	240V / 1PH	620 W	27 1/2"	
		GR2AHL-30	240V / 1PH	780 W	33 1/2"	
		GR2AHL-36	240V / 1PH	980 W	39 1/2"	
		GR2AHL-42	240V / 1PH	1130 W	45 1/2"	
		GR2AHL-48	240V / 1PH	1340 W	51 1/2"	
GR2AHL-54	240V / 1PH	1490 W	57 1/2"			
GR2AHL-60	240V / 1PH	1700 W	63 1/2"			

**Remarks:** ⚡ Installation needed depending on site condition

Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Glo-Ray Designer Dual Infrared Foodwarmer	GR2A-18D	240V / 1PH	500 W	21 1/2"	
		GR2A-24D	240V / 1PH	700 W	27 1/2"	
		GR2A-30D	240V / 1PH	900 W	33 1/2"	
		GR2A-36D	240V / 1PH	1150 W	39 1/2"	
		GR2A-42D	240V / 1PH	1350 W	45 1/2"	
		GR2A-48D	240V / 1PH	1600 W	51 1/2"	
	⚡ Glo-Ray Designer Dual Infrared Foodwarmer w/ High Watt	GR2A-54D	240V / 1PH	1850 W	57 1/2"	
		GR2A-60D	240V / 1PH	2100 W	63 1/2"	
		GR2AH-18D	240V / 1PH	700 W	21 1/2"	
		GR2AH-24D	240V / 1PH	1000 W	27 1/2"	
		GR2AH-30D	240V / 1PH	1320 W	33 1/2"	
		GR2AH-36D	240V / 1PH	1600 W	39 1/2"	
		GR2AH-42D	240V / 1PH	1900 W	45 1/2"	
		GR2AH-48D	240V / 1PH	2200 W	51 1/2"	
		GR2AH-54D	240V / 1PH	2500 W	57 1/2"	
GR2AH-60D	240V / 1PH	2800 W	63 1/2"			

We assume no responsibility for the accuracy of every page information.


## FOODWARMER / STRIP HEATER - Ceramic Heater

Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Glo-Ray Designer Dual Infrared Foodwarmer w/ Light	GR2AL-18D	240V / 1PH	620 W	22"	
		GR2AL-24D	240V / 1PH	820 W	28"	
		GR2AL-30D	240V / 1PH	1020 W	34"	
		GR2AL-36D	240V / 1PH	1330 W	40"	
		GR2AL-42D	240V / 1PH	1530 W	46"	
		GR2AL-48D	240V / 1PH	1840 W	52"	
	⚡ Glo-Ray Designer Dual Infrared Foodwarmer w/ High Watt & Light	GR2AL-54D	240V / 1PH	2090 W	58"	
		GR2AL-60D	240V / 1PH	2400 W	64"	
		GR2AHL-18D	240V / 1PH	820 W	22"	
		GR2AHL-24D	240V / 1PH	1120 W	28"	
		GR2AHL-30D	240V / 1PH	1440 W	34"	
		GR2AHL-36D	240V / 1PH	1780 W	40"	
		GR2AHL-42D	240V / 1PH	2080 W	46"	
		GR2AHL-48D	240V / 1PH	2440 W	52"	
		GR2AHL-54D	240V / 1PH	2740 W	58"	
		GR2AHL-60D	240V / 1PH	3100 W	64"	


**Remarks:** ⚡ Installation needed depending on site condition



UGAH-18 optional gloss finish and requires remote control box (not shown)

Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	⚡ Ultra-Glo Ceramic Infrared Foodwarmer	UGA-18	240V / 1PH	490 W	18"	
		UGA-24	240V / 1PH	675 W	24"	
		UGA-30	240V / 1PH	750 W	30"	
		UGA-36	240V / 1PH	980 W	36"	
		UGA-42	240V / 1PH	1120 W	42"	
		UGA-48	240V / 1PH	1470 W	48"	
		UGA-54	240V / 1PH	1470 W	54"	
		UGA-60	240V / 1PH	1960 W	60"	
		UGA-66	240V / 1PH	1960 W	66"	
	⚡ Ultra-Glo Ceramic Infrared Foodwarmer with High Watt	UGA-72	240V / 1PH	1960 W	72"	
		UGAH-18	240V / 1PH	675 W	18"	
		UGAH-24	240V / 1PH	750 W	24"	
		UGAH-30	240V / 1PH	1125 W	30"	
		UGAH-36	240V / 1PH	1350 W	36"	
		UGAH-42	240V / 1PH	1500 W	42"	
		UGAH-48	240V / 1PH	2025 W	48"	
		UGAH-54	240V / 1PH	2250 W	54"	
		UGAH-60	240V / 1PH	2700 W	60"	
UGAH-66	240V / 1PH	2700 W	66"			
UGAH-72	240V / 1PH	3000 W	72"			

**Remarks:** ⚡ Installation needed depending on site condition

Brand	Description	Model	No. of Bulbs	Voltage	Electical Loading	Width	Remarks
	⚡ Ultra-Glo Ceramic Infrared Foodwarmer wiht Lights	UGAL-18	1	240V / 1PH	550 W	18"	
		UGAL-24	2	240V / 1PH	795 W	24"	
		UGAL-30	2	240V / 1PH	870 W	30"	
		UGAL-36	3	240V / 1PH	1160 W	36"	
		UGAL-42	3	240V / 1PH	1300 W	42"	
		UGAL-48	4	240V / 1PH	1710 W	48"	
		UGAL-54	4	240V / 1PH	1710 W	54"	
		UGAL-60	5	240V / 1PH	2260 W	60"	
		UGAL-66	5	240V / 1PH	2260 W	66"	
	⚡ Ultra-Glo Ceramic Infrared Foodwarmer with Lights & High Watt	UGAL-72	6	240V / 1PH	2320 W	72"	
		UGAHL-18	1	240V / 1PH	735 W	18"	
		UGAHL-24	2	240V / 1PH	870 W	24"	
		UGAHL-30	2	240V / 1PH	1245 W	30"	
		UGAHL-36	3	240V / 1PH	1530 W	36"	
		UGAHL-42	3	240V / 1PH	1680 W	42"	
		UGAHL-48	4	240V / 1PH	2265 W	48"	
		UGAHL-54	4	240V / 1PH	2490 W	54"	
		UGAHL-60	5	240V / 1PH	3000 W	60"	
UGAHL-66	5	240V / 1PH	3000 W	66"			
UGAHL-72	6	240V / 1PH	3360 W	72"			

**Remarks:** ⚡ Installation needed depending on site condition

We assume no responsibility for the accuracy of every page information.

# FOODWARMER / STRIP HEATER - Infra-black Heater



UGAHL-60D with optional gloss finish, and lights in a 76 mm (3") spacer. Remote control enclosure required (not shown)



UGA-42D with optional gloss finish and 76 mm (3") spacer. Remote control enclosure recommended (not shown)

Brand	Description	Model	Voltage	Electical Loading	Width	Remarks
	Ultra-Glo Dual Ceramic Infrared Foodwarmer	UGA-18D	240V / 1PH	980 W	18"	
		UGA-24D	240V / 1PH	1350 W	24"	
		UGA-30D	240V / 1PH	1500 W	30"	
		UGA-36D	240V / 1PH	1960 W	36"	
		UGA-42D	240V / 1PH	2240 W	42"	
		UGA-48D	240V / 1PH	2940 W	48"	
		UGA-54D	240V / 1PH	2940 W	54"	
		UGA-60D	240V / 1PH	3920 W	60"	
		UGA-66D	240V / 1PH	3920 W	66"	
		UGA-72D	240V / 1PH	3920 W	72"	
	Ultra-Glo Dual Ceramic Infrared Foodwarmer with High Watt	UGAH-18D	240V / 1PH	1350 W	18"	
		UGAH-24D	240V / 1PH	1500 W	24"	
		UGAH-30D	240V / 1PH	2250 W	30"	
		UGAH-36D	240V / 1PH	2700 W	36"	
		UGAH-42D	240V / 1PH	3000 W	42"	
		UGAH-48D	240V / 1PH	4050 W	48"	
		UGAH-54D	240V / 1PH	4500 W	54"	
		UGAH-60D	240V / 1PH	5400 W	60"	
		UGAH-66D	240V / 1PH	5400 W	66"	
		UGAH-72D	240V / 1PH	6000 W	72"	

**Remarks:** Installation needed depending on site condition

Brand	Description	Model	No. of Bulbs	Voltage	Electical Loading	Width	Remarks
	Ultra-Glo Dual Ceramic Infrared Foodwarmer with Lights	UGAL-18D	1	240V / 1PH	1040 W	18"	
		UGAL-24D	2	240V / 1PH	1470 W	24"	
		UGAL-30D	2	240V / 1PH	1620 W	30"	
		UGAL-36D	3	240V / 1PH	2140 W	36"	
		UGAL-42D	3	240V / 1PH	2420 W	42"	
		UGAL-48D	4	240V / 1PH	3180 W	48"	
		UGAL-54D	4	240V / 1PH	3180 W	54"	
		UGAL-60D	5	240V / 1PH	4220 W	60"	
		UGAL-66D	5	240V / 1PH	4220 W	66"	
		UGAL-72D	6	240V / 1PH	4280 W	72"	
	Ultra-Glo Dual Ceramic Infrared Foodwarmer with Lights & High Watt	UGAHL-18D	1	240V / 1PH	1410 W	18"	
		UGAHL-24D	2	240V / 1PH	1620 W	24"	
		UGAHL-30D	2	240V / 1PH	2370 W	30"	
		UGAHL-36D	3	240V / 1PH	2880 W	36"	
		UGAHL-42D	3	240V / 1PH	3180 W	42"	
		UGAHL-48D	4	240V / 1PH	4290 W	48"	
		UGAHL-54D	4	240V / 1PH	4790 W	54"	
		UGAHL-60D	5	240V / 1PH	5700 W	60"	
		UGAHL-66D	5	240V / 1PH	5700 W	66"	
		UGAHL-72D	6	240V / 1PH	6360 W	72"	

**Remarks:** Installation needed depending on site condition

## How To Choose A Suitable Strip Heater / Foodwarmer For Your Foods ?

Type of Foodwarmer / Strip Heaters & Applications	Model
<p><u>GLO-RAY INFRARED FOODWARMER</u></p> <ul style="list-style-type: none"> <li>▶ Using metal sheathed calrod element, radiant heat</li> <li>▶ Pre-focused heat pattern directs infrared heat to the holding area</li> <li>▶ Uniform heat distribution</li> <li>▶ Model: GRA, GRAH, GRAL, GRAHL</li> <li>▶ Designer Series Model: GR2A, GR2AH, GR2AL, GR2AHL</li> </ul>	 <p>GR2AHL with non-adjustment stands.</p> <p>GRAHL-Dual</p> <p>GR2AHL with optional overhead mount</p> <p style="text-align: center;"><b>For General Usage</b></p>
<p><u>GLO-RAY INFRA-BLACK FOODWARMER</u></p> <ul style="list-style-type: none"> <li>▶ Heat is more gentle &amp; uniform</li> <li>▶ Infra-black provides a very even &amp; thermostatically controlled heat source</li> <li>▶ Ideal for “close” application</li> <li>▶ For applications where distance from the heat source to the target surface is small</li> <li>▶ Model: GRAIH, GRAIHL</li> </ul>	 <p>GRAIHL</p> <p>GRAIH</p> <p style="text-align: center;"><b>For Delicate Foods</b></p>
<p><u>ULTRA-GLO CERAMIC INFRARED FOODWARMER</u></p> <ul style="list-style-type: none"> <li>▶ Using ceramic heater</li> <li>▶ To hold foods at their peak temperatures while allowing the unit to be mounted higher than conventional types</li> <li>▶ Ideal for fry dump stations applications</li> <li>▶ A stronger, more intense heat source</li> <li>▶ For application where there is a greater distance between the heat source &amp; target surface</li> <li>▶ Model: UGA, UGAH, UGAL, UGAHL</li> </ul>	 <p>UGAHL</p> <p>UGAH</p> <p style="text-align: center;"><b>For Fried Food Products</b></p>



# How Is Heat Transfer From One Object To Another ?

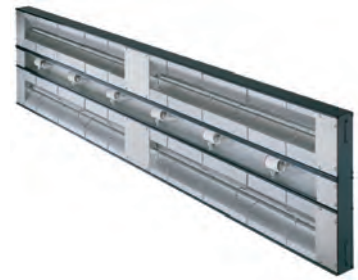
**CONDUCTION** - The transmission of heat from one object to another due to direct contact



**CONVECTION** - The transmission of heat via moving water or air  
 - advantages of this type of heat is that humidity can be added to the air



**RADIANT** - The transmission of heat through air via infrared energy waves  
 - a type of electromagnetic wave



## FACTORS IN CHOOSING A FOODWARMER

Desired hold time

- \*\* several minutes, pass-through
- \*\* 15 minutes to 1/2 hour
- \*\* 1 hour to couple of hours

Type of products

- \*\* moisture content, colour, texture of food

Wrapping on products (foil, paper, box)

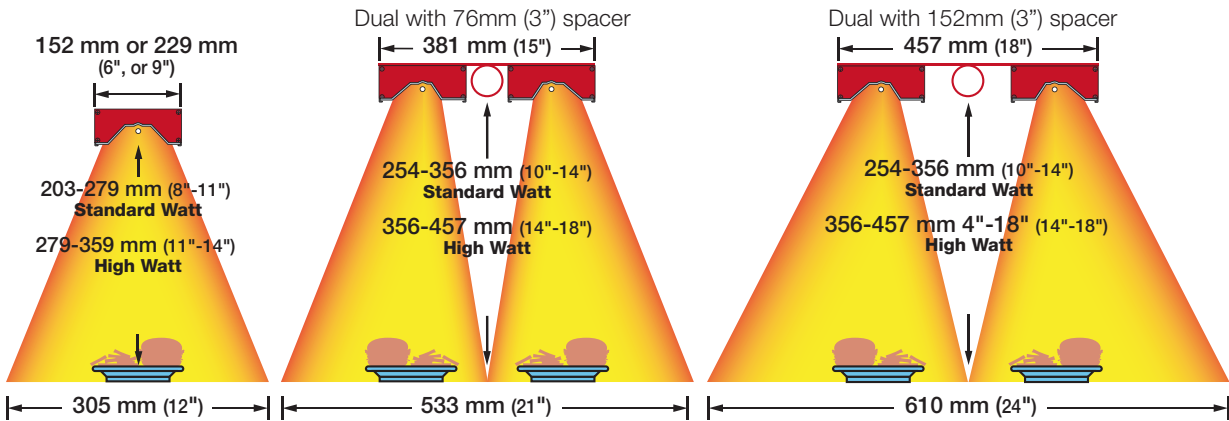
- \*\* foil wrap reflects infrared energy
- \*\* paper wrap will absorb infrared
- \*\* box will contain heat and moisture

Ambient Conditions (air movement around food)

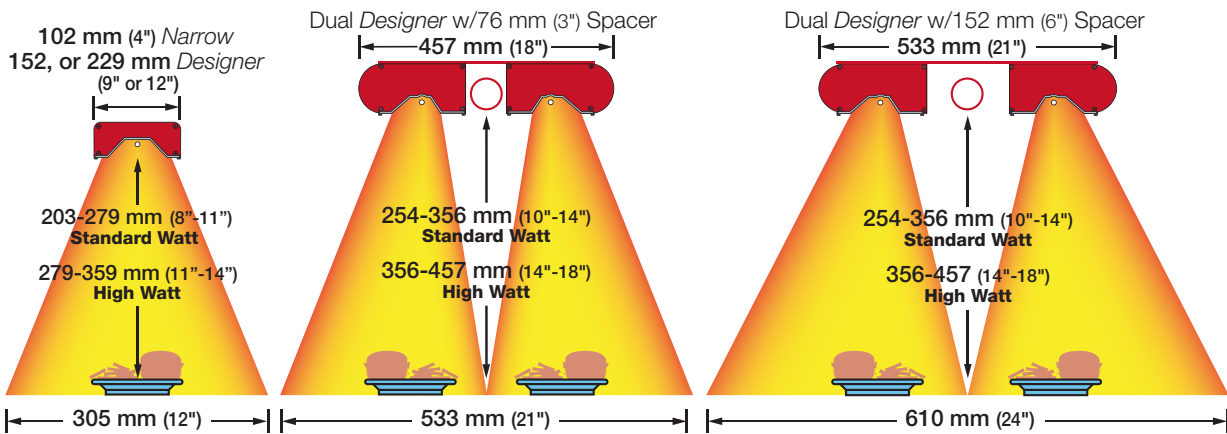
- \*\* air movement cools food
- \*\* cool ambient temperature

**STRIP HEATER SPACING REQUIREMENTS**

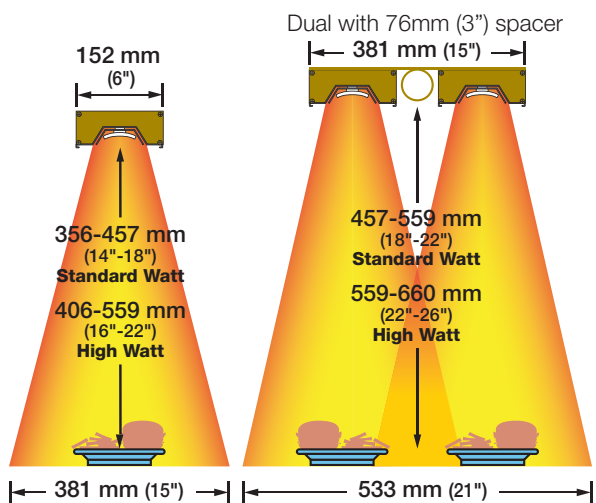
**GLO-RAY® INFRARED Heating Element (RECOMMENDED RANGE ABOVE TARGET)**



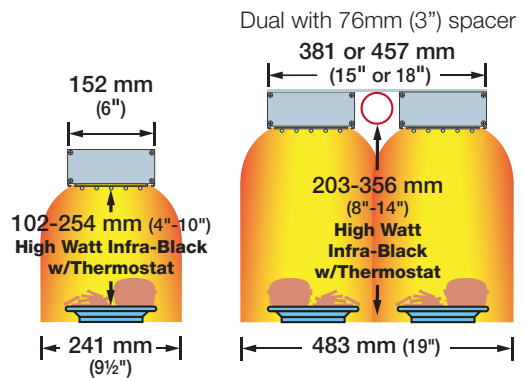
**NARROW AND Designer GLO-RAY® Heating Element (RECOMMENDED RANGE ABOVE TARGET)**



**ULTRA-GLO® Heating Element (RECOMMENDED RANGE ABOVE TARGET)**



**INFRA-BLACK® Heating Element (RECOMMENDED RANGE ABOVE TARGET)**



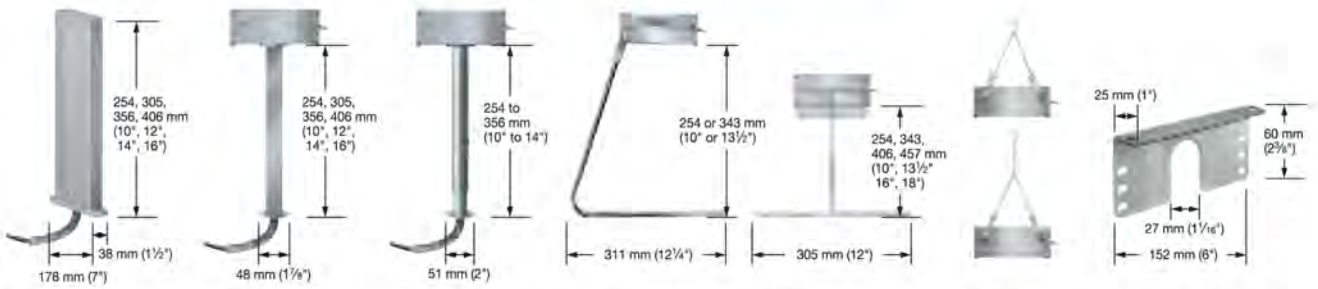
**Remote Control Enclosures:** When used, no more than one RMB per strip heater, and no more than one strip heater per RMB.

**DEPTH OF HEAT PATTERN AT RECOMMENDED ELEMENT HEIGHT**

\* Recommended single unit application without base heat, based on ideal conditions. Individual applications may vary, consult factory.

We assume no responsibility for the accuracy of every page information.

**GLO-RAY® MOUNTING ARRANGEMENTS**



**DESIGNER  
NON-ADJUSTABLE  
STANDS (GR2A  
SERIES ONLY)**

Sturdy stands conceal all supply wiring. Available in *Designer* colors.

**NON-ADJUSTABLE  
TUBULAR STANDS**

Sturdy stands conceal all supply wiring. Available in *Designer* colors. Duals require two pair. Also available in 102, 152, or 203 mm (4", 6", or 8") lengths for *Infra-Black* models. Specify power location.

**ADJUSTABLE  
TUBULAR STANDS**

Sturdy tubular stands conceal all supply wiring. Duals require two pair. (Not available on *Ultra-Glo* models.) Specify power location.

**C-LEG  
STANDS**

Attractive plated legs allow easy relocation of the warmer. For models 1829 mm (6') or less in width. (Not available on *Ultra-Glo* models.)

**T-LEG  
STANDS**

Provide rigid stability and allow for more pass-through area below unit. For models 1829 mm (6') or less in width. (Not available on *Ultra-Glo* models.)

**CHAIN  
SUSPENSION**

Chains attach to tabs provided with warmers and are available in various lengths to suit the location. Duals require two pair. (Not available on *Ultra-Glo* models.)

**ANGLE BRACKETS**

Special adjustable angle brackets fit 152 or 229 mm (6" or 9") housings for mounting *Glo-Ray* under a shelf. Provides 25 - 51 mm (1"-2") space between *Glo-Ray* and overshelf. Duals require two pair. (Standard on *Ultra-Glo* models.)

# DECORATIVE HEAT LAMP

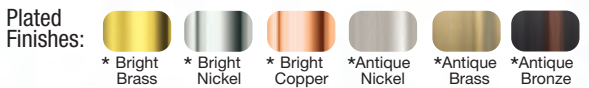


## Decorative LAMPS

### SEE FUNCTION & FASHION IN A NEW LIGHT!

There is no need to choose between aesthetics and functionality when it comes to equipping your restaurant with Hatcho Decorative Lamps. You'll find these trendy display lights are designed to serve you two different ways: To hold food warm in serving areas, or to stylishly complement your decor in lighting applications.

One cost-effective product, two flexible functions. As with all Hatcho products - *the choice is yours.*



\*Special processing and extended lead times required.

**"Customize"** Your Hatcho Decorative Heat Lamps Even Further:

- **High-watt models** available when extra heat is needed 50% more wattage than the competition!
- **Switch location options:** stem, canopy, remote or none.
- Mix and match **eight lampshade styles** with different **mounting options.**
- New colors include **bright nickel, bright brass** and smooth white - now giving 12 colors to choose from!
- **Bulb choices** include: uncoated or coated, clear or red, 250W (DL models)

Gloss Finishes:



Polished Finishes: (Lamp shade only)



NEED TO SHED MORE LIGHT ON THE SUBJECT ?

*We assume no responsibility for the accuracy of every page information.*

# DECORATIVE HEAT LAMP MOUNTING STYLE

Brand

Description

Remarks

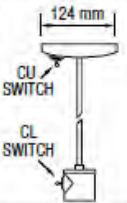
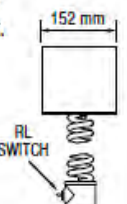
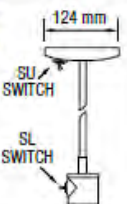
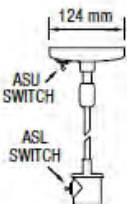


Decorative Heat Lamp

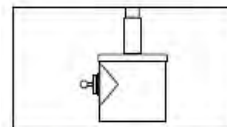
Depending on site condition

## DL - 775 - RL

Decorative Lamp \_\_\_\_\_ Shade Style \_\_\_\_\_ Mounting Style \_\_\_\_\_ Switch Type / Location  
 (U = Upper)  
 (L = Lower)

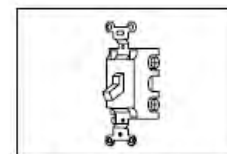
MOUNTING STYLES	SPECIFY the:	Shade Height		
		216 mm	267 mm	
CORD	<b>C Mount</b> Cord Mount to canopy. 	Overall Length	432 mm to any length	483 mm to any length
			RETRACTABLE CORD	<b>R Mount</b> Retractable Cord Mount. 
STEM	<b>S Mount</b> Rigid Stem Mount to canopy. 	Overall Length		
			ADJUSTABLE	<b>AS Mount</b> At install only, limited height adjustments with Rigid Stem Mount to canopy. 
356 to 406 mm	407 to 457 mm			
406 to 495 mm	457 to 546 mm			
			508 to 686 mm	559 to 737 mm
			686 to 1067 mm	737 to 1118 mm
			1067 to 1829 mm	1118 to 1880 mm
			<b>ASL</b>	
			406 to 432 mm	457 to 483 mm
			457 to 559 mm	508 to 610 mm
			559 to 711 mm	610 to 762 mm
			737 to 1092 mm	788 to 1143 mm
			1118 to 1854 mm	1169 to 1905 mm

### SWITCH LOCATIONS



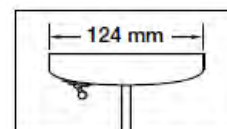
#### L - Lower Switch

Not available on:  
 • DLH (high watt models)



#### R - Remote Switch

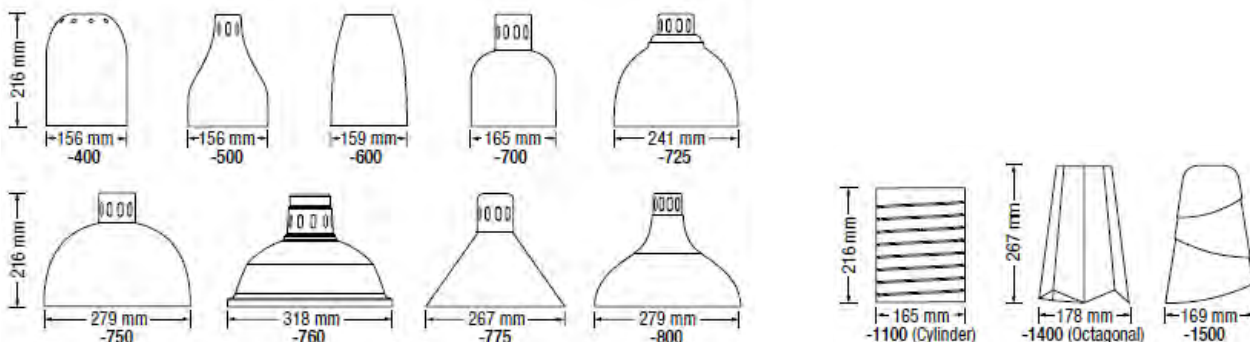
• Accommodates 16 amps  
 • Up to seven 250W lamps, or five 375W lamps maximum per remote switch



#### U - Upper Switch

Not available on:  
 • DLH (high watt models)  
 • R Mount

### SHADE STYLES (height and width shown)



We assume no responsibility for the accuracy of every page information.

164 Food Holding Equipment

## PORTABLE FOODWARMER - FRY STATION



GRFFL with standard toggle switch



GRFFB with optional infinite switch & accessory food pan

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Glo-Ray Portable Foodwarmer w/ Metal Sheathed Element	GRFF	240V / 1PH	500 W	314 x 610 x 400	
	⚡ Glo-Ray Portable Foodwarmer w/ Metal Sheathed Element & Light	GRFFL	240V / 1PH	620 W	314 x 610 x 400	
	⚡ Glo-Ray Portable Foodwarmer w/ Metal Sheathed Element w/ Base Heat	GRFFB	240V / 1PH	750 W	324 x 610 x 406-508	
	⚡ Glo-Ray Portable Foodwarmer w/ Metal Sheathed Element w/ Base Heat & Light	GRFFBL	240V / 1PH	870 W	324 x 610 x 406-508	

## MERCHANDISER - DISPLAY WARMER



GRSDH-30



GRSDH-36D



GRSDS-24D

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Glo-Ray Horizontal Display Warmer - Single Shelf	GRSDH-30	240V / 1PH	1060 W	762 x 495 x 303	
		GRSDH-36	240V / 1PH	1278 W	914 x 495 x 303	
		GRSDH-41	240V / 1PH	1462 W	1041 x 495 x 379	
		GRSDH-52	240V / 1PH	1912 W	1321 x 495 x 379	
		GRSDH-60	240V / 1PH	2100 W	1524 x 495 x 379	
		⚡ Glo-Ray Horizontal Display Warmer - Dual Shelf	GRSDH-30D	240V / 1PH	2120 W	762 x 495 x 643
	GRSDH-36D		240V / 1PH	2556 W	914 x 495 x 643	
	GRSDH-41D		240V / 1PH	2928 W	1041 x 495 x 643	
	GRSDH-52D		240V / 1PH	3824 W	1321 x 495 x 643	
	GRSDH-60D		240V / 1PH	4200 W	1524 x 495 x 643	
	⚡ Glo-Ray Slant Display Warmer - Single Shelf		GRSDS-24	240V / 1PH	695 W	610 x 616 x 469
		GRSDS-30	240V / 1PH	790 W	762 x 616 x 469	
		GRSDS-36	240V / 1PH	935 W	914 x 616 x 545	
		GRSDS-41	240V / 1PH	1090 W	1041 x 616 x 545	
		GRSDS-52	240V / 1PH	1400 W	1321 x 616 x 545	
		GRSDS-60	240V / 1PH	1715 W	1524 x 616 x 545	
	⚡ Glo-Ray Slant Display Warmer - Dual Shelf	GRSDS-24D	240V / 1PH	1355 W	610 x 616 x 820	
		GRSDS-30D	240V / 1PH	1530 W	762 x 616 x 820	
		GRSDS-36D	240V / 1PH	1810 W	914 x 616 x 820	
		GRSDS-41D	240V / 1PH	2120 W	1041 x 616 x 820	
GRSDS-52D		240V / 1PH	2725 W	1321 x 616 x 820		
GRSDS-60D		240V / 1PH	3340 W	1524 x 616 x 820		

We assume no responsibility for the accuracy of every page information.

## MERCHANDISER - BUFFET WARMER



GRBW-30



GR2BW-30

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Glo-Ray Buffet Warmer	GRBW-24	240V / 1PH	970 W	635 x 572 x 451	
		GRBW-36	240V / 1PH	1530 W	940 x 572 x 451	
		GRBW-48	240V / 1PH	2040 W	1245 x 572 x 527	
		GRBW-60	240V / 1PH	2600 W	1549 x 572 x 527	
		GRBW-72	240V / 1PH	3125 W	1854 x 572 x 527	
	⚡ Glo-Ray Designer Buffet Warmer	GR2BW-24	240V / 1PH	970 W	768 x 686 x 483	
		GR2BW-36	240V / 1PH	1470 W	1073 x 686 x 483	
		GR2BW-48	240V / 1PH	2040 W	1378 x 686 x 559	
		GR2BW-60	240V / 1PH	2660 W	1683 x 686 x 559	
		GR2BW-72	240V / 1PH	3185 W	1988 x 686 x 559	

## MERCHANDISER - PORTABLE FOOD WARMER (BASE HEAT)

GRSSR-16



GRSSR-18



GRSSR-20



GRSSR-20-DL77516



GRS-30-1 in optional Designer color with accessory pan rail & food pans



GR2S-24 with optional Designer color inset panels

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Glo-Ray Portable Heated Shelves	GRS-24-I	240V / 1PH	380 W	610 x 495 x 57	
		GRS-36-I	240V / 1PH	598 W	914 x 495 x 57	
		GRS-42-I	240V / 1PH	652 W	1067 x 495 x 133	
		GRS-48-I	240V / 1PH	760 W	1219 x 495 x 133	
		GRS-60-I	240V / 1PH	980 W	1524 x 495 x 133	
		GRS-72-I	240V / 1PH	1196 W	1829 x 495 x 133	
	⚡ Glo-Ray Designer Protobale Heated Shelves	GR2S-24	240V / 1PH	350 W	768 x 686 x 101	
		GR2S-36	240V / 1PH	550 W	1073 x 686 x 101	
		GR2S-42	240V / 1PH	600 W	1226 x 686 x 178	
		GR2S-48	240V / 1PH	700 W	1378 x 686 x 178	
	⚡ Glo-Ray Portable Round Heated Stone Shelf	GRSSR-16	240V / 1PH	250 W	ø 406 x 67 (Dia. x H)	
		GRSSR-18	240V / 1PH	325 W	ø 457 x 67 (Dia. x H)	
		GRSSR-20	240V / 1PH	400 W	ø 508 x 67 (Dia. x H)	
	⚡ Round Heated Stone Shelf with Display Lamp	GRSSR-20-DL77516	240V / 1PH	650 W	508 x 572 x 914	
	⚡ Glo-Ray Portable Heated Stone Shelves	GRSS-2418	240V / 1PH	635W	610 x 457 x 64	
		GRSS-3018	240V / 1PH	780W	762 x 457 x 64	
		GRSS-3618	240V / 1PH	930W	914 x 457 x 64	
		GRSS-4818	240V / 1PH	1270W	1219 x 457 x 159	
		GRSS-6018	240V / 1PH	1560W	1524 x 457 x 159	
		GRSS-7218	240V / 1PH	1860W	1829 x 457 x 159	

We assume no responsibility for the accuracy of every page information.

## MERCHANDISER - PORTABLE FOOD WARMER (BASE HEAT)



HBG-3018

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	Portable Heated Black Glass Shelves	HBG-2418	240V / 1PH	425W	619 x 467 x 64	
		HBG-3018	240V / 1PH	525W	772 x 467 x 64	
		HBG-3618	240V / 1PH	630W	924 x 467 x 64	
		HBG-4818	240V / 1PH	850W	1229 x 467 x 156	
		HBG-6018	240V / 1PH	1050W	1534 x 467 x 156	
		HBG-7218	240V / 1PH	1260W	1838 x 467 x 156	

## PIZZA WARMER

### PIASTRA SCALDAPIZZA

piastra scaldapizza  
pizza warmers

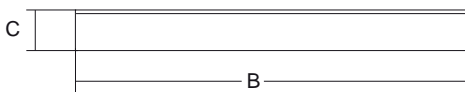
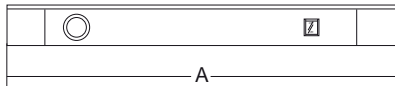
- Sturdy and compact structure.
- Made from AISI 340 stainless steel.
- Shock-proof heating elements.
- Temperature adjustable by means of a thermostat from 0 to 60°C
- Pilot light.



Piastra scaldapizza inox



Easy cleaning



	Power	Power source	Temperature	A	B	C	Net weight	Dimension	Gross weight
	watt		°C	mm	mm	mm	Kg	mm	kg
<b>Piastra Scaldapizza Inox</b>	430	230V 50/60 Hz F+N	0÷60	500	500	90	13,4	550x550x150	15
<b>Piastra Scaldapizza Vetro Temperato</b>	430	230V 50/60 Hz F+N	0÷60	500	500	90	13,4	550x550x150	15



# MERCHANDISER - BUILT-IN HEATED SHELVES



GRSBF-72-I



GRSSB-3018 with GR3L-39  
(Heated Glass Overshelf)

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Glo-Ray Built-In Heated Shelf with Recessed Top	GRSB-24-F	240V / 1PH	420 W	648 x 432 x 73	🔧
		GRSB-24-I	240V / 1PH	550 W	648 x 533 x 73	🔧
		GRSB-24-O	240V / 1PH	790 W	648 x 800 x 73	🔧
		GRSB-36-F	240V / 1PH	590 W	953 x 432 x 73	🔧
		GRSB-36-I	240V / 1PH	780 W	953 x 533 x 73	🔧
		GRSB-36-O	240V / 1PH	1110 W	953 x 800 x 73	🔧
		GRSB-48-F	240V / 1PH	770 W	1257 x 432 x 73	🔧
		GRSB-48-I	240V / 1PH	1000 W	1257 x 533 x 73	🔧
		GRSB-48-O	240V / 1PH	1430 W	1257 x 800 x 73	🔧
		GRSB-60-F	240V / 1PH	950 W	1562 x 432 x 73	🔧
	⚡ Glo-Ray Built-In Heated Shelf with Flush Top	GRSBF-24-F	240V / 1PH	420 W	648 x 432 x 57	🔧
		GRSBF-24-I	240V / 1PH	550 W	648 x 533 x 57	🔧
		GRSBF-24-S	240V / 1PH	700 W	648 x 648 x 57	🔧
		GRSBF-24-O	240V / 1PH	790 W	648 x 800 x 57	🔧
		GRSBF-36-F	240V / 1PH	590 W	953 x 432 x 57	🔧
		GRSBF-36-I	240V / 1PH	780 W	953 x 533 x 57	🔧
		GRSBF-36-S	240V / 1PH	950 W	953 x 648 x 57	🔧
		GRSBF-36-O	240V / 1PH	1110 W	953 x 800 x 57	🔧
		GRSBF-48-F	240V / 1PH	770 W	1257 x 432 x 57	🔧
		GRSBF-48-I	240V / 1PH	1000 W	1257 x 533 x 57	🔧
		GRSBF-48-S	240V / 1PH	1225 W	1257 x 648 x 57	🔧
		GRSBF-48-O	240V / 1PH	1430 W	1257 x 800 x 57	🔧
		GRSBF-60-F	240V / 1PH	950 W	1562 x 432 x 57	🔧
		GRSBF-60-I	240V / 1PH	1220 W	1562 x 533 x 57	🔧
		GRSBF-60-S	240V / 1PH	1500 W	1562 x 648 x 57	🔧
		GRSBF-60-O	240V / 1PH	1750 W	1562 x 800 x 57	🔧



HBGB-3618 built into a Swanstone® countertop



GRSSB-3618



HBGB-2418

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks	
	⚡ Glo-Ray Built-In Heated Stone Shelf	GRSSB-2418	240V / 1PH	635 W	651 x 498 x 57	🔧	
		GRSSB-3018	240V / 1PH	780 W	803 x 498 x 57	🔧	
		GRSSB-3618	240V / 1PH	930 W	956 x 498 x 57	🔧	
		GRSSB-4818	240V / 1PH	1270 W	1260 x 498 x 57	🔧	
		GRSSB-6018	240V / 1PH	1560 W	1565 x 498 x 57	🔧	
		GRSSB-7218	240V / 1PH	1860 W	1870 x 498 x 57	🔧	
	⚡ Built-In Heated Black Glass Shelf	HBGB-2418	240V / 1PH	425 W	654 x 502 x 57	🔧	
		HBGB-3018	240V / 1PH	525 W	806 x 502 x 57	🔧	
		HBGB-3618	240V / 1PH	630 W	959 x 502 x 57	🔧	
		HBGB-4818	240V / 1PH	850 W	1264 x 502 x 57	🔧	
		HBGB-6018	240V / 1PH	1050 W	1568 x 502 x 57	🔧	
	⚡ Built-In Highwatt Heated Black Glass	HBGBH-2418	240V / 1PH	635 W	654 x 502 x 57	🔧	
		HBGBH-3018	240V / 1PH	809 W	806 x 502 x 57	🔧	
		HBGBH-3618	240V / 1PH	984 W	959 x 502 x 57	🔧	
		HBGBH-4818	240V / 1PH	1268 W	1264 x 502 x 57	🔧	
		HBGBH-6018	240V / 1PH	1618 W	1568 x 502 x 57	🔧	
			HBGBH-7218	240V / 1PH	1968 W	1873 x 502 x 57	🔧

We assume no responsibility for the accuracy of every page information.

## MERCHANDISER - DISPLAY WARMER



WDL-200



VHC-1000



VVC-800



GRCMW-1



GRCMW-1D



GRCMW-1DH

Brand	Description	Model	Level	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Warming Display w/ Top Illuminated Display	WDL-100	1	230V / 1PH	650 kW	590 x 350 x 375	
	⚡ Warming Display	WDL-200	2	230V / 1PH	650 kW	590 x 350 x 480	
	⚡ Warming Display	VHC-1000	2	230V / 1PH	2.4 kW	1000 x 720 x 475	
	⚡ Warming Display	VVC-800	2	230V / 1PH	1.5 kW	800 x 730 x 600	
	⚡ Glo-Ray Merchandising Warmer	VVC-1200	2	230V / 1PH	1.5 kW	1200 x 730 x 600	
		GRCMW-1	1	240V / 1PH	0.67 kW	562 x 545 x 505	
		GRCMW-1D	2	240V / 1PH	1.54 kW	660 x 511 x 683	
		GRCMW-1DH	2	240V / 1PH	1.60 kW	660 x 511 x 683	Humidity at bottom shelf only

## HOLDING & DISPLAY CABINETS



FDWD-1



FDWD-1X



FSD-2X



FSDT-1X



WFST-1X

Brand	Description	Model	Extra Information	Voltage	Electical Loading	Dimension (W x D X H) mm
	⚡ Flav-R-Fresh Implus Display Cabinet	FDWD-1	1 Door w/ Circle Rack w/ Motor	240V / 1PH	1440 W	492 x 530 x 727
		FDWD-1X	1 Door w/ Multi-Purpose Rack w/o Motor	240V / 1PH	1440 W	492 x 530 x 727
		FDWD-2	2 Doors w/ Circle Rack w/ Motor	240V / 1PH	1440 W	492 x 559 x 727
		FDWD-2X	2 Doors w/ Multi-Purpose Rack w/o Motor	240V / 1PH	1440 W	492 x 559 x 727
	⚡ Flav-R-Savor Holding & Display Cabinet	FSD-1	1 Door w/ 3 Tier Circle Rack w/ Motor	240V / 1PH	1440 W	569 x 612 x 699
		FSD-1X	1 Door w/ 3 Tier Pan Rack w/o Motor	240V / 1PH	1440 W	569 x 612 x 699
		FSD-2	2 Doors w/ 3 Tier Circle Rack w/ Motor	240V / 1PH	1440 W	572 x 611 x 699
	⚡ Flav-R-Savor Tall Holding & Display Cabinet	FSDT-1	1 Door w/ 4 Tier Circle Rack w/ Motor	240V / 1PH	1440 W	569 x 612 x 826
		FSDT-1X	1 Door w/ 4 Tier Pan Rack w/o Motor	240V / 1PH	1440 W	569 x 612 x 826
		FSDT-2	2 Door w/ 4 Tier Circle Rack w/ Motor	240V / 1PH	1440 W	569 x 642 x 826
		FSDT-2X	2 Door w/ 4 Tier Pan Rack w/o Motor	240V / 1PH	1440 W	569 x 642 x 826
	⚡ Flav-R-Savor Large Capacity Cabinet	WFST-1X	2 Doors, Humidified w/ Stationary Rack	240V / 1PH	1790 W	814 x 641 x 831
		WFST-2X	4 Doors, Humidified w/ Stationary Rack	240V / 1PH	1790 W	814 x 703 x 831

We assume no responsibility for the accuracy of every page information.

## DISPLAY STEAMER



WSSP-872U



WSSP-872UC



WSSP-730U



WSSP-730UC



WSSP-380

Brand	Description	Model	Dimension (W x D X H) mm	Power	Temp. Range	Capacity
<b>WISE</b>	⚡ Large Display Steamer (Mechanical type)	WSSP-872U	480 x 545 x 895	220V 50Hz 1.1kW	Room Temp. to 100°C	6 Layers
	⚡ Large Display Steamer (Digital type)	WSSP-872UC	480 x 545 x 895	220V 50Hz 1.1kW	Room Temp. to 100°C	6 Layers
	⚡ Mechanical Type U-Shaped Steamer Display	WSSP-730U	400 x 482 x 730	220V 50Hz 900W	Room Temp. to 100°C	5 Layers
	⚡ Mechanical Type Square Steamer Display	WSSP-380	380 x 432 x 770	220V 50Hz 900W	Room Temp. to 100°C	5 Layers
	⚡ Digital Type U-Shaped Steamer Display	WSSP-730UC	400 x 482 x 730	220V 50Hz 1.1kW	Room Temp. to 100°C	5 Layers

## FOOD WARMER



WHT-555-C



WBTB-T



WBTB-P-1

Brand	Description	Model	Dimension (W x D X H) mm	Power	Temp. Range
<b>WISE</b>	⚡ Countertop Food Warmer (Wet Heat)	WHT-555-C	353 x 555 x 270	220V 50Hz 1.2kW	Room Temp. to 100°C
	⚡ Countertop Food Warmer (Wet Heat)	WBTB-T	400 x 650 x 280	200V 50Hz 1.5kW	Room Temp. to 100°C
	⚡ Countertop Food Warmer (Dry Heat)	WBTB-P-1	400 x 650 x 280	220V 50Hz 2.4kW	Room Temp. to 100°C

## DRAWER WARMER



HDW-1



HDW-2



HDW-3

Brand	Description	Model	Drawer	Voltage Loading	Electrical (W x D X H) mm	Dimension
	Freestanding Drawer Warmer	HDW-1	1	240V / 1PH	450 W	749 x 575 x 279
		HDW-2	2	240V / 1PH	900 W	749 x 575 x 537
		HDW-3	3	240V / 1PH	1350 W	749 x 575 x 794
		HDW-4	4	240V / 1PH	1800 W	749 x 575 x 1051
	Built-In Drawer Warmer	HDW-1B	1	240V / 1PH	450 kW	715 x 568 x 248
		HDW-2B	2	240V / 1PH	900 kW	715 x 568 x 508
		HDW-3B	3	240V / 1PH	1350 kW	715 x 568 x 765

## HEATED WELL



RHW-01



RHW-02



RHW-01B



BML11



RCTHW shown with optional accessories

Brand	Description	Model	Well	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	Heat-Max Multi-Purpose Round Heated Well	RHW-01	1	240V / 1PH	1.25 kW	360 x 330 x 343	
		RHW-02	2	240V / 1PH	2.5 kW	630 x 330 x 343	
	Heat-Max Built-In Multi-Purpose Round Heated Well	RHW-01B	1	240V / 1PH	1.25 kW	360 x 330 x 335	⚙️
			Heat-Max Multi-Purpose Rectangular Heated Well	RCTHW-1	1	240V / 1PH	3 kW
	Heat-Max Built-In Multi-Purpose Rectangular Heated Well	RCTHW-1B	1	240V / 1PH	3 kW	368 x 582 x 226	⚙️
	Bain-Marie with GN size	BML11	1	230V / 1PH	1.75kW	535 x 370 x 260	

We assume no responsibility for the accuracy of every page information.

# CARVING STATION



GRCSCLH-24 shown with optional left breath protector & cutting board

Brand	Description	Model	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Carving Station	GRCSCL-24	240V / 1PH	0.99 kW	660 x 711 x 724	Bulbs : 4 nos
	⚡ Carving Station	GRCSCLH-24	240V / 1PH	1.29 kW	660 x 711 x 724	Bulbs : 4 nos



DCS400-1



DCSB400-2420-1



DCSB400-3624-2



DCSB400-R24-1

Brand	Description	Model	No.of Lamp	Heated base Surface width	Voltage	Electrical Loading	Dimension (W x D X H) mm
	⚡ Decorative	DCS400-1	1	-	240V / 1PH	250 kW	203 x 527 x 864 - 1168
	⚡ Carving Station	DCSB400-R24-1	1	26" (610 mm)	240V / 1PH	600 kW	660 x 687 x 864 - 1168
		DCSB400-2420-1	1	24" x 20"	240V / 1PH	750 kW	610 x 506 x 864 - 1168
		DCSB400-3624-2	2	610 x 508 mm)	240V / 1PH	1300 kW	911 x 610 x 864 - 1168
			2	36" x 24"			

# MOBILE HOLDING CABINET



FSHC-17W2



FSHC-17W1

\*REMARKS: Height includes standard casters\*

Brand	Description	Model	Pan/Tray 18' X 26"	Capacity 12" x 20"	Voltage	Electrical Loading	Dimension (W x D X H) mm
	⚡ Flav-R-Savor Tall Humidified Holding Cabinet -Single Lexan Door	FSHC-17W1	17	34	240V / 1PH	2095 W	645 x 887 x 1862
	⚡ Flav-R-Savor Tall Humidified Holding Cabinet -Single opening w/ 2 Dutch door	FSHC-17W1D	17	34	240V / 1PH	2095 W	645 x 887 x 1862
	⚡ Flav-R-Savor Tall Humidified Holding Cabinet -2 Lexan Doors & Pass Through	FSHC-17W2	17	34	240V / 1PH	2095 W	645 x 898 x 1862
	⚡ Flav-R-Savor Tall Humidified Holding Cabinet -4 Dutch Doors & Pass Through	FSHC-17W2D	17	34	240V / 1PH	2095 W	645 x 898 x 1862

We assume no responsibility for the accuracy of every page information.

# Warm

Hot holding equipment that preserves flavour and quality for a long time



Being able to present your recipes in the table just when you need them, is a basic requirement for any professional kitchen. Nothing is left to chance, ensuring taste, consistency and appearance, the same of just prepared dish. Moduline static hot holding equipment, characterized by low energy consumption, guarantee maximum efficiency and absolute quality of food presented. Warm offers advanced technology that works to ensure even and stable temperature, thoroughly calibrated to be gentle on the food, thus safeguarding flavours and fragrance. The heating system, powered by wire resistors wrapped around the external cavity wall, and electronically controlled with precision, holds the humidity contained in food, without drying it, as opposite of ventilated holding systems. Thanks to its experience with Cook&Hold static ovens, Moduline provides a result of extraordinary holding for different types of use, either canteens, fast-food restaurants, or banqueting and public facilities. The range offers wide ranges of models and different installation modes: table-top, built-in, with drawers, on casters and floor standing.

**Functional Features**



Temperature from +30°C to +120°C (on HSW-HSW-HHT models)



Temperature from +30°C to +90°C (on HHFF-HHFT models)



The low-consumption power & perfect temperature control

**PLUS**



**Del/Warm function**

The Del/Warm heating system extends the time of holding after cooking without drying the food.

**HSW Model**



1. No fan ventilation-prevent food drying out
2. Telescopic stainless steel drawer guides
3. Insulation of the cavity
4. Drawer gasket
5. Electronic control
6. Manual Vent
7. Drawer handle
8. Adjustable legs

**HHT Model**



1. No fan ventilation-prevent food drying out
2. Door gasket
3. Tray rails
4. Tight-sealed cavity
5. Electronic control
6. Manual Vent
7. Door handle
8. Perimeter bumpers

**HHFF Model**



1. Humidifier
2. Periodic and automatic rotation reversal of the fan motors
3. Stainless steel bumpers
4. Tight-sealed cavity
5. Electronic control
6. Three-point door locking system



HSH031E



HSH051E



HSH052E

Brand	Model	HSH031E	HSH051E	HSH052E
	<b>Trays capacity</b>	1 GN 1/1 h max 150	2 GN 1/1 h max 150	3 GN 1/1 h max 150
	<b>Full load capacity</b>	6 kg	12 kg	18 kg
	<b>Tray rails pitch</b>	75 mm	64 mm	75 mm
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	0.7 kW, 230/50	1.0 kW, 230/50	1.0 kW, 230/50
	<b>Dimensions</b>	660x585x300 mm	660x585x510 mm	660x585x720 mm



HSW011E



HSW012E



HSW013E

Brand	Model	HSW011E	HSW012E	HSW013E
	<b>Trays capacity</b>	1 GN 1/1 h max 150	2 GN 1/1 h max 150	3 GN 1/1 h max 150
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	0.7 kW, 230/50	1.0 kW, 230/50	1.0 kW, 230/50
	<b>Dimensions</b>	660x585x300 mm	660x585x510 mm	660x585x720 mm



HHT081E



HHT161E



HHT052E

Brand	Model	HHT081E	HHT161E	HHT052E
	<b>Tray capacity</b>	8 GN 1/1	16 GN 1/1	5 GN 2/1 or 10 GN 1/1
	<b>Tray rails pitch</b>	75 mm	75 mm	72 mm
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	1.0 kW, 230/50	2.0 kW, 230/50	1.5 kW, 230/50
	<b>Dimensions</b>	550x735x1010 mm	550x735x1760 mm	755x855x790 mm

We assume no responsibility for the accuracy of every page information.




HHT082E



HHT162E



HHT282E

Brand	Model	HHT082E	HHT162E	HHT282E
	<b>Tray capacity</b>	8 GN 2/1 or 16 GN 1/1	16 GN 2/1 or 32 GN 1/1	8+8 GN 2/1 or 16+16 GN 1/1
	<b>Tray rails pitch</b>	75 mm	75 mm	72 mm
	<b>Operating temperature</b>	from +30°C to +120°C	from +30°C to +120°C	from +30°C to +120°C
	<b>Electric power</b>	1.5 kW, 230/50	3.0 kW, 230/50	1.5 + 1.5 kW, 230/50
	<b>Dimensions</b>	755x855x1010 mm	765x845x1760 mm	765x845x1760 mm




HHFF20E



HHFF22E



HHFT22E


Brand	Model	HHFF20E	HHFF22E	HHFT22E
	<b>Trays capacity</b>	20 GN 1/1	20 GN 1/1	20 GN 1/1
	<b>Dishes capacity</b>	80 (ø from 180 mm to 310 mm)		
	<b>Operating temperature</b>	from +30°C to +90°C	from +30°C to +90°C	from +30°C to +90°C
	<b>Cavity dimensions</b>	780x695x1860 mm	780x705x1860 mm	570x815x1860 mm
	<b>Electric power</b>	6.2 kW, 400/50/3	6.2 kW, 400/50/3	6.2 kW, 400/50/3
	<b>Dimensions</b>	1150x830x1950 mm	1150x830x1950 mm	940x940x1950 mm
	<b>Pass through</b>	No	Yes	Yes



HHFF40E



HHFF42E

Brand	Model	HHFF40E	HHFF42E
	<b>Trays capacity</b>	40 GN 1/1 - 20 GN 2/1	40 GN 1/1 - 20 GN 2/1
	<b>Plates capacity</b>	126 (ø from 180 mm to 310 mm)	
	<b>Operating temperature</b>	from +30°C to +90°C	from +30°C to +90°C
	<b>Cavity dimensions</b>	780x965x1860 mm	780x975x1860 mm
	<b>Electric power</b>	7.5 kW, 400/50/3	7.5 kW, 400/50/3
	<b>Dimensions</b>	1150x1100x1950 mm	1150x1100x1950 mm
<b>Pass through</b>	No	Yes	

We assume no responsibility for the accuracy of every page information.



## FOOD HOLDING & TRANSPORTATION - ULTRA PAN CARRIER AND ULTRA CAMCART H-SERIES



UPCH4002 with optional Camdolly (CD400)

UPCH8002

UPCH16002

CP1220

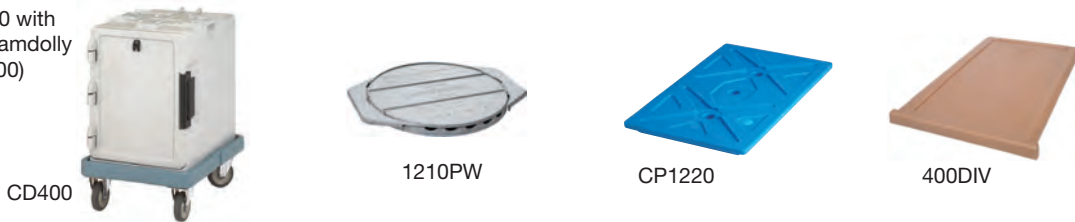
400DIV

1600DIV

Brand	Description	Model	InStock Colors	Voltage	Dim. (cm)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	⚡ Hot Holding Ultra Pan Carriers (1 – Compartment) -Heated Ultra Pan Carrier, 220V	UPCH4002	Dark Brown (131), Granite Gray (191)	230V/1PH	46 x 67 x 63	
		Camdolly	CD400	Black (110)		71 x 53 x 23
	⚡ Hot Holding Ultra Camcarts (2 – Compartment) -Heated Ultra Pan Carrier, 220V	UPCH8002	Dark Brown (131), Granite Gray (191)	230V/1PH	52 x 69 x 137,2	
		UPCH16002	Dark Brown (131), Granite Gray (191)	230V/1PH	73 x 84.7 x 137.5	
	Camchiller Full ThermoBarrier	CP1220	Cold Blue (159)		53 x 33 x 3.8	
		400DIV	Gray (180)		54 x 33 x 2.5	
1600DIV		Slate Blue (401)		53 x 33.5 x 3.8		

## FOOD HOLDING & TRANSPORTATION - ULTRA PAN CARRIER

UPCS400 with optional Camdolly (CD400)



CD400

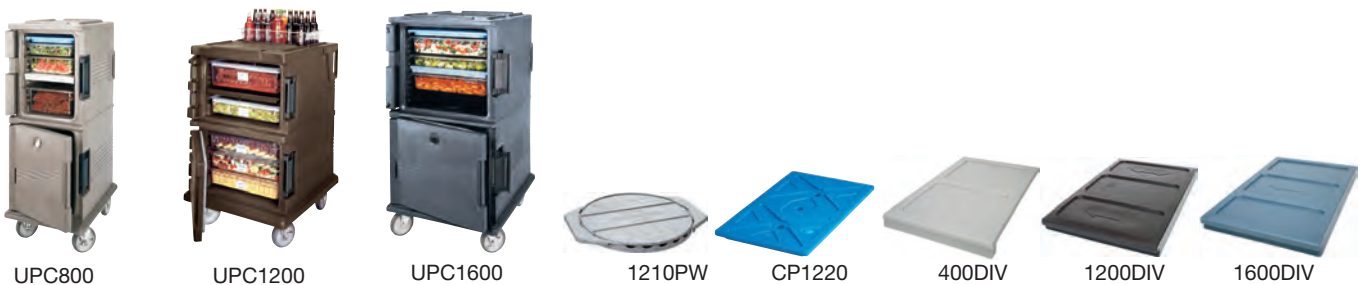
1210PW

CP1220

400DIV

Brand	Description	Model	InStock Colors	Dim. (cm)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	Insulated Carrier	UPCS400	Dark Brown (131), Speckled Gray (480)	63.5 x 46 x 63	
		CD400	Black (110)	71 x 53 x 23	
	Camwarmer	1210PW	Granite Gray (191)	34 x 27.5 x 4	
	Camchiller Full	CP1220	Cold Blue (159)	53 x 33 x 3.8	
	ThermoBarrier	400DIV	Coffee Beige (157)	54 x 33 x 3.8	

## FOOD HOLDING & TRANSPORTATION - INSULATED ULTRA CAMCARTS



UPC800

UPC1200

UPC1600

1210PW

CP1220

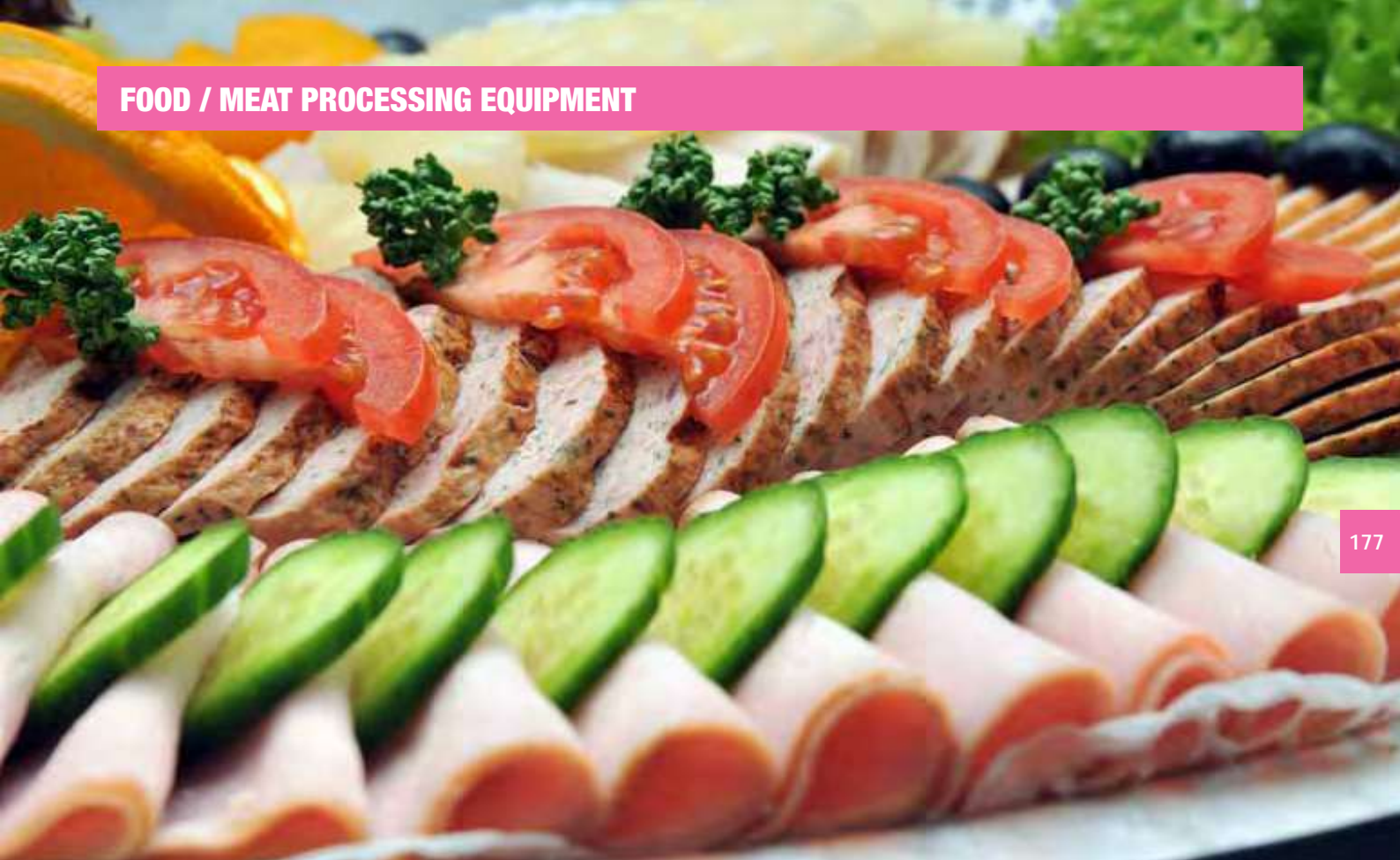
400DIV

1200DIV

1600DIV

Brand	Description	Model	InStock Colors	Dim. (cm)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	Insulated Ultra Camcart	UPC800	Slate Blue (401), Granite Gray (191)	52 x 69 x 137	
		UPC1200	Slate Blue (401), Granite Gray (191)	72.5 x 82 x 116	
		UPC1600	Dark Brown (131), Granite Gray (191)	71.5 x 82 x 135	
	Camwarmer	1210PW	Granite Gray (191)	34.9 x 27.6 x 4	
	Camchiller Full ThermoBarrier	CP1220	Cold Blue (159)	53 x 33 x 3.8	
		400DIV	Gray (180)	54 x 33 x 3.8	
1200DIV		Dark Brown (131)	53 x 33.5 x 3.5		
1600DIV	Slate Blue (401)	53 x 33.5 x 3.8			

We assume no responsibility for the accuracy of every page information.



# FOOD PROCESSORS

## CUTTERS & VEGETABLE SLICERS

**Lid:** Designed so **that liquids and other ingredients** can be added during processing.

**Handle:** Ergonomic to make it **easy to grasp the bowl.**

**Variable speed:** 300 to 3 500 rpm for a greater variety of applications.



**Automatic push button restart:** faster and more convenient to operate.



**Lateral ejection:** Space saving and ergonomic.



### INNOVATION

**Bowl-base twin-blade assembly**  
To process both large and small quantities. Coarse and fine serrated blade available as options.



**Range of 28 discs available**  
as options.










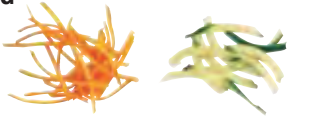




Scan the QR Code to see the food processor in action.

## CUTTER FUNCTION

	<p><b>Smooth blade</b> Supplied as standard</p>	➔			
			COARSE CHOPPING	FINE CHOPPING SAUCES,	EMULSIONS
	<p><b>Coarse serrated blade</b> Designed for grinding &amp; kneading</p>	➔			
			KNEADING	GRINDING	
	<p><b>Fine serrated blade</b> Designed for herbs &amp; spices</p>	➔			
			CHOPPING HERBS	GRINDING SPICES	

## VEGETABLE PREPARATION FUNCTION

	<p><b>SLICING</b> </p>		<p><b>JULIENNE</b> </p>
	<p><b>RIPPLE CUT</b> </p>		<p><b>+ DICING*</b> </p>
	<p><b>GRATING</b> </p>		<p><b>+ FRENCH FRIES*</b> </p>

\* For R 402, R 402 V.V, R 502, R 502 V.V, R 752, R 752 V.V.

## Juice and Coulis Extraction Function\*

- Extraction of fruit and vegetable juices for appetizers, sauces, sorbets, ice cream, smoothies, jam, fruit jellies, etc.
- Coulis function to extract pulp rich juices from cooked or tender fruit and vegetables.
- Citrus press function for all types of citrus fruits.



\* Available for R 201 XL, R 201 XL Ultra, R 211 XL, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R 402 V.V.

We assume no responsibility for the accuracy of every page information.

**FOOD PROCESSORS CUTTERS & VEGETABLE SLICERS**

**POTATO RICER EQUIPMENT**

MODELS R 502, R 502 V.V., R 752, R 752 V.V.

- **High output**  
Can produce up to 10 kg of delicious fresh mashed potato in just 2 minutes.
- **Ergonomic**  
The extra large ergonomic hopper allows for the continuous processing of potatoes with as little handling as possible.
- **Versatile**  
In addition to the 50 existing ways of processing fruit and vegetables, you can also make puree.



**The Potato Ricer Attachment consists of:**

- a feed hopper to handle large quantities of potatoes (for R 502 and R 502 V.V. only)
- a paddle
- a special Ø 3 mm or 6 mm grid
- a special puree ejection disc.

		Ref.	\$
Potato Ricer Attachment Ø 3 mm (R 502 and R 502 V.V.)	1 + 2	28207	359
Potato Ricer Equipment Ø 3 mm	2	28208	253
Potato Ricer Attachment Ø 6 mm (R 502 and R 502 V.V.)	1 + 2	28209	359
Potato Ricer Equipment Ø 6 mm	2	28210	253

We assume no responsibility for the accuracy of every page information.

# FOOD PROCESSOR - CUTTERS & VEGETABLE SLICERS

## FOOD PROCESSORS CUTTERS & VEGETABLE SLICERS

### NEW R 752 AND R 752 V.V. FOOD PROCESSORS

- Multi-purpose, space-saving and high-performance thanks to their greater processing capacity
- A timer for greater convenience
- New attachments especially designed for professional needs!



Watch video!

Adjustable hopper to suit all size fruit and vegetables!



- Requires less effort
- Prevents MSD
- Takes away the tediousness



**Extra large hopper:**  
Up to 15 tomatoes or 1 whole cabbage.



**Cylindrical hopper Ø 58 mm:**  
For uniform cutting of long vegetables.



**Exactitube pusher:**  
Cylindrical hopper with Ø 39 mm Exactitube pusher to cut up small fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries, grapes, etc.

**Lateral ejection:**  
Space saving and convenient to use.

**Lid:**  
Liquids and other ingredients can be adding during processing.



**Scraper arm:**  
Designed to easily scrape the lid and edges of the bowl without stopping the machine.

#### INNOVATION

**Extra ergonomic:**  
Lever with assisted movement = less effort for the operator.

**Timer:**  
Less effort, greater precision and more regular results no matter what the recipe.

**Motor power:**  
Ideal for demanding preparations.



**7.5 L large capacity bowl with ergonomic handle:**  
Saves time by increasing the quantities processed.\*



Brand	Description	Model	Bowl Capacity	Speed r.p.m.	Voltage	Electrical Loading	Remarks
robot coupe	Food Processor	R-211XL	2.9 litres	1500	230v / 1PH	0.55 kW	Composite Bowl
		R-211XLU	2.9 litres	1500	230V / 1PH	0.55 kW	Stainless Steel Bowl
		R-301	3.7 litres	1500	230V / 1PH	0.65 kW	Composite Bowl
		R-301Ultra	3.7 litres	1500	230V / 1PH	0.65 kW	Stainless Steel Bowl
		R-401	4.5 litres	1500	230V / 1PH	0.7 kW	
		R-402	4.5 litres	750 / 1500	400V / 3PH	0.75 kW	Dicing & French fries capability
		R-502	5.9 litres	750 / 1500	400V / 3PH	0.9 kW	Dicing & French fries capability
robot coupe	Food Processor w/ Variable Speed	R-402VV	4.5 litres	300 to 3500	230V / 1PH	1.0 kW	Dicing & French fries capability
		R-502VV	5.5 litres	300 to 3500	230V / 1PH	1.3 kW	Dicing & French fries capability
		R-752VV	7.5 litres	300 to 3500	230V / 1PH	1.5 kW	Dicing & French fries capability
		R-752	7.5 litres	750 / 1500	400V / 3PH	1.8 kW	Full Moon

We assume no responsibility for the accuracy of every page information.

# ROBOT COUPE FOOD PROCESSOR - SELECTION GUIDE



you require a food processor



How many covers do you serve per day?



Do you require dicing or chips/fries?



Do you require a stainless steel bowl?



Here is your Food processor



R 211 XL



R 211 XL Ultra



R 301



R 301 Ultra



R 401



R 402  
R 402 V.V.



R 502  
R 502 V.V.



R 752  
R 752 V.V.



# CL 52 Vegetable Preparation Machine

Process large amounts of vegetables in no time at all

**EXTRA PRECISE**  
Cylindrical feed tube (Ø 59 mm) for uniform cutting of long vegetables.

**EXTRA WIDE**  
The XL hopper can cope with up to 15 tomatoes at a time.

**EXTRA POWERFUL**  
Stainless-steel motor unit for easy aftercare Ultra-powerful, ultra-quiet, commercial-grade 750-W motor.

**EXTRAORDINARILY USER FRIENDLY!**  
Power lever to take the strain and increase throughput.

**EFFICIENT EJECTION**  
Convenient and space-saving lateral ejection.

**Watch video!**

**20kg Serai in 12 minutes!**

CL-50



Brand	Description	Model	Processing Time	Voltage	Elect. Loading	Remarks
robot coupe	Vegetable Preparation Machine	CL-40	up to 3kg / min	230V / 1PH	0.5 kW	
		CL-50	up to 5kg / min	230V / 1PH	0.55 kW	Composite Motor base
		CL-50Ultra	up to 5kg / min	230V / 1PH	0.55 kW	Brunoise & Waffle cut + Herb kit included
	Vegetable Preparation Machine w/ Automatic Feed-Head OR Pusher Feed-Head	CL-52	up to 7kg / min	230V / 1PH	0.75 kW	Full moon hopper
		CL-55	up to 13kg / min	400V / 3PH	1.1 kW	Floor standing
Vegetable Preparation Machine w/ Automatic Feed-Head - Variable Speed	CL-60	up to 30kg / min	400V / 3PH	1.5 kW	Floor standing	
	CL-60VV	up to 30kg / min	230V / 1PH	1.5 kW	Floor standing	
Vegetable Preparation Machine for Specialty cut	CL-50 Gourmet	up to 30kg / min	230V / 1PH	0.5 kW	Waffle, Brunoise, Dicing & French fries capability	

*We assume no responsibility for the accuracy of every page information.*



# FLOOR-STANDING BLIXER®



Watch video!



## INNOVATION

### BLIXER® ARM

To improve turbulence and thus produce finer-textured preparations.



See through watertight lid requiring a single movement to lock it into position. **Lid and seal can be removed** simply and quickly.

### LID WIPER

For perfect visibility during operation.

### CONTROL PANEL

0 to 15 minute **timer**, stainless steel flush-mounted control buttons and **pulse** control for greater cutting precision.

### BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

## INNOVATION

### BOWL-BASE TWIN-BLADE ASSEMBLY

A Robot-Coupe® exclusivity to obtain a perfectly smooth consistency, even with small quantities.

### STAINLESS STEEL FRAME

All stainless steel with 3 sturdy built in legs to ensure total stability, minimum space requirements and easy cleaning.



### WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

## INNOVATION

### STAINLESS STEEL BOWL

**Tiltable, removable bowl**, a Robot-Coupe exclusivity. **Capacity:** 23, 28, 45 or 60 litres, depending on the model.

# ROBOT COUPE : FLOOR STANDING VEGETABLE PREPARATION MACHINE

FLOOR STANDING VEGETABLE PREPARATION MACHINES

## CL 60 Workstation



Watch video!



### WALL DISC HOLDER



**Adjustable stand**  
so it can be adapted to  
different floor heights.



## CL 60 Workstation

Induction motor	✓
Power	1 500 W
Voltage	Three phase      Single phase
Speed	375 rpm - 750 rpm      100 to 1 000 rpm
Feed-Heads	Stainless steel automatic feed head Full moon pusher feed head 4.9 L Cylindrical hopper Ø 58 mm and Ø 39 mm, Exactitube pusher - <b>Included</b> 4 tubes: 2 Ø 50mm tubes and 2 Ø 70mm tubes
Lid and bowl	Metal
Motor base	Stainless steel
Equipped with	1 adjustable foot for all floor types 2 wheels 1 stainless steel container for cutting attachments.
<b>Accessories</b>	Ergo mobile trolley with 3 GN1x1 gastronorm pans - <b>Included</b> Wall disc holder with 1 GN1x1 gastronorm pan - <b>Included</b> 3 mm Potato Ricer Equipment - <b>Included</b>
<b>Discs</b>	MultiCut Pack of 16 discs - <b>Included</b>

CL 60 Workstation - Three Phase	Ref.	\$
CL 60 Workstation 400V/50/3	2300	<b>16 685</b>
CL 60 Workstation 380V/60/3	2304	<b>16 685</b>
CL 60 Workstation 220V/60/3	2302	<b>16 685</b>
CL 60 V.V. Workstation - Single Phase	Ref.	\$
CL 60 V.V. Workstation 230V/50/1	2301	<b>17 590</b>

For V.V. model, It is advisable to use a type A or type B GFCI.



Scan this QR-Code to see  
the vegetable preparation  
machine in action.

We assume no responsibility for the accuracy of every page information.

**A COMPLETE COLLECTION OF ATTACHMENTS INCLUDED!**

**Automatic feed-head**

For all bulky vegetables (tomatoes, onions, potatoes, etc.).



**Pusher feed-head**

Especially designed for bulky vegetables such as cabbage and celery.



**4 tubes feed-head**

Especially designed for long vegetables such as cucumbers and zucchini.



**Exactitube pusher**

For cutting up small sized fruit and vegetables such as chillis, gherkins, dry sausage, asparagus, spring onions, bananas, strawberries and grapes.



**3 mm Potato Ricer Equipment**

To easily produce large quantities of mashed potatoes.



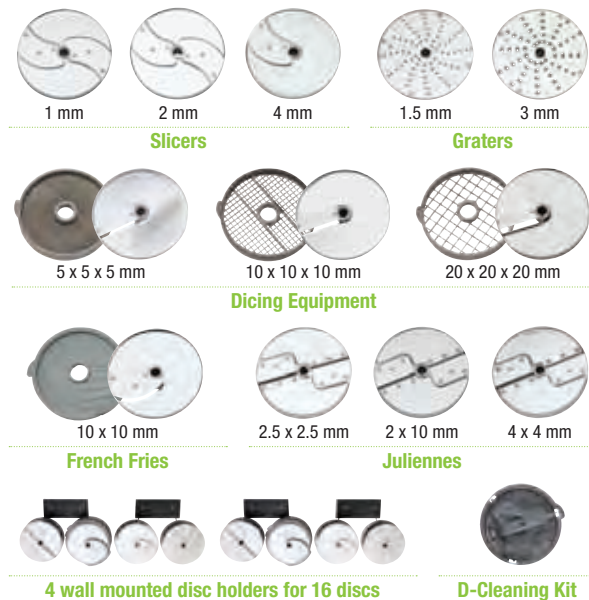
**Wall disc holder**

To store and transport all the attachments! Tray for 16 discs and 8 attachments. GN1X1 pan for kitchen utensils.



**MultiCut Pack**

16 discs included.



**Ergo Mobile Trolley**

To transport, load and store accessories. 3 GN1x1 gastronorm pans provided.



# ROBOT COUPE VEGETABLE PREPARATION MACHINE - SELECTION GUIDE



You require a veg'prep only



How many covers do you serve per day?

 $\frac{20}{80}$ 	 $\frac{20}{80}$ 	 $\frac{50}{400}$ 	 $\frac{70}{600}$ 	 $\frac{100}{1000+}$ 	 $\frac{300}{3000+}$ 
---	---	--	--	---	---

What quantity do you need to prepare per hour?

up to 50kg	up to 50kg	up to 150kg	up to 250kg	up to 400kg	up to 600kg
up to 120kg	up to 200kg	up to 500kg	up to 750kg	up to 1200kg	up to 1800kg

Do you require dicing or French fries?

✗	✓	✓	✓	✓	✓
---	---	---	---	---	---

Here is your veg'prep machine



CL 20



CL 40



CL 50

CL 50 Ultra  
CL 50 Gourmet



CL 52



CL 55



CL 60

Workstation Workstation



We assume no responsibility for the accuracy of every page information.

**DISC COLLECTION**

**THE WIDEST RANGE OF CUTS**

**SLICERS**

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

Essential: CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.



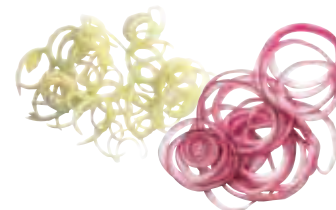
**Almonds 0.6 mm**  
Ref. 28166



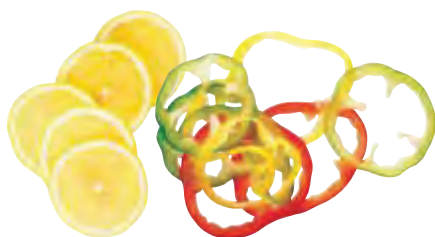
**0.8 mm**  
Ref. 28069



**1 mm**  
Ref. 28062  
Ref. 27051



**2 mm**  
Ref. 28063  
Ref. 27555



**3 mm**  
Ref. 28064  
Ref. 27086



**4 mm**  
Ref. 28004  
Ref. 27566



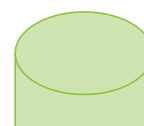
**5 mm**  
Ref. 28065  
Ref. 27087



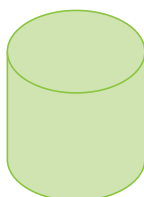
**6 mm**  
Ref. 28196  
Ref. 27786



**8 mm**  
Ref. 28066



**10 mm**  
Ref. 28067



**14 mm\***  
Ref. 28068



**Cooked potatoes 4 mm**  
Ref. 27244



**Cooked potatoes 6 mm**  
Ref. 27245



The green discs show the actual size

\*Except CL 50 Gourmet

We assume no responsibility for the accuracy of every page information.

# JULIENNE

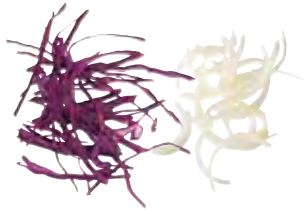


Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.  
 Essential: CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

**1 x 8 mm ribbons**  
 Ref. 28172



**1 x 26 mm onions & cabbage**  
 Ref. 28153



**2 x 4 mm**  
 Ref. 27072  
 Ref. 27080



**2 x 6 mm**  
 Ref. 27066  
 Ref. 27081



**2 x 8 mm**  
 Ref. 27067



**2 x 10 mm Tagliatelles**  
 Ref. 28173



**2 x 2 mm**  
 Ref. 28051  
 Ref. 27599



**2.5 x 2.5 mm**  
 Ref. 28195



**3 x 3 mm**  
 Ref. 28101



**4 x 4 mm**  
 Ref. 28052  
 Ref. 27047



**6 x 6 mm**  
 Ref. 28053  
 Ref. 27610

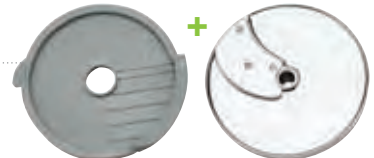


**8 x 8 mm**  
 Ref. 28054  
 Ref. 27048

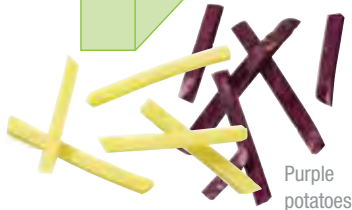


# FRENCH FRIES

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.  
 Essential: CL 40, R 402, R 402 V.V.



**8 x 8 mm**  
 Ref. 28134  
 Ref. 27116



Purple potatoes

**8 x 16 mm**  
 Ref. 28159



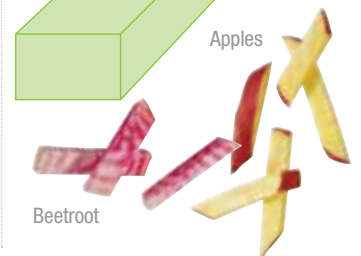
Sweet potatoes

**10 x 10 mm**  
 Ref. 28135  
 Ref. 27117



Apples

**10 x 16 mm**  
 Ref. 28158



Beetroot

Apples

The green discs show the actual size

We assume no responsibility for the accuracy of every page information.

# GRATERS

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

Essential: CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.

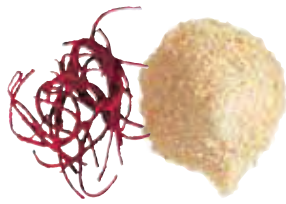
Essential: Special CL 40



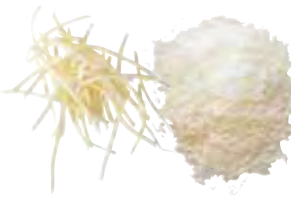
**1.5 mm**  
Ref. 28056  
Ref. 27588\*  
Ref. 27148



**2 mm**  
Ref. 28057  
Ref. 27577\*  
Ref. 27149



**3 mm**  
Ref. 28058  
Ref. 27511\*  
Ref. 27150



**4 mm**  
Ref. 28073



**5 mm**  
Ref. 28059



**6 mm**  
Ref. 27046



**7 mm**  
Ref. 28016



**9 mm**  
Ref. 28060  
Ref. 27632



**Parmesan cheese**  
Ref. 28061  
Ref. 27764



**Röstis potatoes**  
Ref. 27164  
Ref. 27191



**Raw potatoes**  
Ref. 27219



**Horseradish**  
Ref. 28055 1 mm  
Ref. 27078 0.7 mm  
Ref. 27079 1 mm  
Ref. 27130 1.3 mm



# RIPPLE CUT

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

Essential: CL 40, R 201, R 201 XL Ultra, R 211 XL Ultra, R 301, R 301 Ultra, R 401, R 402, R402 V.V.



**2 mm**  
Ref. 27068  
Ref. 27621



**3 mm**  
Ref. 27069



**5 mm**  
Ref. 27070



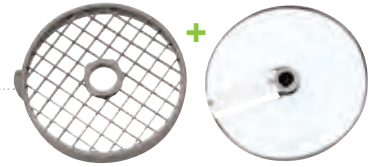
The green discs show the actual size

\*Except CL 40

# DICING EQUIPMENT

Expert: CL 50, CL 50 Ultra, CL 50 Gourmet, CL 52, CL 55, CL 60, R 502, R 502 V.V., R 752 or R 752 V.V.

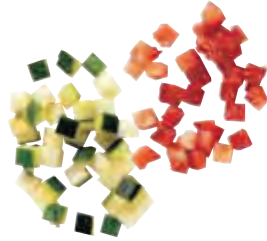
Essential: CL 40, R 402, R 402 V.V.



**5x5x5 mm**  
Ref. 28110



**8x8x8 mm**  
Ref. 28111  
Ref. 27113



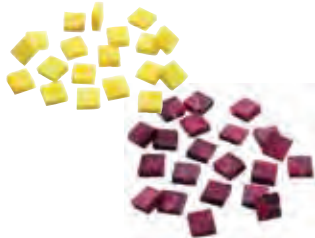
**10x10x10 mm**  
Ref. 28112  
Ref. 27114



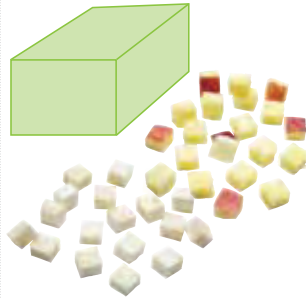
**12x12x12 mm**  
Ref. 28197  
Ref. 27298



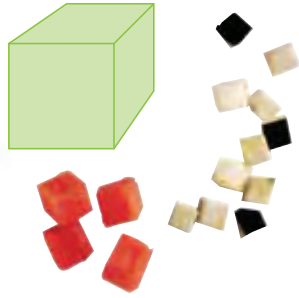
**14x14x5 mm**  
Ref. 28181



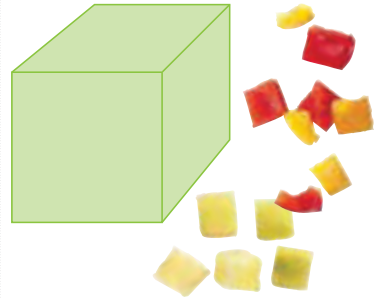
**14x14x10 mm\***  
Ref. 28179



**14x14x14 mm\***  
Ref. 28113



**20x20x20 mm\***  
Ref. 28114



**25x25x25 mm\***  
Ref. 28115



**50x70x25 mm\***  
**Salads**  
Ref. 28180



## D-CLEANING KIT



### Reversible grid holder

- on 1 side Essential grids R 402 - CL 40
- on 1 side Expert grids CL 50 - CL 60 and R 502 - R 752



### Dicing grid cleaning tool

5 mm, 8 mm and 10 mm



### Scraper tool

	Ref.	\$
Dicing grid cleaning tool	39881	89

*We assume no responsibility for the accuracy of every page information.*



EXCLUSIVE CUTS


BRUNOISE

CL 50 Gourmet



CL50 GOURMET

 **2x2x2 mm**  
Ref. 28174

 **3x3x3 mm**  
Ref. 28175

 **4x4x4 mm**  
Ref. 28176



WAFFLE CUTS

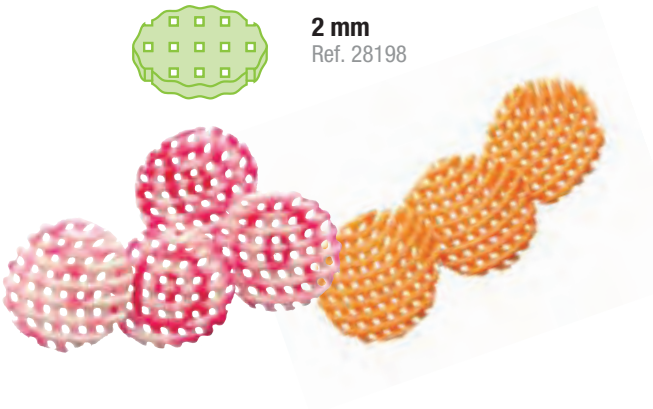
CL 50 Gourmet



CL50 GOURMET

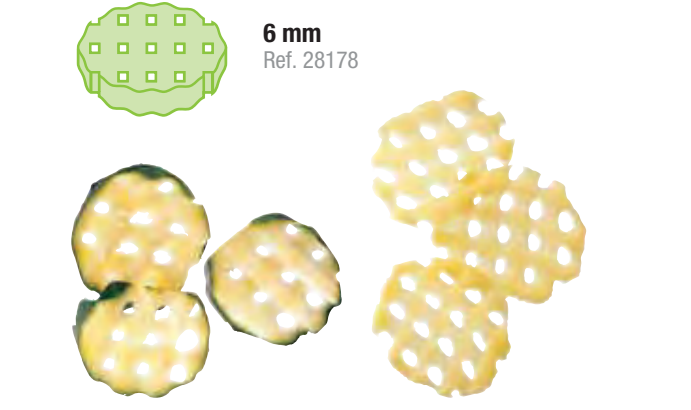
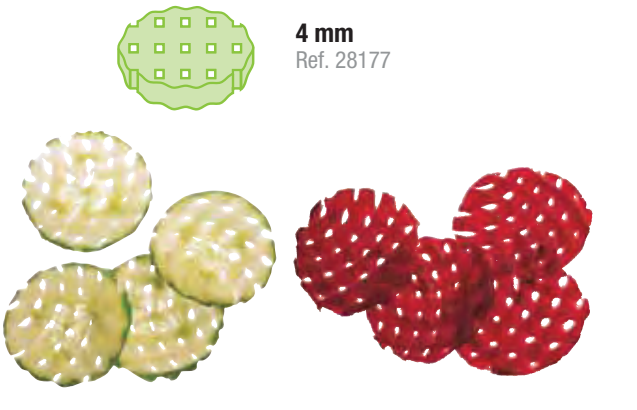
 **2 mm**  
Ref. 28198

 **3 mm**  
Ref. 28199



 **4 mm**  
Ref. 28177

 **6 mm**  
Ref. 28178



The green discs show the actual size

We assume no responsibility for the accuracy of every page information.

# TABLE TOP CUTTER MIXERS

**LID**

Liquids and other ingredients can be added during processing.

**NEW**

**BOWL**

7.5 L: to save time by increasing the quantities processed.

**ERGONOMIC HANDLE**

Soft touch handle designed for more comfort and for a firm and secure grip.

**TIMER**

Less effort, greater precision and more regular results no matter what the recipe.



**INNOVATION**

**BOWL-BASE TWIN-BLADE ASSEMBLY**

To process both large and small quantities. All stainless steel with detachable smooth blade. Optional coarse and fine serrated blade.

**Variable speed models:**

300 to 3 500 rpm for more flexible use and a greater variety of applications.



**Smooth blade**  
As standard



COARSE CHOPPING



FINE CHOPPING



SAUCES, EMULSIONS



**Coarse serrated blade**

**ESPECIALLY**  
for grinding  
& kneading



KNEADING



GRINDING



**Fine serrated blade**

**ESPECIALLY**  
for herbs  
& spices



CHOPPING HERBS



GRINDING SPICES

## R-MIX FUNCTION R-Mix®

On R 5 V.V., R 7 V.V., R 8 V.V., R 10 V.V.

- To blend delicate ingredients without chopping.
- The R-Mix® function is designed for reverse rotation blending at variable speeds from 60 to 500 rpm to incorporate whole pieces of meat, crayfish tails, brunoises and diced vegetables to pâtés and terrines, whole raisins to buns, etc.



# FLOOR STANDING VERTICAL CUTTER MIXERS

## CONTROL PANEL

0 to 15 minute **timer**, **stainless steel flush mounted control buttons** and **pulse control** for greater cutting precision.

See through watertight lid that is locked into position in a single movement.  
**Lid and seal can be removed** simply and quickly.

## LID WIPER

For perfect visibility during operation.

## BOWL LOCKING LEVER

Ergonomic lever to tilt the bowl at various angles, including horizontally.

## INNOVATION

### STAINLESS STEEL BOWL-BASE TWIN-BLADE ASSEMBLY

New Robot-Coupe patented blade profile for optimum cutting quality.

### STAINLESS STEEL FRAME











All stainless steel with 3 sturdy built-in legs to ensure total stability, minimum space requirements and easy cleaning.

### WHEELS INCLUDED

3 retractable wheels for easy moving and cleaning.

**STAINLESS STEEL BOWL**  
Tiltable, removable bowl to make it easy to empty.

### 3 BLADES FOR BEST RESULTS

	<p><b>Smooth blade</b> As standard</p>	 <p><b>COARSE CHOPPING</b></p>	 <p><b>FINE CHOPPING</b></p>	 <p><b>SAUCES, EMULSIONS</b></p>
	<p><b>Coarse serrated blade</b> <b>ESPECIALLY for grinding &amp; kneading</b></p>	 <p><b>KNEADING</b></p>	 <p><b>GRINDING</b></p>	
	<p><b>Fine serrated blade</b> <b>ESPECIALLY for herbs &amp; spices</b></p>	 <p><b>CHOPPING HERBS</b></p>	 <p><b>GRINDING SPICES</b></p>	

### VACUUM FUNCTION **R-Vac®**

The **R-Vac®** is designed for vacuum processing to obtain results of incomparable quality for all delicate preparations such as fish mousse, fine stuffing, vegetable terrine, foie gras block terrine, ganache, etc.

The advantages of vacuum processing:

- Better preservation
- Better presentation
- Better development of aromas and flavours
- Better cooking



# CUTTER-MIXER



R-3(3000)



R5-1V



R-20

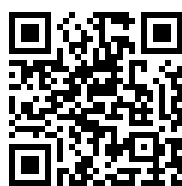


R7-VV

Brand	Description	Model	Bowl Capacity	Speed r.p.m.	Voltage	Electrical Loading	Remarks
robot coupe	Cutter Mixer	R-3(3000)	3.7 litres	3000	230V / 1PH	0.65 kW	
		R4-1V	4.5 litres	1500	230V / 1PH	0.7 kW	⚙️ ☑️+
		R5-1V	5.9L	1500	230/ 1PH	0.75kW	
		R-6	7 litres	1500 / 3000	400V / 3PH	1.3 kW	⚙️ ☑️+
		R7	7.5L	1500/3000	400V/ 3PH	1.5kW	⚙️ ☑️+
		R8	8 litres	1500 / 3000	400V / 3PH	2.2 kW	⚙️ ☑️+
	Cutter Mixer w/ Variable Speed	R10	11.5 litres	1500 / 3000	400V / 3PH	2.6 kW	⚙️ ☑️+
		R4-2V	4.5 litres	1500 to 3000	400V / 3PH	0.9 kW	
		R-5 VV	5.9 litres	300 to 3500	230V / 1PH	1.5 kW	
		R-7 VV	7.5L	300 to 3500	230V/ 1PH	1.5kW	
	Vertical Cutter Mixer	R-8 VV	8L	300 to 3500	230V/ 1PH	2.2kW	
		R-10 VV	11.5L	300 to 3500	230V/ 1PH	2.6Kw	
		R-15	15 litres	1500 / 3000	400V / 3PH	3 kW	⚙️ ☑️+
		R-20	20 litres	1500 / 3000	400V / 3PH	4.4 kW	⚙️ ☑️+
		R-23	23 litres	1500 / 3000	400V / 3PH	4.5 kW	⚙️ ☑️+
		R-30	28 litres	1500 / 3000	400V / 3PH	5.4 kW	⚙️ ☑️+
		R-45	45 litres	1500 / 3000	400V / 3PH	9 kW	⚙️ ☑️+
		R-60	60 litres	1500 / 3000	400V / 3PH	11 kW	⚙️ ☑️+



Vertical Cutter-Mixer



Smooth



Coarse Chopping



Mixing



Coarse serrated



Kneading



Grinding



Fine serrated



Emulsifying



Emulsifying

We assume no responsibility for the accuracy of every page information.

# ROBOT COUPE CUTTER-MIXER - SELECTION GUIDE



you require a cutter mixer only



How many covers do you serve per day?



What maximum bowl load per batch do you require?

1 kg

1.5 kg

2.5 kg

3.5 kg

3.5 kg

4 kg

5.5 kg

Here is your Cutter Mixer



R 2



R 3



R 4  
R 4 V.V.



R 5  
R 5 V.V.



R 7  
R 7 V.V.



R 8  
R 8 V.V.



R 10  
R 10 V.V.

How many covers do you serve per day?



What maximum bowl load per batch do you require?

3 to 9 kg

3 to 12 kg

4 to 14 kg

4 to 17 kg

6 to 27 kg

6 to 36 kg

Here is your Vertical Cutter Mixer



R 15  
R 15 V.V.



R 20  
R 20 V.V.



R 23



R 30



R 45



R 60

# ROBOT COOK®

## THE KITCHEN ASSISTANT FOR CHEFS

**Clever:** Watertight lid including a no-splash safety function. Anti-vapour lid wiper so you can keep an eye on your preparation.



**Ingenious:** Special system to hold the blade in place so the bowl can be emptied safely.

**Hygienic:** All parts in contact with food can be easily removed and are dishwasher safe.

**Quiet:** In the midst of the general hustle and bustle of the kitchen, Chefs appreciate how quiet it is.

**Practical:** The opening in the lid means ingredients can be added to the bowl without having to stop the appliance.

**Efficient:** Bowl scraper arm for ultra-fine, homogeneous preparations.

**Functional:** Large capacity 3.7 litre bowl for producing professional quantities.

**Powerful:** The powerful Robot Cook® features on a heavy duty commercial grade induction motor.

**High-precision:** Variable heating capacity up to 140°C, accurate to the nearest degree.



**SETTING ZONE**

Low and high heating capacity up to 140°C

Variable speed from 500 to 3 500 rpm

Timer

**PROGRAMMING ZONE**

- Programme
- Step button

**PROCESSING ZONE**

- 1** Turbo/pulse function: up to 4 500 rpm
- 2** Start button
- 3** Stop button

**1 2 3**  
**PROCESSING ZONE**

Control dial  
(to adjust settings)

*We assume no responsibility for the accuracy of every page information.*



## ROBOT COOK® COOKING CUTTER BLENDER

● COLD  
● HOT  
UP TO  
140°C



### ROBOT COOK®

Induction motor	✓
Power	1 800 W
Voltage	Single phase
Speed	<ul style="list-style-type: none"> <li>• Variable speed from 100 to 3 500 rpm</li> <li>• High-speed turbo of 4 500 rpm</li> <li>• R-Mix blend speed 100 to 500 rpm</li> <li>• Intermittent slow speed blade rotation every 2 seconds</li> </ul>
Heating temperature	Up to 140°
Pulse	✓
Bowl	3.7 L stainless steel
Scraper arm	✓
Wall mounted blade holder	✓

**Blades** Fine serrated blade for blender function  
**Included**  
Smooth blade for cutter function - **Included**

**Choose your model:**



Scan the QR-Code to see the Robot Cook® in action.

ROBOT COOK®	Ref.	\$
Robot Cook® 230V/50-60/1	43000R	<b>3 485</b>
Robot Cook® 230V/50/1 UK plug	43001R	<b>3 485</b>
Robot Cook® 120V/60/1	43009R	<b>3 485</b>

**Choose your options:**

Options	Ref.	\$
Additional 230V bowl set (bowl + blade + lid + scraper)	39854	<b>1 050</b>
Additional 120V bowl set (bowl + blade + lid + scraper)	49131	<b>1 050</b>
Additional fine serrated blade for blender function	39691	<b>144</b>
Additional smooth blade for cutter function	49691	<b>144</b>

● ● EMULSIFY



● ● CHOP



● ● BLEND



● ● GRIND



● ● MIX



● ● KNEAD

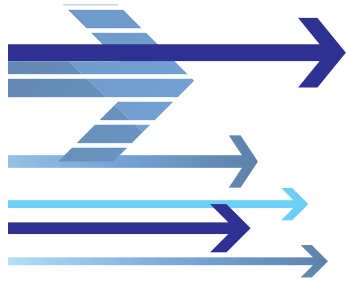


# THE RIGHT EQUIPMENT FOR YOU



	→	
	→	
	→	

*We assume no responsibility for the accuracy of every page information.*



**Complete menus can now be perfectly blended for patients suffering from mastication and swallowing problems.**

**Patients can enjoy healthy, well balanced and tasty food (raw or cooked).**

Models specially designed to process liquid and solid food for the healthcare

**The Features of the Blixer® :**



**SCRAPER ARM**  
provides an optimum turbulence for homogeneous results.

**EASY CLEANING**  
All parts of the machine that are in contact with food can easily be removed for cleaning.

**SAFETY**  
Blixer® stops when opening the lid.

**STAINLESS STEEL BOWL**  
with an ergonomic handle.



**SPECIFIC BLADE**  
Fine serrated blade designed for processing small or large quantities easy to remove.

**STURDY MOTOR**  
Industrial motor. Heavy duty. Silent.



**STARTER**

**MAIN DISH**

**DESSERT**



We assume no responsibility for the accuracy of every page information.

# ROBOT COUPE : BLIXER



Watch video!



Blixer 3



Blixer 5 - 1V



Blixer 8



Blixer 20

Brand	Description	Model	Bowl Capacity	Speed r.p.m.	Voltage	Electrical Loading	Remarks	
robot coupe	⚡ Table Top Blixer	Blixer 3	3.7 litres	3000	230V / 1PH	750 W	Composite Material Motor Base	
		Blixer 4(3000)	4.5 litres	3000	230V / 1PH	900 W		
		Blixer 4 -2V	4.5 litres	1500 & 3000	400V / 3PH	1.0 kW	⚙️ <input type="checkbox"/>	
		Blixer 5 - 1V	5.9 litres	3000	400V / 3PH	1.5 kW	⚙️ <input type="checkbox"/>	
		Blixer 5- 2V	5.9 litres	1500 & 3000	400V / 3PH	1.5 kW	⚙️ <input type="checkbox"/>	
		Blixer 7	7.5 litres	1500 & 3000	400V / 3PH	1.5 kW	⚙️ <input type="checkbox"/>	
		Blixer 8	8 litres	1500 & 3000	400V / 3PH	2.2 kW	⚙️ <input type="checkbox"/>	
		Blixer 10	11.5 litres	1500 & 3000	400V / 3PH	2.6 kW	⚙️ <input type="checkbox"/>	
		Floor Standing Blixer	Blixer 15	15 litres	1500 & 3000	400V / 3PH	3.0 kW	⚙️ <input type="checkbox"/>
			Blixer 20	20 litres	1500 & 3000	400V / 3PH	4.4 kW	⚙️ <input type="checkbox"/>
			Blixer 23	23 litres	1500 & 3000	400V / 3PH	4.5 kW	⚙️ <input type="checkbox"/>
			Blixer 30	28 litres	1500 & 3000	400V / 3PH	5.4 kW	⚙️ <input type="checkbox"/>
			Blixer 45	45 litres	1500 & 3000	400V / 3PH	9.0 kW	⚙️ <input type="checkbox"/>
			Blixer 60	60 litres	1500 & 3000	400V / 3PH	11,000 W	⚙️ <input type="checkbox"/>



Blixer 5 VV



Blixer 7 VV

Brand	Description	Model	Bowl Capacity	Speed r.p.m.	Voltage	Electrical Loading	Remarks
robot coupe	⚡ Blixer with Variable	Blixer 4 VV	4.5 litres	300 to 3500	230V / 1PH	1.1 kW	
		Blixer 5 VV	5.9 litres	300 to 3500	230V / 1PH	1.4 kW	
		Blixer 7 VV	7.5 litres	300 to 3500	230V / 1PH	1.5 kW	
		Blixer 8 VV	8 litres	300 to 3500	230V / 1PH	2.2 kW	
		Blixer 10 VV	10 litres	300 to 3500	230V / 1PH	2.6 kW	

We assume no responsibility for the accuracy of every page information.

# ROBOT COUPE : BLIXER SELECTION GUIDE



you need a blixer!



CALCULATE THE TOTAL WEIGHT OF PUREED PREPARATIONS PER MEAL

	Portion weight		Number of blended meals		
<b>Starter or dessert</b>	<input type="text"/> gr	X	<input type="text"/> Meal	=	<input type="text"/> gr
Example :	80 gr	X	10 Meals	=	800 gr

	Portion weight		Number of blended meals		
<b>Main course</b>	<input type="text"/> gr	X	<input type="text"/> Meal	=	<input type="text"/> gr
Example :	300 gr	X	10 Meals	=	800 gr

204

Food / Meat Processing Equipment

What amounts do you need to process?

special single portion	0.3 kg - 2 kg	0.4 kg - 3 kg	0.5 kg - 3.5 kg	0.6 kg - 4.5 kg
------------------------	---------------	---------------	-----------------	-----------------

Do you have a 3-phase power supply?

X	X	✓	X	✓	X	✓	X
---	---	---	---	---	---	---	---

this is the blixer for you!



What amounts do you need to process?

1 kg - 5 kg	2 kg - 6.5 kg	3 kg - 10 kg	3 kg - 13 kg
-------------	---------------	--------------	--------------

Do you have a 3-phase power supply?

✓	X	✓	X	✓	✓
---	---	---	---	---	---

this is the blixer for you!



# IMMERSION BLENDERS

**ERGONOMICS**

Ergonomic handle for greater convenience.



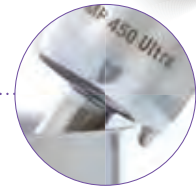
**PERFORMANCE**

High Power motor: **+20%** for greater efficiency.  
Increased performance to **optimise blending time.**

For the MP V.V. and MP Combi models, **more ergonomic variable speed button** for greater convenience.

**LONG SERVICE LIFE**

Stainless steel motor base for intensive use.



**ERGONOMICS**

**The lug on the motor base** can be used to rest the immersion blender on the rim of the pan to make it easier to handle and relieve some of the strain.

**New cord winding system** to make it easier to store and prevent wear and tear.



**CLEANING**

**Removable stainless steel bell and blade** for easy cleaning and maintenance.



**New EasyGrip removable handle** for MP 550 Ultra and MP 600 Ultra.

The machine's weight is distributed better making it even easier to use!



## AFTER SALES SERVICE: DETACHABLE POWER CORD\*

- 1 The new patented "EasyPlug" system** means that the power cord can be easily replaced during after-sales servicing.
- 2 Indicator light:** quick detection of power cord failure. The green light comes on if the cord is undamaged and correctly plugged in on both sides (wall socket and EasyPlug).



\*On the following models: MP 350 Ultra, MP 350 V.V. Ultra, MP 450 Ultra, MP 450 V.V. Ultra, MP 550 Ultra, MP 600 Ultra, MP 800 Turbo, MP 350 Combi Ultra, MP 450 Combi Ultra, MP 450 FW Ultra, MP 450 XL FW Ultra.

We assume no responsibility for the accuracy of every page information.

# ROBOT COUPE : IMMERSION BLENDER

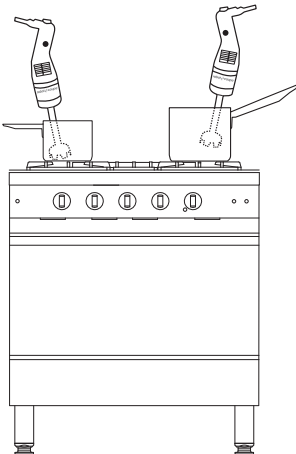
## MINI Mini MP



220 W MicroMix®  
 240 W Mini MP 160 V.V.  
 270 W Mini MP 190 V.V.  
 290 W Mini MP 240 V.V.

For emulsions

For small preparations



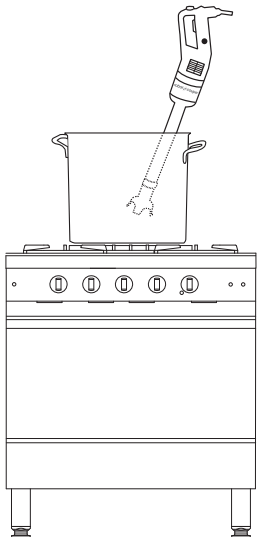
## COMPACT CMP



310 W CMP 250 V.V.  
 350 W CMP 300 V.V.  
 400 W CMP 350 V.V.  
 420 W CMP 400 V.V.

15 litres 30 litres 45 litres 73 litres

For restaurants & cafés



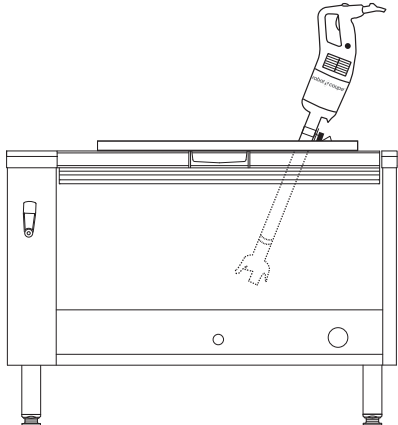
## LARGE MP



440 W MP 350 Ultra  
 500 W MP 450 Ultra  
 750 W MP 550 Ultra  
 850 W MP 600 Ultra  
 1 000 W MP 800 Turbo

50 litres 100 litres 200 litres 300 litres 400 litres

For intensive use Institutions and caterers



We assume no responsibility for the accuracy of every page information.

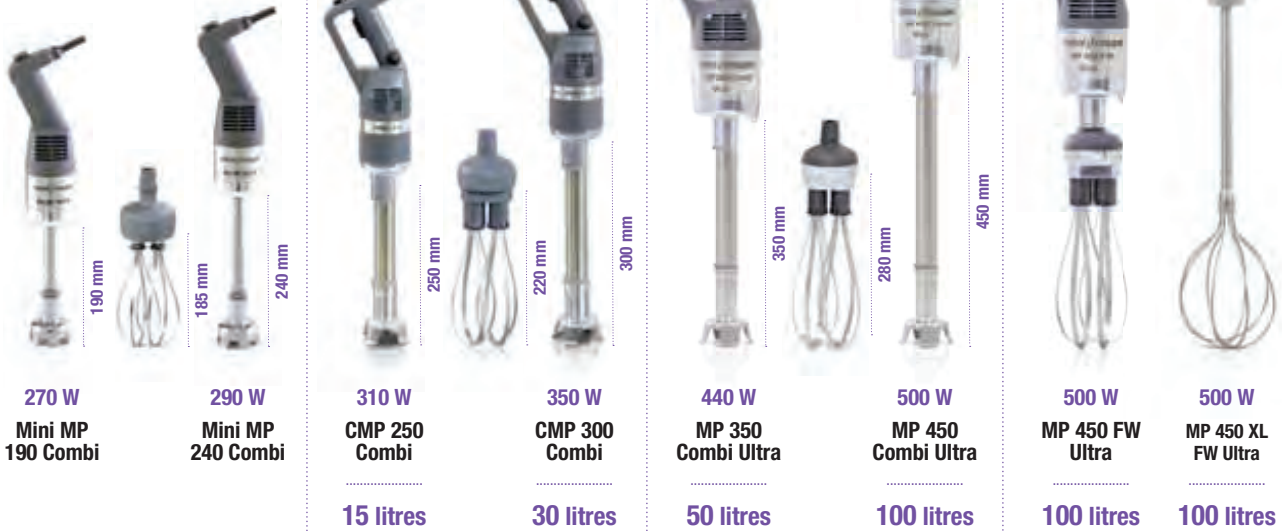
# STICK BLENDER / IMMERSION BLENDER

## COMBI

### MINI MP - CMP - MP Ultra - MP FW Ultra



Watch video!



**270 W**  
Mini MP  
190 Combi

**290 W**  
Mini MP  
240 Combi

**310 W**  
CMP 250  
Combi

**350 W**  
CMP 300  
Combi

**440 W**  
MP 350  
Combi Ultra

**500 W**  
MP 450  
Combi Ultra

**500 W**  
MP 450 FW  
Ultra

**500 W**  
MP 450 XL  
FW Ultra

15 litres

30 litres

50 litres

100 litres

100 litres

100 litres

For small  
preparations

For restaurants  
& cafés

For intensive use  
Institutions and caterers

## CLEANING

Blade and bell easy to remove.



To comply with the HACCP requirement, we advise users to store the bell and blade in a cool room after cleaning.

## STRAIN RELIEF

Easy-to-use pan supports to relieve strain during use.

- 1 **1 universal stainless steel pan support:**
  - To be attached to the edge of the pan.
- 2 **3 adjustable stainless steel pan supports:**
  - Pan diameter: 330 to 650 mm
  - Pan diameter: 500 to 1000 mm
  - Pan diameter: 850 to 1300 mm



We assume no responsibility for the accuracy of every page information.



# STICK BLENDER / IMMERSION BLENDER



MP-600



MP-450 Combi Ultra



MP-450 VV Ultra



CMP-250 Combi

Brand	Description	Model	Tube Length	Whisk Length	Pot Capacity	Voltage Loading	Electrical
<b>robot coupe</b>	⚡ Power Mixer	MicroMix				230V / 1PH	220 W
	⚡ Power Mixer	Mini MP-190 VV	190mm			230V / 1PH	270 W
	- Mini Range	Mini MP-240 VV	240mm			230V / 1PH	290 W
	w/ Variable Speed						
	⚡ Power Mixer	CMP-250 VV	250mm		15 litres	230V / 1PH	310 W
	- Compact Range	CMP-300 VV	300mm		30 litres	230V / 1PH	350 W
	w/ Variable Speed	CMP-350 VV	350mm		45 litres	230V / 1PH	400 W
		CMP-400 VV	400mm		73 litres	230V / 1PH	420 W
	⚡ Power Mixer	Mini MP-190 Combi	190mm			230V / 1PH	270 W
	- Combi Range	Mini MP-240 Combi	240mm			230V / 1PH	290 W
	w/ Variable Speed						
	⚡ Power Mixer	CMP-250 Combi	250mm	220mm	15 litres	230V / 1PH	270 W
	- Compact Range	CMP-300 Combi	300mm	220mm	30 litres	230V / 1PH	300 W
	w/ Whisk						
	⚡ Power Mixer	MP-350 Ultra	350mm		50 litres	220-240V / 1PH	440 W
	- Large Range	MP-450 Ultra	450mm		100 litres	220-240V / 1PH	500 W
		MP-550 Ultra	550mm		200 litres	220-240V / 1PH	750 W
		MP-600 Ultra	600mm		300 litres	220-240V / 1PH	850 W
		MP-800 Turbo	740mm		400 litres	220-240V / 1PH	1000 W
	⚡ Power Mixer	MP-350 VV Ultra	350mm		50 litres	220-240V / 1PH	440 W
- Large Range w/ Variable Speed	MP-450 VV Ultra	450mm		100 litres	220-240V / 1PH	500 W	
⚡ Power Mixer	MP-350 Combi Ultra	350mm	280mm	50 litres	230V / 1PH	400 W	
- Large Range	MP-450 Combi Ultra	450mm	280mm	100 litres	230V / 1PH	500 W	
w/ Whisk							
⚡ Power Whisk Mixer	MP-450 FW Ultra	450mm	280mm	100 litres	230V / 1PH	500 W	



WSB40E



Watch video!



WSB55E



WSB65E

Brand	Description	Model	Tube Length	Whisk Length	Pot Capacity	Voltage Loading	Remarks
<b>WARING COMMERCIAL</b>	⚡ Immersion Blender	WSB40E	255mm		23 litres	230V / 1PH	
	- Medium Duty Quik Stik Plus						
	⚡ Immersion Blender	WSB55E	355mm		60 litres	230V / 1PH	
	- Heavy Duty Big Stik	WSB65E	455mm		140 litres	230V / 1PH	

We assume no responsibility for the accuracy of every page information.



Leading to a new food preparation technology.

## Qbo-4

UNIVERSAL  
PROCESSING  
SYSTEM

**SCAN ME !**



- ✓ **JUST ONE MACHINE AND ONE WORKING CYCLE**
- ✓ **EXCELLENT QUALITY RESULTS.**
- ✓ **LEADING THE MARKET WITH AN EYE TO THE ENVIRONMENT.**
- ✓ **LESS TIME.**

Working with Roboqbo means about that all production processes are reduced to just one cycle, as processes can be saved and all parameters can be controlled, ensuring fast and consistent results.

Working with Roboqbo means about that all production processes are reduced to just one cycle, as processes can be saved and all parameters can be controlled, ensuring fast and consistent results.

Ever more efficient processes thanks to high cooking and are reduced to just integrated steam system also recovers and reuses condensation, allowing for huge water and energy savings.

Roboqbo improves and increases productivity and places the focus back on the work and life of professionals.



# JUST ONE FOR ALL THE BEST ALL-ROUND CREATIVITY

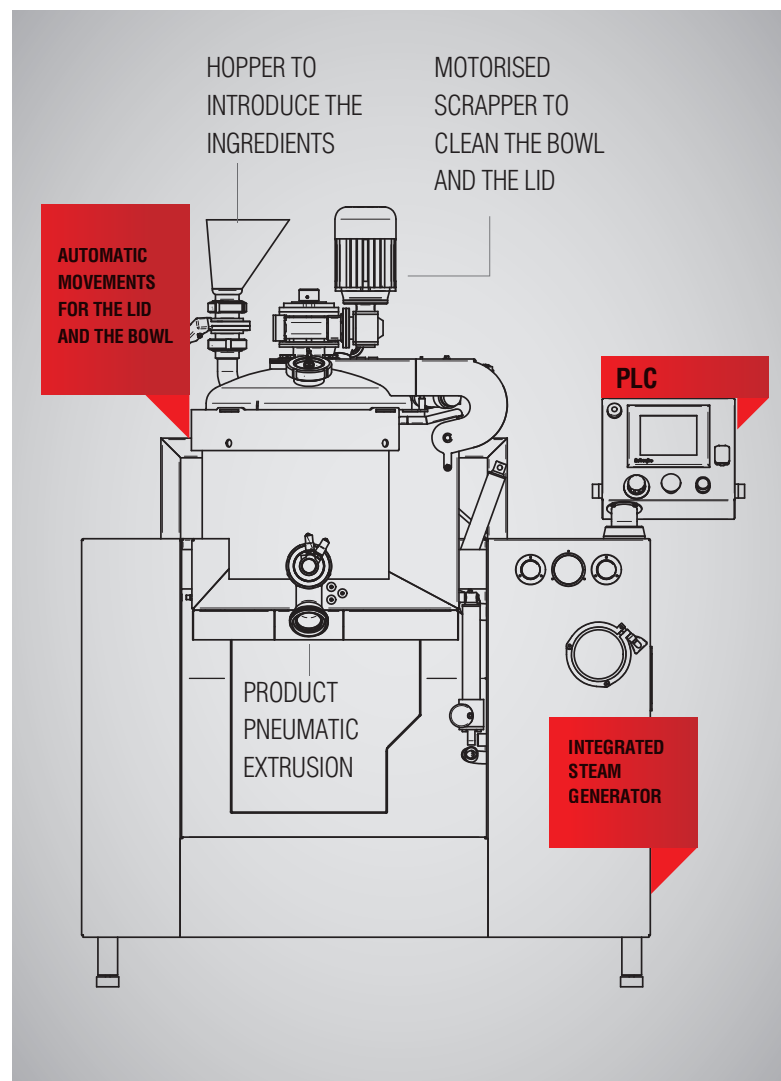
ROBOQBO: ORIGINAL

QUALITY RISED TO CUBE

THE REVOLUTIONARY TECHNOLOGY AND THE WIDE ASSORTMENT OF MODELS RANGING FROM A CAPACITY OF 8 TO 550 LITRES MAKE ROBOQBO THE PERFECT SYSTEM FOR A WIDE VARIETY OF CUSTOMERS, AS IT MEETS ALL PRODUCTIONS NEEDS.

## ALL IN ONE

- ★ microerrated blade knife
- ★ bowl scraper
- ★ speed control
- ★ PLC and software
- ★ pressure cooking & cooling system
- ★ automatic steam-jet cleaning
- ★ pneumatic extrusion
- ★ automated ejection system





# PRODUCTION CAPACITY TABLE.



## CONFECTIONERY/CHOCOLATE

	Model	Max. load		Model	Max. load.
<b>Marmalades and Jams</b> Approx. time smooth 10' chunky 15'	Qb8	5 Kg	<b>T.P.T.</b> Approx. time 1,5'	Qb8	3,5 Kg
	Qbo15	10 Kg		Qbo15	7 Kg
	Qbo25	18 Kg		Qbo25	15 Kg
	Qbo40	28 Kg		Qbo40	25 Kg
	Qbo70	45 Kg		Qbo70	40 Kg
	Qbo120	85 Kg		Qbo120	80 Kg
<b>Custard</b> Approx. time 13'	Qb8	5,5 Kg	<b>Hazelnut Praline Paste</b> Approx. time 15'	Qb8	3 Kg
	Qbo15	10 Kg		Qbo15	9 Kg
	Qbo25	18 Kg		Qbo25	15 Kg
	Qbo40	30 Kg		Qbo40	25 Kg
	Qbo70	50 Kg		Qbo70	42 Kg
	Qbo120	85 Kg		Qbo120	72 Kg
<b>Chocolate Spread</b> Approx. time 8'	Qb8	6 Kg	<b>Marzipan 50%</b> Approx. time 11' **	Qb8	1,5 Kg
	Qbo15	12 Kg		Qbo15	3,5 Kg
	Qbo25	20 Kg		Qbo25	5 Kg
	Qbo40	32 Kg		Qbo40	15 Kg
	Qbo70	55 Kg		Qbo70	15 Kg
	Qbo120	95 Kg		Qbo120	30 Kg
			** + 5 min. to cool below 50°C		
<b>Neutral Icing</b> Approx. time 5'	Qb8	5,5 Kg	<b>Puff Pastry</b> Approx. time 8'	Qb8	2,5 Kg
	Qbo15	10 Kg		Qbo15	7 Kg
	Qbo25	18 Kg		Qbo25	12 Kg
	Qbo40	28 Kg		Qbo40	20 Kg
	Qbo70	50 Kg		Qbo70	35 Kg
	Qbo120	85 Kg		Qbo120	60 Kg
<b>Ganache</b> Approx. time 8'	Qb8	6 Kg	<b>Short pastry</b> Approx. time 4'	Qb8	2 Kg
	Qbo15	12 Kg		Qbo15	3,8 Kg
	Qbo25	20 Kg		Qbo25	6,5 Kg
	Qbo40	32 Kg		Qbo40	10 Kg
	Qbo70	55 Kg		Qbo70	18 Kg
	Qbo120	95 Kg		Qbo120	35 Kg
<b>Chocolate Glaze</b> Approx. time 12'	Qb8	3 Kg	<b>Fruit Juice</b> Approx. time 8'	Qb8	6 Kg
	Qbo15	5 Kg		Qbo15	12 Kg
	Qbo25	10 Kg		Qbo25	20 Kg
	Qbo40	16 Kg		Qbo40	35 Kg
	Qbo70	28 Kg		Qbo70	60 Kg
	Qbo120	50 Kg		Qbo120	100 Kg
<b>Fruit Jellies</b> Approx. time 15'	Qb8	6 Kg	<b>Candied Fruit **</b> Approx. time 8/12 h	Qb8	1,5 Kg
	Qbo15	12 Kg		Qbo15	3,5 Kg
	Qbo25	20 Kg		Qbo25	5 Kg
	Qbo40	32 Kg		Qbo40	15 Kg
	Qbo70	55 Kg		Qbo70	15 Kg
	Qbo120	95 Kg		Qbo120	30 Kg
			** with the special Roboqbo accessory		



## ICE CREAMS

	Model	Max. load
<b>Hazelnut Paste (20 micron) **</b> Approx. time 15' ** can be applied to all dried fruit	Qb8	3 Kg
	Qbo15	9 Kg
	Qbo25	15 Kg
	Qbo40	25 Kg
	Qbo70	42 Kg
	Qbo120	72 Kg
<b>Fruit Bases **</b> Approx. time 15' **even using frozen products	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	45 Kg
	Qbo120	85 Kg
<b>Condensed milk 72°Bx **</b> Approx. time 25' ** with the special Roboqbo accessory	Qb8	4 Kg
	Qbo15	7,5 Kg
	Qbo25	13 Kg
	Qbo40	20 Kg
	Qbo70	35 Kg
	Qbo120	60 Kg
<b>Topping</b> Approx. time 5'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg



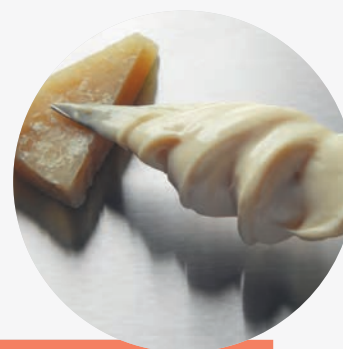
**roboqbo**  
INNOVATING FOOD TEK



**SAUCES/PRESERVED FOOD  
READY MEALS**

	Model	Max. load.
<b>Tomato Sauce</b> Approx. time 12'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	45 Kg
	Qbo120	85 Kg
<b>Tomato Paste 14°Bx</b> Approx. time 15'-20'	Qb8	4 Kg
	Qbo15	7 Kg
	Qbo25	13 Kg
	Qbo40	20 Kg
	Qbo70	40 Kg
	Qbo120	70 Kg
<b>Bechamel</b> Approx. cooking time 10'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
<b>Bolognese Sauce</b> Approx. time 30'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
<b>Mayonnaise</b> Approx. time 2'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
<b>Pasteurised Pesto Sauce</b> Approx. time 8'	Qb8	4,5 Kg
	Qbo15	9 Kg
	Qbo25	15 Kg
	Qbo40	25 Kg
	Qbo70	42 Kg
	Qbo120	72 Kg
<b>Vegetable Cream Soups</b> Approx. time 12'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg

	Model	Max. load
<b>Soups</b> Approx. time 8'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg
<b>Risotto</b> Approx. time 15'	Qb8	4,5 Kg
	Qbo15	9 Kg
	Qbo25	18 Kg
	Qbo40	25 Kg
	Qbo70	45 Kg
	Qbo120	75 Kg
<b>Liver Pate</b> Approx. time 7'	Qb8	4 Kg
	Qbo15	8 Kg
	Qbo25	13 Kg
	Qbo40	20 Kg
	Qbo70	40 Kg
	Qbo120	80 Kg
<b>Smoothies</b> Approx. time 5'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg
<b>Gazpacho</b> Approx. time 10'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	17 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	90 Kg
<b>Homogenised Fruits or Vegetables</b> Approx. time 8'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
<b>Homogenised Meat or Fish</b> Approx. time 8'	Qb8	5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	30 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg



**DAIRY**

	Model	Max. load
<b>Spreadable Cheese</b> Approx. time 5'	Qb8	5,5 Kg
	Qbo15	10 Kg
	Qbo25	18 Kg
	Qbo40	28 Kg
	Qbo70	50 Kg
	Qbo120	85 Kg
<b>Analogue Cheese</b> Approx. time 10'-15'	Qb8	2,8 Kg
	Qbo15	5,3 Kg
	Qbo25	9 Kg
	Qbo40	15 Kg
	Qbo70	25 Kg
	Qbo120	45 Kg
<b>Tofu</b> Approx. time 15'-20'	Qb8	6,5 Kg
	Qbo15	12 Kg
	Qbo25	20 Kg
	Qbo40	32 Kg
	Qbo70	55 Kg
	Qbo120	95 Kg

- The values reported are only meant to be indicative, based on our recipes and processes. They also depend on correct installation, full efficiency of steam, water and electricity supplies and performance of Roboqbo as required by the manufacturer.
- The load expressed in Kg refers to the overall weight of the ingredients.
- The times given refer to the process and exclude loading and unloading.
- The values may change depending on the capacity of the machine and the recipe.

# Final Products

## EMULSIONS

Ganache, Mayonnaise, Spreads: emulsions with a perfect structure, stable over time, perfectly glossy and with no air inside. Roboqbo's Exclusive System.



## EVAPORATION COOKING

With this special Roboqbo system, the evaporation conveyed outside the working environment without polluting the environment, with a gentle heat that preserves flavours, colours and original aromas.

## CANDIED FOOD

A complex process created exclusively by Roboqbo, which prepares candied products in 12h, with outstanding customisable results in terms of structure and quality.



## CUTTING, MIXING, HOMOGENISATION

Thanks to its unique design, the various accessories that can be used, the bowl scraper, the knife with smooth or microserrated blades, the mixing blades, the basket for the candied and steam cooking.

## BLAST CHILLING

Better than a pasteurizer, Roboqbo associates to cooking a blast cooling of temperature by a combined chilling system, to bring the product from 120°C to 10°C



## MIXTURES

Roboqbo is also a perfect mixer: for cold preparations, in a few seconds you can make short pastry, meat, cheese and fish fillings; for hot preparations, in a few minutes you make a very smooth puff pastry dough that will rise well in the oven.

# Final Products

## REFINEMENTS

Roboqbo is fitted with an inverter and by adjusting the operating speed it can achieve refinement levels of up to 20 microns for a perfect TPT, almond or hazelnut pastes, or cook vegetables or rice without cutting pieces



## PASTEURISATIONS

Roboqbo's patented steam cooking system with bowl jacket (already supplied with the machine) provides unique and essential characteristics to ensure the top quality of your product: cooking speed (125°C in a few minutes), ability to program the process temperature an accuracy of +/- 0.5°C, possibility of choosing gentle cooking methods thanks to intermittent cooking.

With Roboqbo you can choose pressure, ambient atmosphere or vacuum cooking. Upon request Roboqbo can also be fitted with a device to inject steam directly in the bowl.

## CONCENTRATIONS, VACUUM

The innovation brought by Roboqbo's working system is evident in the use of vacuum concentrations, which as well as preserving all the organoleptic features and nutritional value of the ingredients, allows for extremely fast customisable concentrations (5 min. of jams) ranging from a simple tomato sauce to smooth and chunky jams and marmalades and condensed milk or candied fruit.



# Features

## AUTOMATION

Roboqbo has a fully automatic process comprising a cleaning cycle, automated opening and closure of the lid, bowl tilting, pneumatic outlet.



## USB AND HACCP

Roboqbo has a USB port with which you can receive updates, technical support and download process diagrams for the HACCP.

## PROGRAMMING

Roboqbo software allows you to store up to 100 recipes with ingredients and quantities, ensuring consistent results and a well organised and fast production process that requires minimal manpower.



## SELF CLEANING

Roboqbo has a special steam nozzle to clean the outside of the machine with 3 different cycles - cold, hot and sterilization - all of Roboqbo's components.

## SAFETY AND SELF-DIAGNOSIS

Roboqbo's software reports any malfunctions, error or failure messages or the need for routine maintenance. Roboqbo is made with AISI 316 stainless steel to ensure Max reliability levels.



## ECO

With a long-standing focus on savings, Roboqbo's heating system is fitted with an exclusive heat recovery and water reduction system that ensure top efficiency and safety.

*We assume no responsibility for the accuracy of every page information.*



# ALL IN ONE FOOD PROCESSOR



Qb8-4



Qbo15-4



Qbo25-4

Brand	Model	Qb8-4	Qbo15-4	Qbo25-4
	<b>Version</b>	Table Top	Floor Standing	Floor Standing
	<b>Dimensions (WxDxH,mm)</b>	800x530x770	1060x800x1280	1075x760x1525
	<b>Bowl Capacity (Liters)</b>	8	15	25
	<b>Net Weight (Kg)</b>	105	210/185	350/320
	<b>Max power absorbed (with integrated generator) (Kw)</b>	9	18	27
	<b>Max power absorbed (without integrated generator) (Kw)</b>	-	6	9



Qbo40-4



Qbo70-4



Qbo120-4

Brand	Model	Qbo40-4	Qbo70-4	Qbo120-4
	<b>Version</b>	Floor Standing	Floor Standing	Floor Standing
	<b>Dimensions (WxDxH,mm)</b>	1328x1176x1588	1575x1417x1791	2000x1537x1785
	<b>Bowl Capacity (Liters)</b>	40	70	120
	<b>Net Weight (Kg)</b>	420/390	475/400	980
	<b>Max power absorbed (with integrated generator) (Kw)</b>	33	55	-
	<b>Max power absorbed (without integrated generator) (Kw)</b>	11	19	22



Qbo250-4



Qbo350-4



Qbo550-4

Brand	Model	Qbo250-4	Qbo350-4	Qbo550-4
	<b>Version</b>	Floor Standing	Floor Standing	Floor Standing
	<b>Dimensions (WxDxH,mm)</b>	1856x2200x2295	1960x2330x2270	2776x2307x2350
	<b>Bowl Capacity (Liters)</b>	250	350	550
	<b>Net Weight (Kg)</b>	1680	1950	2400
	<b>Max power absorbed (with integrated generator) (Kw)</b>	-	-	-
	<b>Max power absorbed (without integrated generator) (Kw)</b>	40	50	60

<b>FEATURES:</b> (apply to all the models above)	
<b>Material</b>	Inox AISI 316L
<b>Voltage (threephase)</b>	400-220-200V 50/60Hz
<b>Speed</b>	Variable
<b>Max Vacuum</b>	-990 mbar
<b>Max Temperature</b>	125°C

We assume no responsibility for the accuracy of every page information.

# Bilia

Flexible Refining

Bilia is a spherical refinement system designed to be used in conjunction with the Qbo - Universal Processing System series.

During the working cycle, it is possible to set the precise temperature of the product to avoid undesired heating of very delicate products, and cook during refining phases.

Moreover, thanks to Qbo technology, it is possible to execute processes without air (vacuum) to make high-quality storable products.

Air recirculation inside the product avoids the use of pumps and other complex-maintenance systems. Changing from one production product to another is no longer a problem!

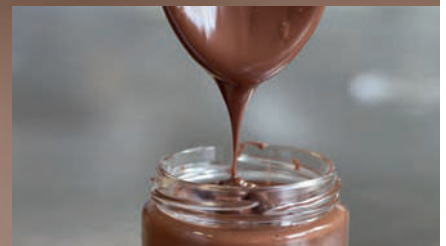
Thanks to the technical solutions introduced with Bilia, working operations are extremely simplified with regard to traditional systems. It is now possible to change the type of product quickly and reduce costs.

With Bilia, it is possible to make Spreads, Anhydrous Cream, Pastes for Ice Cream/Confectionery/Chocolate with Hazelnuts, Almonds, Walnuts, Peanuts, Pistachios, Pine nuts, Sesame and Coffee pastes.

It is also possible to make water-based gastronomical and spreadable sauces combining the operations of cooking and cooling to the refining process. For example: Mustard, Ketchup and cream cheese.

Model	Tank capacity (litres)	Production ability (kg/hour)
Bilia 8-3	7	4,5
Bilia 15-3	12	8
Bilia 25-3	20	11
Bilia 40-3	35	24
Bilia 70-3	60	40
Bilia 120-3	120	70

Roboqbo Patent



*We assume no responsibility for the accuracy of every page information.*

# AeroQbo Whip Tool

AeroQbo is a special instrument that incorporates air, modified atmosphere and CO2 in special, delicate production processes.

Made of Aisi 316 stainless steel, it is designed to be used in conjunction with the Qbo - Universal Processing System series.

AeroQbo makes products that have a soft and foamy consistency, and are uniformly amalgamated thanks to its particular construction design and newly-developed technical solutions:

- Operation processes in airtight environments
- Possibility of internal atmosphere
- High volume increase
- Possibility of cooking with Qbo technology
- Temperature control during the working cycle

With Aeroqbo, it is possible to make Marshmallows with perfectly ventilated, soft and foamy structures.

Moreover, it is ideal for all recipes in which it is essential to incorporate air during the production process in a perfectly homogeneous way.



SCAN ME!



We assume no responsibility for the accuracy of every page information.



## POTATO PEELER



PPJ6SC



PPJ10SC



PPJ20SC

Brand	Description	Model	Capacity	Output	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Potato Peeler	PPJ6SC	6kg/10lt	105kg / hr	230V / 1PH	370 W	720 x 570 x 1020	
		PPJ10SC	10kg/20lt	170kg / hr	230-400V/1PH	735 W	720 x 570 x 1200	
		PPJ20SC	20kg/35lt	340kg / hr	230-400V/1PH	1102 W	640 x 760 x 1400	

## POTATO PEELER + DICER



CD-800



LXTP-3000



Watch video!

Brand	Description	Model	Length of Brush	Output Power	Power	Screw	Weight	Dimension (W x D X H) mm
	⚡ Vegetable Washer & Peeler C/W Infeed Conveyor	LXTP-3000	2300mm	1000-1500kg/hr	2.2kW	550 W	500kg	2480 x 850 x 1150
		Description	Model	Dicing Size	Output	Power	Voltage	Weight
	⚡ Vegetable & Fruit Dicing Machine	CD-800	10mm (Customizable between 3-25mm)	500-800kg/hr	750 W	380/50/3	100kg	800 x 700 x 1260

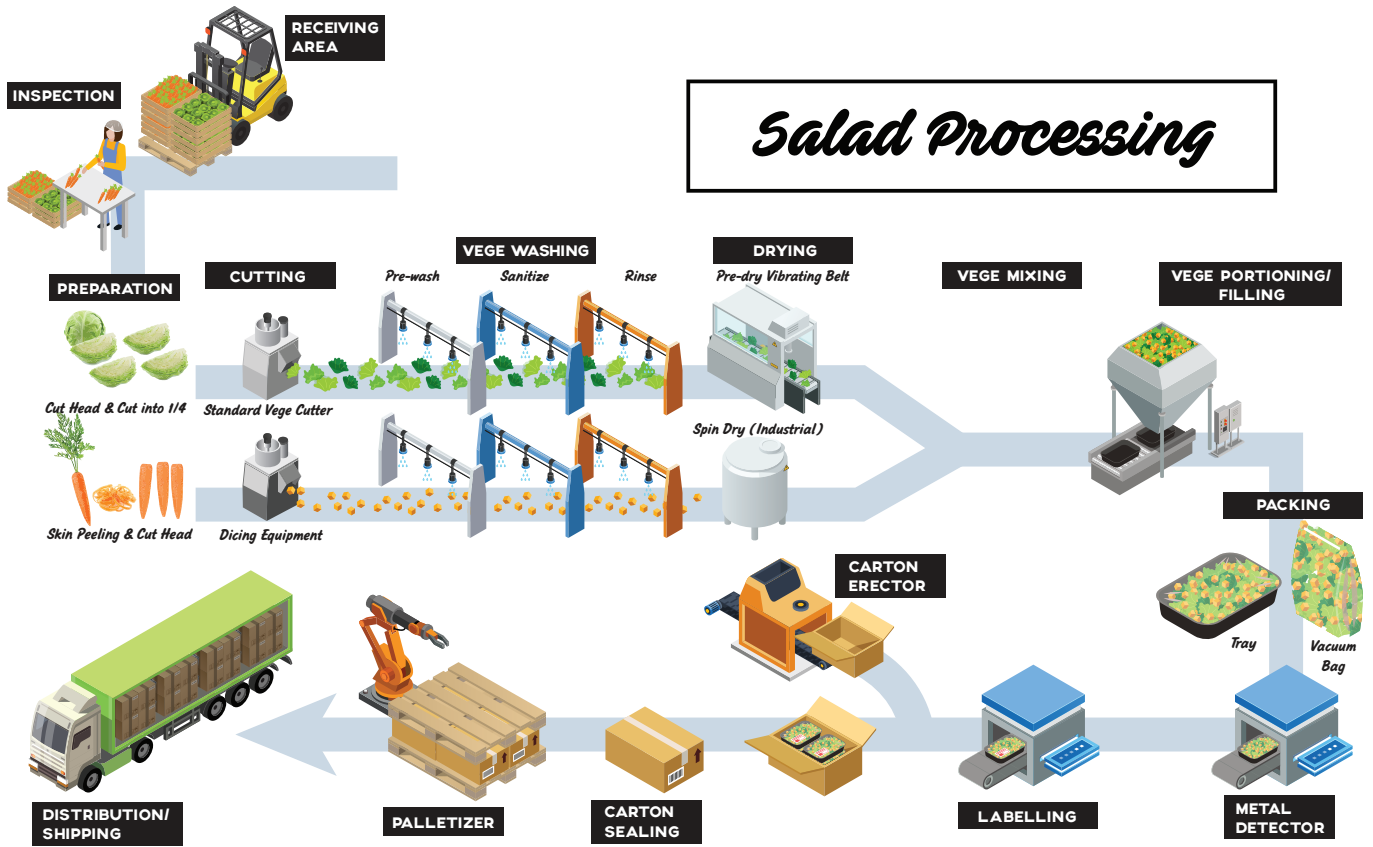
## GRATER



Brand	Description	Model	Output	Voltage	Electrical Loading	Dimension (W x D x H) mm
	⚡ Grater for all kinds of cheese, peanuts, dried fruits, chocolate standard come with 3mm disc	02	Average 50kg /hour	220-240V/ 1PH	650W	250 x 420 x 360

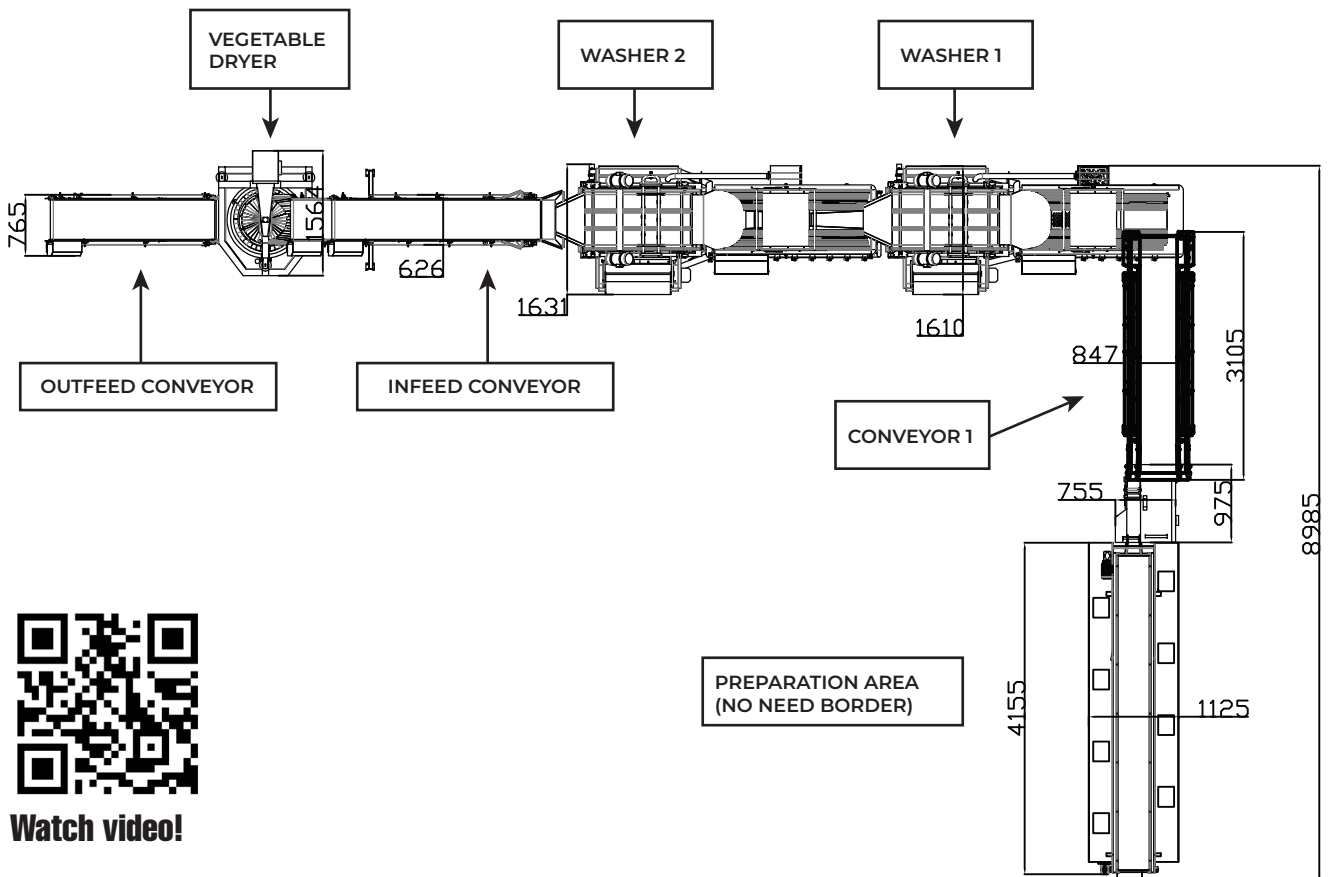
We assume no responsibility for the accuracy of every page information.

# SALAD WASHING LINE



220

Food / Meat Processing Equipment



Watch video!

## LEAFY VEGETABLE CUTTER



Brand



Model

**HYGW-805A**

External Dimension (mm)	760 x 500 x 1000
Power	0.55kW
Voltage (V/P/Hz)	220/1/50
Cutting Size	1-60mm (Adjustable)
Cutting Speed	300-800 kg/hr

## FRUIT & VEGETABLE WASHER



XYSCXC-00



LWD - 2



LWD - 3



LWD - 4

Brand



Model

XYSCXC-00

External Dims. (mm)

1720 x 870 x 1200

Power (kW)

2.58

Voltage (V/P/Hz)

380/3/50

Feed Water

DN15

Drain Speed

DN32

High Water

850

Capacity Export

300-500 kg/hr

Model

External Dims. (mm)

Power (kW)

Voltage (V/P/Hz)

Tank Capacity (Lt)

Light/ heavy Vegetable load (kg)



LWD-2

900 x 700 x 850

1.1

380-415/3/50

150

6.7 / 27

LWD-3

1200 x 700 x 850

1.1

380-415/3/50

225

10 / 40

LWD-4

1500 x 700 x 850

1.5

380-415/3/50

300

13.3 / 53

## FRUIT & VEGETABLE DRYER



Brand

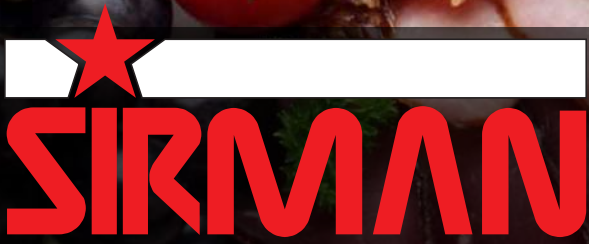


Model

**XYTW-980**

Description	Vegetable spin dryer
Dimension (mm)	850 x 720 x 1100
Volume	70L
Capacity	300-500 kg/h
Power	1.5kW/380V
PLC Dims. (mm)	500x530x1370

We assume no responsibility for the accuracy of every page information.



SLICING MACHINES  
MEAT PROCESSORS  
FOOD PROCESSORS



# SIRPASTA

macchine per la pasta fresca  
pasta machine



- Planetary spiral mixer for easy and fast dough mixing.
- **\*\*non tradotto\*\***
- Bowl and spiral easily removable for cleaning and sanitizing.
- **\*\*non tradotto\*\***
- **\*\*non tradotto\*\***
- **\*\*non tradotto\*\***
- **\*\*non tradotto\*\***
- Stainless steel worm and nickel bronze extruder head.
- Bronze die with large availability of pasta shapes.
- **\*\*non tradotto\*\***



Trafile/Dies



n. 9  
Spaghetti  
mm 1,9



n. 13  
Bigoli / Pici Toscani  
mm 3



n. 21  
Linguine  
mm 3x1,6



n. 25  
Spaghetti quadri  
mm 2



n. 32  
Tagliolini  
mm 3,5



n. 34  
Tagliatelle  
mm 6



n. 38  
Pappardelle  
mm 15



n. 77  
Maccheroni rigati  
mm 8



n. 91  
Gramigne  
mm 3



n. 191  
Gnocchetti sardi  
mm 19



n. 220  
Caserecce Strozzapreti  
mm 19



n. 240  
Fusilli  
mm 8,4

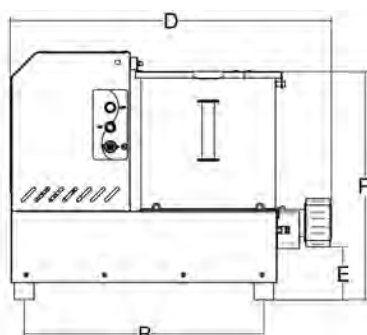
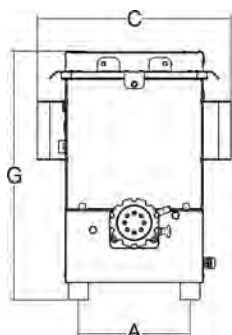


n. 116 (\*)  
Penne



Sloglia regolabile  
larghezza sloglia mm 170  
Adjustable sheeteer  
Sheet width mm 170

(\*) Necessita del kit coltello inclinato per penne  
Requires kit knife inclined for penne



**RAVIOLI**



Ravioli Mezza Luna  
Lisci  
mm 50x31  
mm 72x49



Ravioli Mezza Luna  
mm 50x31  
mm 72x49



Ravioli Rettangolari  
mm 50x42  
mm 70x50



Ravioli Triangolari  
mm 60x60

Ravioli Quadrati  
mm 37x37

						<b>A</b>	<b>B</b>	<b>C</b>	<b>D</b>	<b>E</b>	<b>F</b>	<b>G</b>			
	watt/hp	rph	lt	kg	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Sirpasta XP	750/1	1ph	20	4.2	70	227	487	393	653	108	464	505	52	760x640x740	67

We assume no responsibility for the accuracy of every page information.



# ICE SPAGHETTI - SPREMIAGRUMI MANUALE

ice spaghetti - spremiagrumi  
citrus juice

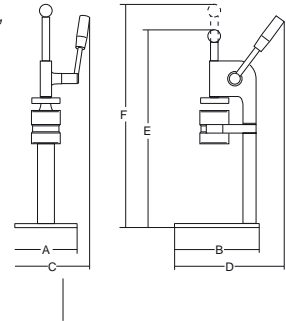


## MOULD

- 1. Spaghetti
- 2. Noodles (OPTIONAL)
- 3. Asparagus (OPTIONAL)



- With their aluminium construction and chrome rack, they feature a simple design and are easy to use. Both can be disassembled for a quicker and more accurate cleaning.
- Ice Spaghetti: with three different polished aluminium moulds, you can create elaborate ice-cream cups.
- Manual squeezer: 304 stainless steel cone, funnel and lid, it allows to squeeze citrus by simply pressing the lever.



Spremiagrumi Manuale

Ice spaghetti

	Mould inside dimensions/mm	Dimension/ mm						Net weight kg	Dimension/mm	Gross weight/kg
		A	B	C	D	E	F			
Ice Spaghetti	ø 65x80	170	200	205	245	440	520	3,5	520x220x230	4
Spremiagrumi Manuale	-	170	200	205	245	440	520	3,5	520x220x230	4

# SANSONE pasta roller

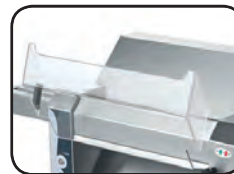
- Powerful dough roller available in 3 sizes.
- Vertical construction that reduces the space taken up on the working counter and facilitates gripping of the dough at outfeed.
- Built out of stainless steel.
- Ventilated motor in non-stop operating mode with dual reduction.
- Coaxial reduction gear+ belt transmission.
- Adjustable dough thickness 0-10 mm.
- Infeed area protected with safety microswitch.
- Wide chute for dough infeed.
- Application of optional cutter available in three sizes, mm 2 - 6 - 12.
- width pasta cutter mm 165.
- Perfect also to laminate pizza.



SANSONE 32



SANSONE 42



Hand protection

	Power	Power source	Roller dimensions	A	B	C	D	H	Net weight	Dimension	Gross weight
	watt/Hp		mm	mm	mm	mm	mm	mm	kg	mm	kg
Sanson 32	370/0,5	230-400V/50Hz	ø 60x320	200	375	422	600	545	52	760x640x800	65
Sanson 42	370/0,5	230-400V/50Hz	ø 60x420	200	375	522	700	545	59	760x640x800	72

We assume no responsibility for the accuracy of every page information.



**PALLADIO 300 TOP**

- Rounded design, no sharp edges and visible screws.
- Chrome plated and ground slide rod.
- Lapped cast iron slide rod bushing.
- Vulcanized rubber stops on carriage.
- Removable support cover for thickness gauge plate.
- Stainless steel slice deflector with bayonet fitting.
- Stainless steel screws and fittings.
- Enclosed and sealed belt pulley.
- 49.5mm distance between blade and motor.
- Bottom cover.
- Changeover electronic circuit 110-220-380 V single and three phase.
- Built in sharpening tool with bottom protection.
- Standard blade removal tool.
- 35° blade inclination.

**PALLADIO TOP**

- Aluminium knob.
- Aluminium telescopic feet with rubber base.
- Stainless steel push buttons with IP67 protection rating.
- Maintenance tool kit.

**PALLADIO**

- Plastic knob. Rubber feet.
- Plastic push buttons with IP67 protection rating.

**PALLADIO INGRANAGGI**

- Enclosed and sealed worm gear reduction unit.
- Oil bath lubrication.
- Automatic version not available.

**PALLADIO AUT**

- Ergonomic controls - push buttons with IP67 protection rating.
- 3 speed selection.
- 3 different adjustments for carriage travel.
- Slice counter.
- Slice number setting with automatic stop feature.
- Enclosed and sealed drive motor.
- Positive drive belt.
- Carriage release system for manual slicing.

*Optional accessories: Side guard for food tray.*



1. More space between blade and body machine



2. Large hopper



3. Palladio AUT controls



4. Standard controls for Top versions (no vers. AUT)

**PALLADIO AUTOMEC**

The Palladio Automec series offers the same outstanding features of the Palladio series adding:

- Stainless steel base
- Piston/rod system carriage motion
- Fan-cooled carriage motion motor with commercial-grade oil bath reduction
- Blade and carriage motion powered by separate controls
- An easily accessible switch arm can convert the unit from automatic to manual operation
- The exclusive designed carriage "Nettuno" is available with a special end weight and an adjustable vertical product fence to provide stability and advance products evenly.
- Two control systems:
  - Standard On/Off
  - Variable speed availables (VV versions)



**PALLADIO AUTOMEC**

*We assume no responsibility for the accuracy of every page information.*



GALILEO



- Innovative rounded design and no sharp edges or visible screws.
- Chrome plated ground and lapped slide rod.
- Lapped cast iron slide rod bushing.
- Vulcanised rubber stops on carriage.
- Removable support cover for thickness gauge plate.
- Stainless steel slice deflector with bayonet fitting.
- Stainless steel screws and fittings.
- Enclosed and sealed belt pulley.
- 70mm distance between blade and motor.
- Bottom cover.
- Changeover electronic circuit 110-230-380 V single and three-phase.
- Built-in sharpening tool with bottom protection.
- Standard blade removal tool.
- For cleaning purposes easy to remove food pusher arm.
- 38° Blade inclination.

**GALILEO TOP**

- Aluminium knob.
- G&B blade.
- Aluminium telescopic feet with rubber base.
- Stainless steel push buttons with IP67 protection rating.
- Maintenance tool kit.



**GALILEO 370 TOP**



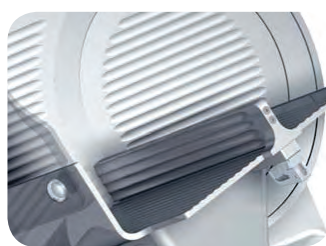
1. Fixing arm designed also for small sausages



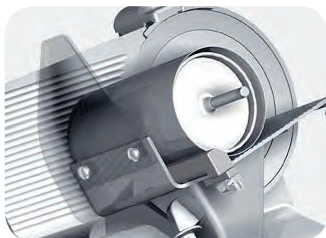
2. 70 mm distance between blade and body machine



3. Oil bath lubrication



4. Side guard for food tray optional



5. Tube holder for slicing vegetables



6. Standard controls for Top versions (no vers. AUT)

**GALILEO**

- Plastic knob
- Rubber feet
- Plastic push button with IP67 protection rating

**GALILEO INGRANAGGI**

- Enclosed and sealed worm gear reduction unit
- Oil bath lubrication
- Automatic model unavailable

**GALILEO AUTOMATICA**

- Ergonomic controls - push button with IP67 protection rating
- 3-speed selection
- 3 different adjustments for carriage travel
- Slice counter
- Slice number setting with automatic stop feature
- Enclosed and sealed drive motor
- Positive drive belt

Optional accessories:

- Side guard for food tray
- Tube holder for slicing vegetables



7. Optional application scale:  
Shipping weight Kg 10 - Precision gr. 2  
removable tray, dimensions mm 225x360



## TC 8 VEGAS / TC 12 DENVER



TC 8 VEGAS

- 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:
  - IP54 protection rated controls and NVR device.



Compartment for knives and blades



1. Plate ø 3 mm



2. Plate ø 4,5 mmr



3. Plate ø 8 mm



4. Optional tomato sauce making



TC 12 DENVER



TC 12-22 DAKOTA

## TC 12-22 DAKOTA

- Easy to carry thanks to its sides handles.
- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Easy to remove AISI 304 S/S mincing mouth.
- S/S plates and knives.
- Standard reverse.
- **CE version:**
  - 24 volt controls and NVR device.



Optional tomato sauce making for TC12



## TC 32 COLORADO

- AISI 304 stainless steel construction.
- Powerful IP 55 insulated and fan-cooled motors for continuous use.
- Endless screw motor-reducer running in an oil-bath enables a long service life.
- Motor-reducer equipped with a double seal for long, trouble-free service.
- Convenient, no-tools head lock mechanism.
- Stainless steel mincing head carefully designed for high yield production, completely removable for easy of cleaning.
- Feed tray provided with safety interlock (no. 32 CE versions).
- IP 54 protected, 24 V controls.

Optional:

- Interlock protection for more than 8 mm holes plates (An interlock protection system is required in order to utilize more than 8 mm holes plates).
- Partial or total Unger system mincing head.
- Stainless steel IP 67 protected controls.



TC 32 COLORADO



TC 22 COLORADO

Optional Format M



TC 22 COLORADO



## FORMAT hamburger presses attachments

Optionals moulds



Ø 100 mm / gr 140 c.



Ø 110 mm / gr 155 c.



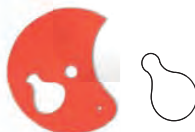
96x115 mm / gr 130 c.



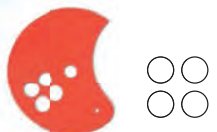
100x100 mm / gr 150 c.



100x125 mm / gr 190 c.



90x117 mm / gr 105 c.



Ø 40 mm / gr 20 (x4) c.



Adjustable 100-200 gr. - round to oval

### FORMAT M

Applicable on:

- COLORADO
- BARCELLONA
- BARCELLONA ICE
- NEVADA
- NEVADA ICE



FORMAT M

### FORMAT S

Semi-automatic  
Round fixed mould Ø 100 mm



Applicable on:  
MONTANA - MASTER

FORMAT S

### FORMAT A

Automatic  
Round fixed  
mould Ø 110 mm



Applicable on:  
MONTANA - MASTER

FORMAT A

## MEAT - MINCER / GRINDER



TC 8 VEGAS



TC22 COLORADO



TC22 DAKOTA



TC32 BUFFALO

Brand	Description	Model	Standard Plate	Output	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Meat Mincer	TC8 Vegas	4.5mm	70kg / hr	230V / 1PH	250 W	335 x 300 x 410	
		TC12 Denver	4.5mm	85kg / hr	230V / 1PH	550 W	377 x 366 x 452	
	⚡ Dakota Series Meat Mincer	TC12 Dakota	4.5mm	95kg / hr	230V / 1PH	750 W	225 x 395 x 415	
		TC22 Dakota	4.5mm	120kg / hr	230V / 1PH	750 W	395 x 360 x 485	
	⚡ Colorado Series Meat Mincer	TC22 Colorado	4.5mm	300kg / hr	230V / 1PH	1470 W	500 x 415 x 568	
		TC32 Colorado	6mm	400kg / hr	230V / 1PH	2205 W	296 x 610 x 568	
		TC22 Colorado	4.5mm	300kg / hr	400V / 3PH	1470 W	500 x 415 x 568	⚡ <input type="checkbox"/>
	⚡ Buffalo Heavy Duty Series Meat Mincer	TC Buffalo 32 HP3	6mm	700kg / hr	400V / 3PH	2205 W	535 x 505 x 710	⚡ <input type="checkbox"/>
		TC Buffalo 32 HP4	6mm	700kg / hr	400V / 3PH	2940 W	535 x 505 x 710	⚡ <input type="checkbox"/>

## MEAT - SLICING MACHINE



Mirra 300 Y09



Mirra 250C



Palladio 300



Palladio Automec

can slice frozen food up to -7°C

can slice frozen food up to -7°C

Brand	Description	Model	Ø Blade (mm/inch)	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	⚡ Mirra Series Meat Slicer	Mirra 250C	250 / 10"	230V / 1PH	0.125 kW	600 x 500 x 420	
		Mirra 300 Y09	300 / 12"	230V / 1PH	0.160 kW	800 x 600 x 520	
⚡ Palladio Series	Manual Meat Slicer	Palladio 300	300 / 12"	230V / 1PH	275 W	760 x 640 x 700	can slice frozen
		Palladio 350	350 / 14"	230V / 1PH	370 W	760 x 640 x 700	slice frozen
		Palladio 300 Automec	300 / 12"	230V / 1PH	275+200 W	870 x 840 x 750	food up to -7°C
⚡ Palladio Series	Automatic Meat Slicer	Palladio 350 Automec	350 / 14"	230V / 1PH	275+200 W	870 x 840 x 750	to -7°C

Optional :: Palladio Series Meat Slicer available with scale.

We assume no responsibility for the accuracy of every page information.

# COMPACT HEAVY DUTY SERIES MEAT SLICER



Canova 300

can slice frozen food up to -5°C





Canova 250

can slice frozen food up to -5°C

230

Food / Meat Processing Equipment

Brand	Description	Model	Ø Blade (mm/inch)	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	 Canova Series Meat Slicer	Canova 250	250 / 10"	230V / 1PH	147 W	660 x 495 x 500	can slice frozen food up to -5°C
		Canova 300	300 / 12"	230V / 1PH	210 W	640 x 495 x 495	



Device for releasing the carriage



More space between blade and body machine



Optional: Removable round slicer deflector on mod. 250



## BONE SAW MACHINE



SO1650F2



SO2020 Inox



SO2400 Inox

Brand	Description	Model	Blade Length	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	Bone Saw Machine	SO1650F3	1650mm	230V / 1PH	1 HP	720 x 570 x 1200	
		SO1840F3	1840mm	230V / 1PH	1 HP	720 x 570 x 1200	
	Stainless Steel Bone Saw Machine	SO2020 Inox	2020mm	400V / 3PH	1 HP	760 x 640 x 1430	
		SO2400 Inox	2400mm	400V / 3PH	1.8 HP	1050 x 950 x 1960	
		SO3100 Inox	3100mm	400V / 3PH	2.5 HP	1050 x 950 x 1960	

## SAUSAGE FILLER / STUFFER



IS 16 Aries



IS V 25 IDRA



IS V 50 IDRA Vertical

Brand	Description	Model	Funnel Diameter	Capacity	Voltage	Electrical Loading	Dimension (W x D X H) mm	Remarks
	Manual Sausage Filler	IS 8 Aries	10-18-25	8 litres			730 x 260 x 250	
		IS 16 Aries	10-18-25	16 litres			890 x 310 x 280	
		IS 12 Aries	10-18-25	12 litres			670 x 320 x 950	
	Vertical Hydraulic Sausage Filler / Stuffer	IS V 15 IDRA	10-18-25	15 litres	230V / 1PH	520 W	370 x 490 x 1200	
		IS V 25 IDRA	10-18-25	25 litres	230V / 1PH	520 W	450 x 565 x 1160	
		IS V 35 IDRA	10-18-25	35 litres	230V / 1PH	520 W	480 x 640 x 1160	
		IS V 50 IDRA	10-18-25	50 litres	230V / 1PH	520 W	550 x 730 x 1250	

## MEAT - MINCER / GRINDER WITH MIXER



Master 30



Master 90

Brand	Description	Model	Tank capacity	Standard Plate	Voltage	Electical Loading	Remarks
	Meat grinder Mixer	Master 30	42L / 30kg	6mm	400V / 3PH	1.1 kW / 1.5 HP	
		Master 90	120L / 90kg	6mm	400V / 3PH	1.1 kW / 1.5 HP	

We assume no responsibility for the accuracy of every page information.



## MEAT - MIXER



IP 30



IP 80 BA



IP 180 BA

Brand	Description	Model	Capacity	Voltage	Electical Loading	Remarks
	Meat Mixer	IP 30 M Y14	42L / 30kg	230V / 1PH	1102 W / 1.5 HP	
		IP 50 M Y14	88L / 50kg	230V / 1PH	1460 W / 2 HP	
		IP 30 M Y14	42L / 30kg	400V / 3PH	1460 W / 1.5 HP	
		IP 50 M NEW	88L / 50kg	400V / 3PH	1460 W / 2 HP	
		IP 120 M	163L / 50kg	400V / 3PH	1850 W / 2.5 HP	
		IP 50 B	88L / 50kg	400V / 3PH	1500 W / 2 HP	
		IP 120 B	163L / 120kg	400V / 3PH	1850 W / 2.5 HP	
		IP 50 BA XP	88L / 50kg	400V / 3PH	1800 W / 2.5 HP	
		IP 80 BA XP	110L / 80kg	400V / 3PH	1850 W / 2.5 HP	
		IP 120 BA XP	163L / 120kg	400V / 3PH	2200 W / 3 HP	
IP 180 BA XP	250L / 180kg	400V / 3PH	2200 W / 3 HP			

## MEAT - MOULDING MACHINE



SA-100



SA-130

Brand	Description	Model	Diameter	Dimension (W x D x H) mm	Remarks
	Manual Hamburger Presser	SA 100	100mm	260 x 270 x 360	
		SA 130	130mm	260 x 310 x 275	

## MEAT - MIXING & MARINATING MACHINE



Brand	Description	Model	Dimension (WxDxH) mm	Power	Voltage (V/P/Hz)	Roller Volume	Cutting Capacity	Machine Weight
	Vacuum Tumbler for Marination	HYTW-610	1380 x 840 x 980	1.5 kW	380/3/50	180L	100kg/Time	250kg
	Vacuum Roll Meat Mixing Machine	FK-180	1500 x 850 x 930	0.74 kW	380/3/50	180L	100kg/time	250kg

We assume no responsibility for the accuracy of every page information.

# MEAT CUTTER & SLICER






**Watch video!**

HYTW-250B






**Watch video!**


HYTW-02






**Watch video!**

HYTW-340

Brand	Model	External Dims. (mm)	Power (kW)	Voltage (V/P/Hz)	Feed Inlet Size	Cutting Size Thickness	Cutting Speed	Machine Weight
	HYTW-250B	670 x 670 x 870	1.5	380/3/50	180*95mm	2.5-12mm (Non-adjustable)	800kg/hr	145kg
	HYTW-02	720 x 550 x 800	1.5	380/3/50	300*45mm	30mm	500kg/hr	80kg
	HYTW-340	2000 x 500 x 1250	0.75	380/3/50	330*55mm	7-20mm (Non-adjustable)	500kg/hr	100kg



Scan to watch video recipes for buffalo commercial series pressure cooker



discover a good taste

**BUFFALO**

# Commercial Pressure Cooker Series Stainless Steel Pressure Cooker



Product Code: PC4035BF-A  
Product Name: 35L Commercial Pressure Cooker  
Capacity: 35L  
Height: 288mm  
Diameter: 400mm  
Weight: 8.9kg  
Material: Stainless Steel (SUS 304)

Save more than **75%** of time and money

Recognised by International Safety Organisations \*



CE Certificate (Euro)



SG Certificate (JAPAN)



[www.buffaloworld.com](http://www.buffaloworld.com)

We assume no responsibility for the accuracy of every page information.

# COOKWARE - PRESSURE COOKER



Gas Electric Ceramic Halogen

\*Cannot be used on induction cooker

ADJUSTABLE  
BALANCING VALVE

2



1  
MANUAL PRESSURE  
RELEASE & SAFETY VALVE

3

PRESSURE  
GAUGE  
\*Optional  
Accessories

**35 Litre**

SAVE MORE THAN

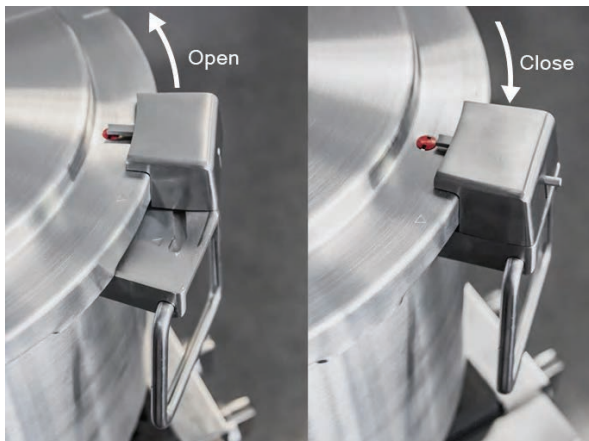
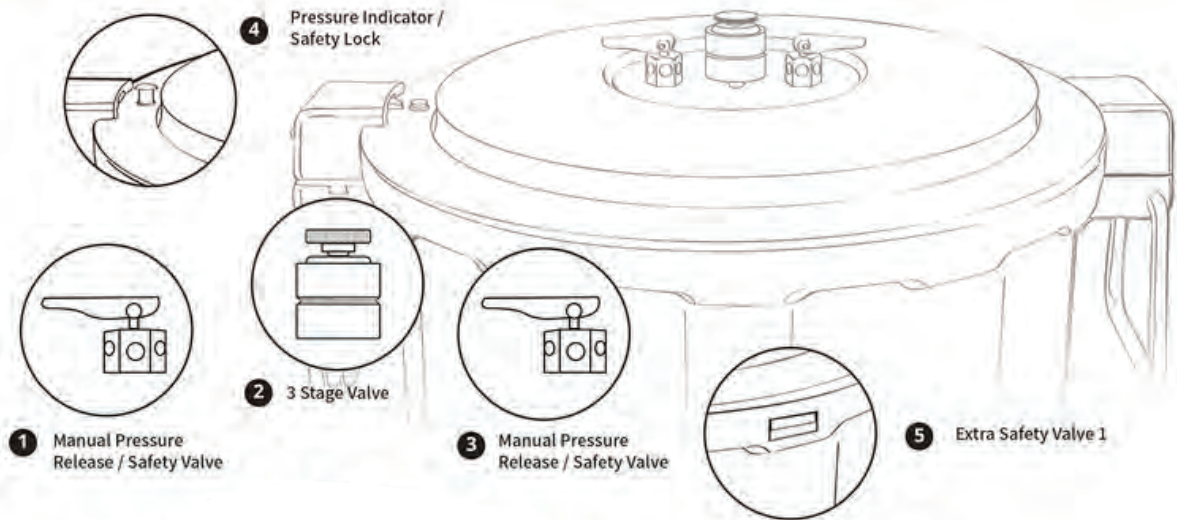
**75%**

TIME, ENERGY & MONEY

Manufactured in accordance to  
different global industrial regulations

235

Cookware Series



ENOUGH FOR  
38 half pint jars  
24 full pint jars.



*we assume no responsibility for the accuracy of every page information.*

## FILLING & PACKAGING



# RICE DEPOSITOR



**Watch video!**

Rice depositor with lifting arm to refill the rice to the hopper, hygiene way to dispense rice as no human contact, give signal when rice is running out in the hopper.

Suitable for RTE (Ready-to-eat) Meal Production line



XYCFS5



ERD-1BTZ

Table top rice dispenser, hygiene way to dispense rice as no human contact, give signal when rice is running out in the hopper, suitable for kitchen/canteen/factory

*Optional:  
Adjustable platform*

Brand	Model	Dimension (WxDxH) mm	Power	Voltage (V/P/Hz)	Hopper Size	Production Capacity	Applicability	Dispensing Range
XIANG YING	XYCFS5	1980 x 1850 x 2250	0.75 kW	380/3/50	30kg	2000-3000box/hr	All kinds of rice	One adult serving. Can be customize.
伊立浦	ERD-1BTZ	500 x 500 x 1000	120 W	220/1/50	30kg	24box/minute	All kinds of rice	One serving size (150-300g)

# COMBINATION BELT WEIGHER



## TY-1A-112-2 12 Belt Combination Weigher

Technical specifications	
Maximum Weighing/ Belt	1000g
Accuracy	*0.5
Maximum Speed	30BPM
Control System	MCU/PLC
HMI	7"/10" Color Touch Screen
Power Supply (V/P/Hz)	220/1/50
Machine Dimension	1726 x 1075 x 968mm
Packing Dimension	2000 x 1200 x 1240
Net Weight	275kg
Gross Weight	375kg



# GRANULE DEPOSITOR

Granule Filling Machine by adjustable volumetric cup filling system, S/S housing, C/W photoelectric frame.



KFG-250

KFG-500



EWM-2000

Electronic weighing filling machine, by weigh.



Brand	Model	Dimension (WxDxH) mm	Net Weight	Power	Voltage (V/P/Hz)	Applicable Product	Packing Range	Packing Speed	Weighing Accuracy
	KFG-250	650 x 450 x 1600	100kg	200W	220/1/50	Peanut, Red bean, Rice	50-200ml	50 bags/min	-
	KFG-500	650 x 450 x 1600	100kg	200W	220/1/50	Peanut, Red bean, Rice	250-500ml	40 bags/min	-
	EWM-2000	920 x 600 x 1850	150kg	900W	220/1/50	Read bean, /Green bean (Tested)	2000gm	15-25 bags/min	±0.4%

\*Machine needs to work with air compressor



## Need a Granule Depositing Machine?

What is your packing capacity?	50-250ml	250-500ml	500-1000ml	1000-2000ml	2000-3000ml	MAX 2kg	MAX 3kg	MAX 5kg
<b>Machine</b>	<b>KFG 250</b>	<b>KFG 500</b>	<b>KFG 1000</b>	<b>KFG 2000</b>	<b>KFG 3000</b>	<b>EWM-2000</b>	<b>EWM-3000</b>	<b>EWM-5000</b>

### ZH-P3 Automatic Hopper Feeding Machine with Adjustable Feeding Height

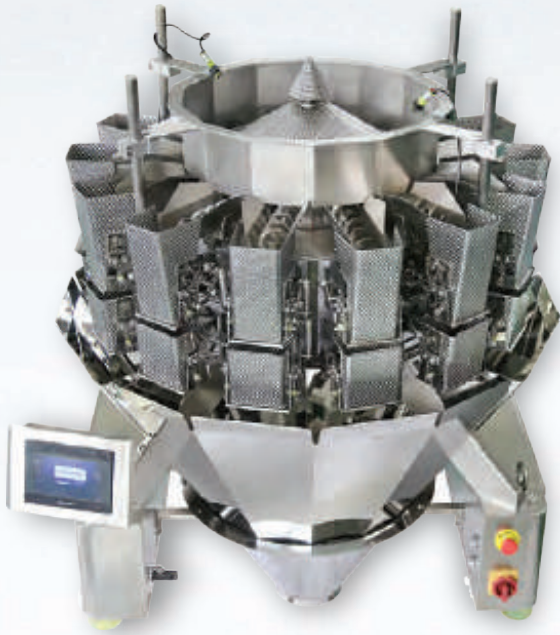
Technical specifications	
External Dimension (mm)	3060 x 760 x 820
Net Weight	250
Power	1.9kW
Voltage (V/P/Hz)	380/3/50
Packing Speed	3M3/hr
Applicable Product	Grain/ meat product/ cereal/ rice etc
Lifting Height	2.2m



We assume no responsibility for the accuracy of every page information.

# MULTIHEAD WEIGHER/ DEPOSITOR

## TYA-M14L2.5S Screw Type Multihead Weigher



Technical specifications	
Hopper Size/ Type	2500ml/Dimple Type
Machine Frame	Fully Stainless Steel 304
Weighing Range	1-5000g
Applicable Product	Meat cube with sticky sauce (curry chicken, sambal chicken), can be customized to other product such as noodles, vegetable salad.
Accuracy	-5%
Max Weighing Speed	70 bags/min
Linear Pan Feeder	Screw Type Feeding
Control System	MCU
HMI	7"/10" colour touch screen
Power	2kW
Voltage	220/1/50
Net Weight	380kg
Gross Weight	420kg



Meat cubes/ sticky cubes



Frozen cut carrot cubes



Cut fruit (pineapples)



Potato chips



Cut salad



Peanuts



Candy

### Matching Accessories to Toupack Depositor

#### TY-AP Adjustable Platform

Technical specifications	
Supporting Weight	1 Tonnes
Material	SUS304
Max Lift Height	1.9m
Power	0.37 kW
External Dimension	1710mm L x 1556mm W x 2306mm H

#### TY-IC1 Single Bucket Elevator

Technical specifications	
Bucket Size	35L
Material	SUS304
Speed	Adjustable
Power	0.75 kW
Lifting Height	2.7m





# SAUCE DEPOSITOR



Brand	Model	Dimension (LxWxH) mm	Net Weight	Power	Voltage (V/P/Hz)	Gas Pressure	Filling Range	Filling Capacity	Filling Accuracy
	PPF-50	500 x 900 x 1050	31kg	20W	220/1/50	0.4-0.6MPa	5-50 ml	10-18times/min	≤1%
	PPF-250	500 x 900 x 1050	30kg	20W	220/1/50	0.4-0.6MPa	50-250 ml	10-18times/min	≤1%
	PPF-500	500 x 1000 x 1050	35kg	20W	220/1/50	0.4-0.6MPa	100-500 ml	10-18times/min	≤1%
	PPF-1000	500 x 1100 x 1050	27kg	20W	220/1/50	0.4-0.6MPa	200-1000 ml	10-18times/min	≤1%
	PPF-2000	500 x 1120 x 1050	32kg	20W	220/1/50	0.4-0.6MPa	300-2000 ml	10-18times/min	≤1%
	PPF-5000	500 x 1300 x 1050	40kg	20W	220/1/50	0.4-0.6MPa	500-5000 ml	10-18times/min	≤1%

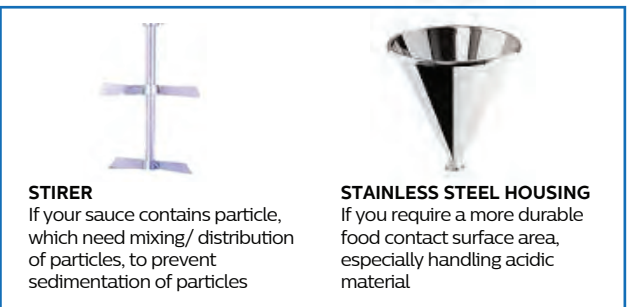
\*Machine needs to work with air compressor

## NEED A SAUCE DEPOSITING MACHINE?

### Versions



### Optional Device



240

Filling & Packaging

**?** What is your paste material texture?

Creamy Jam without particles



Here is your depositor machine



**?** What is your packing volume?

5-50 ml	5-250 ml	100-500 ml	200-1000 ml	300-2000 ml	500-5000 ml
---------	----------	------------	-------------	-------------	-------------

**?** What is your packing size?

PPF-50	PPF-250	PPF-500	PPF-1000	PPF-2000	PPF-5000
--------	---------	---------	----------	----------	----------

We assume no responsibility for the accuracy of every page information.

**MINI-FILL TOUCH ELECTRO-PNEUMATIC FILLING MACHINE**

Machine for precise portion control, injection, layering or decoration



**Design features:**

- compact electric filling machine for **depositing, injection, layering and decoration; perfect DRIP-FREE DEPOSITS!**
- easy-to-use color **touch screen**;
  - single/automatic or continuous mode;
  - volume and speed;
  - waiting time between deposits;
  - number of automatic deposits;
  - reverse mode to prevent dripping;
- you can **store up to 100 products in the menu** with their corresponding dosing settings; (cakes, eclairs, donuts, gelato, etc);
- eventual **analysis of the technical problems**: you will see a technical diagram on the screen; make a photo and email it to Beldos and our specialists will check the technical problem and solve it;
- quick **interchangeable all-in-one hoppers** with built-in impeller system - for immediate switch over to another product while the product is still in the hopper;

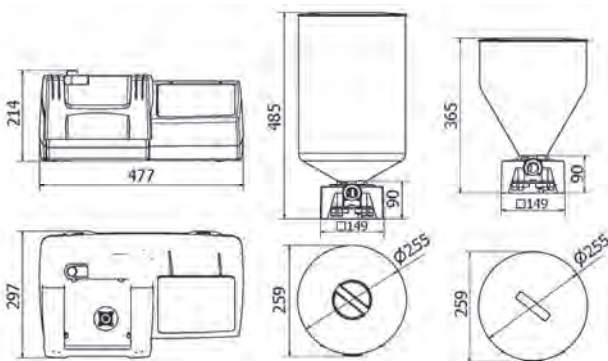
**Common Applications**

- semi-liquid, soft, semi-heavy, heavy and aerated products;
- anything that can be squeezed through a pastry bag;
- SPOT/STRIPE depositing, injecting, layering and decoration;
- with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 1,5 cm;

**Technical specifications**

Power base type	Mini-fill Touch Electro-pneumatic 230 W
Power	110/220 V, 50/60 Hz, 230 W, 4 Bar
Viscosities	Liquid, semi-liquid, soft, semi-heavy, heavy, aerated products
Speed	up to 50 deposits/min
Deposit range	from 3ml up to 5000ml
Filler unit (hopper) capacity	8 or 15 l
Material	Food approved synthetic material and stainless steel

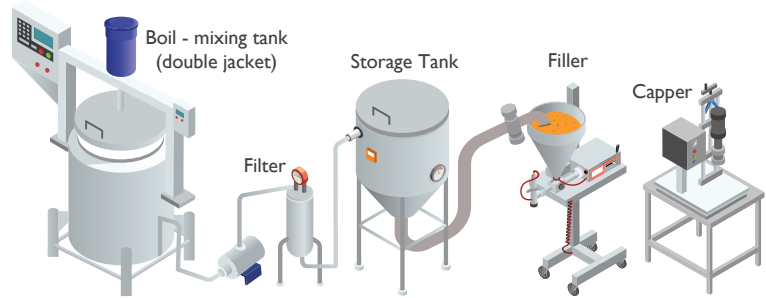
Sweet	Salty
syrup,	soup,
muffins,	sauces,
macaroons,	mashed potato,
fruit fillings,	ketchup,
jams and jellies,	mayonnaise,
creams,	quiche,
choux paste,	margarine,
yoghurt,	fish mousse,
etc.	etc.



Scan for video demo



Beldos offers a range of versatile volumetric stainless steel depositors with optional attachments for depositing, injection, layering and decoration. Beldos depositors will replace your pastry bag, spoon or a measuring cup and will become the most reliable, easy-to-use and intelligent equipment at your production!



<p><b>BELTOP UNO 670 DEPOSITOR</b> Small price and perfect performance</p>	<p><b>BELLIFT 670 DEPOSITOR</b> The most ergonomic design</p>	<p><b>BELMIXING-BOWL LIFT 600</b> Innovation in depositing</p>					
							
<p><b>1. Available in two series:</b></p> <ul style="list-style-type: none"> <li>• 275 – 5-275 ml per deposit;</li> <li>• 670 – 5-670 ml per deposit;</li> </ul> <p><b>2. Design features:</b></p> <ul style="list-style-type: none"> <li>• Compact depositor for use on the table.</li> <li>• mounted on a compact non-adjustable frame;</li> <li>• 25 l hopper;</li> </ul> <p><b>3. Technical specifications:</b></p> <ul style="list-style-type: none"> <li>• Depositing speed up to 120 deposits/min;</li> <li>• Power: Air 121 l/min at 30 deposits/ min 7 Bar / 102 PSI</li> <li>• Depositing volume: 5-670 ml</li> </ul>	<p><b>1. Available in three series:</b></p> <ul style="list-style-type: none"> <li>• 275 – 5-275 ml per deposit;</li> <li>• 670 – 5-670 ml per deposit;</li> <li>• 1340 - 5-1340 ml per deposit;</li> </ul> <p><b>2. Design features:</b></p> <ul style="list-style-type: none"> <li>• Pneumatically adjustable in height for the most convenient operation; hopper can be easily filled and cleaned in the lowest position;</li> <li>• 60 l hopper;</li> </ul> <p><b>3. Technical specifications:</b></p> <ul style="list-style-type: none"> <li>• Depositing speed up to 120 deposits/min;</li> <li>• Power: Air 121 l/min at 30 deposits/ min 7 Bar / 102 PSI</li> <li>• Depositing volume: 5-670 ml</li> </ul>	<p><b>1. Design features:</b></p> <ul style="list-style-type: none"> <li>• Dosing of products directly from a mixing bowl or a bucket</li> <li>• Quick clean-up for working with different products</li> <li>• mounted on a mobile frame pneumatically adjustable in height with a lift system for easy changing of mixing bowls</li> <li>• 2 operation modes:                     <ul style="list-style-type: none"> <li>- foot pedal</li> <li>- handgun switch</li> </ul> </li> </ul> <p><b>2. Technical specifications:</b></p> <ul style="list-style-type: none"> <li>• Depositing speed up to 120 deposits/min;</li> <li>• Power: Air : 98 l/min at 30 deposits/ min 7 Bar / 102 PSI</li> <li>• Deposit Range: 50 – 600ml</li> </ul>					
<p><b>4. Optional Accessories</b></p>							
<p>Heating jackets, till +120°C</p> 	<p>Hopper division</p> 	<p>Nozzle 90°, for soft, heavy paste, aerated products</p> 	<p>Handgun nozzle, for liquid, semi-liquid products, soft paste, heavy paste, aerated products</p> 	<p>Horizontal nozzle, for soft paste, heavy paste, aerated products</p> 	<p>Rotary cut-off nozzle, for semi-liquid products, soft paste, heavy paste, aerated products</p> 	<p>Spreader &amp; icing attachments, straight or 45°</p> 	<p>Diving nozzle ECONO, for soft paste, heavy paste, aerated products</p> 
<p><b>5. Common Applications</b></p>							
<ul style="list-style-type: none"> <li>• liquid, semi-liquid, soft, semi-heavy, heavy and aerated products;</li> <li>• anything that can be squeezed through a pastry bag;</li> <li>• with or without particles (nuts, raisins, pieces of fruit); particle size: max Ø 2,5 cm;</li> <li>• example: hot food, sauce, paste, ready meals, sponge cake, eclairs, gelato, muffins, sandwiches and etc.</li> </ul>							
							

We assume no responsibility for the accuracy of every page information.

# GRANULE FILLING & PACKING MACHINE



DXDK-150II

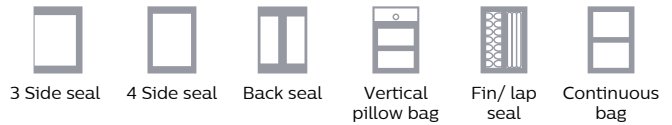
Brand	Model	DXDK-4011	DXDK-150IISVP	DXDK-500II	DXDK-1000II	DXDK-2000II
	<b>Description</b>	Automatic Granule Packaging Machine	Granule Packaging Machine With S/S Housing, Vibrator Printer & Photoelectric Frame	Automatic Granule Packaging Machine		
	<b>Dimension (LxHxW)mm</b>	790 x 600 x 1780	790 x 600 x 1780	1150 x 860 x 1850	1150x860x2070	1150 x 860 x 2170
	<b>Power</b>	1.7kW	1.7kW	1.7kW	1.95kW	1.95kW
	<b>Voltage (V/P/Hz)</b>	220/1/50	220/1/50	220/1/50	220/1/50	220/1/50
	<b>Packing Speed</b>	50-80 bags/min	18-30 bags/min	15-70 bags/min	15-50 bags/min	15-35 bags/min
	<b>Bag Size</b>	L: 50-110mm W: 30-80mm	L: 80-150mm W: 30-110mm	L: 50-220mm W: 30-150mm	L: 50-250mm W: 50-200mm	L: 50-300mm W: 50-220mm
	<b>Packing Range</b>	5-40ml	30-150ml	20-500ml	50-1000ml	50-2000ml
	<b>Bag Sealing Type</b>					

\*Machine needs to work with air compressor

## NEED A GRANULE PACKING MACHINE?



What is your bag type? Choose 1 or provide your desired type bag



What is your packing capacity?

5-40ml

30-150ml

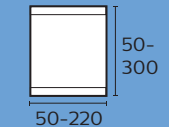
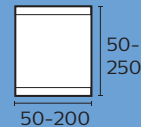
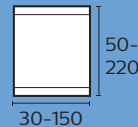
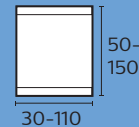
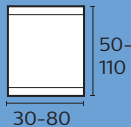
20-500ml

50-1000ml

50-2000ml



What is your packing size? (mm)



Here is your granule packing machine



DXDK-4011



DXDK-150II



DXDK-500II



DXDK-1000II



DXDK-2000II

We assume no responsibility for the accuracy of every page information.




# SACHET/BAG FILLING & PACKING MACHINE (PASTE)



DXDG



DXDG-100II

Brand	Model	DXDG-20II	DXDG-50II	DXDG-100IISSP	DXDG-500II	DXDG-1000II
	<b>Description</b>	Automatic Paste Packaging Machine	Automatic Paste Packaging Machine	Paste Packaging Machine with S/S Housing, Stirrer & Printer	Automatic Paste Packaging Machine	Automatic Paste Packaging Machine
	<b>Dimension (LxHxW)mm</b>	790 x 600 x 1780	790 x 600 x 1780	790 x 600 x 1780	1120 x 900 x 1950	1120 x 900 x 2050
	<b>Power</b>	1.70kW	1.70kW	1.75kW	1.75kW	1.95kW
	<b>Voltage (V/P/Hz)</b>	220/1/50	220/1/50	220/1/50	220/1/50	220/1/50
	<b>Packing Speed</b>	50-80 bags/min	40-70 bags/min	12-18 bags/min	30-60 bags/min	25-60 bags/min
	<b>Applicable Product</b>	Food seasoning, daily chemical and medicine, sauce without particles (soya sauce)				
	<b>Bag Size</b>	L: 50-110mm W: 30-90mm	L: 80-150mm W: 30-110mm	L: 80-220mm W: 20-100mm	L: 50-220mm W: 30-150mm	L: 50-250mm W: 50-220mm
	<b>Packing Range</b>	5-20ml	10-50ml	20-500ml	50-500ml	100-1000ml
	<b>Bag Sealing Type</b>					

\*Machine needs to work with air compressor

## Optional Device



### DATE RINTER

If you need auto print date with ink



### STIRER

If your sauce contains particle, which need mixing/distribution of particles, to prevent sedimentation of particles



### STAINLESS STEEL HOUSING

If you require a more durable food contact surface area, especially handling acidic material



### ADDITIONAL BAG FORMER

If you have different packaging bag size

# SACHET/BAG FILLING & PACKING MACHINE (AIR-LESS PACKING)



## RF-520L-W250S

Automatic Sauce Packing Machine With 200L Hoper, 250mm Width Bag, Rotor Pump, Stirer & Printer

Technical specifications	
External Dimension (mm)	1500 x 1000 x 1240
Power	3kW
Voltage (V/P/Hz)	380/50/3
Packing Speed	5-15 Bags per minute
Applicable Product	liquid, semi liquid, cream, honey, oil, egg white, egg paddle, milk, beverage, sambal sauce, curry sauce, durian paste containing particles, can customized to your product
Bag Size	L: 100-500mm, W100-250mm
Packing Range	200 - 3000g
Applicable Product	Durian paste, sambal sauce, curry puff filling. (pump can be customized to your product)
Bag Sealing Type	



### Matching Accessory to Depositor/ Filling & Packing Machine (Automatic Hopper Feeding Machine/ Sauce Feeding Pump)

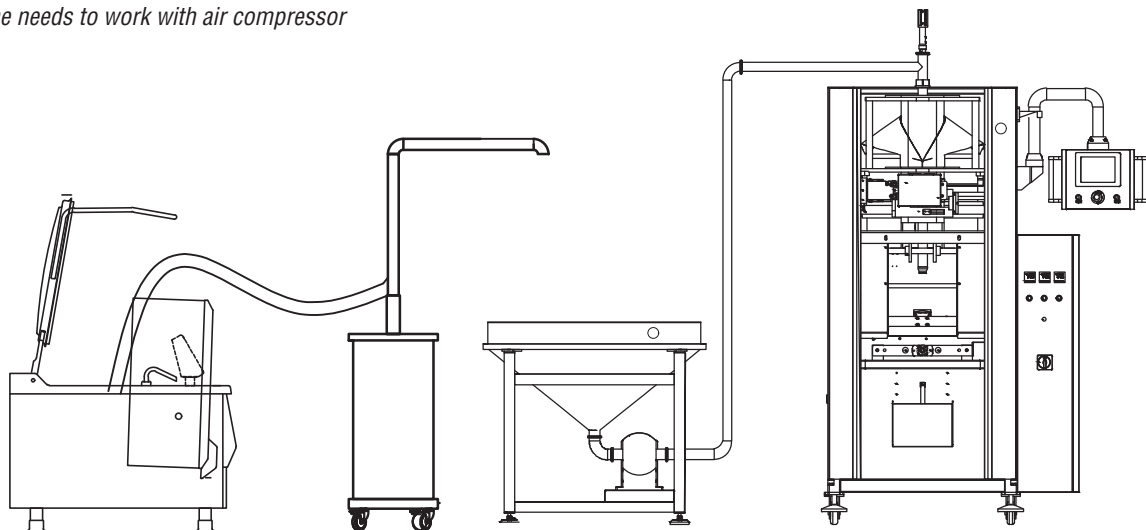


## RF-1000 Sauce Feeding Pump for Liquid & Semi Fluid Which Requires Compressor

Technical specifications	
External Dimension (mm)	550 x 440 x 1750
Net weight	45kg
Gas consumption	0.2-0.3 m3/min
Filling method	Piston filling
Applicable product	viscous sauce, jam, paste/ sambal sauce with particles



\*Machine needs to work with air compressor



Firex Cooking Kettle

Transfer Pump

Auto Packing Machine

We assume no responsibility for the accuracy of every page information.

# FILLING & PACKING MACHINE

## NEED A SAUCE PACKING MACHINE?



What is your bag type? Choose 1 or provide your desired type bag



3 Side seal



4 Side seal



Back seal



Vertical pillow bag



Fin/ lap seal



Continuous bag



Does your sauce has particles?

If no particles

**HUALIAN**  
MACHINERY®



What is your packing volume?

5-20ml

10-50ml

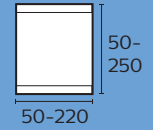
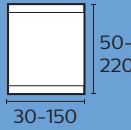
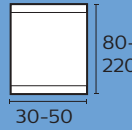
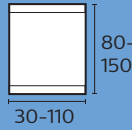
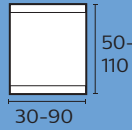
20-100ml

50-500ml

100-1000ml



What is your packing size? (mm)



Here is your sauce packing machine



DXDG-20II



DXDG-50II



DXDG-100II



DXDG-500II



DXDG-1000II



Does your sauce has particles?

If has large particles (Ø diameter <10mm)

**RIFU** 日富智能  
PACKING MACHINERY

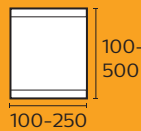


What is your packing volume?

200-3000ml



What is your packing size? (mm)



Select your bag width. 1 width = 1 bag former. eg: If you have 3 different bag, you will need 3 x bag former.



what is your paste texture?

If watery

Piston Pump

If viscous

Rotor Pump

Here is your sauce packing machine



RFRF-520L-W250S

Customizable

### Optional Device



**STIRER**  
If your sauce contains particle, which need mixing/distribution of particles, to prevent sedimentation of particles



**DATE RINTER**  
If you need auto print date with ink



**ADDITIONAL BAG FORMER**  
If you have different packaging bag size



**STAINLESS STEEL HOUSING**  
If you require a more durable food contact surface area, especially handling acidic material



**RIFU SAUCE FEEDING PUMP**  
If you need to transfer large amount of sauce from a cooking tank

# VACUUM PACK MACHINE



HVC-260T/1A



HVC-300T/1A



HVC-410T/2A



HVC-510T/2A

Brand	Model	HVC-210T/1D	HVC-260T/1A	HVC-300T/1A	HVC-410T/2A	HVC-510T/2A
	<b>Description</b>	Table Top Vacuum Pack Machine (Single Chamber)				
	<b>Dimension (mm)</b>	305 x 445 x 240	335 x 488 x 360	320 x 380 x 110	500 x 550 x 500	600 x 650 x 500
	<b>Net Weight (kg)</b>	21	42	47	74	91
	<b>Sealing Power (W)</b>	100	150	150	500	600
	<b>Motor Power (W)</b>	150	370	370	900	900
	<b>Pump Capacity (m3/h)</b>	4	8	10	20	20
	<b>Voltage (V/P/Hz)</b>	220/1/50	220/1/50	220/1/50	220/1/50	220/1/50
	<b>Sealing Width (mm)</b>	5	5	5	10	10
	<b>Sealing Bar Length (mm)</b>	210	260	300	2 x 410	2 x 510
	<b>Bag Length (mm)</b>	≤275	≤363	≤350	≤355	≤455
<b>Chamber Dims. (mm)</b>	240 x 305 x 75	282 x 385 x 100	320 x 380 x 110	450 x 450 x 140	550 x 550 x 140	
<b>Chamber Material</b>	SUS304	SUS304	SUS304	SUS304	SUS304	



HVC-410F/2A



HVC-510F/2A

Brand	Model	HVC-410F/2A	HVC-510F/2A
	<b>Description</b>	Floor Standing Vacuum Pack Machine	
	<b>Dimension (mm)</b>	500x550x1000	600x650x1000mm
	<b>Net Weight (kg)</b>	89	74
	<b>Sealing Power (W)</b>	500	600
	<b>Motor Power (W)</b>	900	900
	<b>Pump Capacity (m3/h)</b>	20	20
	<b>Voltage (V/P/Hz)</b>	220/1/50	220/1/50
	<b>Sealing Width (mm)</b>	10	10
	<b>Sealing Bar Length (mm)</b>	2 x 410	2 x 510
	<b>Bag Length (mm)</b>	≤355	≤455
<b>Chamber Dims. (mm)</b>	450 x 450 x 140	550 x 550 x 140	
<b>Chamber Material</b>	SUS304	SUS304	





**READY-TO-EAT MEAL**  
**AUTOMATED PACKING LINE**

**SIMPLE PACKING AUTOMATION LINE 20,000 PACK/DAY AND ABOVE READY-TO-EAT MEAL (RTE)**

- LESS PEOPLE WORKING
- 12 OPERATION HOURS



**CONSISTENT & HYGIENIC FOOD TO BE PRODUCED WITH LESSER PEOPLE WORKING**



**RMS (RESOURCE MANAGEMENT SYSTEM) CAN BE IMPLEMENTED THROUGHOUT THE PACKING LINE!**

IT SIMPLIFIES & EXPEDITES PROCESS, HELPS PLAN YOUR PRODUCTION & PURCHASING LEVELS, SUCH THAT EVERY BATCH OF PRODUCTION IS TRACEABLE

**PLEASE REFER TO OUR COOK & CHILL SYSTEM FOR FOOD PREPARATION!** PRE-COOK THE FOOD FOR A BETTER PRODUCTION ARRANGEMENT, ESPECIALLY TO MANAGE HIGH DEMANDS IN CERTAIN MONTHS



# Linea Cuisson

## CUISSON LINE



PATENTED SYSTEM  
Vertical chamber



High quality internal and external components



Scan for video demo



### The ultimate of technology and performance

The most "full-optional" vacuum packing machine in the market. The new Cuisson Line has been designed even for the most demanding Chef. It is able to vacuum pack any kind of liquid and soft products thanks to Chef programs, the double vacuum chamber (vertical and horizontal) and the data stamp.

#### Packing methods:



Sealing only



Vacuum



External vacuum



MAP

#### Vacuum chamber types:



Horizontal chamber



Vertical chamber



Double vertical chamber

Available on Cuisson61

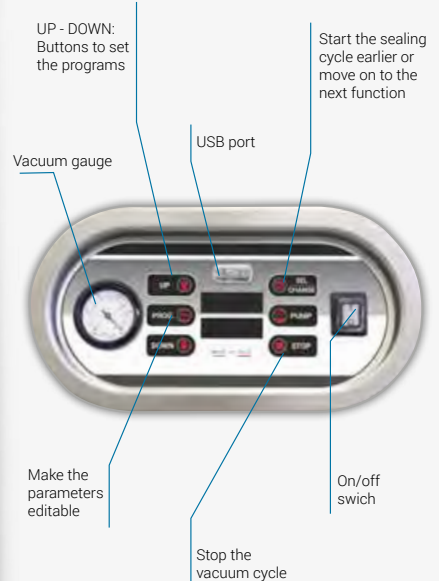
### Digital comand panel



5 languages available



Waterproof



UP - DOWN:  
Buttons to set the programs

Start the sealing cycle earlier or move on to the next function

USB port

Vacuum gauge

Make the parameters editable

Stop the vacuum cycle

On/off switch

**New data stamp**  
New data stamp robust, easy releasable and without any electrical connection.



**Plexiglass lid**  
A plexiglass lid with a new type of 90° opening system.



**Removable top bar**  
Anodized aluminum top bar, releasable without using tools.



**Removable top bar**  
New counter-silicon bar that can be removed without tools.

**Hydroformed chamber**  
"POWER-STEEL" vacuum chamber with rounded corners for a perfect vacuum.

**Sealing bar**  
Newly conceived sealing bar with a high-pressure sealing system.



**Wi-Fi Module**  
Check your machine on the web and customize the programs.

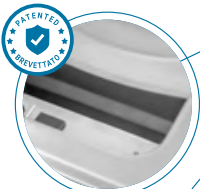


**USB port**  
Programs cloning and quick firmware updating thanks to the easily accessible USB port located on the front panel.



**Easy access**  
The unique opening system, with support rod, enables complete access to inner components.

**Vertical chamber**  
Last generation vertical chamber to allow the vacuum packing of liquids.




**External vacuum**  
An accessory to create the external vacuum using channelled vacuum bags.

EASY




## ORVED - CUISSON LINE - VACUUM PACK MACHINE




Brand	Description	Model	Chamber Size (W x D X H) mm	Voltage	Vacuum Pump	Max bag size mm
	Vacuum Pack Machine	CUISSON 31	343x434x200h + 190mm*	230V 50Hz	12 mc/h	300x450
		CUISSON 41	448x440x200h + 190mm*	230V 50/60Hz	25 mc/h	400x500
		CUISSON 41h	448x440x200h + 190mm*	230V 50/60Hz	25 mc/h	400x500
		CUISSON 61	1 x mm 680x575x200h 2 x mm 600x100x190h*	400V 50/60Hz 3ph	106 mc/h	variable

## ORVED - BRIGHT LINE - VACUUM PACK MACHINE



Brand	Description	Model	Chamber Size (W x D X H) mm	Voltage	Vacuum Pump	Max bag size mm
	Vacuum Pack Machine	BRIGHT 315h	350x335x100/190h	220-240V 50/60Hz	8 mc/h	300x350
		BRIGHT 12	290x400x190h	220-240V 50/60Hz	8 mc/h	250x450
		BRIGHT 16	343x434x200h	220-240V 50/60Hz	12 mc/h	300x450
		BRIGHT 18	448x440x200h	220-240V 50/60Hz	25 mc/h	400x500
		BRIGHT 53	575x575x160h	220-240V 50/60Hz	25 mc/h	500x500



Brand	Description	Model	Chamber Size (W x D X H) mm	Voltage	Vacuum Pump	Max bag size mm	
	Vacuum Pack Machine	BRIGHT 18h	448x440x200h	220-240V 50/60Hz	25 mc/h	400x500mm	
		BRIGHT 53h	575x575x160h	220-240V 50/60Hz	25 mc/h	500x500mm	
		BRIGHT 20	680x575x200h	400V 50/60Hz 3ph +PE	60 mc/h	500x500mm	
		BRIGHT 20	680x575x200h	400V 50/60Hz 3ph +PE	60 mc/h	Variable	
		BRIGHT 1800	903x463x200h	400V 50/60Hz 3ph +PE	60 mc/h	106 mc/h	Variable
		BRIGHT 30	1027x680x230h	400V 50/60Hz 3ph +PE	60 mc/h	106 mc/h	Variable
					151 mc/h	Variable	

We assume no responsibility for the accuracy of every page information.

# Evox 31 Hi-Line

## EVOX 31 HI-LINE

Touch panel



Modern design



5 Chef programs



3 Gas programs



28,8 cm



EVOX 25h



EVOX 30

Brand	Description	Model	Chamber Size (W x D X H) mm	Voltage	Vacuum Pump	Max bag size mm
	Vacuum Pack Machine	EVOX 25h	303x293x110h	220-240V 50/60Hz	8 mc/h	250x300mm
		EVOX 30	355x365x184h	220-240V 50Hz	8 mc/h	300x400mm
					12 mc/h	300x400mm

# Linea VGP SKIN

## VGP SKIN LINE

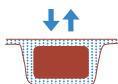
### Better freshness, quality and aesthetic aspect

The "Skin" effect is a packaging system of the product that allows, thanks to the action of vacuum, a specific film (suitable for food contact) to adhere perfectly to the product like a "second skin".

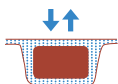
#### Packing methods



SKIN vacuum



SKIN + GAS vacuum



MAP vacuum



Sealing only

SKIN+GAS packaging: thought for very sharp products that could pierce the sealing film.



## Effetto SKIN

### SKIN EFFECT

#### A new way of packaging in tray

Designed according to the most demanding hygienic requirements of the food industry for fresh food, the "Skin" effect guarantees airtight packagings with no type of drop and the perfect preservation of the product, granting a better look.

#### How to vacuum pack in "Skin" with VGP 60 Skin:



1 Insert the products inside the trays



2 Place the trays in the mould of VGP 60 Skin



3 Cover the trays with polypropylene film roll



4 Select the program and start the machine

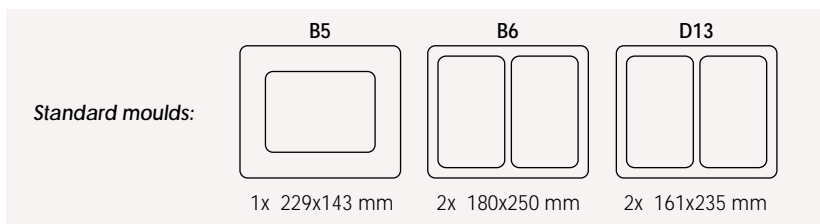
We assume no responsibility for the accuracy of every page information.



## VGP 60 Skin



**Bodywork:** stainless steel  
**Vacuum pump:** 60 mc/h  
**Size:** mm 530x704x1158/1510h  
**Max tray size:** mm 325x260x120h  
**Weight:** Kg 169  
**Power grid voltage:** 400V - 50/60Hz +3Ph  
**Max power absorption:** 2900W

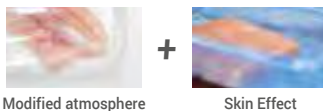


## VGP Combi Skin

### Safety in numbers!

The only thermosealing machine on the market with a double function: MAP packing and with Skin effect. This innovation allows to supply the machine with a traditional sealing group, using standard moulds or mould with cut of seal.

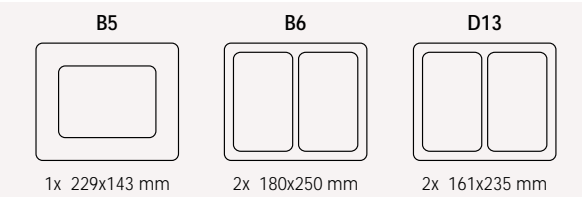
Pack your products in MAP and with Skin Effect in a flash!



**Bodywork:** stainless steel  
**Vacuum pump:** 60 mc/h  
**Size:** mm 530x704x1158/1510h  
**Max tray size:** mm 325x260x120h  
**Weight:** Kg 169  
**Power grid voltage:** 400V - 50/60Hz +3Ph  
**Max power absorption:** 2900W

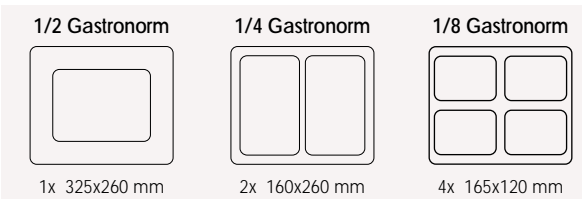
### Skin sealing group

Standard moulds:



### Standard sealing group

\*Customized standard moulds:



## \*SKIN KIT

1 film roll and trays are included

KIT B5 includes 912 B5 trays: 229x143x28h mm

KIT B6 includes 931 B6 trays: 180x250x28h mm

## Smooth bags kit



### KIT BASIC

Size	Qty x box
150x200	200 pcs
200x300	200 pcs
250x350	100 pcs
300x400	100 pcs
200x300	100 pcs
250x350	100 pcs

FOR STORAGE

FOR COOKING

### KIT PREMIUM

Size	Qty x box
150x200	200 pcs
200x300	200 pcs
250x350	100 pcs
300x400	100 pcs
350x450	100 pcs
400x500	100 pcs
200x300	100 pcs
250x350	100 pcs

FOR STORAGE

FOR COOKING

## Vacuum bags in box



### SMOOTH STORAGE VACUUM BAGS TIPO 95 - PA/PE 20/70

Size	Qty x box	Box x pallet
140x220 mm	200 pcs	12 box
170x250 mm	200 pcs	12 box
180x280 mm	200 pcs	12 box
200x250 mm	200 pcs	12 box
200x300 mm	200 pcs	12 box
200x350 mm	200 pcs	6 box
200x400 mm	200 pcs	6 box
250x350 mm	200 pcs	6 box
250x400 mm	200 pcs	6 box
300x400 mm	200 pcs	6 box
300x500 mm	200 pcs	6 box
350x450 mm	100 pcs	6 box
350x500 mm	100 pcs	6 box

Small box  
145x95x325 mm

Big box  
190x95x425 mm

### CHANNELLED STORAGE VACUUM BAGS PA/PE 20/80

Size	Qty x box	Box x pallet
200x300 mm	100 pcs	12 box
200x400 mm	100 pcs	6 box
250x350 mm	100 pcs	6 box
250x400 mm	100 pcs	6 box
300x400 mm	100 pcs	6 box
250x450 mm	50 pcs	6 box
300x500 mm	50 pcs	6 box
350x450 mm	50 pcs	6 box

Small box  
145x95x325 mm

Big box  
190x95x425 mm

### SMOOTH COOKING VACUUM BAGS OPA/PP 15/60

Dim. Size	Qty x cart. Qty x box	Box x pallet
200x300 mm	200 pcs	12 box
200x250 mm	200 pcs	12 box
200x400 mm	200 pcs	6 box
250x350 mm	200 pcs	6 box
250x400 mm	200 pcs	6 box
300x400 mm	200 pcs	6 box
300x500 mm	100 pcs	6 box
350x500 mm	100 pcs	6 box
400x500 mm	100 pcs	6 box

Small box  
145x95x325 mm

Big box  
190x95x425 mm



253

Filling & Packaging

## Film roll and space-saver bags



### FILM ROLL

Type	Ideal for	Size
Polypropylene Film Roll	Profi 1n	F.150 mm x 330 mt
Polypropylene Film Roll	Profi 2	F. 200 mm x 300 mt
PVC roll	Dispenser	F. 500 mm x 1500 mt
Trasparent Roll - OPET/PP 12/40	Profi 3	F. 270 mm x 200 mt
Combiflex Roll - OPA/PP 85	VGP 25 - VGP 60 VGP Combi Skin (standard ATM)	F.340 mm x 200 mt
Film roll VST 280 - 150 MY	VGP 60 Skin VGP Combi Skin (Skin)	F.390 mm x 150 mt



1 pcs.

### Vacuum space-saver bags

Size	Qty x box
400x600 mm	100 pcs
600x900 mm	100 pcs
700x1100 mm	100 pcs
800x1300 mm	100 pcs

We assume no responsibility for the accuracy of every page information.

# Vacuum accessories



## PP TRANSPARENT TRAYS

Type	Descr.	Size	Qty x pack	Qty x box	CC max	Ideal for
M 16-GA300RP	AP30	137x95x30 mm	125 pcs	500 pcs	250	Profi 1 - Profi 2
M 15-GA450RP	AP45	137x95x45 mm	125 pcs	500 pcs	450	Profi 1 - Profi 2
M 14-GA630RP	AP63	137x95x63 mm	125 pcs	500 pcs	500	Profi 1 - Profi 2
GA20ORM	AG25T	190x137x20 mm	150 pcs	600 pcs	500	Profi 1 - Profi 2
M 12-GA38ORM	AG38	190x137x38 mm	125 pcs	500 pcs	750	Profi 1 - Profi 2
M 11-GA50ORM	AG50	190x137x50 mm	125 pcs	500 pcs	1000	Profi 1 - Profi 2
M 10-GA72ORM	AG70	190x137x72 mm	125 pcs	500 pcs	1250	Profi 1 - Profi 2
M 9-GA 85ORM	AG85	190x137x85 mm	100 pcs	400 pcs	1500	Profi 1 - Profi 2
M 20-GA200RG	AM25T	260x190x25 mm	200 pcs	400 pcs	1000	Profi 2
M 35-GA350RG	AM35T	260x190x35 mm	200 pcs	400 pcs	1500	Profi 2
M 50-GA500RG	AM50T	260x190x50 mm	200 pcs	400 pcs	2000	Profi 2
M 65-GA650RG	AM65T	260x190x65 mm	175 pcs	350 pcs	2500	Profi 2



Available white and transparent

## GASTRONORM TRAYS

Type	Size	Weight	Qty x box	CC max	Ideal for
1/2 gastronorm H40	325x260x40 mm	80 g	162 pcs	2100	Profi 3 - VGP (No Skin)
1/2 gastronorm H65	325x260x65 mm	80 g	156 pcs	4275	Profi 3 - VGP (No Skin)
1/2 gastronorm H80	325x260x80 mm	100 g	150 pcs	4800	Profi 3 - VGP (No Skin)
1/2 gastronorm H95	325x260x95 mm	100 g	138 pcs	6000	Profi 3 - VGP (No Skin)
1/4 gastronorm H42	260x160x42 mm	32 g	450 pcs	1100	Profi 3 - VGP (No Skin)
1/4 gastronorm H50	260x160x50 mm	30 g	450 pcs	1350	Profi 3 - VGP (No Skin)
1/4 gastronorm H70	260x160x70 mm	34 g	420 pcs	1800	Profi 3 - VGP (No Skin)
1/4 gastronorm H95	260x160x95 mm	47 g	380 pcs	2500	Profi 3 - VGP (No Skin)
1/8 gastronorm H35	165x120x35 mm	10 g	960 pcs	500	Profi 3 - VGP (No Skin)
1/8 gastronorm H45	165x120x45 mm	13 g	960 pcs	600	Profi 3 - VGP (No Skin)
1/8 gastronorm H60	165x120x60 mm	15 g	912 pcs	730	Profi 3 - VGP (No Skin)
1/8 gastronorm H95	165x120x95 mm	20 g	900 pcs	1160	Profi 3 - VGP (No Skin)

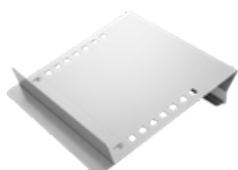


## BLUE SKIN TRAYS

Type	Size	Weight	Qty x box	Ideal for
B5	229x143x28h mm	19 gr	912 pcs	VGP 60 Skin VGP Combi Skin
B6	180x250x28h mm	26 gr	931 pcs	(with skin sealing group)

## INCLINED SHELF FOR LIQUID PRODUCTS

Ideal for
MULTIPLE 315, Bright 315, VM 12, Bright 12, Eov 30, Evox 31 Hi-Line, VM 16, Bright 16, VM 18, Bright 18, VM 53, Bright 53, Bright 20, Bright 30



## CARRIAGE

Type	Total size	Shelf size	Ideal for
Small carriage	590x550x610h mm	455x495 mm	Multiple 315, VM12, Bright 315, Evox 25
Big carriage	690x730x610h mm	595x635 mm	VM16, VM18, VM53, Cuisson 31, Cuisson 41, Bright 315h, Bright 12, Bright 16, Bright 18, Evox 30, Evox 31 Hi-Line



# VACUUM PACK MACHINE



FC-30CV




FC-41CV



FC-46



FC-46H

Brand	Description	Model	Chamber Dimension (W x D X H)	Voltage Pump	Vacuum Beam	Sealing
	Vacuum Pack Machine (counter top) (floor standing)	FC-30CV	334 x 351 x 170mm	240V / 1PH	8 mc / hr	1x310mm
		FC-41CV	440 x 448 x 170mm	240V / 1PH	20 mc / hr	1x410mm
		FC-46	556 x 492 x 175mm	240V / 1PH	25 mc / hr	1x455mm / 2x455mm / 2 x520mm
		FC-46H	556 x 492 x 175mm	240V / 1PH	25 mc / hr	1x455mm / 2x455mm / 2 x520mm



W8-30DS




W8-40DS




EASYVAC 25



Brand	Description	Model	Chamber Dimension (W x D X H)	Voltage	Vacuum Pump	Sealing Beam	Remarks
	Vacuum Pack Machine	W8-30DX	340 x 360 x 133mm	230V / 1PH	8 mc / hr	310mm	
		W8-40DX	430 x 410 x 140mm	230V / 1PH	21 mc / hr	410mm	
		EASYVAC 25	270 x 350 x 75mm	230V / 1PH	4 mc / hr	260mm	Optional external tube for air extration



DZK-500/S

Brand	Model	DZK-500/S
	Description	Tilttable Double Chambers Vacuum Packaging Machine (Recommended for liquid type product)
	Gas Flushing	Optional
	Dimension (mm)	1690 x 710 x 1055
	Net Weight (kg)	220
	Sealing Power (W)	600
	Motor Power (W)	1800
	Pump Capacity (m3/h)	2 x 20
	Voltage (V/P/Hz)	380/3/50
	Sealing Width (mm)	10
	Sealing Bar Length (mm)	2 x 500
	Bag Length (mm)	≤450
	Chamber Dimension	550 x 500 x 180
	Chamber Material	SUS304

We assume no responsibility for the accuracy of every page information.




# TRAY SEALING MACHINE WITH MAP (MODIFIED ATMOSPHERE PACKAGING)



HVT-450M




HVT-550M

Brand	Model	HVT-350M	HVT-450M	HVT-550M
	<b>Description</b>	Tray Vacuum Gas Flushing Packaging Machine with Modified Atmosphere Packaging Function (Optional Skin Packaging)		
	<b>Dimension (mm)</b>	1360 x 740 x 1530	1360 x 840 x 1530	1360 x 940 x 1530
	<b>Net Weight (kg)</b>	600	670	750
	<b>Sealing Power (W)</b>	2000	2000	2000
	<b>Gas Power (W)</b>	0.5-0.6MPa	0.5-0.6MPa	0.5-0.6MPa
	<b>Cooling Type</b>	Water Cooling	Water Cooling	Water Cooling
	<b>Pump Capacity (m3/h)</b>	63	63	63
	<b>Gas Flushing (MAP Function)</b>	N2/ N2+CO2	N2/ N2+CO2	N2/ N2+CO2
	<b>Voltage (V/P/Hz)</b>	380/3/50	380/3/50	380/3/50
	<b>Packing speed</b>	10-12 times/min (only sealing)	3-5 times/min (vacuum, gas flushing + sealing)	3-5 times/min (vacuum, gas flushing + sealing)
	<b>Chamber Dims. (mm)</b>	350* (100-400)	450* (200-400)	550* (200-600)
<b>Mould Size (mm)</b>	-	380*380 / 170*380 / 100*380	480*480 / 220*480 / 135*480	



HVT-350A/ 450A/ 550A

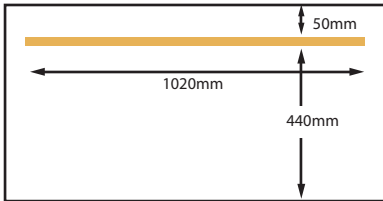
Brand	Model	HVT-350A	HVT-450A/2	HVT-550A
	<b>Description</b>	Tray Vacuum Gas Flushing Packaging Machine with Modified Atmosphere Packaging Function (Optional Skin Packaging)		
	<b>Dimension (mm)</b>	2950 x 940 x 1700	2950 x 1040 x 1700	2950 x 1140 x 1700
	<b>Net Weight (kg)</b>	600	670	750
	<b>Sealing Power (W)</b>	2000	2000	2000
	<b>Gas Power (W)</b>	0.5-0.6MPa	0.5-0.6MPa	0.5-0.6MPa
	<b>Cooling Type</b>	Water Cooling	Water Cooling	Water Cooling
	<b>Pump Capacity (m3/h)</b>	63	63	63
	<b>Gas Flushing (MAP Function)</b>	N2/ N2+CO2	N2/ N2+CO2	N2/ N2+CO2
	<b>Voltage (V/P/Hz)</b>	380/3/50	380/3/50	380/3/50
	<b>Packing speed</b>	10-12 times/min (only sealing)	3-5 times/min (vacuum, gas flushing + sealing)	3-5 times/min (vacuum, gas flushing + sealing)
	<b>Chamber Dims. (mm)</b>	350* (100-400)	450* (200-400)	550* (200-600)

We assume no responsibility for the accuracy of every page information.

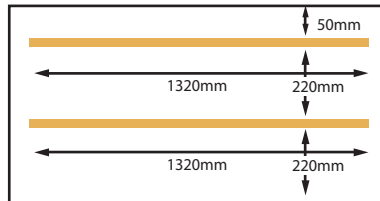
# AUTOMATIC CONTINUOUS VACUUM PACK MACHINE



HVB-1020F



HVB-1320F



Brand	Model	HVB-1020F/1	HVB-1020F/2	HVB-1320F/1	HVB-1320F/2
	<b>Description</b>	Automatic Continuous Vacuum Packaging Machine			
	<b>Dimension (mm)</b>	1770 x 1580 x 1160	1770 x 1580 x 1160	2100 x 1600 x 1170	2100 x 1600 x 1170
	<b>Net Weight (kg)</b>	580	620	650	705
	<b>Power (W)</b>	550+370	550+370	750+370	750+370
	<b>Sealing Power (W)</b>	1000	2000	1500	3000
	<b>Cooling Type</b>	Water Cooling	Water Cooling	Water Cooling	Water Cooling
	<b>Pump Capacity (m3/h)</b>	200	200	200	200
	<b>Gas Flushing (MAP Function)</b>	Yes	No	Yes	No
	<b>Voltage (V/P/Hz)</b>	380/3/50	380/3/50	380/3/50	380/3/50
	<b>Packing speed</b>	3-5times/min	3-5times/min	3-5times/min	3-5times/min
	<b>Sealing Bar Length (mm)</b>	1020	2 x 1020	1320	2 x 1320
	<b>Sealing Width (mm)</b>	10	10	10	10
	<b>Bag Size Length (mm)</b>	≤450	≤220	≤450	≤220
	<b>Number of Seal Bars for Each Chamber</b>	1	2	1	2
<b>Chamber Dims. (mm)</b>	1100 x 500 x 100	1100 x 500 x 100	1400 x 500 x 100	1400 x 500 x 100	

# CHECKWEIGHER



TYA-CW300



TYA-CW400 / TYA-CW500

Brand	Model	TYA-CW300	TYA-CW400	TYA-CW500
	<b>Weighing Range</b>	≤10kg	≤15kg	5-50kg
	<b>Weighing Accuracy</b>	±0.3g~±3g	±1g~±5g	±10~±15g
	<b>Max Speed</b>	70BPM	50BPM	20BPM
	<b>Belt Size</b>	620(L)*300(W)mm	620(L)*400(W)mm	1075(L)*500(W)mm
	<b>Product Length</b>	≤450mm	≤500mm	≤650mm
	<b>Product Width</b>	≤300mm	≤400mm	≤490mm
	<b>Product Height</b>	≤295mm	≤200mm	N/A
	<b>Weighing Resolution</b>	0.1g	0.1g	1.0g
	<b>Voltage (V/P/Hz)</b>	220/1/50	220/1/50	220/1/50
	<b>Power</b>	0.4kW	0.4kW	0.4kW
	<b>Packing Dimension</b>	1883 x 869 x 1508mm	2344 x 967 x 1508mm	1680 x 1150 x 1540mm
	<b>Gross Weight</b>	140kg	170kg	210kg
	<b>Optional Reject Device</b>	Pusher	Pusher	Pusher

We assume no responsibility for the accuracy of every page information.

## METAL DETECTOR



Model	TYA-MD4011/ 4015/4018/4021	TYA-MD5018/ 5023/5028
Body Material	SUS304	SUS304
HMI	7" colour touch screen	7" colour touch screen
Detected Product Width	≤400mm	≤500mm
Detected Product Height	≤80~180mm	≤150-250mm
Reject Device	Flash light alarm; pneumatic pusher/sliding (optional)	



## AUTOMATIC CARTON SEALING STRAPPING PACKAGING LINE



XFK-1C Automatic carton sealing strapping packaging line consists of semiautomatic carton sealer, high-table automatic strapping machine and conveying rack. The carton sealer and strapping machine can also be used separately as single unit.

Brand	Model	XFK-1C
	Dimension (mm)	2650 x 1420 x 1565
	Power (W)	1100
	Voltage (V/P/Hz)	380/3/50
	Conveyor Speed	16m/min
	Packing Speed	600PCS/HR
	Height of Table	750mm
	Strap Used	Plastic strapping belt (width: 9-15mm; thickness 0.5-1.1mm)
	Tape Used	BOPP, water-free adhesive tape, PVC adhesive tape
	Adhesive Tape Width	48/60/76
	Minimum Carton Size (mm)	300 x 130 x 180
	Maximum Carton Size (mm)	600 x 500 x 500
	Height of Work Table	750mm or 830mm
Application	Continuous auto carton sealing and multi-passes strapping	

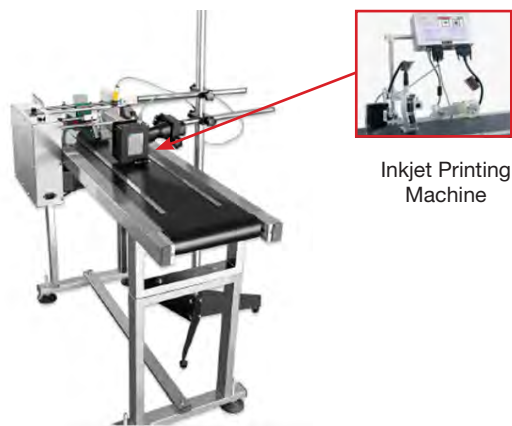
## CARTON SEALER



Brand	Model	FXJ-5050C
	Description	Tyroform Box Side Sealing Machine, Which Need Compressor
	Dimension (mm)	1770 x 1060 x 1250 (with bracket), 950 x 1060 x 1250 (without bracket)
	Power (W)	200
	Voltage (V/P/Hz)	240/1/50
	Speed	20m/min
	Tape Used	BOPP, Water-Free Adhesive Tape, PVC
	Tape Width	48-60mm
	Minimum Packaging Size (mm)	230 (w) x 115 (h)
Maximum Packaging Size (mm)	500 (w) x 500 (h)	


We assume no responsibility for the accuracy of every page information.

# BAG FEEDING MACHINE



UBL-F-300

Inkjet Printing Machine

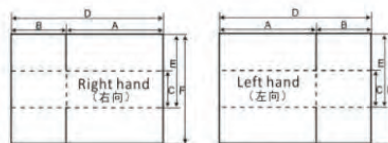
<b>Brand</b>	<b>Model</b>	<b>UBL-F-300</b>
 <b>HUAN LIAN</b>	<b>Description</b>	Pouch Bag Feeder/ Pagation Machine
	<b>Dimension (mm)</b>	L1500 x W520 x H900
	<b>Power &amp; Voltage</b>	250W, 220/50/1
	<b>Conveyor Speed</b>	20-50M/Min
	<b>Bag Size Length (mm)</b>	150 x 250
		160 x 270
		180 x 300
		230 x 350
		300 x 450
	<b>Product Thickness</b>	0.02-5mm
<b>Machine Weight (kg)</b>	42.5	
<b>Remarks</b>	Can Integrate with Ink Jet Printing Machine fro Labelling Purpose	

# CARTON ERECTOR

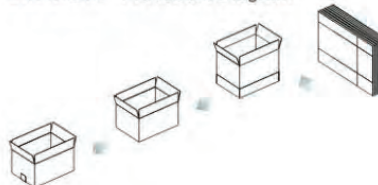



CXJ-6040A

箱子尺寸 Box dimensions for case erector



工序示意图 Procedure Diagram



<b>Brand</b>	<b>Model</b>	<b>CXJ-4535A</b>	<b>CXJ-6040A</b>	<b>CXJ-8560A</b>
 <b>HUAN LIAN</b>	<b>Voltage</b>	(3PH) AC 380/50 220/60		
	<b>Power</b>	200	200	200
	<b>Air Compressor</b>	0.5~0.6	0.5~0.6	0.5~0.6
	<b>Capacity</b>	20~24	18~24	12~15
	<b>Size</b>	A B C D E F	A B C D E F	A B C D E F
	<b>Min</b>	200 150 50 350 125 200	250 200 145 450 245 345	400 250 350 650 475 700
	<b>Max</b>	450 350 150 800 325 500	600 400 390 1000 590 790	850 600 680 1450 980 1280
	<b>Height of Table</b>	450	450	450
	<b>Available Adhesive Tape</b>	BOPP, PVC, (Kraft Paper Tape)		
	<b>Width of Adhesive Tape</b>	48 60 76	48 60 76	48 60 76

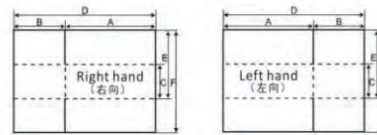
We assume no responsibility for the accuracy of every page information.

# CARTON ERECTOR

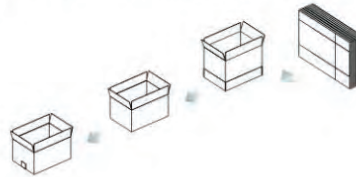


CXJ-4540B

箱子尺寸 Box dimensions for case erector



工序示意图 Procedure Diagram

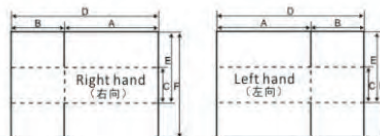


Brand	Model	CXJ-4540B
	<b>Voltage</b>	(3PH) AC 380/50 220/60
	<b>Power</b>	200
	<b>Air Compressor</b>	0.5~0.6
	<b>Capacity</b>	18~26
	<b>Size</b>	A B C D E F
	<b>Min</b>	200 160 80 360 160 240
	<b>Max</b>	450 405 350 855 594 755
	<b>Height of Table</b>	450
	<b>Available Adhesive Tape</b>	BOPP, PVC, (Kraft Paper Tape)
	<b>Width of Adhesive Tape</b>	48 60 76
	<b>Dimension (LxWxH) mm</b>	2620 x 1200 x 1960
<b>Net Weight (kg)</b>	600	

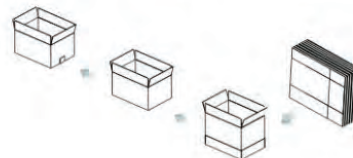


CXJ-4030C

箱子尺寸 Box dimensions for case erector



工序示意图 Procedure Diagram



Brand	Model	CXJ-4030C	CXJ-5035C	CXJ-6040C
	<b>Voltage</b>	(3PH) AC 380/50 380/50		
	<b>Power</b>	800	800	800
	<b>Air Compressor</b>	0.5~0.6	0.5~0.6	0.5~0.6
	<b>Capacity</b>	≤12	≤8	≤8
	<b>Size</b>	A B C D E F	A B C D E F	A B C D E F
	<b>Min</b>	250 150 150 400 230 300	300 200 200 500 230 400	350 250 250 600 230 500
	<b>Max</b>	500 350 350 850 575 700	500 350 350 850 575 700	600 400 400 1000 650 800
	<b>Height of Table</b>	700+(0-30)	700+(0-30)	800+(0-50)
	<b>Available Adhesive Tape</b>	BOPP, PVC, (Kraft Paper Tape)		
	<b>Width of Adhesive Tape</b>	≤ 350 48, 60, 76 (60 Standard)		
	<b>Dimension (LxWxH) mm</b>	2300 x 2300 x 1900	2450 x 2400 x 1750	2650 x 2400 x 1800
<b>Net Weight (kg)</b>	500	530	550	

We assume no responsibility for the accuracy of every page information.

## Trays thermosealer machines



Compact design



Modern technology



Perfect sealing



Customizable in time

### High performances and cutting-edge technology

BMB produces a complete range of semi-automatic and fully automatic tray thermosealers. All models guarantee a high quality level, attention to the smallest details and cutting-edge applied technologies in order to respond to customer needs. The working format can be changed easily and fastly on all machines, to be adapted to various applications and uses. Hot-welding technology ensures perfect result in every working conditions or with really complicated products. Particular attention has been paid to the study of the maximum efficiency and reliability of the machine, both during the working phases and in the cleaning and ordinary maintenance operations.

### Methods of use



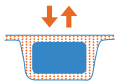
Sealing only



Vacuum



Partial vacuum



MAP vacuum



Skin vacuum



## Thermoforming machines



Reliable



Meticulous



Automated



High performance

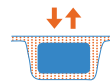
### Speed up continuous cycle work

Fully automated machines for vacuum packing and/or MAP packing products with any type of film. Conceived and manufactured with the most modern design and construction technologies, they offer high performance to guarantee the operator safety, reliability and precision over time. Suitable for any working environment, they ensure easy and fast cleaning and maintenance operations.

### Methods of use



Vacuum



ATM vacuum



### Packable products:



Meat



Cured meats



Cheese



Vegetables



Fresh Pasta



Fish



Sandwiches



Pizza



Mechanical components



Electronic components



Pharmaceutical products

# SHELVING SYSTEM

262

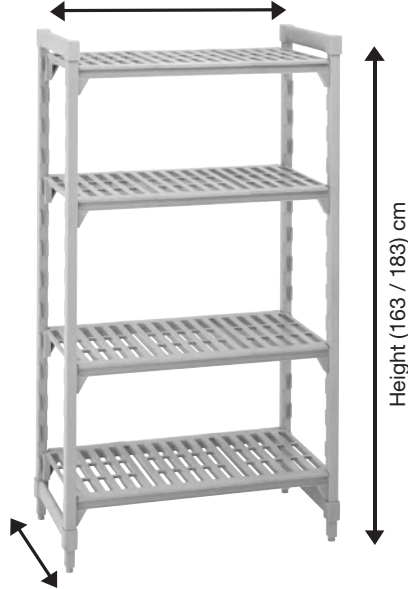


# CAMSHELVING - STARTER UNIT



Camshelving (Starter Unit)

Length (91/107/122/138/153) cm



Depth (46 / 54 / 61) cm





# Camshelving<sup>®</sup>

PREMIUM SERIES



- Posts and traverses: polypropylene molded over a steel core.
- Polypropylene shelves in contact with food are NSF-compliant.
- Rust-free.
- Lifetime guarantee against corrosion and rust.
- Assemble without tools.
- Assembly without bolts and nuts.
- Ideal for walk-in refrigerators and freezers as cold as -38°C.
- Sanitary and easy to clean.
- Camshelving has superior, stability and durability criteria that is required for a HACCP compliant kitchen.



264

Shelving

**HACCP**



COMPONENTS



**EASY TO ASSEMBLE!**



**ONE STEP SLIDE ON ASSEMBLY.**

**Easy and quick to clean**  
**Easy to adjust and configure**  
**Rust-free**  
**Unquestionably strong, durable and stable**

We assume no responsibility for the accuracy of every page information.

# CAMSHELVING PREMIUM SERIES - STARTER UNIT



Brand	Description	Model	InStock Colors	Case Pack	Dimension (L x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Camshelving Premium Series - Vented Starter Unit (46 cm Deep)	CPU183664V4	Speckled Grey (480)	1	91 x 163	
		CPU184264V4	Speckled Grey (480)	1	107 x 163	
		CPU184864V4	Speckled Grey (480)	1	122 x 163	
		CPU185464V4	Speckled Grey (480)	1	138 x 163	
		CPU186064V4	Speckled Grey (480)	1	153 x 163	
		CPU183672V4	Speckled Grey (480)	1	91 x 183	
		CPU184272V4	Speckled Grey (480)	1	107 x 183	
		CPU184872V4	Speckled Grey (480)	1	122 x 183	
		CPU185472V4	Speckled Grey (480)	1	138 x 183	
		CPU186072V4	Speckled Grey (480)	1	153 x 183	
Camshelving Premium Series - Vented Starter Unit (54 cm Deep)	CPU213664V4	Speckled Grey (480)	1	91 x 163		
	CPU214264V4	Speckled Grey (480)	1	107 x 163		
	CPU214864V4	Speckled Grey (480)	1	122 x 163		
	CPU215464V4	Speckled Grey (480)	1	138 x 163		
	CPU216064V4	Speckled Grey (480)	1	153 x 163		
	CSU213672V4	Speckled Grey (480)	1	91 x 183		
	CPU214272V4	Speckled Grey (480)	1	107 x 183		
	CPU214872V4	Speckled Grey (480)	1	122 x 183		
	CPU215472V4	Speckled Grey (480)	1	138 x 183		
	CPU216072V4	Speckled Grey (480)	1	153 x 183		
Camshelving Premium Series - Vented Starter Unit (61 cm Deep)	CPU243664V4	Speckled Grey (480)	1	91 x 163		
	CPU244264V4	Speckled Grey (480)	1	107 x 163		
	CPU244864V4	Speckled Grey (480)	1	122 x 163		
	CPU245464V4	Speckled Grey (480)	1	138 x 163		
	CPU246064V4	Speckled Grey (480)	1	153 x 163		
	CPU243672V4	Speckled Grey (480)	1	91 x 183		
	CPU244272V4	Speckled Grey (480)	1	107 x 183		
	CPU244272V4	Speckled Grey (480)	1	122 x 183		
	CPU245472V4	Speckled Grey (480)	1	138 x 183		
	CPU246072V4	Speckled Grey (480)	1	153 x 183		



### Easy and Quick to Clean

Camshelving is the revolutionary shelving system that makes storage easy in any environment, wet or dry. Camshelving is the most hygienic shelving system in the market and the easiest to clean and adjust. Smooth polypropylene shelves simply wipe clean and each component is dishwasher safe.



### Easy to Adjust and Configure

The Camshelving system is based on four easy to use, easy to assemble parts. Each part is available in a variety of sizes to allow the flexibility to custom build shelving in any configuration or to fit in any size area.



### Unquestionably Strong, Durable and Stable

Posts and traverses, the weight bearing components, are made of a steel core with a thick polypropylene exterior. This makes Camshelving strong, durable and easy to clean.



### Rust-Free

Camshelving is backed with a lifetime limited warranty against rust and corrosion for traverses and stationary posts. It is ideal for walk-in refrigerators and freezers because it with-stands temperatures as cold as -38°C. It's weldless and rustproof, so Camshelving can be used in wet areas.

*We assume no responsibility for the accuracy of every page information.*

**HIGH DENSITY STORAGE FLOOR TRACK SYSTEM**

Maximize storage capacity by creating storage aisles in all available space. This simple system is composed of stationary starter units anchored to a raised floor track system at both ends with high density mobile units installed in between. Easy to install track requires no drilling or gluing.



**Increases Storage Capacity Up To**

**50%**

High Density Mobile Units are available with factory assembled post kits, vented or solid shelves and high density casters and bumpers. Full track and extension kits ship complete with required hardware. Stationary Starter Units are required to anchor the system at both ends. Choose from a wide selection of sizes with 4 or 5 shelves to maximize storage space.



Active aisle of 750 - 910 mm provides easy access to all stored product.

Stationary Unit\*

High Density Mobile Units

Stationary Unit

Raised Floor Track provides a smooth and level surface to easily roll mobile units. Raised track ensures dirt will not get trapped and is easy to clean. Aluminum track and stainless steel hardware are rust resistant.

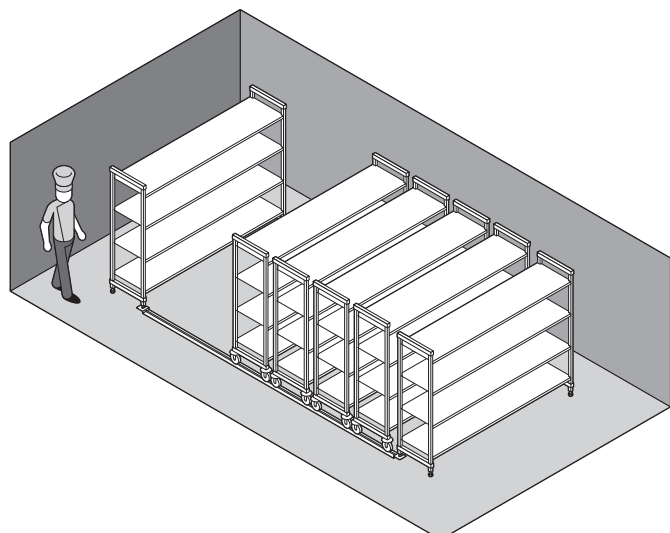
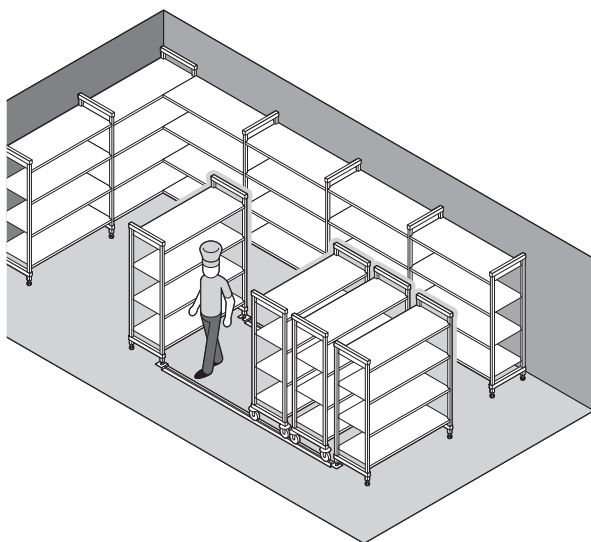
\*It is recommended to use a stationary unit for every 4,6 m of track to further stabilize the system.



Grooved casters roll easily and securely on raised track.



Raised track connects easily to the bottom of a stationary unit that works as a system anchor. No bolts, no glue or drilling into the floor are required. Easy and fast set up.

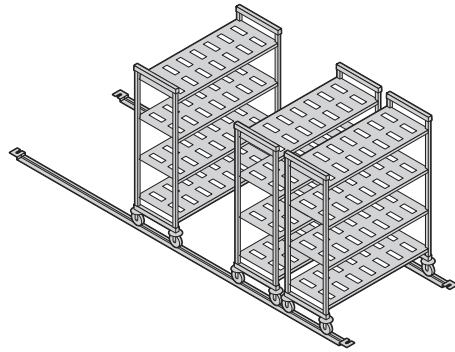


We assume no responsibility for the accuracy of every page information.

# HIGH DENSITY STORAGE SYSTEM

## 4-Shelf Vented High Density Mobile Starter Units

Units include 2 factory assembled mobile post kits, 4 shelves, 4 high density casters and 4 high density bumpers. Ships in 1 box.

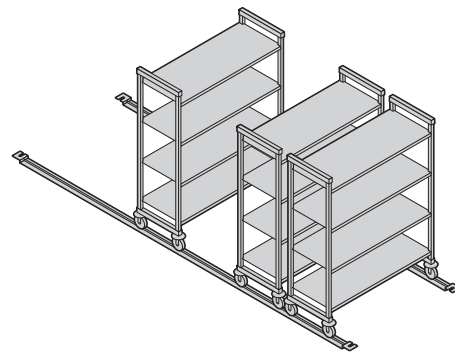


HEIGHTS*	DEPTHS	LENGTHS
<b>2</b>	<b>2</b>	<b>5</b>
1700 mm	540 mm	915 mm
1910	610	1070
		1220
		1375
		1525

\*Includes 127 mm casters.

## 4-Shelf Solid High Density Mobile Starter Units

Units include 2 factory assembled mobile post kits, 4 shelves, 4 high density casters and 4 high density bumpers. Ships in 1 box.



HEIGHTS*	DEPTHS	LENGTHS
<b>2</b>	<b>2</b>	<b>5</b>
1700 mm	540 mm	915 mm
1910	610	1070
		1220
		1375
		1525

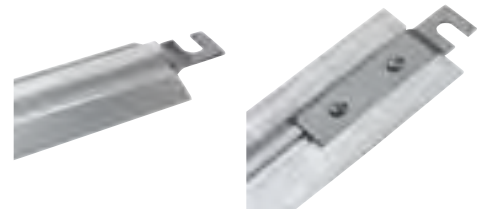
\*Includes 127 mm casters.

## Full Track and Extension Kits

Aluminum raised track kits and track extensions ship complete in 1 box. Each kit includes all stainless steel hardware necessary to complete a floor installation. Ships in 1 box.

It is highly recommended to install a stationary starter unit every 4,6 m of track to further stabilize the system.

Full Track LENGTHS	Track Extension LENGTHS
<b>3</b>	<b>3</b>
3,05 m	1,38 m
3,66	1,53
4,42	1,83



CODE	DESCRIPTION	CASE PACK
<b>Full Track Kit</b>		
CSMHDTK10	3,05 m Track for 3 Mobile Units*	1
CSMHDTK12	3,66 m Track for 4 Mobile Units*	1
CSMHDTK145	4,42 m Track for 5 Mobile Units*	1
<b>Track Extension Kit</b>		
CSMHDTKE4	1,38 m Track Extension	1
CSMHDTKE5	1,53 m Track Extension	1
CSMHDTKE6	1,83 m Track Extension	1
<b>Accessories</b>		
CSHDFE	Floor Fastener	4

Color: Silver (000). \*Based on 610 mm deep mobile units.

We assume no responsibility for the accuracy of every page information.

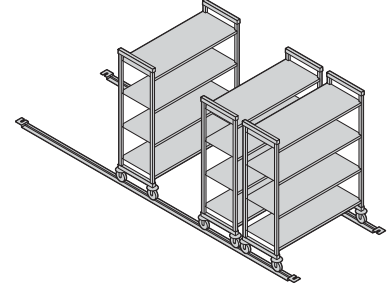
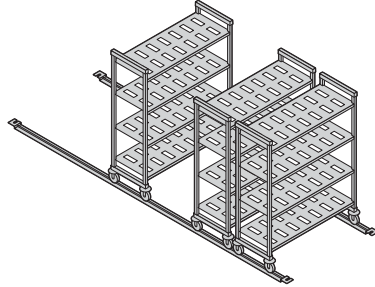
# HIGH DENSITY STORAGE SYSTEM

PREMIUM  
SERIES

## V4 4-SHELF VENTED HIGH DENSITY MOBILE UNITS

## S4 4-SHELF SOLID HIGH DENSITY MOBILE UNITS

Units include 2 factory assembled mobile post kits, 4 shelves, 4 high density casters and 4 high density bumpers. Units ship complete in 1 box.



**1700**  
mm  
HEIGHT

**540** mm  
DEPTH

**610** mm  
DEPTH

**1910**  
mm  
HEIGHT

**540** mm  
DEPTH

**610** mm  
DEPTH

CODE	DIMENSIONS D x L x H
CPHU213667V4	540 x 915 x 1700 mm
CPHU214267V4	540 x 1070 x 1700
CPHU214867V4	540 x 1220 x 1700
CPHU215467V4	540 x 1375 x 1700
CPHU216067V4	540 x 1525 x 1700

CPHU243667V4	610 x 915 x 1700 mm
CPHU244267V4	610 x 1070 x 1700
CPHU244867V4	610 x 1220 x 1700
CPHU245467V4	610 x 1375 x 1700
CPHU246067V4	610 x 1525 x 1700

CODE	DIMENSIONS D x L x H
CPHU213675V4	540 x 915 x 1910 mm
CPHU214275V4	540 x 1070 x 1910
CPHU214875V4	540 x 1220 x 1910
CPHU215475V4	540 x 1375 x 1910
CPHU216075V4	540 x 1525 x 1910

CPHU243675V4	610 x 915 x 1910 mm
CPHU244275V4	610 x 1070 x 1910
CPHU244875V4	610 x 1220 x 1910
CPHU245475V4	610 x 1375 x 1910
CPHU246075V4	610 x 1525 x 1910

CODE	DIMENSIONS D x L x H
CPHU213667S4	540 x 915 x 1700 mm
CPHU214267S4	540 x 1070 x 1700
CPHU214867S4	540 x 1220 x 1700
CPHU215467S4	540 x 1375 x 1700
CPHU216067S4	540 x 1525 x 1700

CPHU243667S4	610 x 915 x 1700 mm
CPHU244267S4	610 x 1070 x 1700
CPHU244867S4	610 x 1220 x 1700
CPHU245467S4	610 x 1375 x 1700
CPHU246067S4	610 x 1525 x 1700

CODE	DIMENSIONS D x L x H
CPHU213675S4	540 x 915 x 1910 mm
CPHU214275S4	540 x 1070 x 1910
CPHU214875S4	540 x 1220 x 1910
CPHU215475S4	540 x 1375 x 1910
CPHU216075S4	540 x 1525 x 1910

CPHU243675S4	610 x 915 x 1910 mm
CPHU244275S4	610 x 1070 x 1910
CPHU244875S4	610 x 1220 x 1910
CPHU245475S4	610 x 1375 x 1910
CPHU246075S4	610 x 1525 x 1910

Color: Speckled Grey (480). \*Includes 127 mm casters.

### High Density Caster with Donut Bumper

Grooved caster rolls easily and securely on raised track. Donut bumper protects mobile units from coming into direct contact with each other. Ships in 1 box.

CODE	SIZE
CPMCHD	127 mm

Case Pack: 2  
Color: Grey (000).



We assume no responsibility for the accuracy of every page information.

**New!**



# CAMBRO®

## Camshelving®

ELEMENTS SERIES



**strong as steel**

composite material holds up to **1451 KG** per unit

**hygienic design**

antimicrobial shelf plates are easy to clean

**lifetime warranty**

against rust and corrosion

**STRONG TECHNOLOGY**

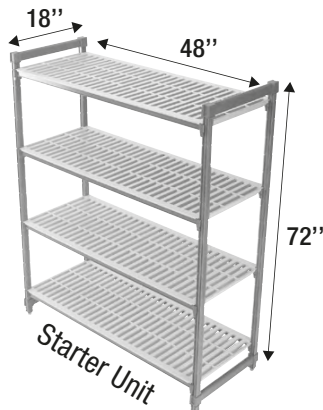
**SHELVING FOR LIFE**

**HYGIENIC DESIGN**



- ▶ Easy and Quick to Clean
- ▶ Easy to Adjust & Configure
- ▶ Unquestionably Strong, Durable and Stable
- ▶ Rust Free

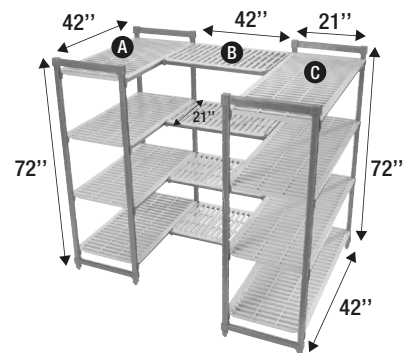
**4-Shelf Stationary Starter Units**



**4-Shelf Add-On Units**



**Corner Units & U-Shape Units**



A: 21" (W) x 42" (L) x 72" (H)  
B: 21" (W) x 42" (L)

*We assume no responsibility for the accuracy of every page information.*

# CAMSHELVING ELEMENTS SERIES - STARTER UNIT

## Camshelving Elements Series (Starter Unit)

Length (91/107/122/138/153) cm



Depth (46 / 54 / 61) cm



Brand	Description	Model	InStock Colors	Case Pack	Dimension (L x H) cm	Remarks	
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Camshelving Elements Series - Vented Starter Unit (46 cm Deep)	ESU183664V4	Brushed Graphite (580)	1	91 x 163		
		ESU184264V4	Brushed Graphite (580)	1	107 x 163		
		ESU184864V4	Brushed Graphite (580)	1	122 x 163		
		ESU185464V4	Brushed Graphite (580)	1	138 x 163		
		ESU186064V4	Brushed Graphite (580)	1	153 x 163		
		ESU183672V4	Brushed Graphite (580)	1	91 x 183		
		ESU184272V4	Brushed Graphite (580)	1	107 x 183		
		ESU184872V4	Brushed Graphite (580)	1	122 x 183		
		ESU185472V4	Brushed Graphite (580)	1	138 x 183		
		ESU186072V4	Brushed Graphite (580)	1	153 x 183		
		Camshelving Elements Series - Vented Starter Unit (54 cm Deep)	ESU213664V4	Brushed Graphite (580)	1	91 x 163	
			ESU214264V4	Brushed Graphite (580)	1	107 x 163	
			ESU214864V4	Brushed Graphite (580)	1	122 x 163	
			ESU215464V4	Brushed Graphite (580)	1	138 x 163	
ESU216064V4	Brushed Graphite (580)		1	153 x 163			
ESU213672V4	Brushed Graphite (580)		1	91 x 183			
ESU214272V4	Brushed Graphite (580)		1	107 x 183			
ESU214872V4	Brushed Graphite (580)		1	122 x 183			
ESU215472V4	Brushed Graphite (580)		1	138 x 183			
ESU216072V4	Brushed Graphite (580)		1	153 x 183			
Camshelving Elements Series - Vented Starter Unit (61 cm Deep)	ESU243664V4	Brushed Graphite (580)	1	91 x 163			
	ESU244264V4	Brushed Graphite (580)	1	107 x 163			
	ESU244864V4	Brushed Graphite (580)	1	122 x 163			
	ESU245464V4	Brushed Graphite (580)	1	138 x 163			
	ESU246064V4	Brushed Graphite (580)	1	153 x 163			
	ESU243672V4	Brushed Graphite (580)	1	91 x 183			
	ESU244272V4	Brushed Graphite (580)	1	107 x 183			
	ESU244872V4	Brushed Graphite (580)	1	122 x 183			
	ESU245472V4	Brushed Graphite (580)	1	138 x 183			
	ESU246072V4	Brushed Graphite (580)	1	153 x 183			

We assume no responsibility for the accuracy of every page information.

# Camshelving®

**BASICS PLUS SERIES**

**Innovative,  
strong composite material  
withstands all elements**

- designed for all areas of food service operations.
- ideal for wet, dry, cold or hot environments.
- withstands temperatures as cold as -38°C or warm environments up to 88°C.
- resistant to moisture; won't rust or corrode.

## Smart design

- Designed with flexibility to fit into any space.
- shelf plates are easily removed for thorough dishwasher cleaning.
- non-porous surface simply wipes clean.

## Uncompromised reliability

- composite material is as strong as steel and twice as strong as aluminum.
- up to 60% lighter in weight than steel; easy to set up, adjust and change configurations.
- Ideal for freezers, walk-in coolers, any wet or humid environment or dry storage room.

## Exceptional value

- impervious to moisture, salt and chemicals.
- won't peel, dent or warp; remains rust-free.
- lifetime warranty against corrosion and rust.

## Weight capacity

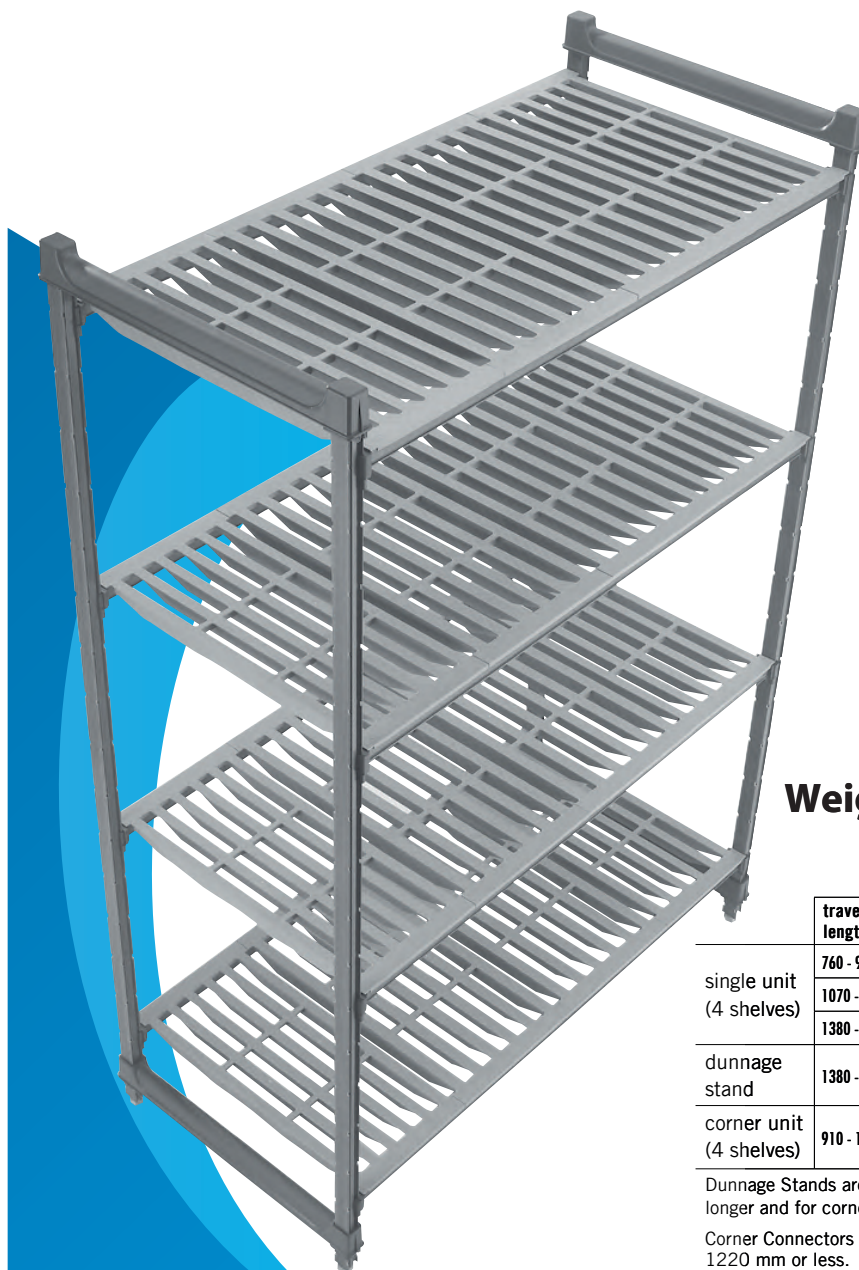
	traverse length (mm)	US self certification weight bearing capacity		TÜV certification weight bearing capacity	
		per shelf	per unit	per shelf	per unit
single unit (4 shelves)	760 - 910	272 kg	1089 kg	300 kg	1200 kg
	1070 - 1220	272 kg	1089 kg	250 kg	1000 kg
	1380 - 1530	227 kg	907 kg	200 kg	800 kg
dunnage stand	1380 - 1530	363 kg	—		
corner unit (4 shelves)	910 - 1220	136 kg	544 kg		

Dunnage Stands are recommended for units 1380 mm or longer and for corner units of any length.

Corner Connectors are recommended for use on traverses 1220 mm or less.

**CAMBRO®**  
TRUSTED FOR GENERATIONS™

*We assume no responsibility for the accuracy of every page information.*





# CAMBRO BASICS PLUS SHELVING PRODUCT HIGHLIGHT



-38° to 88°C



LIFETIME WARRANTY  
AGAINST  
RUST and CORROSION.



## Vented 4-Shelf Stationary Starter Units

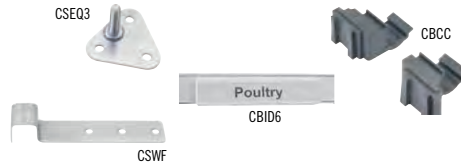
Includes 4 stationary posts with leveling feet installed - pre-assembled with post connectors and wedges, 4 bags of 8 stationary traverse dovetails (4 A and 4 B), vented shelf plates (for 4 shelves), 8 stationary traverses and instructions.



### Accessories

CODE	DESCRIPTION	CASE PACK	CASE KG (CUBE M <sup>3</sup> )
CSEQ3	Seismic Foot	4	0,62 (0,011)
CSWF	Wall Fastener	4	1,85 (0,006)
CBCC**	Corner Connector Set	1 set	0,16 (0,001)
CBID6	ID Tag 152 mm	12	0,37 (0,01)

\*\* Color: Brushed Graphite (580).



Starter Unit



Starter Unit +  
Add-On Unit



Starter Unit +  
Corner Unit



U-Shaped Unit  
(2 starter units + shelf kits)

Brand	Description	Model	InStock Colors	Case Pack	Dimension (L x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Camshelving Basics Plus Series	CBU183664V4	Brushed Graphite (580)	1	91 x 163	
	- Vented Starter Unit (46 cm Deep)	CBU184264V4	Brushed Graphite (580)	1	107 x 163	
		CBU184864V4	Brushed Graphite (580)	1	122 x 163	
		CBU185464V4	Brushed Graphite (580)	1	138 x 163	
		CBU186064V4	Brushed Graphite (580)	1	153 x 163	
		CBU183672V4	Brushed Graphite (580)	1	91 x 183	
		CBU184272V4	Brushed Graphite (580)	1	107 x 183	
		CBU184872V4	Brushed Graphite (580)	1	122 x 183	
		CBU185472V4	Brushed Graphite (580)	1	138 x 183	
		CBU186072V4	Brushed Graphite (580)	1	153 x 183	
Camshelving Basics Plus Series	- Vented Starter Unit (54 cm Deep)	CBU213664V4	Brushed Graphite (580)	1	91 x 163	
		CBU214264V4	Brushed Graphite (580)	1	107 x 163	
		CBU214864V4	Brushed Graphite (580)	1	122 x 163	
		CBU215464V4	Brushed Graphite (580)	1	138 x 163	
		CBU216064V4	Brushed Graphite (580)	1	153 x 163	
		CBU213672V4	Brushed Graphite (580)	1	91 x 183	
		CBU214272V4	Brushed Graphite (580)	1	107 x 183	
		CBU214872V4	Brushed Graphite (580)	1	122 x 183	
		CBU215472V4	Brushed Graphite (580)	1	138 x 183	
		CBU216072V4	Brushed Graphite (580)	1	153 x 183	
Camshelving Basics Plus Series	- Vented Starter Unit (61 cm Deep)	CBU243664V4	Brushed Graphite (580)	1	91 x 163	
		CBU244264V4	Brushed Graphite (580)	1	107 x 163	
		CBU244864V4	Brushed Graphite (580)	1	122 x 163	
		CBU245464V4	Brushed Graphite (580)	1	138 x 163	
		CBU246064V4	Brushed Graphite (580)	1	153 x 163	
		CBU243672V4	Brushed Graphite (580)	1	91 x 183	
		CBU244272V4	Brushed Graphite (580)	1	107 x 183	
		CBU244872V4	Brushed Graphite (580)	1	122 x 183	
		CBU245472V4	Brushed Graphite (580)	1	138 x 183	
		CBU246072V4	Brushed Graphite (580)	1	153 x 183	

We assume no responsibility for the accuracy of every page information.



- Dunnage racks for storage off the floor, avoiding contaminants.
- One-piece polyethylene construction.
- Super resistant.
- Loads of 680 to 1,360 kg. depending on size.
- Ideal for walk-in coolers and freezers or dry inventory.
- 30 cm above the floor, compliant with HACCP which calls for 15 cm.
- Connectors to lock racks together for greater stability.
- Easy to clean.

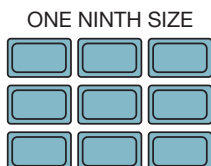
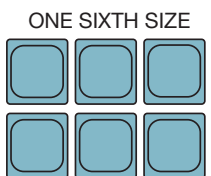
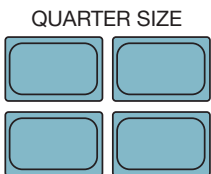
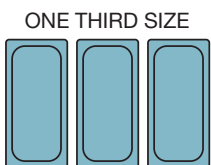
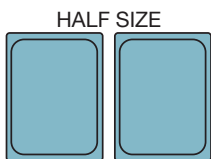
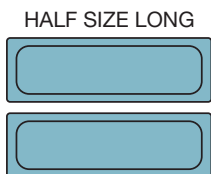
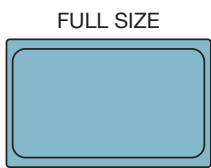


Brand	Description	Model	InStock Colors	Case Pack	Load Capacity	Exterior Dim. (W x D x H) mm	Remarks
	Dunnage Racks - Solid Top	DRS30	Speckled Gray (480)	1	680 Kg	300 x 533 x 760	
		DRS36	Speckled Gray (480)	1	680 Kg	300 x 533 x 915	
	-Slotted Top	DRS48	Speckled Gray (480)	1	1,360 Kg	300 x 533 x 1220	
		DRS60	Speckled Gray (480)	1	1,360 Kg	300 x 533 x 1525	
		DRS300	Speckled Gray (480)	1	680 Kg	300 x 533 x 760	
		DRS360	Speckled Gray (480)	1	680 Kg	300 x 533 x 915	
	DRS480	Speckled Gray (480)	1	1,360 Kg	300 x 533 x 1220		
	DRS600	Speckled Gray (480)	1	1,360 Kg	300 x 533 x 1525		

\* Camlink fits all sizes and styles  
One free Camlink supplied with every Dunnage Rack.



# CAMWEAR POLYCARBONATE FOOD PANS



Brand	Description	Model	InStock Colors	Case Pack	Pan Depth	Approx. Capacity Quart	Case Lbs. (Cube)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	GN 1/1	12CW	Clear (135)	6	2 1/2" (6,5 cm)	8.9	10.67 (1.30)	
	12 3/4" x 20 7/8"	14CW	Clear (135)	6	4" (10 cm)	13.7	13 (1.67)	
	(32,5 x 53 cm)	16CW	Clear (135)	6	6" (15 cm)	20.6	16.93 (2.09)	
		18CW	Clear (135)	6	8" (20 cm)	27.0	23 (2.78)	
		10CWD	Clear (135)	6	—	Drain Shelf	5.53 (0.35)	
	GN 1/2 Long	22LPCW	Clear (135)	6	2 1/2" (6,5 cm)	3.2	5.65 (0.46)	
6 3/8" x 20 7/8"	24LPCW	Clear (135)	6	4" (10 cm)	5.3	7.72 (0.92)		
(16,2 x 53 cm)	20LPCWD	Clear (135)	6	—	Drain Shelf	1.92 (0.19)		
	GN 1/2	22CW	Clear (135)	6	2 1/2" (6,5 cm)	4.1	5.57 (0.69)	
10 7/16" x 12 3/4"	24CW	Clear (135)	6	4" (10 cm)	6.3	7.03 (0.87)		
(26,5 x 32,5 cm)	26CW	Clear (135)	6	6" (15 cm)	9.4	9.44 (1.12)		
	28CW	Clear (135)	6	8" (20 cm)	12.4	11.81 (1.36)		
	20CWD	Clear (135)	6	—	Drain Shelf	2.29 (0.17)		
	GN 1/3	32CW	Clear (135)	6	2 1/2" (6,5 cm)	2.5	4.15 (0.46)	
6 15/16" x 12 3/4"	34CW	Clear (135)	6	4" (10 cm)	3.8	5.50 (0.57)		
(17,6 x 32,5 cm)	36CW	Clear (135)	6	6" (15 cm)	5.6	6.77 (0.74)		
	38CW	Clear (135)	6	8" (20 cm)	7.3	9 (0.94)		
	30CWD	Clear (135)	6	—	Drain Shelf	1.29 (0.07)		
	GN 1/4	42CW	Clear (135)	6	2 1/2" (6,5 cm)	1.8	2.97 (0.32)	
6 3/8" x 10 7/16"	44CW	Clear (135)	6	4" (10 cm)	2.7	3.74 (0.44)		
(16,2 x 26,5 cm)	46CW	Clear (135)	6	6" (15 cm)	3.9	5.25 (0.58)		
	40CWD	Clear (135)	6	—	Drain Shelf	0.88 (0.06)		
	GN 1/6	62CW	Clear (135)	6	2 1/2" (6,5 cm)	1.1	2.05 (0.24)	
6 3/8" x 6 15/16"	64CW	Clear (135)	6	4" (10 cm)	1.6	2.61 (0.32)		
(16,2 x 17,6 cm)	66CW	Clear (135)	6	6" (15 cm)	2.4	3.36 (0.40)		
	60CWD	Clear (135)	6	—	Drain Shelf	0.57 (0.05)		
	GN 1/9	92CW	Clear (135)	6	2 1/2" (6,5 cm)	0.6	1.39 (0.16)	
4 1/4" x 6 15/16"	94CW	Clear (135)	6	4" (10 cm)	0.9	1.75 (0.20)		
(10,8 x 17,6 cm)	90CWD	Clear (135)	6	—	Drain Shelf	0.44 (0.04)		

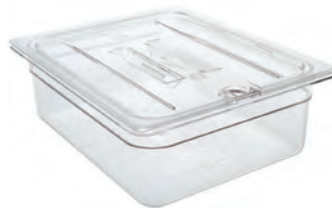
# CAMWEAR POLYCARBONATE LIDS



Flat Cover



Cover with Handle



Notched Cover with Handle



Seal Cover



FlipLid



Notched FlipLid

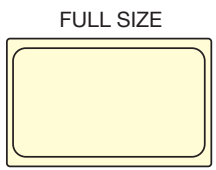


GripLid

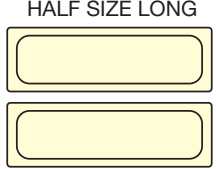
Brand	Fits Pan	Description	Model	InStock Colors	Case Pack	Case Lbs. (Cube)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	GN 1/1 12 3/4" x 20 7/8" (32,5 x 53 cm)	Flat Cover	10CWC	Clear (135)	6	7.9 (0.43)	
		Cover with Handle	10CWCH	Clear (135)	6	8.48 (0.66)	
		Notched Cover w/Handle	10CWCHN	Clear (135)	6	8.47 (0.66)	
		GripLid	10CWGL	Clear (135)	6	10.68 (1.11)	
		Seal Cover	10PPCWSC	Sheer Blue (438)	6	6.56 (0.42)	
	GN 1/2 Long 6 3/8" x 20 7/8" (16,2 x 53 cm)	Flat Cover	20LPCWC	Clear (135)	6	4.25 (0.24)	
	GN 1/2 10 7/16" x 12 3/4" (26.5 x 32.5 cm)	Flat Cover	20CWC	Clear (135)	6	1.81 (0.22)	
		Cover with Handle	20CWCH	Clear (135)	6	3.83 (0.38)	
		Notched Cover w/Handle	20CWCHN	Clear (135)	6	3.88 (0.37)	
		FlipLid	20CWL	Clear (135)	6	5.40 (0.30)	
		Notched FlipLid	20CWLN	Clear (135)	6	5.40 (0.30)	
		GripLid	20CWGL	Clear (135)	6	5.73 (0.54)	
	Seal Cover	20PPCWSC	Sheer Blue (438)	6	2.96 (0.20)		
	GN 1/3 6 15/16" x 12 3/4" (17,6 x 32,5 cm)	Flat Cover	30CWC	Clear (135)	6	2.92 (0.13)	
		Cover with Handle	30CWCH	Clear (135)	6	3.15 (0.31)	
		Notched Cover w/Handle	30CWCHN	Clear (135)	6	3 (0.30)	
		FlipLid	30CWL	Clear (135)	6	3.64 (0.21)	
		Notched FlipLid	30CWLN	Clear (135)	6	3.76 (0.21)	
		GripLid	30CWGL	Clear (135)	6	4.35 (0.38)	
	Seal Cover	30PPCWSC	Sheer Blue (438)	6	1.81 (0.13)		
GN 1/4 6 3/8" x 10 7/16" (16,2 x 26,5 cm)	Flat Cover	40CWC	Clear (135)	6	2 (0.11)		
	Cover with Handle	40CWCH	Clear (135)	6	2.03 (0.21)		
	Notched Cover w/Handle	40CWCHN	Clear (135)	6	2 (0.21)		
	Seal Cover	40PPCWSC	Sheer Blue (438)	6	1.55 (0.11)		
GN 1/6 6 3/8" x 6 15/16" (16,2 x 17,6 cm)	Cover	60CWC	Clear (135)	6	1.22 (0.07)		
	Cover with Handle	60CWCH	Clear (135)	6	1.42 (0.15)		
	Notched Cover w/Handle	60CWCHN	Clear (135)	6	1.42 (0.16)		
	FlipLid	60CWL	Clear (135)	6	2 (0.11)		
	Notched FlipLid	60CWLN	Clear (135)	6	2 (0.11)		
	GripLid	60CWGL	Clear (135)	6	2.38 (0.21)		
Seal Cover	60PPCWSC	Sheer Blue (438)	6	0.86 (0.08)			
GN 1/9 4 1/4" x 6 15/16" (10,8 x 17,6 cm)	Flat Cover	90CWC	Clear (135)	6	0.83 (0.05)		
	Flat Notched Cover	90CWCN	Clear (135)	6	0.83 (0.05)		
	Seal Cover	90PPCWSC	Sheer Blue (438)	6	0.60 (0.05)		

We assume no responsibility for the accuracy of every page information.

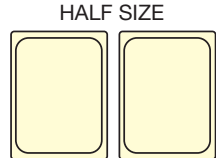
# H-PANS HIGH HEAT FOOD PANS



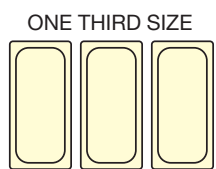
FULL SIZE



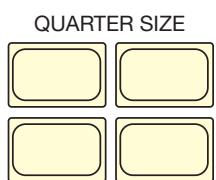
HALF SIZE LONG



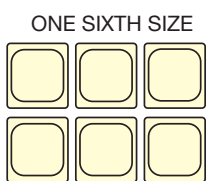
HALF SIZE



ONE THIRD SIZE



QUARTER SIZE



ONE SIXTH SIZE



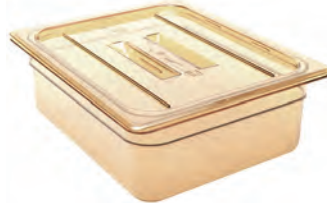
ONE NINTH SIZE

Brand	Description	Model	InStock Colors	Case Pack	Pan Depth	Approx. Capacity	Case Lbs. (Cube)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	GN 1/1	12HP	Amber (150)	6	2 1/2" (6,5 cm)	8.9 qt.	10.87 (1.31)	
	12 3/4" x 20 7/8"	14HP	Amber (150)	6	4" (10 cm)	13.7 qt.	14.24 (1.77)	
	(32,5 x 53 cm)	16HP	Amber (150)	6	6" (15 cm)	20.6 qt.	19.50 (2.24)	
		10HPD	Amber (150)	6	—	Drain Shelf	5.72 (0.37)	
	GN 1/2 Long	22LPHP	Amber (150)	6	2 1/2" (6,5 cm)	3.2 qt.	5.83 (0.43)	
	6 3/8" x 20 7/8"	24LPHP	Amber (150)	6	4" (10 cm)	5.3 qt.	8.63 (0.98)	
	(16,2 x 53 cm)	20LPHPD	Amber (150)	6	—	Drain Shelf	1.92 (0.19)	
	GN 1/2	22HP	Amber (150)	6	2 1/2" (6,5 cm)	4.1 qt.	5.96 (0.66)	
	10 7/16" x 12 3/4"	24HP	Amber (150)	6	4" (10 cm)	6.3 qt.	8.40 (0.86)	
	(26,5 x 32,5 cm)	26HP	Amber (150)	6	6" (15 cm)	9.4 qt.	10 (1.10)	
		20HPD	Amber (150)	6	—	Drain Shelf	2.44 (0.16)	
	GN 1/3	32HP	Amber (150)	6	2 1/2" (6,5 cm)	2.5 qt.	4.75 (0.45)	
	6 15/16" x 12 3/4"	34HP	Amber (150)	6	4" (10 cm)	3.8 qt.	5.58 (0.59)	
	(17,6 x 32,5 cm)	36HP	Amber (150)	6	6" (15 cm)	5.6 qt.	7.62 (0.75)	
		30HPD	Amber (150)	6	—	Drain Shelf	1.36 (0.09)	
	GN 1/4	42HP	Amber (150)	6	2 1/2" (6,5 cm)	1.8 qt.	3.15 (0.34)	
	6 3/8" x 10 7/16"	44HP	Amber (150)	6	4" (10 cm)	2.7 qt.	4 (0.44)	
	(16,2 x 26,5 cm)	46HP	Amber (150)	6	6" (15 cm)	3.9 qt.	5.45 (0.58)	
		40HPD	Amber (150)	6	—	Drain Shelf	1 (0.06)	
	GN 1/6	62HP	Amber (150)	6	2 1/2" (6,5 cm)	1.1 qt.	2.85 (0.24)	
	6 3/8" x 6 15/16"	64HP	Amber (150)	6	4" (10 cm)	1.6 qt.	3.01 (0.29)	
	(16,2 x 17,6 cm)	66HP	Amber (150)	6	6" (15 cm)	2.4 qt.	3.81 (0.39)	
		60HPD	Amber (150)	6	—	Drain Shelf	0.60 (0.04)	
	GN 1/9	92HP	Amber (150)	6	2 1/2" (6,5 cm)	0.6 qt.	1.45 (0.16)	
	4 1/4" x 6 15/16"	94HP	Amber (150)	6	4" (10 cm)	0.9 qt.	1.85 (0.20)	
	(10,8 x 17,6 cm)	90HPD	Amber (150)	6	—	Drain Shelf	0.45 (0.04)	

# H-PANS HIGH HEAT FOOD PAN LIDS



Flat Cover



Cover with Handle



Notched Cover with Handle



FlipLid



Notched FlipLid



GripLid



























Brand	Fits Pan	Description	Model	InStock Colors	Case Pack	Case Lbs. (Cube)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	GN 1/1 12 3/4" x 20 7/8" (32,5 x 53 cm)	Flat Cover	10HPC	Amber (150)	6	9.4 (0.46)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Cover with Handle	10HPCH	Amber (150)	6	8.90 (0.66)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched Cover w/Handle	10HPCHN	Amber (150)	6	10 (0.64)	<input checked="" type="checkbox"/> <input type="checkbox"/>
	GN 1/2 Long 6 3/8" x 20 7/8" (16,2 x 53 cm)	Flat Cover	20LPHPC	Amber (150)	6	4.50 (0.23)	<input checked="" type="checkbox"/> <input type="checkbox"/>
	GN 1/2 10 7/16" x 12 3/4" (26,5 x 32,5 cm)	Flat Cover	20HPC	Amber (150)	6	3.85 (0.21)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Cover with Handle	20HPCH	Amber (150)	6	4.54 (0.36)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched Cover w/Handle	20HPCHN	Amber (150)	6	4.13 (0.33)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		FlipLid	20HPL	Amber (150)	6	5.49 (0.31)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched FlipLid	20HPLN	Amber (150)	6	5.86 (0.31)	<input checked="" type="checkbox"/> <input type="checkbox"/>
	GN 1/3 6 15/16" x 12 3/4" (17,6 x 32,5 cm)	Flat Cover	30HPC	Amber (150)	6	2.60 (0.14)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Cover with Handle	30HPCH	Amber (150)	6	2.89 (0.29)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched Cover w/Handle	30HPCHN	Amber (150)	6	2.88 (0.29)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		FlipLid	30HPL	Amber (150)	6	4 (0.22)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched FlipLid	30HPLN	Amber (150)	6	3.88 (0.22)	<input checked="" type="checkbox"/> <input type="checkbox"/>
	GN 1/4 6 3/8" x 10 7/16" (16,2 x 26,5 cm)	Flat Cover	40HPC	Amber (150)	6	2 (0.10)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Cover with Handle	40HPCH	Amber (150)	6	2.22 (0.20)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched Cover w/Handle	40HPCHN	Amber (150)	6	2.22 (0.20)	<input checked="" type="checkbox"/> <input type="checkbox"/>
	GN 1/6 6 3/8" x 6 15/16" (16,2 x 17,6 cm)	Cover	60HPC	Amber (150)	6	1.26 (0.08)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Cover with Handle	60HPCH	Amber (150)	6	1.42 (0.16)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched Cover w/Handle	60HPCHN	Amber (150)	6	1.5 (0.16)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		FlipLid	60HPL	Amber (150)	6	2.26 (0.11)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		Notched FlipLid	60HPLN	Amber (150)	6	2.04 (0.11)	<input checked="" type="checkbox"/> <input type="checkbox"/>
	GN 1/9 4 1/4" x 6 15/16" (10,8 x 17,6 cm)	Flat Cover	90HPC	Amber (150)	6	1.85 (0.05)	<input checked="" type="checkbox"/> <input type="checkbox"/>

We assume no responsibility for the accuracy of every page information.













# CAMWEAR® FOOD BOXES



## Camwear Food Storage Boxes



























									
<b>CODE</b>	<b>18263CW</b>	<b>18266CW</b>	<b>18269CW</b>	<b>182612CW</b>	<b>182615CW</b>	<b>12183CW</b>	<b>12186CW</b>	<b>12189CW</b>	
<b>DIMENSIONS</b>	18" x 26" x 3½"	18" x 26" x 6"	18" x 26" x 9"	18" x 26" x 12"	18" x 26" x 15"	12" x 18" x 3½"	12" x 18" x 6"	12" x 18" x 9"	
<b>CAPACITY</b>	5.0 gal.	8.75 gal.	13.0 gal.	17.0 gal.	22.0 gal.	1.75 gal.	3.0 gal.	4.75 gal.	
<b>CASE PACK</b>	6	6	4	4	3	6	6	6	
<b>CASE LBS.</b>	21.93	30.05	27.03	34.4	31.68	12.15	16.02	20.45	
<b>(CUBE)</b>	(2.14)	(4.61)	(4.45)	(5.56)	(6.56)	(1.01)	(2.13)	(2.70)	
<b>InStock Color</b>	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	
<b>REMARKS</b>	 	 	 	 	 	 	 	 	 

## Camwear® Covers

				
<b>CODE</b>	<b>1826CCW FLAT LID</b>	<b>1826SCCW SLIDINGLID™</b>	<b>1218CCW FLAT LID</b>	<b>1218SCCW SLIDINGLID™</b>
<b>DIMENSIONS</b>	18" x 26"	18" x 26"	12" x 18"	12" x 18"
<b>CASE PACK</b>	6	6	6	6
<b>CASE LBS. (CUBE)</b>	16.01 (0.92)	19.03 (1.72)	7.88 (0.49)	9.50 (0.72)
<b>InStock Color</b>	Clear (135)	Clear (135)	Clear (135)	Clear (135)
<b>REMARKS</b>	 	 	 	 









## Poly Boxes

									
<b>CODE</b>	<b>18263P</b>	<b>18266P</b>	<b>18269P</b>	<b>182612P</b>	<b>182615P</b>	<b>12183P</b>	<b>12186P</b>	<b>12189P</b>	
<b>DIMENSIONS</b>	18" x 26" x 3½"	18" x 26" x 6"	18" x 26" x 9"	18" x 26" x 12"	18" x 26" x 15"	12" x 18" x 3½"	12" x 18" x 6"	12" x 18" x 9"	
<b>CAPACITY</b>	5.0 gal.	8.75 gal.	13.0 gal.	17.0 gal.	22.0 gal.	1.75 gal.	3.0 gal.	4.75 gal.	
<b>CASE PACK</b>	6	6	6	4	3	6	6	6	
<b>CASE LBS.</b>	16.22	28.76	31.81	34.4	27.25	9.42	11.97	16.45	
<b>(CUBE)</b>	(2.16)	(4.28)	(5.58)	(5.56)	(6.56)	(0.91)	(1.98)	(2.54)	
<b>InStock Color</b>	*N. White (148)	N. White (148)	N. White (148)	N. White (148)	N. White (148)	N. White (148)	N. White (148)	N. White (148)	
<b>REMARKS</b>	 	 	 	 	 	 	 	 	 

\* N. White = Natural White

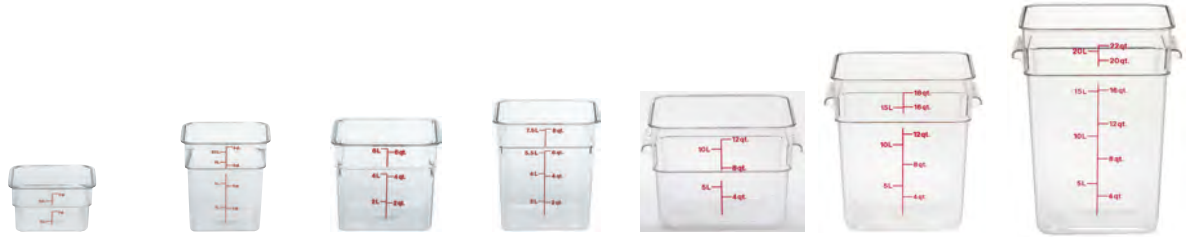
## Poly Covers

		
<b>CODE</b>	<b>1826CP FLAT LID</b>	<b>1218CP FLAT LID</b>
<b>DIMENSIONS</b>	18" x 26"	12" x 18"
<b>CASE PACK</b>	6	6
<b>CASE LBS. (CUBE)</b>	13.18 (0.93)	5.69 (0.43)
<b>InStock Color</b>	Natural White (148)	Natural White (148)
<b>REMARKS</b>	 	 

We assume no responsibility for the accuracy of every page information.



# CAMSQUARE POLYCARBONATE FOOD STORAGE CONTAINERS



CODE	2SFSCW	4SFSCW	6SFSCW	8SFSCW	12SFSCW**	18SFSCW**	22SFSCW**
<b>DIMENSIONS</b>	7 1/4" x 7 1/4" x 3 7/8"	7 1/4" x 7 1/4" x 7 3/8"	8 3/8" x 8 3/8" x 7 1/4"	8 3/8" x 8 3/8" x 9 1/8"	11 1/4" x 12 1/4" x 8 3/4"	11 1/4" x 12 1/4" x 12 5/8"	11 1/4" x 12 1/4" x 15 3/4"
<b>CAPACITY</b>	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.	18 qt.	22 qt.
<b>CASE PACK</b>	6	6	6	6	6	6	6
<b>CASE LBS. (CUBE)</b>	3.34 (0.42)	5.28 (0.61)	7.01 (0.97)	8.41 (1.09)	12.98 (2.31)	19.65 (2.74)	24.3 (3.05)
<b>InStock Color</b>	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)
<b>REMARKS</b>	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞

\*\* Dimensions include handles.

280

Food Storage

## Seal Covers For Camwear CamSquares\*



CODE	SFC2SCPP	SFC6SCPP	SFC12SCPP
<b>DESCRIPTION</b>	Fits 2 & 4 qt.	Fits 6 & 8 qt.	Fits 12, 18 & 22 qt.
<b>CASE PACK</b>	6	6	6
<b>CASE LBS. (CUBE)</b>	1.25 (0.11)	1.57 (0.16)	2.54 (0.25)
<b>InStock Color</b>	Translucent (190)	Translucent (190)	Translucent (190)
<b>REMARKS</b>	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞

\* Seal covers fit Camwear Polycarbonate CamSquare containers only.

# CAMSQUARE TRANSLUCENT FOOD STORAGE CONTAINERS



CODE	2SFSP	4SFSP	6SFSP	8SFSP	12SFSP**	18SFSP**	22SFSP**
<b>DIMENSIONS</b>	7 1/4" x 7 1/4" x 3 7/8"	7 1/4" x 7 1/4" x 7 3/8"	8 3/8" x 8 3/8" x 7 1/4"	8 3/8" x 8 3/8" x 9 1/8"	11 1/4" x 12 1/4" x 8 3/4"	11 1/4" x 12 1/4" x 12 5/8"	11 1/4" x 12 1/4" x 15 3/4"
<b>CAPACITY</b>	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.	18 qt.	22 qt.
<b>CASE PACK</b>	6	6	6	6	6	6	6
<b>CASE LBS. (CUBE)</b>	2.6 (0.42)	4.45 (0.61)	5.62 (0.98)	6.87 (1.05)	9 (2.34)	14.75 (2.74)	19.10 (3.01)
<b>InStock Color</b>	Translucent (190)	Translucent (190)	Translucent (190)	Translucent (190)	Translucent (190)	Translucent (190)	Translucent (190)
<b>REMARKS</b>	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞

\*\* Dimensions include handles.

We assume no responsibility for the accuracy of every page information.

# CAMSQUARE POLYPROPYLENE FOOD STORAGE CONTAINERS



## Poly



CODE	2SFSP	4SFSP	6SFSP	8SFSP	12SFSP**	18SFSP**	22SFSP**
<b>DIMENSIONS</b>	7 <sup>1</sup> / <sub>4</sub> " x 7 <sup>1</sup> / <sub>4</sub> " x 3 <sup>7</sup> / <sub>8</sub> "	7 <sup>1</sup> / <sub>4</sub> " x 7 <sup>1</sup> / <sub>4</sub> " x 7 <sup>3</sup> / <sub>8</sub> "	8 <sup>3</sup> / <sub>8</sub> " x 8 <sup>3</sup> / <sub>8</sub> " x 7 <sup>1</sup> / <sub>4</sub> "	8 <sup>3</sup> / <sub>8</sub> " x 8 <sup>3</sup> / <sub>8</sub> " x 9 <sup>1</sup> / <sub>8</sub> "	11 <sup>1</sup> / <sub>4</sub> " x 12 <sup>1</sup> / <sub>4</sub> " x 8 <sup>3</sup> / <sub>4</sub> "	11 <sup>1</sup> / <sub>4</sub> " x 12 <sup>1</sup> / <sub>4</sub> " x 12 <sup>5</sup> / <sub>8</sub> "	11 <sup>1</sup> / <sub>4</sub> " x 12 <sup>1</sup> / <sub>4</sub> " x 15 <sup>3</sup> / <sub>4</sub> "
<b>CAPACITY</b>	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.	18 qt.	22 qt.
<b>CASE PACK</b>	6	6	6	6	6	6	6
<b>CASE LBS.</b>	2.43	4.49	5.66	7.4	9	14.75	20.25
<b>(CUBE)</b>	(0.41)	(0.61)	(0.93)	(1.06)	(2.34)	(2.74)	(3.05)
<b>InStock Color</b>	N. White (148)*	N. White (148)*	N. White (148)*	N. White (148)*	N. White (148)*	N. White (148)*	N. White (148)*
<b>REMARKS</b>	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞

\* N. White = Natural White

\*\* Dimensions include handles.

## Covers\*



CODE	SFC2	SFC6	SFC12
<b>DESCRIPTION</b>	Fits 2 & 4 qt.	Fits 6 & 8 qt.	Fits 12, 18 & 22 qt.
<b>CASE PACK</b>	6	6	6
<b>CASE LBS. (CUBE)</b>	1.25 (0.11)	1.64 (0.16)	2.54 (0.25)
<b>InStock Color</b>	Kelly Green (452)	Winter Rose (451)	Midnight Blue (453)
<b>REMARKS</b>	NSF ✓ □ ☞	NSF ✓ □ ☞	NSF ✓ □ ☞

\* PolyCovers fit Camwear, Translucent and Poly CamSquare Containers.



We assume no responsibility for the accuracy of every page information.

# CAMWEAR ROUND FOOD STORAGE CONTAINERS



## Camwear



CODE	RFSCW1	RFSCW2	RFSCW4	RFSCW6	RFSCW8	RFSCW12	RFSCW18	RFSCW22
<b>CAPACITY</b>	1 qt.	2 qt.	4 qt.	6 qt.	8 qt.	12 qt.	18 qt.	22 qt.
<b>DIMENSIONS</b>	Top D. 6 1/16" Height 5"	Top D. 8 3/16" Height 4 3/16"	Top D. 8 3/16" Height 8 9/16"	Top D. 9 15/16" Height 7 15/16"	Top D. 9 15/16" Height 10 7/8"	Top D. 14 7/8" Height 8 3/8"	Top D. 14 7/8" Height 12"	Top D. 14 7/8" Height 15"
<b>CASE PACK</b>	12	12	12	12	12	6	6	6
<b>CASE LBS. (CUBE)</b>	4.50 (0.44)	6.57 (0.70)	10.75 (0.83)	3.47 (0.31)	15.75 (1.46)	11.52 (1.79)	16.25 (2.63)	19.17 (3.27)
<b>InStock Color</b>	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)	Clear (135)
<b>REMARKS</b>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

## CAMWEAR COVERS



Camwear Cover















Seal Covers for Camwear Rounds

Brand	Description	Model	InStock Colors	Case Pack	Case Lbs. (Cube)	Remarks
	Fits 1 qt.	RFSCWC1	Clear (135)	12	1.25 (0.08)	<input checked="" type="checkbox"/>
	Fits 2 & 4 qt.	RFSCWC2	Clear (135)	12	2.75 (0.24)	<input checked="" type="checkbox"/>
	Fits 6 & 8 qt.	RFSCWC6	Clear (135)	12	3.47 (0.31)	<input checked="" type="checkbox"/>
	Fits 12, 18 & 22 qt.	RFSCWC12	Clear (135)	6	4.2 (0.42)	<input checked="" type="checkbox"/>
	Fits 1 qt.	RFS1SCPP	Translucent (190)	12	1.04 (0.05)	<input checked="" type="checkbox"/>
	Fits 2 & 4 qt.	RFS2SCPP	Translucent (190)	12	2.03 (0.37)	<input checked="" type="checkbox"/>
	Fits 6 & 8 qt.	RFS6SCPP	Translucent (190)	12	2.7 (0.27)	<input checked="" type="checkbox"/>
	Fits 12, 18 & 22 qt.	RFS12SCPP	Translucent (190)	6	3.23 (0.51)	<input checked="" type="checkbox"/>













We assume no responsibility for the accuracy of every page information.

# INGREDIENT BINS



CODE	IBS20	IBS27	IBS37	IBSF27
<b>DIMENSIONS WxLxH</b>	13" x 29 1/2" x 28"	16 5/16" x 29 5/8" x 28"	21 1/2" x 29 1/2" x 28 1/4"	13" x 30 1/8" x 28 1/2"
<b>CAPACITY</b>	21 gal.	27 gal.	37 gal.	26.7 gal.
<b>CUBIC FEET</b>	2.87	3.98	5.55	3.56
<b>LOAD CAPACITY (SUGAR)</b>	170 lbs.	226 lbs.	314 lbs.	216 lbs.
<b>LOAD CAPACITY (FLOUR)</b>	140 lbs.	150 lbs.	225 lbs.	150 lbs.
<b>CASE LBS. (CUBE)</b>	28 (6.56)	31 (8.18)	28 (10.63)	28.5 (6.91)
<b>CASE PACK</b>	1	1	1	1
<b>InStock Color</b>	White (148)	White (148)	White (148)	White (148)
<b>REMARKS</b>	  	  	  	  



CODE	IB32	IB36	IB44	CC32 (Camcrisper)
<b>DIMENSIONS WxLxH</b>	22" x 24" x 23"	15 1/4" x 29 1/2" x 29"	18 1/2" x 29 1/2" x 29"	22" x 24" x 23"
<b>CAPACITY</b>	32 gal.	34 gal.	42.5 gal.	32 gal.
<b>CUBIC FEET</b>	4.35	4.54	5.69	4.28
<b>LOAD CAPACITY (SUGAR)</b>	215 lbs.	252 lbs.	320 lbs.	24 lettuce heads (unfinished)
<b>LOAD CAPACITY (FLOUR)</b>	160 lbs.	180 lbs.	230 lbs.	42 lettuce heads (finished)
<b>CASE LBS. (CUBE)</b>	27.75 (7.5)	28.46 (7.64)	29.36 (9.31)	28.67 (7.67)
<b>CASE PACK</b>	1	1	1	1
<b>InStock Color</b>	White (148)	White (148)	White (148)	White (148)
<b>REMARKS</b>	  	  	  	  

We assume no responsibility for the accuracy of every page information.

## PIZZA DOUGH BOXES



DB18263CW

DB18266CW

Brand	Description	Model	InStock Colors	Case Pack	Dimension	Case LBS. (Cube)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Polypropylene Pizza Dough Box	DB18263P	White (148)	6	18" x 26" x 3" 16" x 24"	24.35 (5.37)	NSF ✓ □ □
	Polypropylene Cover	DBC1826P	White (148)	6	18" x 26"	17.85 (2.27)	NSF ✓ □ □
	Camwear® Pizza Dough Boxes	DB18263CW	White (148)	6	18" x 26" x 3" 16" x 24"	24.03 (4.62)	NSF ✓ □ □
		DB18266CW	White (148)	6	18" x 26" x 6" 16" x 24"	35.5 (9.47)	NSF ✓ □ □
	Camwear® Cover	DBC1826CW	White (148)	6	18" x 26"	14.81 (1.21)	NSF ✓ □ □

## POLYCARBONATE SCOOPS

SCP64CW



SCP24CW

SCP12CW

SCP6CW

Brand	Description	Model	InStock Colors	Case Pack	Approx. Capacity	Case Lbs. (Cube)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Polycarbonate Scoops	SCP6CW	Clear (135)	12	6 oz.	2.26 (0.20)	NSF ✓ □
		SCP12CW	Clear (135)	12	12 oz.	2.90 (0.28)	NSF ✓ □
		SCP24CW	Clear (135)	12	24 oz.	3.88 (0.43)	NSF ✓ □
		SCP64CW	Clear (135)	6	64 oz.	4.15 (0.67)	NSF ✓ □

## POLYCARBONATE MEASURING CUPS



Polycarbonate Measuring Cups

Brand	Description	Model	InStock Colors	Case Pack	Capacity	Case Lbs. (Cube)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Polycarbonate Measuring Cups	25MCCW	Clear (135)	12	1 cup (dry measure)	1.75 (0.29)	NSF ✓ □
		50MCCW	Clear (135)	12	1 pt.	4.79 (0.65)	NSF ✓ □
		100MCCW	Clear (135)	12	1 qt.	6.75 (1.08)	NSF ✓ □
		200MCCW	Clear (135)	12	2 qts.	10.60 (2.24)	NSF ✓ □
		400MCCW	Clear (135)	1	4 qts.	1.56 (0.44)	NSF ✓ □

## ICE CADDIES



ICS125L

Brand	Description	Model	InStock Colors	Capacity	Dim. (cm)	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Slidinglid Ice Caddies - Short	ICS100L	Granite Gray (191)	46 kg	57 x 77 x 73	NSF ✓ □
	ICS125L	Dark Brown (131)	57 kg	58,5 x 80 x 74,5	NSF ✓ □	
		Granite Gray (191)	ICS125LB	Dark Brown (131)	57kg	58,5 x 80 x 74,5
	Granite Gray (191)	ICS175L		Dark Brown (131)	80kg	61 x 95,5 x 74,5
	Granite Gray (191)		ICS175LB	Dark Brown (131)	80kg	61 x 95,5 x 74,5
	Granite Gray (191)					

We assume no responsibility for the accuracy of every page information.

## DISH & UTILITY CART



## VERSA DISH CADDIES



DCS950

Brand	Description	Model	InStock Colors	Columns	Dimension (L x W x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Versa Dish	DCS950	Dark Brown (131)	5 (45-60 plates)	69 x 78 x 81	
	Caddies	DCS1125	Dark Brown (131)	4 (45-60 plates)	69 x 78 x 81	

## POKER CHIP STYLE DISH CADDY



DC 700

Brand	Description	Model	InStock Colors	Columns	Dimension (L x W x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Poker Chip Style	DC700	Dark Brown (131)	6 (45-60 plates)	83 x 60 x 81	
	Dish Caddies	DC825	Dark Brown (131)	4 (45-60 plates)	73 x 60.5 x 81.5	

## S-SERIES ADJUSTABLE DISH CADDY



ADCS

Brand	Description	Model	InStock Colors	Dimension (L x W x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	S-Series Adjustable	ADCS	Dark Brown (131)	96 x 73 x 81	
	Dish Caddy		Speckled Gray (480)		

## TRAY & SILVER CART



TC1418

Brand	Description	Model	InStock Colors	Capacity	Dimension (L x W x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Tray & Silver Cart	TC1418	Dark Brown (131)	227 Kg	82 x 54 x 116	

## VERSA ORGANIZERS



8RS8

Brand	Description	Model	InStock Colors	Dim. (cm)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Bins	5412CBP	Dark Brown (131) Speckled Gray (480)	13 x 30,5 x 11	<input checked="" type="checkbox"/> <input type="checkbox"/>
	Versa Line Combined Pack - Rack with 6 bins	6RS6	Dark Brown (131) Speckled Gray (480)	51,1 x 48,8 x 24,1	<input checked="" type="checkbox"/> <input type="checkbox"/>
	Versa Line Combined Pack - Rack with 8 bins	8RS8	Dark Brown (131) Speckled Gray (480)	64,8 x 48,8 x 24,1	<input checked="" type="checkbox"/> <input type="checkbox"/>

## KD SERVICE CART & UTILITY CART

### Carts



BC340KD



BC331KD



BC235

### Optional Accessories



BC11TC



BC1115SH

Brand	Description	Model	InStock Colors	Dimension (W x D x H)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	<b>Carts</b>				
	- Service Cart	BC331KD	Speckled Gray (480), Black (110)	32 7/8" x 16 1/4" x 38"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	- Large Utility Cart	BC340KD	Speckled Gray (480), Black (110)	40" x 21 1/4" x 37 1/2"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	- Open Cart	BC235	Dark Brown (131)	37 1/4" x 21 1/2" x 34 5/8"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	- Enclosed Carts	BC3304S	Dark Brown (131)	33 1/8" x 20" x 34 5/8"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	<b>Optional Accessories</b>				
	- 30 L Trash Container	BC331KDTC	Black (110)	13" x 9 1/2" x 22"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	- 9,5 L Silverware Holder	BC331KDSH	Black (110)	13" x 9 1/2" x 7 1/4"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	- Single Shelf Panel Set (for BC340KD Only)	BC340KDP	Speckled Gray (480), Black (110)	31 5/8" x 17 3/4" x 11 3/4"	<input checked="" type="checkbox"/> <input type="checkbox"/>
	- 11 gal. Trash Container	BC11TC	Black (110)	13 3/4" x 8 1/8" x 21 1/8"	<input checked="" type="checkbox"/> <input type="checkbox"/>
- 1.75 gal. Silverware Holder	BC1115SH	Black (110)	14 1/2" x 6" x 5 3/8"	<input checked="" type="checkbox"/> <input type="checkbox"/>	

## CAMBOX BUSSING BOXES



1120CBP



1520CBP



21157CBP

Brand	Description	Model	InStock Colors	Dimensions (cm)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Four Compartment Cutlery Box	1120CBP	Black (110)	28,9 x 52 x 9,5 cm	<input checked="" type="checkbox"/> <input type="checkbox"/>
	Cambox	1520CBP	Black (110)	38,9 x 50,6 x 12,5 cm (incl. handle)	<input checked="" type="checkbox"/> <input type="checkbox"/>
		21157CBP	Black (110)	38,6 x 51,2 x 17,6 cm	<input checked="" type="checkbox"/> <input type="checkbox"/>
		21155CBP	Black (110) Light Grey (180)	38,7 x 51,4 x 12,5 cm (incl. handle)	<input checked="" type="checkbox"/> <input type="checkbox"/>

We assume no responsibility for the accuracy of every page information.





EPP180



EPP300



EPP400



EPP180 XLT



CD3253EPP

**Pan Configuration**

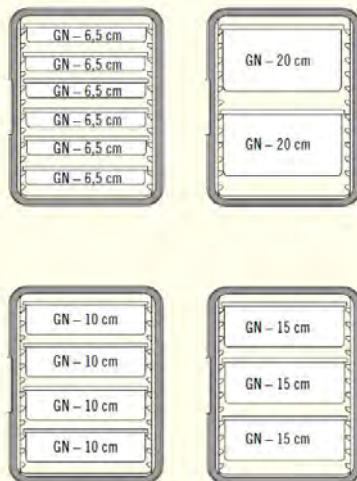
**EPP180 (GN 1/1) & EPP280 (GN 1/2)**



**EPP300 (GN 1/1)**



**EPP400 (GN 1/1)**



Brand	Description	Model	InStock Colors	Dimensions (cm)	Remarks
	Four Compartment Cutlery Box Cam GoBox® GN	EPP180	Black (110)	L 60 x W 40 x H 31.6 cm	<input type="checkbox"/>
		EPP300	Black (110)	L 64 x W 44 x H 47.5 cm	<input type="checkbox"/>
		EPP400	Black (110)	L 64 x W 44 x H 62.5 cm	<input type="checkbox"/>
		EPP180 XLT	Black (110)	L 61 x W 43.1 x H 39.1 cm	<input type="checkbox"/>
	Camdolly® fits all Cam GoBoxes 4 swivel casters ( two with brake )	CD3253EPP	Hot Red (158)	L 69.2 x W 42.6 x H16.7 cm	<input type="checkbox"/>

We assume no responsibility for the accuracy of every page information.



## CAMTREAD TRAYS



Camtread Trays

Brand	Description	Model	InStock Colors	Case Pack	Dimension (W x D X H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Camtread Trays	1100CT	Black Satin(110) Tavern Tan(138)	12	Round Ø 28	NSF ✓ □ 5 PRORATED
		1400CT	Black Satin(110) Tavern Tan(138)	12	Round Ø 35,5	NSF ✓ □ 5 PRORATED
		1600CT	Black Satin(110) Tavern Tan(138)	12	Round Ø 40,5	NSF ✓ □ 5 PRORATED
		1418CT	Black Satin(110) Tavern Tan(138)	12	Rectangular 35.5x45.7	NSF ✓ □ 5 PRORATED
		1520CT	Black Satin(110) Tavern Tan(138)	12	Rectangular 38x51.5	NSF ✓ □ 5 PRORATED
		1622CT	Black Satin(110) Tavern Tan(138)	12	Rectangular 40.5x56	NSF ✓ □ 5 PRORATED
		1826CT	Black Satin(110) Tavern Tan(138)	6	Rectangular 45x65	NSF ✓ □ 5 PRORATED
		2700CT	Black Satin(110) Tavern Tan(138)	6	Oval 56x68.5	NSF ✓ □ 5 PRORATED
		2900CT	Black Satin(110) Tavern Tan(138)	6	Oval 60x73.5	NSF ✓ □ 5 PRORATED

## TREADLITE TRAYS



Treadlite Trays

Brand	Description	Model	InStock Colors	Case Pack	Dimension (W x D X H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Treadlite Trays	1400TL	Black Satin(110) Tavern Tan(138)	12	Round Ø 35,5	NSF ✓ □ 1 PRORATED
		1600TL	Black Satin(110) Tavern Tan(138)	12	Round Ø 40,5	NSF ✓ □ 1 PRORATED

## POLYTREAD TRAYS



Brand	Description	Model	InStock Colors	Case Pack	Dimension (W x D X H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Non-Slip Polytread Trays	PT1216	Black(110) Brown(167)	12	Rectangular 30X41.5	NSF ✓ □ 1
		PT1418	Black(110) Brown(167)	12	Rectangular 36X46	NSF ✓ □ 1

## COMPARTMENT TRAYS



10146DCW tray with cover



853FCP tray insert with cover

Brand	Description	Model	InStock Colors	Case Pack	Dimension (W x D x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	<i>Camwear Polycarbonate</i>					
	6 compartment	10146DCW	Beige (133)	24	25.4 x 36.1 x 3.3	NSF ✓ <input type="checkbox"/>
	Lid fits	10146DCWC	Clear (135)	24	26 x 36.2 x 3.5	NSF ✓ <input type="checkbox"/>
	3 compartment Insert Tray	853FCW	Beige (133)	24	16 x 22.1 x 4.8	NSF ✓ <input type="checkbox"/>
	Lid fits	853FCWC	Clear (135)	24	17.1 x 22.4 x 0.6	NSF ✓ <input type="checkbox"/>
	<i>Co-Polymer</i>					
	6 compartment	10146DCP	Brown (167), Tan (161), Teal (414)	24	25.4 x 36 x 2.9	NSF ✓ <input type="checkbox"/>
	Lid fits	10146DCPC	Translucent (190)	24	25.6 x 35.6 x 3.6	NSF ✓ <input type="checkbox"/>
	3 compartment	853FCP	Brown (167)	24	16 x 22.1 x 4.8	NSF ✓ <input type="checkbox"/>
	Lid fits	853FCPC	Translucent (190)	24	17.1 x 22.4 x 0.6	NSF ✓ <input type="checkbox"/>

## FAST FOOD TRAYS



Fast Food Trays - High Profile Shape



Fast Food Trays - With Handle

Brand	Description	Model	InStock Colors	Case Pack	Dimension (W x D x H) cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	Fast Food Trays -Rectangular (High Profile Shape)	1216FF	Black (110) Brown (167) Red (163)	24	30 x 41	NSF ✓ <input type="checkbox"/>
	Fast Food Trays -Rectangular (With Handle)	1217FFH	Black (110) Brown (167) Red (163)	24	30 x 43	NSF ✓ <input type="checkbox"/>

We assume no responsibility for the accuracy of every page information.



## CAMBRO MINI GLASS PRODUCT HIGHLIGHT



**CAMBRO**  
TRUSTED FOR GENERATIONS™

293

Table Service

Start a new trend with the Cambro Mini Glass that features the look and feel of glass, but offers the cost savings, safety and lightweight handling of break-resistant plastic. This mini glass creates a classic setting for treats like parfaits, cake, puddings, ice cream or appetizers. These mini glasses are perfect for serving exotic, colorful shots at outdoor venues.

Even your most satisfied customers are sure to indulge themselves with a few sample shots of your deliciously decadent desserts or daring drink concoctions.

**Replicates the look of glass with shatter-proof polycarbonate.**



- Weighs up to 50% less than glass, making it easier and safer for wait staff to carry
- Less breakage means lower replacement costs, and less worrying about broken glass or wasted time double-checking dessert glasses for imperfections
- Clear polycarbonate material
- Chill or frost dessert glass without concerns of thermal shock damage
- Commercial dishwasher-safe

*We assume no responsibility for the accuracy of every page information.*

## HUNTINGTON TUMBLERS



Huntington Tumblers

Brand	Description	Model	InStock Colors	Qty	Capacity	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Huntington Tumblers	HT12CW	Clear (135)	36	355 mL	✓ <input type="checkbox"/>
			Azure Blue (196)			
		HT14CW	Clear (135)	36	414 mL	✓ <input type="checkbox"/>
			Azure Blue (196)			
		HT16CW	Clear (135)	36	473 mL	✓ <input type="checkbox"/>
Azure Blue (196)						
	HT120CW	Clear (135)	36	355 mL	✓ <input type="checkbox"/>	

## NEWPORT TUMBLERS



Newport Tumblers

Brand	Description	Model	InStock Colors	Qty	Capacity	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Newport Tumblers	NT9	Clear (152)	36	275 mL	✓ <input type="checkbox"/>
		NT10	Clear (152)	36	300 mL	✓ <input type="checkbox"/>
		NT12	Clear (152)	36	373 mL	✓ <input type="checkbox"/>
		NT14	Clear (152)	36	414 mL	✓ <input type="checkbox"/>

## DEL MAR TUMBLERS



Del Mar Tumblers

Brand	Description	Model	InStock Colors	Qty	Capacity	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Del Mar Tumblers	D12	Ruby Red (156)	36	355 mL	✓ <input type="checkbox"/>
			Sapphire Blue (608)			
		D14	Ruby Red (156)	36	414 mL	✓ <input type="checkbox"/>
			Sapphire Blue (608)			
		D16	Ruby Red (156)	36	473 mL	✓ <input type="checkbox"/>
			Sapphire Blue (608)			

## LAGUNA SAN TUMBLERS



Laguna SANTumblers

Brand	Description	Model	InStock Colors	Qty	Capacity	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Laguna SAN Tumblers	LT8	Clear (152)	36	236,6 mL	✓ <input type="checkbox"/>
			Spanish Green (427)			
		LT10	Clear (152)	36	295,7 mL	✓ <input type="checkbox"/>
			Spanish Green (427)			
		LT12	Clear (152)	36	354,9 mL	✓ <input type="checkbox"/>
			Spanish Green (427)			
	LT16	Clear (152)	36	473,2 mL	✓ <input type="checkbox"/>	
			Spanish Green (427)			

## COLOURWARE SAN TUMBLERS



Colourware SANTumblers

Brand	Description	Model	InStock Colors	Qty	Capacity	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Colourware SAN	800P	Clear (152)	72	231 mL	✓ <input type="checkbox"/>
	Tumblers	950P	Clear (152)	72	290 mL	✓ <input type="checkbox"/>
		1200P	Clear (152)	72	373 mL	✓ <input type="checkbox"/>

## ALISO BARWARE



BWM10CW



BWW10CW



BWP14CW



BWB16CW



GB850CW



GB1200CW



DG3CW

Brand	Description	Model	InStock Colors	Qty	Capacity	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Aliso Barware - Martini	BWM10CW	Clear (135)	12	Martini 310,5 mL	✓
	Aliso Barware - Wine	BWW10CW	Clear (135)	24	Wine 310,5 mL	✓
	Aliso Barware - Plisner	BWP14CW	Clear (135)	24	Pilsner 458,4 mL	✓
	Aliso Barware - Beer Mug	BWB16CW	Clear (135)	12	Beer 473 mL	✓
	Aliso Barware - Goblet	GB850CW	Clear (135)	24	Goblet 266 mL	✓
	Aliso Barware - Goblet	GB1200CW	Clear (135)	24	Goblet 378 mL	✓
	Aliso Barware - Dessert Glass	DG3CW	Clear (135)	72	Dessert 100mL	✓

## POLYCARBONATE PITCHERS



P480CW



PE600CW



P60CW



PC64CW

Brand	Description	Model	InStock Colors	Case Pack	Height ( cm )	Capacity	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Polycarbonate Pitchers	P320CW	Clear (135)	6	17	0.95 L	NSF ✓
		P480CW	Clear (135)	6	20	1.4 L	NSF ✓
		PE600CW	Clear (135)	6	20	1.8 L	NSF ✓
		PC64CW	Clear (135)	6	24.8 with Lid	1.9 L	NSF ✓
	P34CW	Clear (135)	6	16.8 with Lid	1 L		
	Lid	P34LCW	Clear (135)	6	5.1	-	

We assume no responsibility for the accuracy of every page information.



## CAMLITER POLYCARBONATE CARAFES



WW500CW



WW1000CW

Brand	Description	Model	InStock Colors	Case Pack	Height (cm)	Capacity	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Camliter Polycarbonate Carafes with Flat Lid	WW1500CW	Clear (135)	12	25,4	1,5 L	NSF ✓ □ (27)
		WW1000CW	Clear (135)	12	24,8	1,0 L	NSF ✓ □ (27)
		WW500CW	Clear (135)	12	20,0	0,5 L	NSF ✓ □ (27)
	Pour Spout Lid	WW1000LS	White (148)	12	-	-	

## POLYCARBONATE DINNERWARE



10CW



96CW

Brand	Description	Model	InStock Colors	Case Pack	Approx. Cap.	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Polycarbonate Dinnerware - Square Bowl	10CW	Beige (133)	48	278 mL	NSF ✓ □ (27)
	- Nappie Bowl	50CW	Beige (133)	48	452mL	NSF ✓ □ (27)
	Polycarbonate Dinnerware - Narrow Rim Plates	9CWNR	Beige (133)	48		NSF ✓ □ (27)
	Polycarbonate Dinnerware - Lid fits for 10CW bowl	10CWL	Clear (135)	48		NSF ✓ □ (27)
	Polycarbonate Dinnerware - Mug	96 CW	Beige (133)	48	288 mL	NSF ✓ □ (27)

## HEAT KEEPERS



Heat Keepers

Brand	Description	Model	InStock Colors	Case Pack	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Heat Keepers - 3 Compartment Base and Cover	HK93CW	Beige (133)	6	NSF ✓ □ (27)

## PEBBLED PEDESTAL PUNCH BOWLS

PPB15



Brand	Description	Model	InStock Colors	Case Pack	Approx. Capacity	Inside Diameter	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS</small>	Pebbled Pedestal Punch Bowls	PPB15	Pebbled (176)	1	10.6 L	38.1 cm	✓
		PPB18	Pebbled (176)	1	19.1 L	45.7 cm	✓

PPB18



ibility for the accuracy of every page information.

## POLYCARBONATE TONGS & LADLES



Brand	Description	Model	InStock Colors	Case Pack	Length cm	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	Polycarbonate Tongs - Easy Grasp Tongs	TGG9	Black (110), Clear (135)	12	24	NSF ✓
	Polycarbonate Tongs - Angled Tongs	TGA8	Black (110), Clear (135)	12	21	NSF ✓
	Polycarbonate Tongs - Angled Tongs	TGA11	Black (110), Clear (135)	12	27,5	NSF ✓
	Polycarbonate Tongs - Scallop Grip Tongs	9TGS	Black (110), Clear (135)	12	23	NSF ✓
	Polycarbonate Tongs - Scallop Grip Tongs	12TGS	Black (110), Clear (135)	12	30,5	NSF ✓



**PRODUCT HIGHLIGHT - PRE-RINSE UNIT**

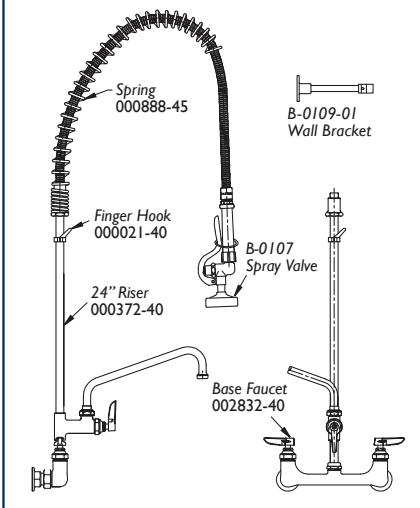


# B-0133B

EasyInstall Pre-Rinse,  
Spring Action,  
Wall Mount Base,  
8" Centers,  
Wall Bracket



**B-0133 Add-On Faucet Series**



**Easy Install**

8" wall mount mixing faucet with polished chrome plated brass body, 18" riser, 44" flexible stainless steel hose with heat resistant handle, 1.15 GPM spray valve, compression cartridges with spring checks, leverhandles, 1/2" NPT female inlets, spray valve holder, overhead spring, and wall bracket. Certified to ASME A112.18.1/CSA B125.1, NSF 61-Section 9 and NSF 372. 2019 DOE PRSV - Class II compliant.



EPAct 2005  
Compliant equip  
Sprayface



*We assume no responsibility for the accuracy of every page information.*

# PRE-RINSE UNIT



B-113B



B-123B



B-2285B



B-133B



5PR-2S00

Brand	Description	Model	Extra Information	Remarks
	B. Series Pre Rinse Unit- Deck Mount	B-0113B	- Single hole base faucet with 4" spreader unit - 45" high	
		B-0123B	- 8" center deck faucet - 44" - 13/16" high	
		B-2285B	- Single hose base faucet - 42 1/2" high	
	B. Series Pre Rinse Unit- Wall Mount	B-0133B	- 8" center wall mounted faucet - Approx. 35" - 1/2" high - 15" overhang	
	Equip-Line Series Pre Rinse Unit- Deck Mount	5PR-2S00	- Single hole base unit - Supplied with 1/2" in-line check valves - 18" flexible inlets - Includes 6" wall bracket	
	Mini Pre Rinse Unit	MPZ-2DLN-06	- Single deck mount base faucet - Includes 6" wall bracket - Add-on faucet, 6" swing nozzle - Compact spring and hose	

# WORKBOARD / BAR SINK FAUCET



B-1100, B-1101, B-1102, B-1103



B-1135



B-1147

Brand	Description	Model	Mounting Type	Center	Nozzle	Remarks
	B. Series Sink Faucet	B-1100	Deck	3.5"	6" Swing Nozzle	
		B-1101	Deck	3.5"	8" Swing Nozzle	
		B-1102	Deck	3.5"	10" Swing Nozzle	
		B-1103	Deck	3.5"	12" Swing Nozzle	
		B-1130	Deck	3.5"	18" Double-Joint Nozzle	
		B-1140	Deck	3.5"	Swivel Gooseneck	
		B-1105	Wall mount	3.5"	6" Swing Nozzle	
		B-1106	Wall mount	3.5"	8" Swing Nozzle	
		B-1107	Wall mount	3.5"	10" Swing Nozzle	
		B-1108	Wall mount	3.5"	12" Swing Nozzle	
		B-1135	Wall mount	3.5"	18" Double-Joint Nozzle	
		B-1145	Wall mount	3.5"	Swivel Gooseneck	
		B-1110	Deck	4"	6" Swing Nozzle	
		B-1111	Deck	4"	8" Swing Nozzle	
		B-1112	Deck	4"	10" Swing Nozzle	
		B-1113	Deck	4"	12" Swing Nozzle	
		B-1131	Deck	4"	18" Double-Joint Nozzle	
	B-1141	Deck	4"	Swivel Gooseneck		
	B-1115	Wall mount	4"	6" Swing Nozzle		

We assume no responsibility for the accuracy of every page information.

## SENSOR FAUCET



5EF-EU1DG-C



5EF-EU1WG-C



5EF-EU1DS-C



5EF-EU4DS-C

Brand	Description	Model	Mounting Type	Nozzle	Clearance	Height	Remarks
	Equip-Line Series Electronic Faucet	5EF-EU1DG-C	Deck	Rigid Gooseneck	9-9/16" (192mm)	11-1/2" (292mm)	
		5EF-EU1WG-C	Wall	Rigid Gooseneck	4-13/16" (115mm)	9-11/6" (119mm)	
		5EF-EU1DS-C	Deck	Cast Spout	3-3/4" (162mm)	4-3/4" (122mm)	
		5EF-EU4DS-C	Deck	Cast Spout	3-9/16" (90mm)	4-3/4" (121mm)	

## SWIVEL SINK & PANTRY FAUCET



5F-4DLX12



5F-8DLS12

Brand	Description	Model	Mounting Type	Center	Nozzle	Remarks
	B.Series Sink Faucet	B-1116	Wall mount	4"	8" Swing Nozzle	
		B-1117	Wall mount	4"	10" Swing Nozzle	
		B-1118	Wall mount	4"	12" Swing Nozzle	
		B-1136	Wall mount	4"	18" Double-Joint Nozzle	
		B-1146	Wall mount	4"	Swivel Gooseneck	
		B-1120	Deck	8"	6" Swing Nozzle	
		B-1121	Deck	8"	8" Swing Nozzle	
		B-1122	Deck	8"	10" Swing Nozzle	
		B-1123	Deck	8"	12" Swing Nozzle	
		B-1132	Deck	8"	18" Double-Joint Nozzle	
		B-1142	Deck	8"	Swivel Gooseneck	
		B-1125	Wall mount	8"	6" Swing Nozzle	
		B-1126	Wall mount	8"	8" Swing Nozzle	
		B-1127	Wall mount	8"	10" Swing Nozzle	
		B-1128	Wall mount	8"	12" Swing Nozzle	
		B-1137	Wall mount	8"	18" Double-Joint Nozzle	
		B-1147	Wall mount	8"	Swivel Gooseneck	
	Equip-Line Series Faucet	5F-4DLX06	Deck	4"	6" Swing Spout	
		5F-4DLX08	Deck	4"	8" Swing Spout	
		5F-4DLX10	Deck	4"	10" Swing Spout	
		5F-4DLX12	Deck	4"	12" Swing Spout	
		5F-8DLS06	Deck	8"	6" Swing Nozzle	
		5F-8DLS08	Deck	8"	8" Swing Nozzle	
		5F-8DLS10	Deck	8"	10" Swing Nozzle	
		5F-8DLS12	Deck	8"	12" Swing Nozzle	
		5F-1SLX12	Deck		12" Swing Nozzle	
	5F-1SLX05	Deck		Swivel Gooseneck		

## WASTE VALVE



B-3940



Overflow Assembly

Brand	Description	Model	Sink Opening	Drain Outlet	Overflow	Remarks
	Twist Waste Valve	B-3940	3"	1.5" or 2"	can fit	
	with Drain Adapter	B-3940-01	3"	1.5" or 2"	come with	

## GLASS FILER / WATER STATION



B-1210



B-1230



5GF-W-F



5GF-8P-WS

Brand	Description	Model	Extra Information	Remarks
	Pedestal Push Back Single Glass Filer	B-1210	- 2" Adjustable flange on shank of pedestal - 1/2" NPT male	
	Water Station	B-1230	- Base of flange to outlet is 7 - 3/4" - Stainless Steel drip pan - Push back glass filler with 7 - 3/4" clearance from tip to pan	
	Wall Mount Glass Filter	5GF-W-F	- 2 1/4" diameter grid drain - Volume control adjustable with screwdriver - 3/8" NPT female inlet	
	Glass Filler Water Station	5GF-8P-WS	- 2" diameter adjustable slip flange - 18 gauge stainless steel drip pan - 1/2" NPT male shank - 1/4" tailpiece for copper tubing to fit 1/4" O.D.tubing	

## WASHDOWN & CLEAN-UP SOLUTIONS



B-7222-C01



B-7232-01



5HR-232-01

Brand	Description	Model	Extra Information	Remarks
	B. Series Retractable Enclosed Hose Reel	B-7222-C01	- Spray valve with heat-resistant handle - Adjustable hose bumper, 30ft of heavy duty hose	
	B. Series Retractable Open Hose Reel	B-7232-01	- Spray valve with heat-resistant handle - Adjustable hose bumper, 35ft of heavy duty hose	
		B-7212-01	- Spray valve with heat-resistant handle - Adjustable hose bumper, 15ft of heavy duty hose	
	Equip-Line Series Retractable Open Hose Reel	5HR-232-01	- Black epoxy coated steel, 35ft hose reel - Includes 5SV-HR spray valve	
		5HR-242-01	- Black epoxy coated steel, 50ft hose reel - Includes 5SV-HR spray valve	

We assume no responsibility for the accuracy of every page information.

## DIPPER WELL FAUCET



B-2282



006678-45

Brand	Description	Model	Extra Information	Remarks
	Dipper Well Faucet	B-2282	<ul style="list-style-type: none"> <li>- 6-1/16" (154mm) overall height</li> <li>- 1-11/16" (43mm) clearance</li> <li>- 2-3/4" (70mm) shank</li> <li>- 2-5/16" (58mm) nozzle reach</li> <li>- 1/2" NPSM shank with sweat fitting for 5/16" tubing</li> </ul>	
	Dipper Well Bowl	006678-45	<ul style="list-style-type: none"> <li>- Stainless Steel removable internal cup &amp; outer bowl</li> <li>- 1-1/2" (38mm) brass tailpiece drain</li> <li>- Sits flush with table top</li> <li>- Drains quickly and easily</li> </ul>	
	Dipper Well Faucet and Bowl	B-2280-01	- Includes B-2282 Dipperwell faucet and 006678-45 Dipperwell bowl	

## PEDAL VALVE



B-0507



B-0508



B-0502



B-0509

Brand	Description	Model	Mounting Type	Extra Info	Remarks
	Single Pedal Valve	B-0507	Floor	For hot or cold water	
		B-0508	Wall	For hot or cold water	
	Double Pedal Valve	B-0502	Floor	<ul style="list-style-type: none"> <li>Inlets on 2-7/16" (62mm) centers</li> <li>1" (25mm) from floor to center of inlets</li> <li>1/2" NPT female inlets and outlets</li> <li>Furnished with two wood mounting screws</li> </ul>	
		B-0504	Wall	<ul style="list-style-type: none"> <li>Inlets on 2-7/16" (62mm) centers</li> <li>1" (25mm) from wall to center of outlets</li> <li>Wall to pedal tips approximately 13-3/4" (349mm)</li> <li>1/2" NPT female inlets and outlets</li> <li>Furnished with two wood mounting screws</li> </ul>	
	Double Knee Pedal Valve	B-0509	Wall	<ul style="list-style-type: none"> <li>Inlets on 2-7/16" (62mm) centers</li> <li>Pedals 6-14" (159mm) long</li> <li>Furnished with two wood mounting screws</li> </ul>	



**Nozzles, Goosenecks and Spouts**



**Handles**



**Inlets**



**Aerators**

**NEW Water-Saving Models!**  
(p. C8-C10)



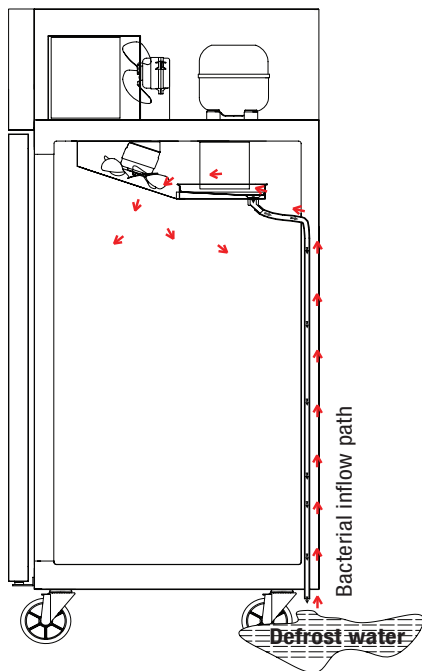
REFRIGERATOR MANUFACTURER  
**Turbo air**



Drain Water Evaporation System

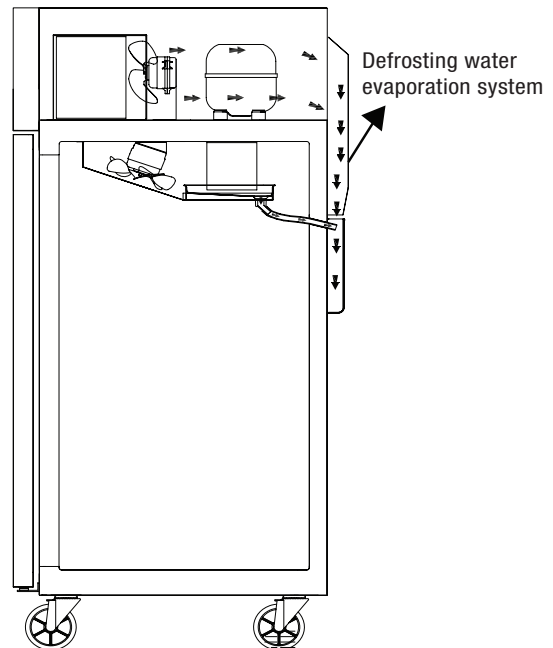
**General Refrigerator**

- Hygiene: when open or close the refrigerator door, it will caused a difference pressure for inner and outer of the refrigerator, the outer bacteria will be easily inhaled into the refrigerator thru the drain water piping at the same time.
- Cleanliness: the defrost water is directly flow out thru the drain water piping to the kitchen drain and it will affect the cleanliness of the kitchen.



**Turbo air Refrigerator**

- Hygiene: because of using drain water evaporation system instead of drain water piping system, there will be no risk of bacteria are inhaled into the refrigerator.
- Cleanliness: the defrost water is evaporated and there is no flow-out water, it is more hygienic and maintaining the cleanliness of the kitchen.



# QUALITY

## Best Products in the world



306

Refrigerations & Showcases

<p><b>风冷式制冷系统</b> Fan cooling refrigeration system</p>  <p>提高冷却速度 / Fast cooling speed 空间温度均衡 Keep temperature evenly by air circulation 食品持久保鲜 / Preserve food fresh 无霜冷柜 / Frost free</p>	<p><b>超大空间设计</b> Maximized and convenient storage</p>  <p>大体积大容量食品存储更多更方便 Maximized and convenient storage capacity 性价比高 / Cost saving</p>	<p><b>符合国际认证的检验标准</b> Quality control international standard</p>  <p>获得UL, ETL, NSF, ROHS, CE, CEC, Energy, CCC 产品认证 / Various certification for quality 获得ISO9001企业体系认证 ISO system authorization 100%产品均经过严格检验后出厂 100% of all units quality test</p>
<p><b>韩国进口不锈钢</b> Stainless steel imported from Korea</p>  <p>POSCO新开发的SUS439不锈钢 SUS439 developed by posco 同比SUS304材料硬度与防腐性均相当 Better hardness and anticorrosion compared with SUS304 72小时盐雾试验合格品 Salt fog test for quality during 72 hours</p>	<p><b>风冷式超大容量压缩机</b> High efficient compressor</p>  <p>进口压缩机 (法国泰康≥1/2HP, 韩国LG&lt;1/2HP) High efficient compressor(imported from France and Korea) 冷却速度快 (环境温度+30℃时只需要35-40分钟便可达到-15℃) It takes 35-40 minutes for the temperature to go down to -15℃) 采用R-134a, R-404a无氯环保制冷剂 / Suitable refrigerant for the protection of environment(R-134a, R-404a) 制冷快更节能 / Optimized design for fast cooling and energy saving</p>	<p><b>全铜管制冷系统</b> All copper refrigeration system</p>  <p>采用全铜管制冷系统 (抗氧化性强) Auticorrosion piping material increases the life span(all copper) 铜管连接部位与焊接部位均敷有防锈漆 Auticorrosion painting in joint and welding parts 结构设计合理, 机械室可整体抽拉 Convenient service(pull-out whole condensing unit)</p>
<p><b>蒸发器与冷凝器</b> Evaporators and condensers</p>  <p>自主生产蒸发器与冷凝器, 确保产品质量 Manufactured the evaporators and condensers by ourselves make possible to keep best quality</p>	<p><b>绿色环保发泡剂</b> High density cell insulation</p>  <p>不含CFC (氟氯烃) / CFC free 含阻燃成分, 防火绝缘 / Anti-fire 采用整体高度发泡技术, 保温性能更佳 High density cell insulation makes to keep temperature</p>	<p><b>REFRIGERATOR MANUFACTURER</b> <b>Turbo air</b></p> <p>Design and specifications subject to change without notice 7 设计和规格如有更改 恕不另行通知</p>

We assume no responsibility for the accuracy of every page information.

RELIABLE



BEAUTIFUL

EFFICIENT

**化霜水自然蒸发系统**  
Drain water evaporation system



专利设计 / Self-design(patent)  
化霜水无需向外排放, 便可自然蒸发  
Non flow-out drain water  
确保周围环境更整洁, 更卫生 Efficient main-  
taining kitchen clean and hygenic

**自动关门和保持开门状态功能**  
Self-closing and stay open door



全不锈钢铰链结构  
High quality stainless steel hinge structure  
打开一定角度门体可自动保持静止状态,  
轻轻一按便可自动回位, 存取食品更便捷  
Self-closing and stay open door makes  
convenient to take goods

**专选高级材料**  
High quality electronic parts



所有电子部件均获得UL认证 / All electronic  
parts are approved UL certification  
均采用阻燃绝缘塑料零部件 / Anti-fire insu-  
lating plastic and wire parts  
安全性能更佳 / Best quality and life span

**内置照明灯**  
Interior lighting



智能开关设计 (开门启, 关门闭)  
Automatic on-off interior lighting  
取物方便  
Take goods more conveniently

**门锁**  
Door lock



自带门锁, 方便安全  
Safty door lock device

**门体锁紧装置及连接装置**  
Door connecting device



专利设计  
Self-design(patent)  
可自由控制上下门的整体活动和分离  
Separated upper and lower door with  
connecting device

**数字控温系统**  
Digitally controlled temperature system



根据产品特征, 自主研发控温系统  
Self-designed temperature controller  
无需开门便可精密调节温度  
Beautiful and easy temperature controller in outside  
自带系统自检功能和自动报警功能 (长期开门不关, 提示报警音)  
Self-diagnostic system and alarm sounds when the door is left  
opened  
冷熟功能键 (可保持恒温 0℃--3℃)  
Fresh Meat Function (0℃--3℃)

**人性化设计**  
Ergonomic design



宽大舒适的凹式把手  
Recessed door handle  
流线型外观设计  
Rounded door corner  
柜内圆弧形角部处理  
Hygenic interior corner  
既美观又安全  
Beautiful, sturdy, clean design

REFRIGERATOR MANUFACTURER  
**Turbo air**

8. Design and specifications subject to change without notice.  
设计和规格如有更改, 恕不另行通知

# K -SERIES TOP MOUNT - TOP MOUNT REFRIGERATOR/CHILLER



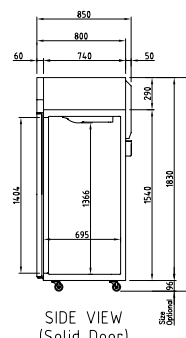
KR25-1



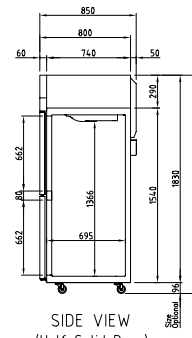
KR25-2



KR45-2



SIDE VIEW (Solid Door)



SIDE VIEW (Half Solid Door)



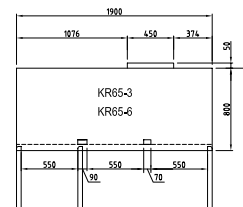
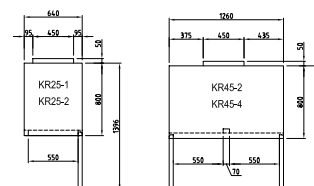
KR45-4



KR65-3



KR65-6



Brand	Model	KR25-1	KR25-2	KR45-2	KR45-4	KR65-3	KR65-6
	Classification	Refrigerator					
	Cabinet Dimensions (WxDxH,mm)	640X800X1926	640X800X1926	1260X800X1926	1260X800X1926	1900X800X1926	1900X800X1926
	Capacity (Liters)	574	572	1215	1210	1876	1868
	Doors	1	2	2	4	3	6
	# of Shelves	3	3	6	6	9	9
	Compressor (Hp)	1/4	1/4	1/3	1/3	1/3x2	1/3x2
	Amps(A)	2.8	2.8	3.5	3.5	6	6
	Power (W)	314	314	366	366	732	732
Weight (Kg)	77	77	142	142	167	167	

## FEATURES:

Description	Upright Refrigerator / Chiller
Inner Temperature	1 °C ~ 8 °C
Refrigerant	R-134a
Cooling Type	Fan Cooling Type
Insulation Type	Polyurethane / Cyclopentane + CFC Free
Temperature control type	Digital
Voltage (V/Hz/Ph)	220/50/1

# K - SERIES TOP MOUNT - UPRIGHT FREEZER



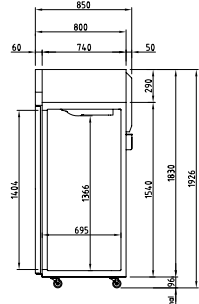
KF25-1



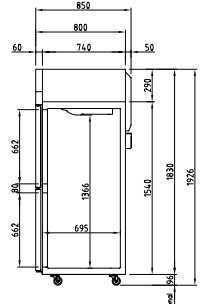
KF25-2



KF45-2



SIDE VIEW (Solid Door)



SIDE VIEW (Half Solid Door)



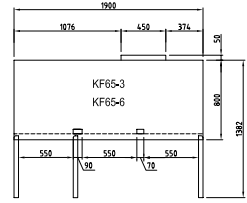
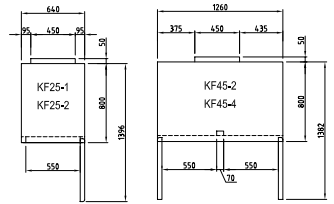
KF45-4



KF65-3



KF65-6



Brand	Model	KF25-1	KF25-2	KF45-2	KF45-4	KF65-3	KF65-6
	Classification	Freezer					
	Cabinet Dimensions (WxDxH,mm)	640x800x1926	640x800x1926	1260x800x1926	1260x800x1926	1900x800x1926	1900x800x1926
	Capacity (Liters)	574	572	1215	1210	1876	1868
	Doors	1	2	2	4	3	6
	# of Shelves	3	3	6	6	9	9
	Compressor (Hp)	2/3	2/3	1	1	3/4x2	3/4x2
	Amps(A)	3.5	3.5	5.3	5.3	8.5	8.5
	Voltage (V/Hz/Ph)	220/50/1					
	Power (W)	496	496	774	774	1346	1346
	Weight (Kg)	80	80	142	142	167	167

FEATURES:	
Description	Upright Freezer
Inner Temperature	-21 °C ~ -12 °C
Refrigerant	R-404a
Cooling Type	Fan Cooling Type
Insulation Type	Polyurethane / Cyclopentane + CFC Free
Temperature control type	Digital
Voltage (V/Hz/Ph)	220/50/1

We assume no responsibility for the accuracy of every page information.

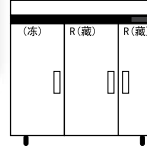
# K - SERIES TOP MOUNT (DUAL TEMP) - UPRIGHT REFRIGERATOR / CHILLER & FREEZER



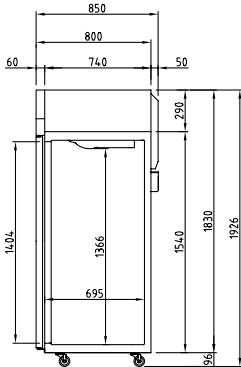
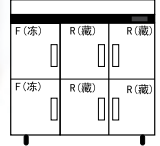
KRF45-4H



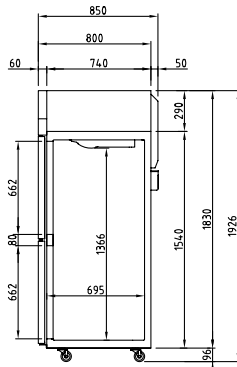
KRF65-3



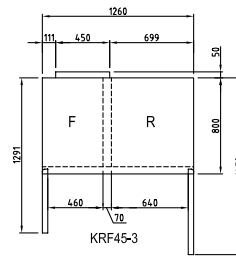
KRF65-6



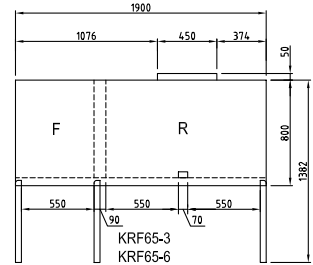
SIDE VIEW  
(Solid Door)





SIDE VIEW  
(Half Solid Door)



KRF45-3



KRF65-3  
KRF65-6

Brand	Model	 KRF45-4	KRF65-3	KRF65-6
	<b>Dimensions (WxDxH,mm)</b>	1260x800x1926	1900x800x1926	1900x800x1926
	<b>Capacity (Liters)</b>	483 (chiller)/ 670 (freezer)	578 (chiller)/ 1240.5 (freezer)	575 (chiller)/ 1235
	<b>Doors</b>	4	3	6
	<b># of Shelves</b>	6	9	9
	<b>Compressor (Hp)</b>	1/3x2	1/3x2	1/3x2
	<b>Amps(A)</b>	5	5	5
	<b>Power (W)</b>	732	732	732
	<b>Weight (Kg)</b>	152	175	177

## FEATURES:

<b>Description</b>	Upright Refrigerator / Chiller & Freezer
<b>Inner Temperature</b>	1 °C ~ 8 °C / -21 °C ~ -12 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

# K - SERIES UNDER COUNTER SIDE PREP TABLE - REFRIGERATOR / FREEZER



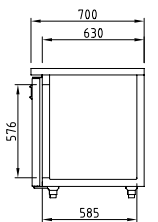
KURF12-2



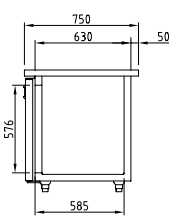
KURF15-2



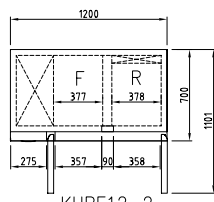
KURF18-3



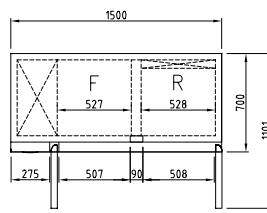
SIDE VIEW  
(Depth 700mm)



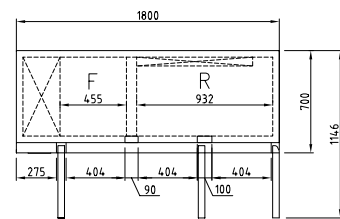
SIDE VIEW  
(Depth 750mm)



KURF12-2



KURF15-2



KURF18-3

Brand	Model	KURF12-2	KURF15-2	KURF18-3
	<b>Cabinet Dimensions (WxDxH,mm)</b>	1200x700x800	1500x700x800	1800x700x800
	<b>Capacity (Liters)</b>	121/136	171/191	151/314
	<b>Doors</b>	2	2	3
	<b># of Shelves</b>	1(Refrigerator)	1(Refrigerator)	1(Refrigerator)/2(Freezer)
	<b>Compressor (Hp)</b>	1/4	1/4	1/3
	<b>Amps(A)</b>	3	3	4.4
	<b>Power (W)</b>	316	316	366
	<b>Weight (Kg)</b>	87	96	112

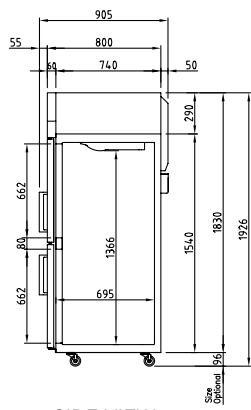
## FEATURES:

<b>Description</b>	Under Counter Refrigerator / Freezer
<b>Inner Temperature</b>	1 °C ~ 8 °C / -21 °C ~ -12 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

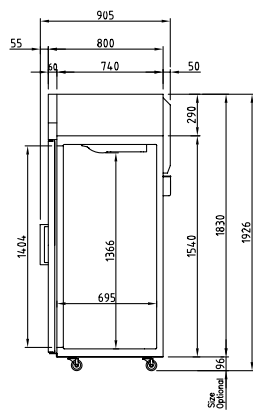
\* **REMARKS :** For the current dimensions stated in the catalogue, it is not include with the stopper at the back of the unit. Diameter for the stopper is 30mm, Depth is 25mm.



# K - SERIES TOP MOUNT GLASS DOOR - UPRIGHT REFRIGERATOR/CHILLER



SIDE VIEW  
(Half Glass Door)



SIDE VIEW  
(Glass Door)



KR25-1G



KR25-2G



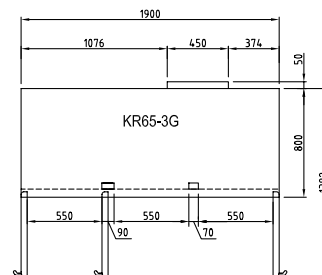
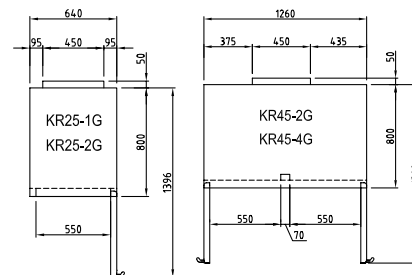
KR45-2G



KR45-4G



KR65-3G



Brand	Model	KR25-1G	KR25-2G	KR45-2G	KR45-4G	KR65-3G
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	640x800x1926	640x800x1926	1260x800x1926	1260x800x1926	1900x800x1926
	<b>Capacity (Liters)</b>	574	572	1215	1210	1876
	<b>Doors</b>	1	2	2	4	3
	<b># of Shelves</b>	3	3	6	6	9
	<b>Compressor (Hp)</b>	1/4	1/4	1/3	1/3	1/3x2
	<b>Amps(A)</b>	2.8	2.8	2.9	3.5	6
	<b>Power (W)</b>	314	314	365.4	366	732
	<b>Weight (Kg)</b>	87	87	152	152	177

## FEATURES:

<b>Description</b>	Upright Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

We assume no responsibility for the accuracy of every page information.

# K - SERIES COUNTER PREP TABLE - REFRIGERATOR/CHILLER



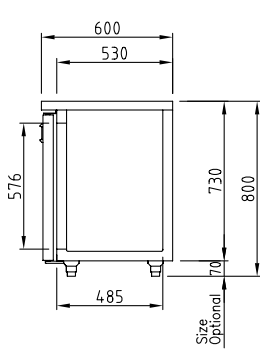
KUR9-1



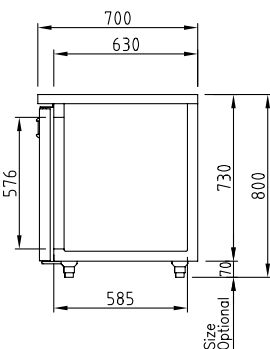
KUR12-2



KUR15-2



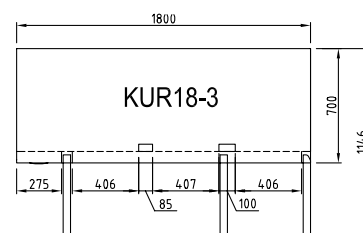
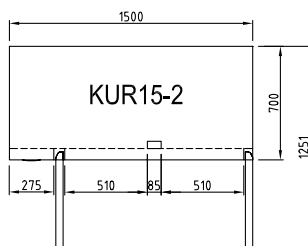
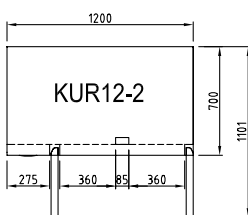
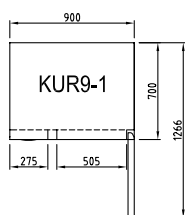
SIDE VIEW (Depth 600mm)



SIDE VIEW (Depth 700mm)



KUR18-3



Brand	Model	KUR9-1	KUR12-2	KUR15-2	KUR18-3
<b>turbo air</b>	<b>Cabinet Dimensions (WxDxH,mm)</b>	900x700x800	1200x700x800	1500x700x800	1800x700x800
		900x600x800	1200x600x800	1500x600x800	1800x600x800
	<b>Capacity (Liters)</b>	198	311	425	538
	<b>Doors</b>	1	2	2	3
	<b># of Shelves</b>	1	2	2	3
	<b>Compressor (Hp)</b>	1/4	1/4	1/4	1/3
	<b>Amps(A)</b>	2.3	2.5	2.5	3.0
	<b>Power (W)</b>	314	314	314	366
	<b>Weight (Kg)</b>	72	84	93	109

## FEATURES:

<b>Description</b>	Counter Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

**\* REMARKS :** For the current dimensions stated in the catalogue, it is not include with the stopper at the back of the unit. Diameter for the stopper is 30mm, Depth is 25mm.

We assume no responsibility for the accuracy of every page information.

# K - SERIES COUNTER PREP TABLE - FREEZER



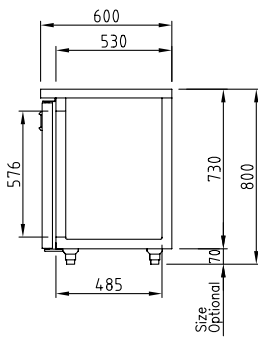
KUF9-1



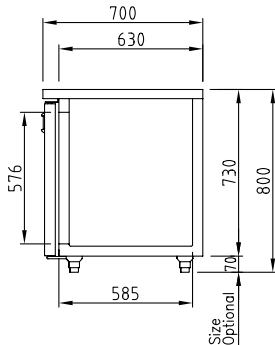
KUF12-2



KUF15-2



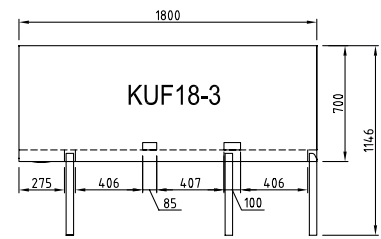
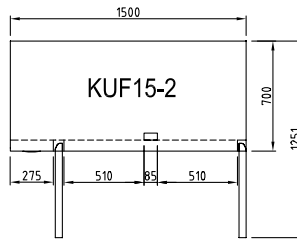
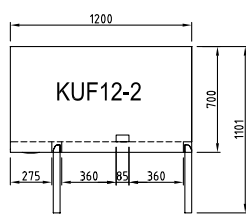
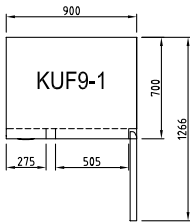
SIDE VIEW (Depth 600mm)



SIDE VIEW (Depth 700mm)



KUF18-3



Brand	Model	KUF9-1	KUF12-2	KUF15-2	KUF18-3
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	900x700x800 900x600x800	1200x700x800 1200x600x800	1500x700x800 1500x600x800	1800x700x800 1800x600x800
	<b>Capacity (Liters)</b>	198	311	425	538
	<b>Doors</b>	1	2	2	3
	<b># of Shelves</b>	1	2	2	3
	<b>Compressor (Hp)</b>	1/3	1/3	1/3	3/4
	<b>Amps(A)</b>	2.3	2.5	3/4	4.4
	<b>Power (W)</b>	366	366	366	613
	<b>Weight (Kg)</b>	72	84	93	109
	<b>Refrigerant</b>	R-134a	R-134a	R-134a	R-404a

## FEATURES:

<b>Description</b>	Counter Freezer
<b>Inner Temperature</b>	-21 °C ~ -12 °C
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

**\* REMARKS :** For the current dimensions stated in the catalogue, it is not include with the stopper at the back of the unit. Diameter for the stopper is 30mm, Depth is 25mm.

# K - SERIES DRAWER - COUNTER PREP TABLE - REFRIGERATOR/CHILLER



KUR9-3D-3



KUR12-3D-3



KUR12-3D-6



KUR15-3D-3



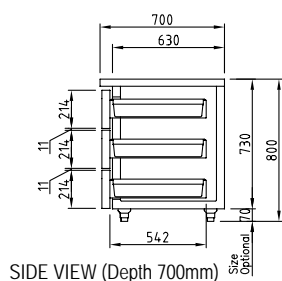
KUR15-3D-6



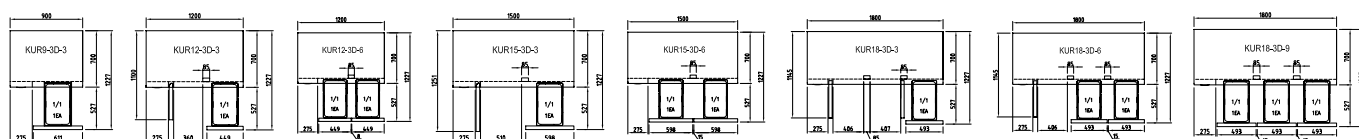
KUR18-3D-3



KUR18-3D-6



KUR18-3D-9



Brand	Model	KUR9-3D-3	KUR12-3D-3	KUR12-3D-6	KUR15-3D-3	KUR15-3D-6	KUR18-3D-3	KUR18-3D-6	KUR18-3D-9
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	900x700x800	1200x700x800	1200x700x800	1500x700x800	1500x700x800	1800x700x800	1800x700x800	1800x700x800
	<b>Capacity (Liters)</b>	198	311	311	425	425	538	538	538
	<b>Doors</b>	-	1	-	1	-	2	1	-
	<b># Drawers</b>	3	3	6	3	6	3	6	9
	<b># of Shelves</b>	0	1	0	1	0	2	1	0
	<b>Compressor (Hp)</b>	1/4	1/4	1/4	1/4	1/4	1/3	1/3	1/3
	<b>Amps(A)</b>	2.5	3	3	3	3	4.4	4.4	4.4
	<b>Power (W)</b>	314	314	314	314	314	366	366	366
	<b>Weight (Kg)</b>	84	97	106	107	116	126	135	144

\* Pans Not Included

<b>FEATURES:</b>	
<b>Description</b>	Counter Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

\* **REMARKS :** For the current dimensions stated in the catalogue, it is not include with the stopper at the back of the unit. Diameter for the stopper is 30mm, Depth is 25mm.

We assume no responsibility for the accuracy of every page information.

# K - SERIES DRAWER - COUNTER PREP TABLE - FREEZER



KUF9-3D-3



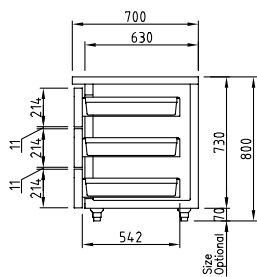
KUF12-3D-3



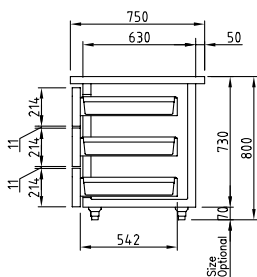
KUF12-3D-6



KUF15-3D-3



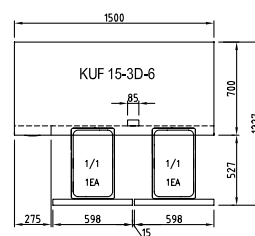
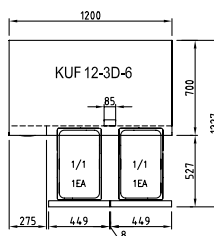
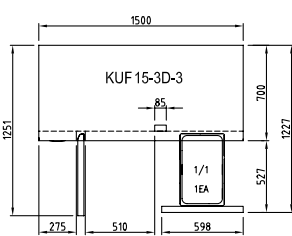
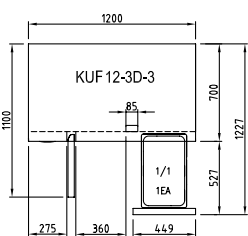
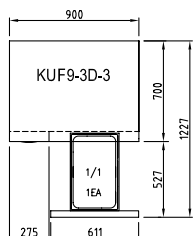
SIDE VIEW (Depth 700mm)



SIDE VIEW (Depth 750mm)



KUF15-3D-6



Brand	Model	KUF9-3D-3	KUF12-3D-3	KUF12-3D-6	KUF15-3D-3	KUF15-3D-6
	<b>Dimensions (WxDxH,mm)</b>	900x700x800	1200x700x800	1200x700x800	1500x700x800	1500x700x800
	<b>Capacity (Liters)</b>	198	311	311	425	425
	<b>Doors</b>	-	1	-	1	-
	<b># of Drawer</b>	3	3	6	3	6
	<b># of Shelves</b>	0	1	0	1	0
	<b>Compressor (Hp)</b>	1/3	1/3	1/3	1/3	1/3
	<b>Amps(A)</b>	2.5	3	3	3	3
	<b>Power (W)</b>	366	366	366	366	366
	<b>Weight (Kg)</b>	84	87	106	107	116

\* Pans Not Included

FEATURES:	
<b>Description</b>	Counter Freezer
<b>Inner Temperature</b>	-21 °C ~ -12 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

**\* REMARKS :** For the current dimensions stated in the catalogue, it is not include with the stopper at the back of the unit. Diameter for the stopper is 30mm, Depth is 25mm.

# K - SERIES COUNTER GLASS DOOR - REFRIGERATOR/CHILLER



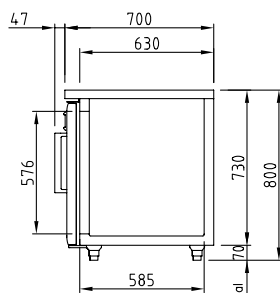
KGR9-1



KGR12-2



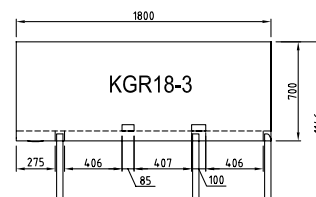
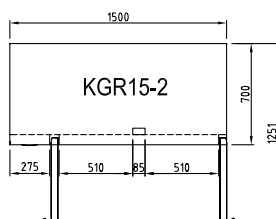
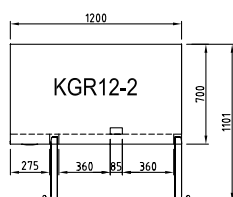
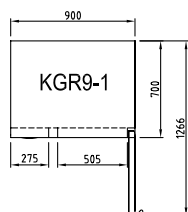
KGR15-2



SIDE VIEW (Depth 700mm)



KGR18-3



Brand	Model	KGR9-1	KGR12-2	KGR15-2	KGR18-3
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	900x750x800	1200x750x800	1500x750x800	1800x750x800
		900x700x800	1200x700x800	1500x700x800	1800x700x800
		900x600x800	1200x600x800	1500x600x800	1800x600x800
	<b>Capacity (Liters)</b>	213	309	420	516
	<b>Doors</b>	1	2	2	3
	<b># of Shelves</b>	1	2	2	3
	<b>Compressor (Hp)</b>	1/4	1/4	1/4	1/3
	<b>Amps(A)</b>	2.5	3	3	4.4
	<b>Power (W)</b>	314	314	314	366
	<b>Weight (Kg)</b>	80	96	110	127

## FEATURES:

<b>Description</b>	Counter Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

**\* REMARKS :** For the current dimensions stated in the catalogue, it is not include with the stopper at the back of the unit. Diameter for the stopper is 30mm, Depth is 25mm.

We assume no responsibility for the accuracy of every page information.

# K - SERIES SALAD PREP TABLE - BUFFET - REFRIGERATOR/CHILLER



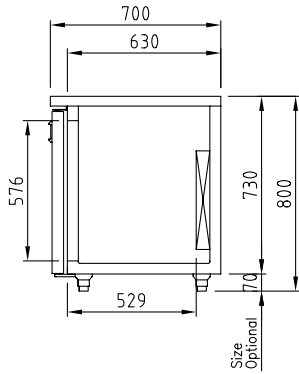
KSR9-1



KSR12-2



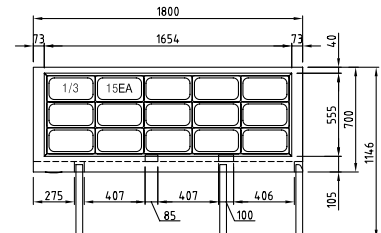
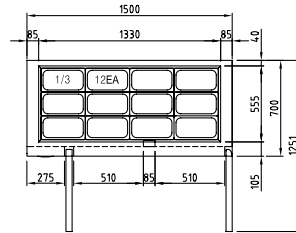
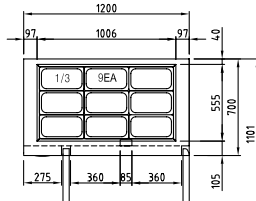
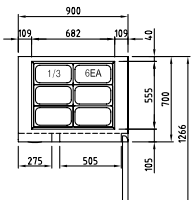
KSR15-2



SIDE VIEW (Depth 700mm)



KSR18-3



Brand	Model	KSR9-1	KSR12-2	KSR15-2	KSR18-3
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	900x700x800	1200x700x800	1500x700x800	1800x700x800
	<b>Capacity (Liters)</b>	213	309	420	516
	<b>Doors</b>	1	2	2	3
	<b># of Shelves</b>	1	2	2	3
	<b>Compressor (Hp)</b>	1/4	1/4	1/4	1/3
	<b>Amps(A)</b>	2.3	2.5	2.5	3.0
	<b>Power (W)</b>	314	314	314	366
	<b>Weight (Kg)</b>	70	82	91	107

**FEATURES:**

<b>Description</b>	Salad Prep Table - Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

\* Pans Not Included

# K - SERIES SALAD PREP TABLE - HOOD LID - REFRIGERATOR/CHILLER



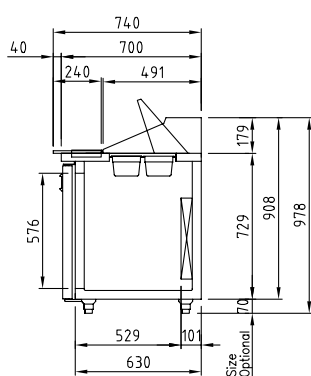
KHR9-1



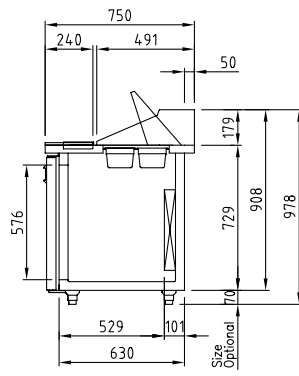
KHR12-2



KHR15-2



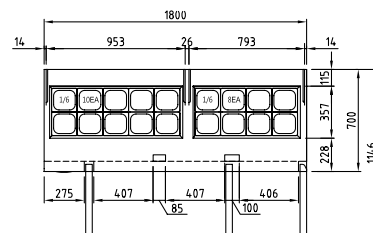
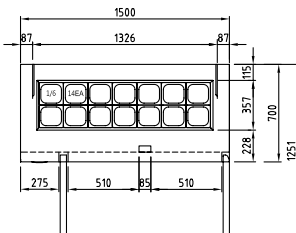
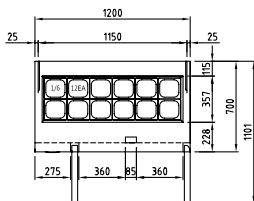
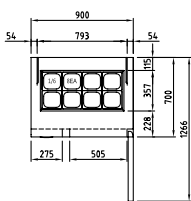
SIDE VIEW (Depth 700mm)



SIDE VIEW (Depth 750mm)



KHR18-3



\* Pans Not Included

Brand	Model	KHR9-1	KHR12-2	KHR15-2	KHR18-3
	<b>Dimensions (WxDxH,mm)</b>	900x700x978	1200x700x978	1500x700x978	1800x700x978
	<b>Capacity (Liters)</b>	213	309	420	516
	<b>Doors</b>	1	2	2	3
	<b># of Shelves</b>	1	2	2	3
	<b>Compressor (Hp)</b>	1/4	1/4	1/4	1/3
	<b>Amps(A)</b>	2.5	2.5	2.5	3.0
	<b>Power (W)</b>	314	314	314	366
	<b>Weight (Kg)</b>	75	89	100	120

## FEATURES:

<b>Description</b>	Salad Prep Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

We assume no responsibility for the accuracy of every page information.



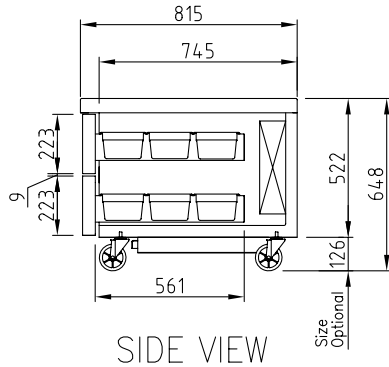
# K - SERIES CHEF BASES - REFRIGERATOR/CHILLER



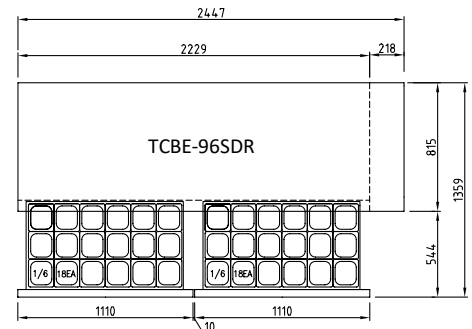
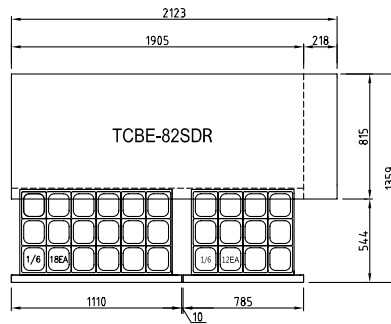
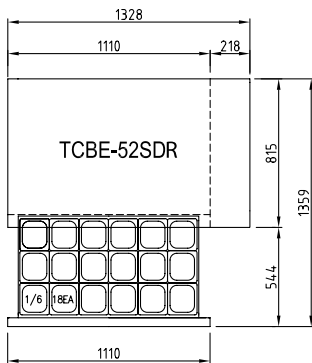
TCBE-52SDR



TCBE-82SDR



TCBE-96SDR



Brand	Model	TCBE-52SDR	TCBE-82SDR	TCBE-96SDR
	<b>Dimensions (WxDxH,mm)</b>	1328x744x649	2123x744x649	2447x744x649
	<b>Capacity (Liters)</b>	311	538	651
	<b>Doors</b>	2	4	4
	<b>Compressor (Hp)</b>	1/4	1/4	1/4
	<b>Amps(A)</b>	2.5	3.7	3.7
	<b>Power (W)</b>	314	366	366
	<b>Weight (Kg)</b>	110	186	219

FEATURES:	
<b>Description</b>	Chef Base - Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Digital
<b>Voltage (V/Hz/Ph)</b>	220/50/1

\* Pans Not Included

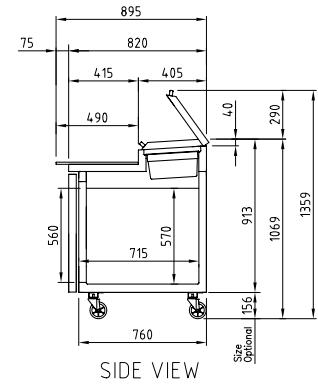
# M - SERIES PIZZA TABLE - REFRIGERATOR/CHILLER



CTPR-44SD



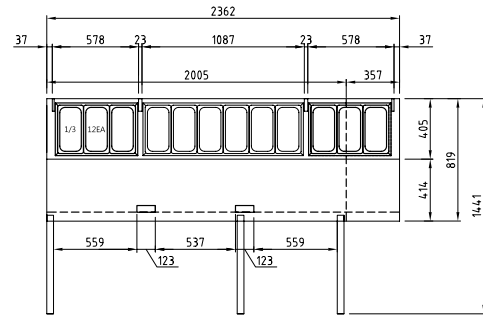
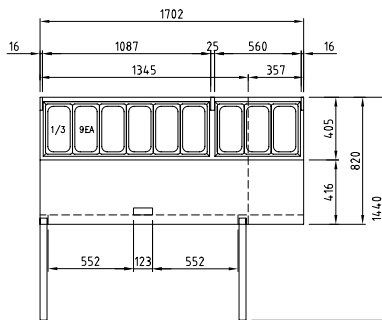
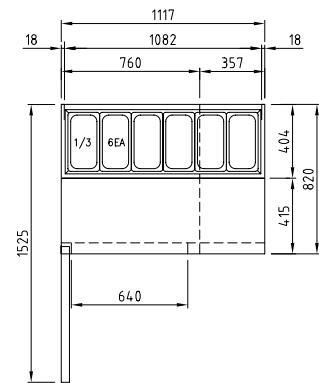
CTPR-67SD



SIDE VIEW



CTPR-93SD



Brand	Model	CTPR-44SD	CTPR-67SD	CTPR-93SD
<b>Turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	1117X820X1069	1702X820X1069	2362X820X1069
	<b>Capacity (Liters)</b>	396	566	878
	<b>Doors</b>	1	2	4
	<b>Compressor (Hp)</b>	1/3	7/8	3/4
	<b>Amps(A)</b>	3.2	6	7
	<b>Power (W)</b>	366	660	560
	<b>Weight (Kg)</b>	140	187	262

## FEATURES:

<b>Description</b>	Pizza Table - Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Thermostat
<b>Voltage (V/Hz/Ph)</b>	220/50/1

\* Pans Not Included

We assume no responsibility for the accuracy of every page information.

# M - SERIES DRAWER PIZZA TABLE - REFRIGERATOR/CHILLER



CTPR-44-D2



CTPR-67-D2



CTPR-67-D4

Brand	Model	CTPR-44-D2	CTPR-67-D2	CTPR-67-D4
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	1117X820X1069	1702X820X1069	1702X820X1069
	<b>Capacity (Liters)</b>	396	566	566
	<b>Doors</b>	0	1	0
	<b>Compressor (Hp)</b>	1/3	7/8	7/8
	<b>Amps(A)</b>	3.2	6	6
	<b>Power (W)</b>	366	660	660
	<b>Weight (Kg)</b>	146	255	260

## FEATURES:

<b>Description</b>	Drawer Pizza Table - Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-134a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Thermostat
<b>Voltage (V/Hz/Ph)</b>	220/50/1

\* Pans Not Included



CTPR-93-D2



CTPR-93-D4



CTPR-93-D6

## FEATURES:

<b>Description</b>	Drawer Pizza Table - Refrigerator / Chiller
<b>Inner Temperature</b>	1 °C ~ 8 °C
<b>Refrigerant</b>	R-404a
<b>Cooling Type</b>	Fan Cooling Type
<b>Insulation Type</b>	Polyurethane / Cyclopentane + CFC Free
<b>Temperature control type</b>	Thermostat
<b>Voltage (V/Hz/Ph)</b>	220/50/1

\* Pans Not Included

Brand	Model	CTPR-93-D2	CTPR-93-D4	CTPR-93-D6
<b>turbo air</b>	<b>Dimensions (WxDxH,mm)</b>	2362X820X1069	2362X820X1069	2362X820X1069
	<b>Capacity (Liters)</b>	878	878	878
	<b>Doors</b>	2	1	0
	<b>Compressor (Hp)</b>	3/4	3/4	3/4
	<b>Amps(A)</b>	7	7	7
	<b>Power (W)</b>	560	560	560
	<b>Weight (Kg)</b>	270	285	295

We assume no responsibility for the accuracy of every page information.

# F - SERIES CHEST FREEZER - OBLIQUE CURVED GLASS LID



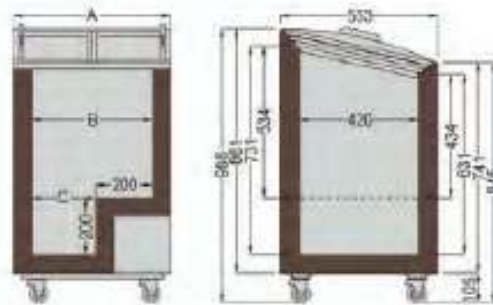
G-F100 OCG / G-F150 OCG/ G-F200 OCG



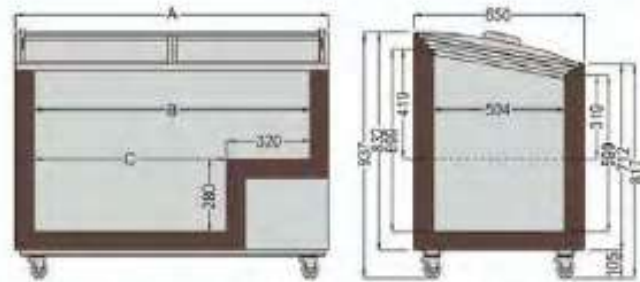
G-F300 OCG/ G-F400 OCG/ G-F500 OCG/ G-F600 OCG

## Features

- ◆ 75mm insulation.
- ◆ A+ level power consumption, save energy.
- ◆ Temperature display.
- ◆ Drainage is on front, easy to collect water.
- ◆ Internal round edges, easy to clean.
- ◆ Quickly and deeply freezing.
- ◆ Low noise design.
- ◆ Lock is optional.
- ◆ HC refrigerant



	G-F100 OCG	G-F150 OCG	G-F200 OCG
A	553 mm	753 mm	953 mm
B	420 mm	620 mm	820 mm
C	220 mm	420 mm	620 mm



	G-F300 OCG	G-F400 OCG	G-F500 OCG	G-F600 OCG
A	1165 mm	1395 mm	1795 mm	1995 mm
B	1049 mm	1249 mm	1649 mm	1849 mm
C	729 mm	929 mm	1329 mm	1529 mm

Brand	Model	Ext. Dimension WxDxH (mm)	Int. Dimension WxDxH (mm)	Capacity Gross/Net(L)	Temperature Supply	Power
ABLEWELL	G-F100 OCG	553x553x881/760	420x420x646/546	101/93	-18 ~ 25°C	230V/50Hz
	G-F150 OCG	753x553x881/760	620x420x646/546	159/146	-18 ~ 25°C	230V/50Hz
	G-F200 OCG	953x553x881/760	820x420x646/546	216/199	-18 ~ 25°C	230V/50Hz
	G-F300 OCG	1195x650x852/732	1049x504x614/514	296/270	-18 ~ 25°C	230V/50Hz
	G-F400 OCG	1395x650x852/732	1249x504x614/514	361/330	-18 ~ 25°C	230V/50Hz
	G-F500 OCG	1795x650x852/732	1649x509x614/514	492/451	-18 ~ 25°C	230V/50Hz
	G-F600 OCG	1995x650x852/732	1849x504x614/514	558/511	-18 ~ 25°C	230V/50Hz

We assume no responsibility for the accuracy of every page information.

## BAKERY SHOWCASE (HOT)



H-A540V (Counter Top)



H-NR730V (Floor Standing)

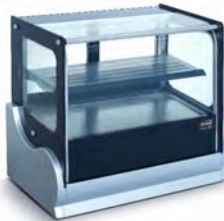
Brand	Model	Shelves	Capacity (L)	Power	Dimensions (W x D x H) mm	Net Weight (kgs)	Temperature Range
<b>Royal-Kincool</b> <small>美利达连·美利智能·百年玻璃</small>	H-A540V	2	190	795 W	1200 x 533 x 782	100	40°C ~ 75°C
	H-NR730V	3	285	700 W	900 x 680 x 1200	174	40°C ~ 75°C

## BAKERY SHOWCASE (COLD)



NR730V (Floor Standing)

*\*sister showcase with H-M730V (page. \_\_)*



A540V (Counter Top)

*\*sister showcase with V (page. \_\_)*



NSG840A (Floor Standing)




NR840V (Floor Standing)

Brand	Model	Shelves	Capacity (L)	Power	Dimensions (W x D x H) mm	Net Weight (kgs)	Temperature Range
<b>Royal-Kincool</b> <small>美利达连·美利智能·百年玻璃</small>	A540V	2	190	562 W	1200 x 533 x 782	122	+2°C ~ +8°C
	NR730V	3	285	700 W	900 x 680 x 1200	174	+2°C ~ +8°C
	NR840V	3	470	804 W	1200 x 800 x 1200	234	+2°C ~ +8°C
	NSG840A	4	530	875 W	1200 x 800 x 1370	260	+2°C ~ +8°C
	NSG850A	4	660	890 W	1500 x 800 x 1370	300	+2°C ~ +8°C

*\*ALL Corolla cold display showcases are available in hot (40°C - 79°C)*



PL900AT

Brand	Description	Model	Power	Voltage	Dimension (W x D X H) mm
<b>Royal-Kincool</b> <small>美利达连·美利智能·百年玻璃</small>	 Flat Display Cabinet	PL900AT	1.5 kW	AC220V/50Hz	900 x 900 x 900

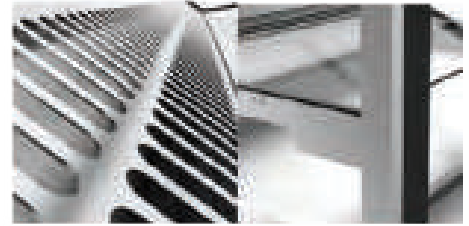
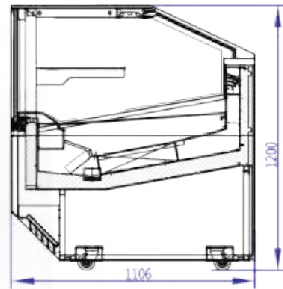
We assume no responsibility for the accuracy of every page information.



# CAKE SHOWCASE

## SINFONY

\* brother of JULY

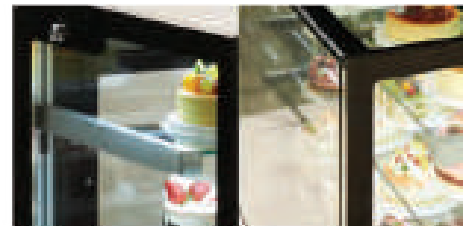
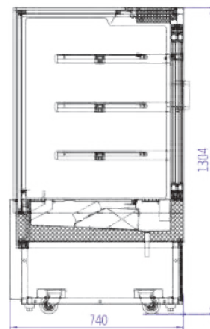
- Opening Glass 
- Ventilated 
- Temperature +2°C - +8°C 
- Defrosting 
- Climatic class 30°C/ 75RH% 
- Refrigerant R404A 





Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Cake Showcase	1000	0.91 kW	220-240/1/50	1216 x 1106 x 1200	262/360
		1500	1.0 kW	220-240/1/50	1546 x 1106 x 1200	315/416

## EDEN

- Temperature +2°C - +8°C 
- Ventilated 
- Climatic class 30°C/ 60RH% 
- Refrigerant R404A 



Brand	Description	Model	Power	Voltage (V/ph/Hz)	Dimension (W x D X H) mm	Weight (net/gross) Kg
	 Cake Showcase	10	558 W	220-240/1/50	1000 x 740 x 1304	240/290
		12	580 W	220-240/1/50	1200 x 740 x 1304	280/330
		15	655 W	220-240/1/50	1500 x 740 x 1304	310/360
		20	895 W	220-240/1/50	2000 x 740 x 1304	380/430



## CAN OPENER



#1 & #2



G-2



U-12



S-11

Brand	Description	Model	Bar Length	Knife	Gear	Remarks	
<b>E</b> dlund	Can Opener	#1	13.5"	Nickel Alloy Plated	Nickel Alloy Plated		
		#2	12.5"	Nickel Alloy Plated	Nickel Alloy Plated		
		G-2	16"	Stainless Steel	Stainless Steel		
		G-2L	22"	Stainless Steel	Stainless Steel		
		U-12	16"	Stainless Steel	Stainless Steel		
		U-12L	22"	Stainless Steel	Stainless Steel		
	Can Opener w/ Stainless Steel Base	#1S	13.5"	Nickel Alloy Plated	Nickel Alloy Plated	Nickel Alloy Plated	
		#2S	12"	Nickel Alloy Plated	Nickel Alloy Plated	Nickel Alloy Plated	
		G-2S	16"	Stainless Steel	Stainless Steel	Stainless Steel	
		G-2SL	22"	Stainless Steel	Stainless Steel	Stainless Steel	
		U-12S	16"	Stainless Steel	Stainless Steel	Stainless Steel	
		U-12SL	22"	Stainless Steel	Stainless Steel	Stainless Steel	
	Can Opener w/ Stainless Steel Clamp Base	S-11	16"	Stainless Steel	Stainless Steel	Stainless Steel	
		S-11L	22"	Stainless Steel	Stainless Steel	Stainless Steel	
		G-2CL	22"	Stainless Steel	Stainless Steel	Stainless Steel	
		U-12C	16"	Stainless Steel	Stainless Steel	Stainless Steel	
U-12CL		22"	Stainless Steel	Stainless Steel	Stainless Steel		
	S-11C	16"	Stainless Steel	Stainless Steel	Stainless Steel		
	S-11CL	22"	Stainless Steel	Stainless Steel	Stainless Steel		



203



270

Brand	Description	Model	Voltage	Remarks
<b>E</b> dlund	⚡ Two Speed Can Opener	203	230V / 1PH	
		270	230V / 1PH	

## KNIFE STERILIZER



STERIL UV 24W



STERIL ELETTRICO COIBENTATO

Brand	Description	Model	Capacity	Maximum Knife Length	Voltage	Electical Loading	Remarks	
<b>S</b> IRMAN	⚡ UV Light Knife Sterilizer	STERIL UV 16WY14	15 nos	310mm	230V / 1PH	1x16 W		
		STERIL UV 24W	20 nos	290mm	230V / 1PH	3x8 W		
		STERIL UV 16W	15 nos	450mm	230V / 1PH	1x16 W		
		Napoli						
	⚡ Knife Sterilizer	STERIL Elettrico Coibentato	-	270mm	230V / 1PH	1500 W		



We assume no responsibility for the accuracy of every page information.



## PLATE WARMER



DW-106 & DW-110

Brand	Description	Model	Plate Capacity	Voltage	Electical Loading	Dimension (W x D X H) mm	Remarks
	 Dish and Plate Warmer	DW-106	6 x hot plates	240V / 1PH	650 W	Ø730 x 391	
		DW-110	10 x hot plates	240V / 1PH	1.3 kW	Ø703 x 451	

## DISPOSABLE PACKAGING FOOD BOXES



LC24B



LC24L



GD-7770B



GD7770FL



GD7770DL

Model	Description	Material	Product Dimension	Capacity	Weight	QTY/Carton	Remarks
LC24B	Dessert/ Pudding cup	PS Base	5.8x4x7.5 cm	150 ml	13 g	1000 pcs	Clear
LC24L	Dessert/ Pudding Cup (Lid)	PET Lid	156x158x9 mm	-	2 g	1000 pcs	Clear
GD-7770B	Dessert/ Pudding Cup	PS Base	7.7x5.4x7 cm	180 ml	12 g	1000 pcs	Clear
GD7770FL	Dessert/ Pudding Cup (Lid)	PET Lid	-	-	2 g	1000 pcs	Clear
GD7770DL	Dessert/ Pudding Cup (Lid)	PET Lid	-	-	2g	1000 pcs	Clear

## DISPOSABLE PACKAGING FOOD BOXES



SZ-003



F2-02



F3-01



SZ-003 Lid B



F2-02 Lid B



F3-01 Lid B

Model	Description	Material	Product Dimension (mm)	Capacity (ml)	Weight	QTY/Carton	Weight per carton	Carton Size (mm)
<b>SZ-003</b>	Square Thermoforming PP Base Only	PP	156x158, 96x96,55	750	15.5 g	1000 pcs	15.5 kg	630x320x320
<b>SZ-003 Lid B</b>	Square Thermoforming OPS Lid Only	OPS Lid*	156x158x9	-	4.5 g	1000 pcs	5 kg	630x320x320
<b>F2-02</b>	2-compartment Thermoforming PP Base container	PP	230x142,197x106,41	250 + 350	21.4 g	500 pcs	10.8 kg	440x232x295
<b>F2-02 Lid B</b>	2-compartment Thermoforming OPS Lid	OPS Lid*	230x142x8	-	5.5 g	500 pcs	3 kg	430x240x160
<b>F3-01</b>	3-compartment PP food container BASE only	PP	222x189x35	1000	23.9 g	500 pcs	12 kg	415x395x230
<b>F3-01 Lid B</b>	Thick OPS Lid	OPS Lid*	224x185x20	-	8 g	500 pcs	3 kg	505x220x200



6888-1



1.5 oz



3 oz



SR1300



SRIT

Model	Description	Material	Product Dimension (mm)	Capacity (ml)	Weight	QTY/Carton	Weight per carton	Carton Size (mm)
<b>6888-1</b>	3-compartment PP Food container with Lid	PP	226x174x49	1000	48 g	150 pcs	7.2 kg	530x235x450
<b>1.5oz</b>	1-Compartment Hinged Lid PP Sauce Cup PP	PP	55x43x22	30	3.3 g	1000 pcs	3.3 kg	395x270x300
<b>3oz</b>	1-Compartment Hinged Lid PP Sauce Cup PP	PP	75x60x27	75	5.2 g	1000 pcs	5.2 kg	430x340x390
<b>SR1300</b>	1-compartment PP Round container with Lid	PP	177x108x94	1300	35 g	150 pcs	5.3 kg	540x180x515
<b>SRIT</b>	PP Round Inner Tray	PP	Ø 160,Ø 136,34	500	11.7 g	150 pcs	1.8 kg	490x165x180

We assume no responsibility for the accuracy of every page information.



# HEALTHCARE Series



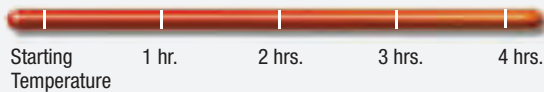
# HEALTHCARE SERIES



## ULTRA CAMCART® H-SERIES

**Hot Holding When Unplugged**

<b>UPCH400</b>	190°F	181°F	179°F	176°F	174°F
<b>UPCH800</b>	190°F	183°F	181°F	178°F	176°F
<b>UPCH1600</b>	190°F	187°F	185°F	184°F	183°F

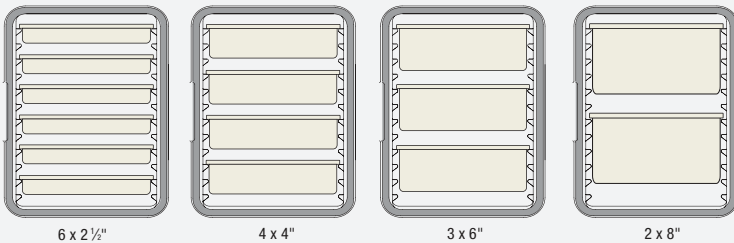


<b>HOT HOLDING</b>	150° to 165°F
<b>WARM UP TIME</b> (from ambient to temperature)	1 hour
<b>RECOVERY TIME*</b> (time to recover to temperature after door is held open for 30 seconds)	3 minutes
<b>TRANSPORT TIME*</b> (after reaching temperature, amount of time unit can be held passively/unplugged until contents reach 148°F.)	4 hours+

\*Based on test with 4 full-sized, 4" deep H-Pans™ filled with 190°F hot water.



**Capacity Guide** UPCH400, UPCH800 (x2), UPCH1600 (x4)



**Food Pan Portion Guide**



<b>GN<math>\frac{1}{2}</math> Food Pan</b>	8"	6"	4"	2 $\frac{1}{2}$ "
Depth	8"	6"	4"	2 $\frac{1}{2}$ "
Serving Portions Per Pan (1 cup)	80	60	40	30

Also available Non-Electric version model:  
**UPCS400, UPC400, UPC600, UPC800, UPC1200, UPC1600**



331  
 Healthcare Series

We assume no responsibility for the accuracy of every page information.

# CAMSHELVING SERIES

## 4-Shelf Stationary Starter Units

24'' (W) x 48'' (L) x 72''(H)

**STRONG AS STEEL • HYGIENIC DESIGN • LIFETIME WARRANTY**

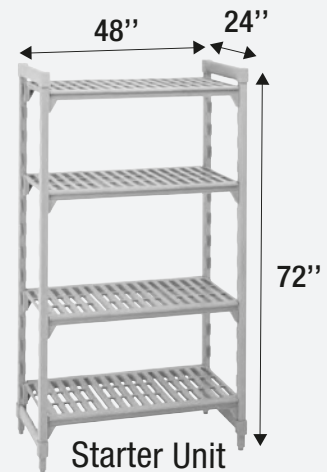
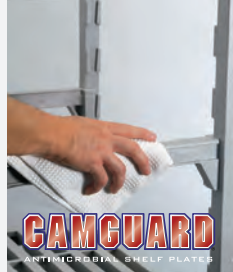
**STRONG TECHNOLOGY**



**RUST FREE**



**EASY CLEANING**



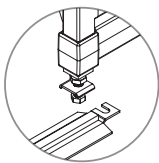
Starter Unit

## Camshelving® High Density Storage System

• Increase Storage Capacity up to **40%**  
• Suitable For Cold Room

**CAMGUARD**  
ANTIMICROBIAL SHELF PLATES

StoreSafe



The track simply connects to the bottom of the Stationary Camshelving Unit. It is not necessary to drill into the floor to bolt the track down.

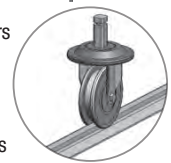
Active aisle of 76 to 91 cm provides easy access to all stored product.

Rail tracks provide a smooth and level surface to easily roll mobile units.

Mobile units are positioned between two stationary units.

Grooved casters roll easily and securely on track.

Donut bumpers protect casters against damage.



332

Healthcare Series

## Security Cage For Camshelving®

- Provides safe storage for valuables such as steaks, seafood, wine, champagne and spirits.
- Stainless steel material is safe for use in coolers and freezers.
- Ideal for securing personal items such as purses and backpacks.
- Unique modular design provides the flexibility to retrofit one shelf at a time or an entire shelving unit.

Ideal for use in coolers and freezers.



Fits on US Standard Camshelving and Elements Series Units 24'' (61 cm) wide, 48'' (122 cm) in length and longer.



# HEALTHCARE SERIES



# CAMBRO®

## MEAL DELIVERY SYSTEM – THE SHORELINE COLLECTION

Shoreline – Cranberry (487)



Shoreline – Black (110)



Shoreline – Navy Blue (497)



Shoreline – Speckled Grey (480)



**Ergonomically correct handle for easy lifting.**

**Thermal Pellet maintains safe temperatures.**

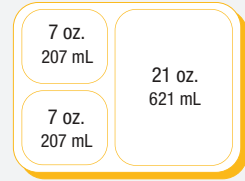
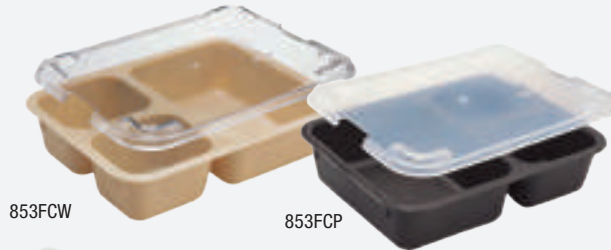
**Pellet Underliner holds pellet securely.**

A contemporary look, high performance, and unequalled safety at a budget-friendly price. The heart of the system is a thermal pellet that

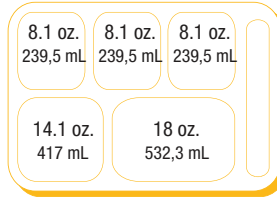
- Holds heat at its core to keep hot foods at safe temperatures.
- Stays 20°F cooler on the edge than metal pellets to protect staff and patients from burns.
- Will yield best results when heated in a Camtherm® convection pellet heater.
- Is a high-density plastic composite that won't dent like metal pellets.
- Holds a 9" plate.

# MEAL DELIVERY SYSTEM COMPARTMENT TRAY

- Designed specifically for cook-chill applications as it can be covered with heat seal film or snap-on cover.
- Eight trays efficiently fit on a standard sheet pan or in an 18" x 26" (45,5 x 65,5 cm) wire rack.



853FCW/853FCP/853FH



10146DCW/10146DCP

- Six compartment tray designed specifically for in-cell feeding programs.
- Serve both hot and cold food from the same tray.
- Tray with cover separates each compartment to retain food temperature and reduce spills.
- Locking ridges on top of cover and bottom of tray ensure more secure stacking.

# MEAL DELIVERY CARTS FOR TRAY SERVICE



- Use to transport meal trays from the kitchen to acute care patients, nursing home residents or correctional facility inmates.
- Ensures optimal food quality and short delivery times.
- Tough, one-piece, double-wall polyethylene carts are easy to clean and won't rust, dent, crack, chip or break.
- Units have light-weight non-insulated ABS doors.

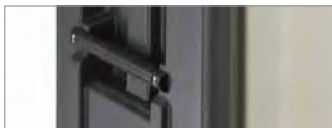
**Tall Profile Units, 30 Trays**  
MDC1520T30, MDC1418T30

**Latches**



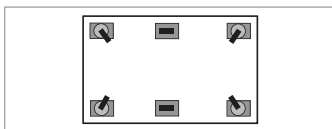
Hidden friction catch on each door for easy closing.

**Handles**



Heavy-duty nylon handles are securely mounted and nested into each end.

**Casters**



Four swivel, corner casters are slightly offset to keep cart stable on uneven surfaces, while two fixed, center casters provide a tighter turning radius.

**Tall Profile Units, 16 Trays**  
MDC1520T16, MDC1418T16



Large stainless steel paddle latches are easy to open, rust free and removable for easy cleaning.



Molded in handles for easy transporting.



Rigid casters on front and swivel on the back offer solid stability and easy maneuvering.

**Low Profile Units, 20 Trays**  
MDC1520S20, MDC1418S20



Internal friction catch on each door. External stainless steel hooks to lock contents.



Molded in handles on each end for smooth transporting.



MDC1520S20

MDC1418S20

Two caster configurations offer excellent stability and smooth transporting.

# Camtherm® Plate Heater

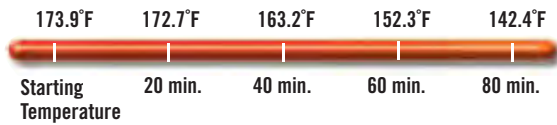


- Unmatched consistency and durability from the premier name in foodservice.
- Plate heater holds up to 100 plates.
- Smart, dual-lid design conserves heat and energy by opening separately from each other.



CHPL100

### Food Temperature Retention\*



\*Test performed with heated Cambro plate, pellet, underliner and dome.

CODE	CHPL100
DESCRIPTION	Plate Heater
NUMBER OF STACKS	2
CAPACITY	100 plates (50 in each side)
DIMENSIONS W x D x H	39¾" x 26½" x 39¾"
Electrical Specifications	
VOLTAGE/PHASE	208-240 VAC
AMPS / HERTZ	10.5a, 50/60
WATTS	2400
ELECTRICAL CORD	6 Feet
NEMA PLUG CONFIGURATION	6-15
TEMPERATURE RANGE	80° - 175°F
PRODUCT WEIGHT	356 lbs.

Case Pack: 1 Color: Stainless Steel (000).

### Consistency



- Even, convection heating from top to bottom of each silo with two blowers and two heating elements.
- Self-leveling dispenser - plates dispense at the top of the opening, no matter if there are 2 plates or 50 plates.
- Plate retains safe-holding temperatures for at least 1 hour.\*

### Efficiency



- Insulated to keep plates hot while keeping the exterior cool to the touch.
- High-temperature silicon gasket and magnetic closers provide a locking seal that retains heat.

### Durability



- Ergonomic, heavy-duty lid handles stay cool and offer a good grip.
- Stainless steel components ensure a rust-free environment.
- Four 5" casters, two rigid and two swivel with brakes.



# HEALTH CARE - MEAL DELIVERY WARE



CODE	MDC1411T60	MDC1520S20	MDC1418S20
TRAY SIZE	14" x 11"	15" x 20"	14" x 18"
TRAYS PER CART/ COMPARTMENT	60 / 20	20 / 10	20 / 10
RAILS PER COMPARTMENT	10	5	5
CASTER TYPE	6" heavy-duty casters, 2" wide tread, 2 swivel no brake, 2 rigid	6", 2 swivel w/brake, 2 rigid, offset	5", 2 swivel w/brake, 2 rigid, offset
EXTERNAL DIMENSIONS W x L x H	29½" x 60" x 63½"	38" x 55 ½" x 44 ½"	32½" x 48½" x 44"
INTERNAL DIMENSIONS W x D x H	14½" x 21½" x 50"	20½" x 30¾" x 27½"	18½" x 28½" x 29"
UNIT WEIGHT LBS	216 lbs	155 lbs.	138.4 lbs.



CODE	MDC1520T30	MDC1418T30	MDC1520T16	MDC1418T16
TRAY SIZE	15" x 20"	14" x 18"	15" x 20"	14" x 18"
TRAYS PER CART/ COMPARTMENT	30 / 10	30 / 10	16 / 8	16 / 8
RAILS PER COMPARTMENT	10	10	4	4
CASTER TYPE	6", 2 rigid, 4 swivel with brake, offset	6", 2 rigid, 4 swivel with brake, offset	6", 2 rigid, 2 swivel with brake	6", 2 rigid, 2 swivel with brake
EXTERNAL DIMENSIONS W x L x H	29½" x 60" x 63½"	29½" x 60" x 63½"	30¾" x 39¾" x 58½"	28" x 36½" x 58½"
INTERNAL DIMENSIONS W x D x H	15½" x 21" x 50"	14½" x 21½" x 50"	20¾" x 30½" x 21½"	18¾" x 29¾" x 21½"
UNIT WEIGHT LBS	210 lbs.	214 lbs.	137.5 lbs.	121 lbs.

336

Healthcare Series



CODE	MDS9	MDSL9	MDSL9	MDSPL9	MDSP9
DESCRIPTION	Insulated Dome	Low Profile (Insulated Dome)	Pellet (Underliner)	Ceramic Plate	Thermal Pellet
OUTSIDE DIAMETER	10 1/4"	10 3/16"	9 9/16"	9"	9 1/2"
HEIGHT	3 3/16"	2 3/4"	1 4/5"	1"	1 3/4"
FULL-SIZE CAMRACK®	PR59314	PR59314	PR59314	PR314	PR59314
CASE LBS. (CUBE)	10.92 (1.43)	9.78 (1.11)	5.15 (0.46)	38 (0.81)	29.75 (0.64)
CASE PACK	12	12	12	24	12
Color/InStock	Cranberry (487)	Cranberry (487)	Cranberry (487)	Ivory (000)	Dark Gray (477)



CODE	HK39B
DESCRIPTION	Insulated Base
OUTSIDE DIAMETER	9 5/8"
HEIGHT	1 5/8"
FULL-SIZE CAMRACK®	PR 59314
CASE LBS. (CUBE)	9.25 (0.79)
CASE PACK	12
Color/InStock	Cranberry (487)

We assume no responsibility for the accuracy of every page information.

## HEALTH CARE - ACCESSORIES



**CAMBRO**  
TRUSTED FOR GENERATIONS™

CODE	MDSM8	MDSB5	MDSB9	MDSB16
DESCRIPTION	Mug	Sm. Bowl	Lg. Bowl	Entree Bowl
APPROX. CAPACITY	8 oz.	5 oz.	9 oz.	16.9 oz.
OUTSIDE DIAMETER	3 1/2**	3 1/2"	4 3/8"	5 3/8"
HEIGHT	4"	2 2/5"	2 2/5"	2 2/5"
FULL-SIZE CAMRACK®	16C414	16C414	9S318	9S318
CASE LBS. (CUBE)	11.5 (1.55)	7.4 (0.94)	10.07 (1.4)	17 (2.29)
CASE PACK	48	48	48	48
Color/InStock	Cranberry (487)			

\* MDSM8 Diameter 4 1/2" with Handle.

## HEALTH CARE - NON-SKID VERSA CAMTRAYS®



Non-Skid Versa Camtray



Non-Skid Versa Dietary Camtray

Brand	Description	Model	InStock Colors	Case Pack	Case LBS. (cube)	Dimensions	Remarks
<b>CAMBRO</b> TRUSTED FOR GENERATIONS™	Non-Skid Versa Camtray	1418VC	Black with Pebbled Black (382) Pearl Gray with Titan (381) Ivory with Sahara (380)	12	20.74 (0.69)	14" x 18"	NSF ✓
		1520VC	Black with Pebbled Black (382) Pearl Gray with Titan (381) Ivory with Sahara (380)	12	26.05 (0.61)	15" x 20"	NSF ✓

337

Healthcare Series

We assume no responsibility for the accuracy of every page information.

# HEALTH CARE - REUSABLE CAMLIDS® FOR MEAL DELIVERY SYSTEMS



Brand	Description	Model	InStock Colors	Case Pack	Dimension	Case LBS. (Cube)	Remarks
<b>CAMBRO</b> <small>TRUSTED FOR GENERATIONS™</small>	<b>Reusable CamLids</b>				<b>H X Dia.</b>		
	Fits Shoreline 8 oz. mug & 5 oz. bowl	CLRSM8B5	White (148)	240	2 7" x 3 9/16"	5.17 (0.91)	NSF ✓
	Fits Shoreline 9 oz. bowl	CLRSB9	White (148)	240	2 7" x 4 7/16"	8.26 (1.41)	NSF ✓
	Fits Shoreline 16 oz. bowl	CLRSB16	White (148)	240	2 7" x 5 1/2"	9.37 (1.41)	NSF ✓
	<b>Accessories</b>				<b>L x W x H</b>		
	Camrack Wash & Store Rack for Reusable Lids	CLRWSR36	Kelly Green (452)	4	8 1/4" x 18" x 5 1/2"	4.21 (1.27)	NSF ✓
	Camrack Full Size Base Rack with 2 extenders	BR578	Soft Gray (151)	4	19 3/4" x 19 3/4" x 7 1/4"	22.5 (6.93)	NSF ✓
	Full Rack Cover	DRC2020	Gray (180)	1	19 5/8" x 19 5/8" x 15 1/6"	4.2 (0.34)	NSF ✓



**F & B EQUIPMENT SDN. BHD.**  
Commercial kitchen equipment supplier (039489-P)

**F & B EQUIPMENT SDN BHD** (039489-P)  
**HEAD OFFICE & SHOWROOM**

J-5-G to J-5-5, Setiawalk, Persiaran Wawasan, Pusat Bandar Puchong, 47160 Puchong, Selangor D.E.  
Tel: 603-5882 0020 Fax: 603-5882 1511 Email: sales@fnbequipment.com.my

**LAKE 6 SHOWROOM**

No.8, Jalan MJ 13, Taman Industri Meranti Jaya, 47120 Puchong Jaya, Selangor, Malaysia.  
Tel: 603-5882 0020 Fax: 603-588201511 Email: sales@fnbequipment.com.my

**KUALA LUMPUR SALES OFFICE (CAMBRO AND T&S)**

No. 2-7, Jalan 3/137B, Bedford Business Park, Off Jalan Klang Lama, 58200 Kuala Lumpur, Malaysia.  
Tel: 603-7980 8488 Fax: 603-7981 7377 Email: sales@fnbequipment.com.my

**AFTER SALES SERVICE CENTRE & SPARE PART OFFICE**

No 5 & 6, Jalan Serindit 2, Bandar Puchong Jaya, 47170 Puchong, Selangor, Malaysia.  
Tel: 603-5882 6100 Fax: 603-5882 6188 Email: aftersales@fnbequipment.com.my

**PENANG OFFICE**

70-1-11, D'Piazza Mall, Jalan Mahsuri, Bayan Baru, 11900 Penang.  
Tel: 604-645 0148 Fax: 604-645 0143 Email: blteh@fnbequipment.com.my

**F & B EQUIPMENT (S) PTE. LTD.**

65, Sims Avenue, #07-12, Yi Xiu Factory Building, Singapore 387418.  
Tel: (65) 6744 8856, (65) 6744 8857 Fax: (65) 6745 8698 Email: sales@fnbsgpl.com.sg



**03-5882-0020**

**fnbequipment.com.my**