

CATERING EQUIPMENT
CATALOGUE
2026



QUICK NAVIGATION

FOOD PREPARATION	3
PACKAGING	23
COOKING EQUIPMENT	29
BEVERAGE	103
WASHING & HARDWARE	115
BUFFET WARE	131
REFRIGERATION	143
DISPLAY & RETAIL	167
HOLDING & DISTRIBUTION	183

WHAT DOES IT MEAN?



REFRIGERATED UNITS



HEATED UNITS



NEUTRAL UNITS



GAS UNITS



ELECTRIC UNITS



PACKAGING
DIMENSIONS



PIZZAS
PER DECK



BAKING TRAYS
PER DECK



Warranty Statement

Our product comes standard with a 1 year warranty. Products marked with a warranty stamp has an extended warranty as indicated. Warranties are in line with our standard terms and conditions. Please note that parts which naturally wear out over time through regular use (often called "wear and tear" parts) are not covered under this warranty. If you ever need help with servicing or replacement parts, our team will be happy to assist you.

Transform Your Dining Experience With Our
NEW Furniture Division

PAGE 197

TENSAI

F U R N I T U R E



CATAS
Testing Certification Research

**INFINITE STACK - DURABLE CONSTRUCTION - LIGHTWEIGHT
- ENHANCED COMFORT - VERSATILE USE - MODERN AESTHETIC**

SmartChef



HEAVY DUTY BOWL CUTTERS



MIX



GRIND



CHOP



PUREE



35 Litre



18 Litre



STAINLESS
STEEL



EASY
VIEWING



EASY
TO CLEAN



SAFETY
SWITCH

SECTION INDEX

Blenders	7
Bowl cutters	5
Burger patty presses	12
Cake mixers	14-16
Chip cutters	9
Cold meat slicers	10
Dough divider & rounder	20
Dough mixers	17-18
Dough rollers	20
Dough sheeters	21
Fry cutters	9
Hamburger press	12
Kitchen assistant	14-15
Meat slicers	10
Mixers	14-18
Pastry sheeters	20
Patty press	12
Pizza dough rollers	19
Planetary mixers	14-16
Polony slicers	10
Potato chippers	9
Potato peelers	8
Sausage fillers	11
Scales	21
Slicers	10-11
Smoothie makers	7
Spiral dough mixers	17-18
Spiral potato cutter	9
Tomato slicer	9
Vegetable preparation machines	4



FEATURES

- Aluminium and magnesium alloy body
- Ventilated motor, allowing continuous operation
- Rounded edges for easy cleaning
- Feeder stick and cleaning brush included
- Fitted with a safety micro switch to stop operation when cover is opened
- Motor has thermal protection against over heating
- Removable hinged lid equipped with a large half moon or large round mouth
- Fitted with non-slip rubber feet



**HALF-MOON
FEEDER MOUTH**



**LARGE, ROUND
FEEDER MOUTH**

SPECIFICATIONS

ELECTRICITY 0.55kW, 220V, Single Phase
DIMENSIONS 230 x 490 x 500mm high
WEIGHT 23kg
SPEED 375rpm - Single speed
FEEDER Half moon 160 x 80mm
BLADES INCLUDED 2mm slicer
4mm slicer
2mm grater
3mm grater
7mm grater

ORDER CODE

VPS0001



SPECIFICATIONS

ELECTRICITY 0.55kW, 220V, Single Phase
DIMENSIONS 230 x 490 x 500mm high
WEIGHT 23kg
SPEED 375rpm - Single speed
FEEDER Round Ø190mm
BLADES INCLUDED 2mm slicer
4mm slicer
3mm grater
4mm grater
7mm grater

ORDER CODE

VPS0002



OPTIONAL BLADES

GRATING BLADES

- | | | | |
|-------|----------------|-------|----------------|
| • 3mm | VPS1003 | • 4mm | VPS1004 |
| • 7mm | VPS1007 | | |

SLICING BLADES

- | | | | |
|--------|----------------|--------|----------------|
| • 2mm | VPS2002 | • 4mm | VPS2004 |
| • 8mm | VPS2008 | • 10mm | VPS2010 |
| • 14mm | VPS2014 | | |

CURVED SLICING BLADES

- | | | | |
|-------|----------------|-------|----------------|
| • 1mm | VPS3001 | • 2mm | VPS3002 |
| • 5mm | VPS3005 | | |

CHIPPING BLADES

must be used with a slicing disk

- | | | | |
|-------|----------------|--------|----------------|
| • 8mm | VPS4008 | • 10mm | VPS4010 |
|-------|----------------|--------|----------------|

JULIENNE BLADES

- | | | | |
|---------|----------------|--------|----------------|
| • 2.5mm | VPS5025 | • 4mm | VPS5004 |
| • 8mm | VPS5008 | • 10mm | VPS5010 |

DICING BLADES

must be used with a slicing disk

- | | | | |
|--------|----------------|--------|----------------|
| • 8mm | VPS6008 | • 10mm | VPS6010 |
| • 12mm | VPS6012 | • 20mm | VPS6020 |

PARMESAN BLADES

ORDER CODE **VPS7001**

EJECTOR PLATE

ORDER CODE **VPS9000**





FEATURES

- Robust stainless steel body and bowl
- Transparent cover for easy viewing of product
- Lid is fitted with a large dosing cup to easily add liquid
- Easy removable cutting bowl and blades
- Fitted with a safety switch
- Fitted with (4x) non-slip feet

9 LITRE COUNTER TOP

SPECIFICATIONS

ELECTRICITY	1.8kW, 220V, Single Phase
DIMENSIONS	490 x 300 x 440mm high
WEIGHT	20kg
BOWL SIZE	9 Litre
REVOLUTION	1000 ~2500 rpm

ORDER CODE

BCS0009



FEATURES

- Stainless steel construction and transparent lid
- Tilting system for easy discharge of the processed product
- Functions: Chop, grind and emulsify

- Blade assembly consisting of 4 blades
- Transparent cover with safety switch for easy viewing of product
- Fitted with 4 castors for easy mobility. 2 lockable



18 LITRE FLOOR STANDING

SPECIFICATIONS

ELECTRICITY	2.2kW, 230V, Single Phase
DIMENSIONS	620 x 450 x 945mm high
WEIGHT	68kg
SPEED	1400rpm - Single speed
BOWL SIZE	18 Litre
TIMER	10 to 120 sec.

ORDER CODE

BCS0018



35 LITRE FLOOR STANDING

SPECIFICATIONS

ELECTRICITY	5.5kW, 380V, 3 Phase
DIMENSIONS	675 x 525 x 1050mm high
WEIGHT	102kg
SPEED	1400rpm - Single speed
BOWL SIZE	35 Litre
TIMER	10 to 120 sec.

ORDER CODE

BCS0035



NEW *SmartBlend* **RUSH**



Juice



Slush



Smoothie



Cereal



Sauce



Grinding



Soup

Engineered to meet the unique demands of commercial settings and heavy-duty use.

These stylish blenders are fitted with a powerful **DC motor** ensuring **precise speed** control with a **high torque-to-weight** ratio. DC motors are designed to deliver power efficiently, minimizing energy waste and maximizing the **blending performance**. These motors are generally **quieter** than AC motors, making them a smarter option for commercial appliances.

The Rush Commercial Blender combines power, versatility, and convenience for any commercial environment. With a powerful motor and sound-enclosure, it outperforms traditional blenders by creating **smoother** results in **less time**. Crush ice and frozen fruit, blend nuts into butter, and even make hot soups with ease. Perfect for smoothie-bars and restaurants, the **programmable** digital control panel makes operation a breeze. Trust the **Rush Commercial Blender** to be the best investment for any business.



PREMIUM QUALITY



HIGH TORQUE



ENERGY EFFICIENT



REDUCED NOISE

FEATURES

- Modern design ABS housing
- Various speed control, time and pulse action
- Removable dosing cup and stir bar included
- Industrial grade, heavy duty motor with pure copper coil
- RUSH and VORTEX SC fitted with a Polycarbonate soundproof cover as standard (Optional extra for the VORTEX)
- Durable food grade Polycarbonate jar
- Fitted with a stainless steel blade assembly
- Fitted with an over-heat, auto shut-off safety function
- Housing fitted with non-slip feet



TOUCH CONTROL



SMOOTH BLADE



RUSH (WITH SOUND COVER)

SPECIFICATIONS

ELECTRICITY	1.68kW, 220V, Single Phase
DIMENSIONS	246 x 270 x 490mm high (closed) 246 x 270 x 700mm high (open)
WEIGHT	9kg
MAX SPEED	13 500rpm - Touch control
JAR CAPACITY	1.8L
ORDER CODE	BSB2880C/C



TOUCH CONTROL



SERRATED BLADE



VORTEX SC (WITH SOUND COVER)

SPECIFICATIONS

ELECTRICITY	1.68kW, 220V, Single Phase
DIMENSIONS	230 x 250 x 540mm high (closed) 230 x 250 x 790mm high (open)
WEIGHT	9kg
MAX SPEED	23 500rpm - Touch control
JAR CAPACITY	2L
ORDER CODE	BSB1680C/C



MANUAL CONTROL



SERRATED BLADE



VORTEX

SPECIFICATIONS

ELECTRICITY	1.68kW, 220V, Single Phase
DIMENSIONS	230 x 250 x 520mm high
WEIGHT	6kg
MAX SPEED	23 500rpm - Manual control
JAR CAPACITY	2L

WITH SOUND COVER

ORDER CODE BSB1680M/C

WITHOUT SOUND COVER

ORDER CODE BSB1680



MANUAL CONTROL



SERRATED BLADE



STORM

SPECIFICATIONS

ELECTRICITY	1.1kW, 220V, Single Phase
DIMENSIONS	225 x 210 x 490mm high
WEIGHT	4kg
SPEED	21 000rpm - Manual control
JAR CAPACITY	2L

ORDER CODE

BSB0112

OPTIONAL EXTRAS

SOUND COVER

VORTEX

ORDER CODE BSB1680-S/COVER

1.8L JAR & TAMPER

RUSH

ORDER CODE BSB2880-JAR1.8L

2L JAR & TAMPER

VORTEX SC, VORTEX

ORDER CODE BSB1680-JAR2L

2L JAR & TAMPER

STORM

ORDER CODE BSB0112-JAR2L



15 KG WITH TIMER

SPECIFICATIONS

ELECTRICITY	0.75kW, 220V, Single Phase
DIMENSIONS	715 x 440 x 1420mm high
WEIGHT	60kg
CAPACITY	15kg
TIMER	0 to 5 min

ORDER CODE PPS0015

FEATURES

- Easy to clean, Stainless Steel body, stand and waste tray
- High-Efficiency abrasive peeling plate
- Transparent lid for easy monitoring
- Fitted with safety switch and emergency stop
- Fitted with water inlet for convenient operation and waste outlet for easy cleaning
- Non-slip feet for stable operation



6 KG

SPECIFICATIONS

ELECTRICITY	0.37kW, 220V, Single Phase
DIMENSIONS	570 x 335 x 690mm high
WEIGHT	30kg
CAPACITY	6kg
TIMER	No

ORDER CODE PPS0006



**PERFECTLY PEELED
POTATOES IN
PRACTICALLY
NO TIME.**

POTATO CUTTERS

SmartChef



FRY CUTTER

SPECIFICATIONS

DIMENSIONS 430 x 220 x 330mm high
CUT SIZE 8/10/12mm
WEIGHT 3.5kg

ORDER CODE FCS0009

FEATURES

- Heavy-duty, cast aluminium frame and handle
- Clean and durable stainless steel "V" trough for smooth operation
- Sure grip handle
- Screw holes on base of legs for permanent mounting to table or wall
- Supplied with 8, 10 and 12mm interchangeable blade sets
- Optional wall bracket available for ease of operation



OPTIONAL WALL BRACKET

ORDER CODE WBS0000



SPIRAL POTATO CUTTER

SPECIFICATIONS

DIMENSIONS 340 x 130 x 140mm high
WEIGHT 1kg

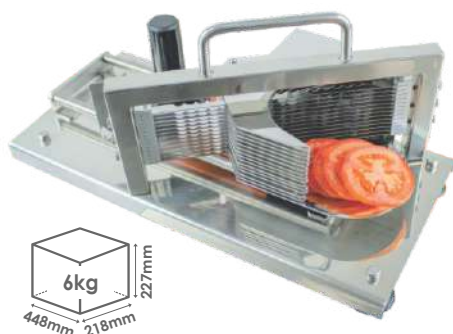
ORDER CODE SPC0001

FEATURES

- Manufactured from stainless steel
- Fixed shaft with hole for the skewer
- Gear release for easy adjustments
- Replaceable stainless steel blade
- Easy to operate
- Fitted with (4x) non-slip rubber feet



TOMATO SLICERS



SPECIFICATIONS

DIMENSIONS 430 x 200 x 210mm high
WEIGHT 5kg
SLICE THICKNESS 4mm

ORDER CODE TSS0004

FEATURES

- Robust stainless steel construction
- Easy to operate and clean
- Fitted with (4x) suction-cup feet
- Smooth sliding action
- 13 Blade assembly



ADDITIONAL BLADE SET

ORDER CODE XTSS0004-POS2

FEATURES

- Body manufactured from polished cast aluminium
- Integrated blade sharpener
- Adjustable slice thickness
- Belt driven
- Perspex protector guard
- Fitted with non-slip feet
- Stainless Steel blade - Not Teflon coated
- Waterproof emergency shut-off switch



195mm BLADE

SPECIFICATIONS

ELECTRICITY	0.12kW, 220V, Single Phase
DIMENSIONS	420 x 380 x 315mm high
WEIGHT	12kg
BLADE DIAMETER	195mm
SLICE THICKNESS	0.2 to 12mm
MAX SLICE WIDTH	150mm

ORDER CODE MSS0195



220mm BLADE

SPECIFICATIONS

ELECTRICITY	0.16kW, 220V, Single Phase
DIMENSIONS	480 x 395 x 360mm high
WEIGHT	15kg
BLADE DIAMETER	220mm
SLICE THICKNESS	0.2 to 12mm
MAX SLICE WIDTH	160mm

ORDER CODE MSS0220



250mm BLADE

SPECIFICATIONS

ELECTRICITY	0.18kW, 220V, Single Phase
DIMENSIONS	540 x 490 x 420mm high
WEIGHT	16kg
BLADE DIAMETER	250mm
SLICE THICKNESS	0.2 to 12mm
MAX SLICE WIDTH	180mm

ORDER CODE MSS0250



300mm BLADE

SPECIFICATIONS

ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	580 x 490 x 435mm high
WEIGHT	22kg
BLADE DIAMETER	300mm
SLICE THICKNESS	0.2 to 15mm
MAX SLICE WIDTH	200mm

ORDER CODE MSS0300



Make your own Sausages and Boerewors! With a manual crank, it's an **easy process** of applying and rolling out sausages. This kit also comes with a **wide variety** of filler sizes to suit your needs. Ideal for Butcheries, Farmers and Home Industries.

FEATURES

- Body manufactured from Stainless Steel
- Two-speed gear system
- Air-Free Perfection: Integrated air release valve eliminates air pockets
- Removable Chamber: Effortlessly clean and refill
- Built to Last: Durable construction withstands demanding use
- Large-Scale Sausage Production in commercial kitchens

HORIZONTAL FILLERS



5 LITRE

SPECIFICATIONS

DIMENSIONS 300 x 690 x 340mm high
CYLINDER DIM. Ø140 x 320mm
CAPACITY 5 Litre
WEIGHT 12kg
NOZZLES SUPPLIED 16/22/32/38mm

ORDER CODE

SFS0005



VERTICAL FILLERS



10 LITRE

SPECIFICATIONS

DIMENSIONS 370 x 330 x 580mm high
CYLINDER DIM. Ø219 x 270mm
CAPACITY 10 Litre
WEIGHT 13kg
NOZZLES SUPPLIED 16/22/32/38mm

ORDER CODE

SFS0010



7 LITRE

SPECIFICATIONS

DIMENSIONS 300 x 830 x 340mm high
CYLINDER DIM. Ø140 x 450mm
CAPACITY 7 Litre
WEIGHT 13kg
NOZZLES SUPPLIED 16/22/32/38mm

ORDER CODE

SFS0007



15 LITRE

SPECIFICATIONS

DIMENSIONS 370 x 330 x 710mm high
CYLINDER DIM. Ø219 x 400mm
CAPACITY 15 Litre
WEIGHT 15kg
NOZZLES SUPPLIED 16/22/32/38mm

ORDER CODE

SFS0015



FEATURES

- The body is manufactured from heavy-duty aluminum alloy
- Manual / Hand operated - no electric power
- Fitted with a convenient liner holder
- Liner sheets not supplied
- The food tray is made of food grade stainless steel
- Fitted with quick release button for food tray
- Easy to clean
- Fitted with non-slip feet



100mm

SPECIFICATIONS

DIMENSIONS 210 x 275 x 290mm high
WEIGHT 5kg
PATTY DIAMETER 100mm Ø
MAX THICKNESS 30mm

ORDER CODE

HPS0100



130mm

SPECIFICATIONS

DIMENSIONS 210 x 275 x 290mm high
WEIGHT 5.5kg
PATTY DIAMETER 130mm Ø
MAX THICKNESS 30mm

ORDER CODE

HPS0130



SmartChef

PATTY PRESS



PRESS, PATTY, PERFECT.

YOUR SHORTCUT TO SAVOURY SATISFACTION



ON THE MOTOR



SUPPLIED WITH

- 7Lt stainless steel beater bowl
- 3.5Lt clear plastic beater bowl
- Polyethylene bowl cover
- Dough roller
- Dough scraper & spatula
- Balloon whisk
- Dough hook
- Cookie beater

This unit is intended for **domestic** and **life commercial** use. Suitable for a coffee shop or small bakery.

FEATURES

- Cast aluminum body
- The open bowl makes it easy to add ingredients and see the dough/product
- The bowl rotates on the base
- The weighted base bottom creates stability
- Multi functional - more than 16 different functions
- Fitted with 12 minute timer
- Variable speed control
- Various attachments available as optional extras

SPECIFICATIONS

ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	270 x 360 x 370mm high
WEIGHT	13kg
DRY FLOUR CAPACITY	3kg
BOWL SIZE	7Lt / 5kg
PLANETARY SPEED	45 ~ 130rpm

ORDER CODE

AKM6230



AVAILABLE COLOURS



BLACK
AKM6230B



BLACK DIAMOND
AKM6230BD



BLACK CHROME
AKM6230BC



JUBILEE SILVER
AKM6230JS



MINERAL WHITE
AKM6230MW



HARMONY BEIGE
AKM6230HB



CREME
AKM6230C



OCEAN BLUE
AKM6230OB



SUNBEAM YELLOW
AKM6230SY



RED
AKM6230R



CORAL CRUSH
AKM6230CC

OPTIONAL EXTRAS



DELUXE PACKAGE INCLUDES

- 3 Sausage horns 10 / 20 / 25mm
- Feeder tray & feeder plug
- 4 x hole discs plates 2.5 / 4.5 / 6 / 8mm
- Mincer
- Grater
- Cookie attachment
- Citrus press
- Strainer
- Pasta discs
- Blender jug
- Splash guard for mincer

ORDER CODE

AKM920900067

INDIVIDUAL ATTACHMENTS



Meat mincer & sausage
horn 10 / 20 / 25mm
AKM920900057



Hole discs for mincer
2.5 / 4.5 / 6 / 8mm
AKM920900052/3/4/5



Grater attachment for
mincer
AKM920900034



Strainer attachment
for mincer
AKM920900033



Cookie attachment
for mincer
AKM920900035



Pasta discs for mincer
AKM920900036



1.5Lt Blender jug
AKM920900066



1.2Lt Citrus press
AKM920900026



Vegetable cutter
AKM920900043



Extra grating drums
AKM920900044



Pasta roller - Lasagne
AKM920900063



Pasta cutter - Fettuccine
AKM920900064



Pasta cutter - Spaghetti
AKM920900065



Flour and coffee grinder
AKM920900045



Flake mill
AKM920900046



Whisk Bowl 3,5 Litre
AKM920000196-50



Ice Cream Accessory
AKM920900072



Stainless steel bowl 7 Litre
AKM920900016





FEATURES

- Metal body with enamel coating and plastic motor cover
- Bowl can be lifted and lowered with the lever action lifting mechanism
- Fitted with safety guard
- 3 Speed options
- Supplied with 3 attachments:
 - Whisk for stirring liquids and beating eggs
 - Flat beater for mixing soft batter
 - Dough hook for mixing soft dough batter



10 LITRE BOWL

SPECIFICATIONS

ELECTRICITY 0.55kW, 220V, Single Phase
 DIMENSIONS 450 x 430 x 680mm high
 WEIGHT 50kg
 DRY FLOUR CAPACITY 2kg
 SPEED 110 / 178 / 355rpm
 DRIVE METHOD Belt driven

ORDER CODE

PMB1010



20 LITRE BOWL

SPECIFICATIONS

ELECTRICITY 0.73kW, 220V, Single Phase
 DIMENSIONS 500 x 525 x 835mm high
 WEIGHT 65kg
 DRY FLOUR CAPACITY 5kg
 SPEED 110 / 200 / 420rpm
 DRIVE METHOD Belt driven

ORDER CODE

PMB1020



40 LITRE BOWL

SPECIFICATIONS

ELECTRICITY 1.28kW, 220V, Single Phase
 DIMENSIONS 630 x 635 x 1011mm high
 WEIGHT 180kg
 DRY FLOUR CAPACITY 8kg
 SPEED 80 / 160 / 388rpm
 DRIVE METHOD Belt driven

ORDER CODE

PMB1040



SUPPLIED ATTACHMENTS



DOUGH HOOK



FLAT BEATER



WIRE WHISK



SPIRAL DOUGH MIXERS FLOOR STANDING



FEATURES

- Robust construction
- The particular shape of the spiral allows for a perfectly mixed dough
- Bowl, spiral, central column and protection grid is made from stainless steel
- Oil bath gear motor provides a particular silent transmission system
- Tilt head models allows for bowl removal for easy cleaning
- Fitted with protection grid for increased safety
- Fitted with a 60 minute timer
- Fitted with an Emergency Stop switch
- Fitted with non-slip feet

TILT HEAD MODELS



FIXED HEAD MODELS



10 LITRE SINGLE SPEED

SPECIFICATIONS

ELECTRICITY 0.55kW, 220V, Single Phase
DIMENSIONS 310 x 575 x 585mm high
WEIGHT 60kg
DOUGH CAPACITY 4kg
SHAFT SPEED 90rpm
BOWL SPEED 9rpm

ORDER CODE DMB1110



10 LITRE SINGLE SPEED

SPECIFICATIONS

ELECTRICITY 0.56kW, 220V, Single Phase
DIMENSIONS 600 x 315 x 630mm high
WEIGHT 60kg
DOUGH CAPACITY 4kg
SHAFT SPEED 159rpm
BOWL SPEED 21rpm

ORDER CODE DMB1010



20 LITRE TWO SPEED

SPECIFICATIONS

ELECTRICITY 1.1kW, 220V, Single Phase
DIMENSIONS 755 x 395 x 690mm high
WEIGHT 70kg
DOUGH CAPACITY 8kg
SHAFT SPEED 90 / 135rpm
BOWL SPEED 9 / 13.5rpm

ORDER CODE DMB1120



20 LITRE TWO SPEED

SPECIFICATIONS

ELECTRICITY 1.1kW, 220V, Single Phase
DIMENSIONS 675 x 425 x 850mm high
WEIGHT 75kg
DOUGH CAPACITY 8kg
SHAFT SPEED 110 / 220rpm
BOWL SPEED 11 / 22rpm

ORDER CODE DMB1020



30 LITRE TWO SPEED

SPECIFICATIONS

ELECTRICITY 1.5kW, 220V, Single Phase
DIMENSIONS 810 x 445 x 715mm high
WEIGHT 98kg
DOUGH CAPACITY 12kg
SHAFT SPEED 90 / 135rpm
BOWL SPEED 9 / 13.5rpm

ORDER CODE DMB1130



30 LITRE TWO SPEED

SPECIFICATIONS

ELECTRICITY 1.5kW, 220V, Single Phase
DIMENSIONS 725 x 430 x 885mm high
WEIGHT 114kg
DOUGH CAPACITY 12kg
SHAFT SPEED 110 / 220rpm
BOWL SPEED 11 / 22rpm

ORDER CODE DMB1030



50 LITRE TWO SPEED

SPECIFICATIONS

ELECTRICITY 2.2kW, 380V, 3 Phase + N
DIMENSIONS 770 x 550 x 850mm high
WEIGHT 160kg
DOUGH CAPACITY 20kg
SHAFT SPEED 110 / 220rpm
BOWL SPEED 11 / 22rpm

ORDER CODE DMB3050



SPIRAL DOUGH MIXERS FLOOR STANDING



FEATURES

- Robust construction
- The particular shape of the spiral allows for a perfectly mixed dough
- Bowl, spiral, central column and protection grid is made from stainless steel
- Oil bath gear motor provides a particular silent transmission system
- Fitted with protection grid for increased safety
- Fitted with a 30 minute timer
- Fitted with castors for ease of movement and cleaning



20 LITRE

SPECIFICATIONS

ELECTRICITY	0.75kW, 220V, Single Phase
DIMENSIONS	385 x 670 x 770mm high
WEIGHT	75kg
DOUGH CAPACITY	8kg
BOWL DIAMETER	360mm

ORDER CODE

DMP1020



30 LITRE

SPECIFICATIONS

DIMENSIONS	385 x 730 x 810mm high
WEIGHT	92kg
DOUGH CAPACITY	12kg
BOWL DIAMETER	400mm

SINGLE PHASE

ELECTRICITY	1.1kW, 220V, Single Phase
-------------	---------------------------

ORDER CODE

DMP1030

3 PHASE

ELECTRICITY	1.5kW, 380V, 3 Phase + N
-------------	--------------------------

ORDER CODE

DMP3030



50 LITRE

SPECIFICATIONS

ELECTRICITY	1.5kW, 380V, 3 Phase + N
DIMENSIONS	480 x 790 x 820mm high
WEIGHT	121kg
DOUGH CAPACITY	20kg
BOWL DIAMETER	450mm

ORDER CODE

DMP3050



FEATURES

- Machine body manufactured from stainless steel
- The working time can be set from 10 - 35 seconds
- Easy to operate
- PRP0050 - Supplied with an electric foot pedal
- Fitted with exclusive, patented automatic "Touch and Go" system
- Thickness adjustment knob on rollers
- Rollers are protected in transparent plexiglass for maximum safety and visibility
- Can be mounted onto a table for increased stability




DOUBLE ROLLER TILTED

SPECIFICATIONS

ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	585 x 435 x 790mm high
WEIGHT	36kg
PIZZA BASE DIAMETER	260 ~ 400mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	210 ~ 700g

ORDER CODE PRP0040

 **Tilted upper roller.** Ideal for round pizza thanks to the presence of the central swing bar



DOUBLE ROLLER PARALLEL

SPECIFICATIONS

ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	585 x 435 x 790mm high
WEIGHT	38kg
PIZZA BASE DIAMETER	260 ~ 400mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	220 ~ 900g

ORDER CODE PRP0041

 **Parallel rollers.** Ideal for pizza on a tray (rectangular shape)



 **Foot pedal.** Electric foot pedal included.

SINGLE ROLLER

SPECIFICATIONS

ELECTRICITY	0.25kW, 220V, Single Phase
DIMENSIONS	650 x 345 x 430mm high
WEIGHT	27kg
PIZZA BASE DIAMETER	260 ~ 450mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	210 ~ 700g

ORDER CODE PRP0050



FEATURES

- Machine body manufactured from stainless steel
- Adjustable Thickness: Customizable settings for various pizza shapes
- Easy to operate
- Rollers are protected in transparent plexiglass for maximum safety and visibility
- Fitted with non-slip feet

 **Tilted upper roller.** Ideal for round pizza thanks to the presence of the central swing bar

SPECIFICATIONS

ELECTRICITY	0.37kW, 220V-240V, Single Phase
DIMENSIONS	535 x 500 x 730mm high
WEIGHT	41kg
PIZZA BASE DIAMETER	100 ~ 400mm
BASE THICKNESS	1 ~ 5mm
DOUGH WEIGHT	50 ~ 500g

ORDER CODE PRS0040



SmartChef

FEATURES

- Machine body manufactured from stainless steel
- Fitted with an emergency stop button
- Collapsible for space saving purposes
- Overload protection and open-phase protection function
- Adjustable dough thickness
- Fitted with (4x) casters, 2 lockable



630mm BELT SPECIFICATIONS

ELECTRICITY
EXPANDED DIMENSIONS
STOWED DIMENSIONS
WEIGHT
MAX. DOUGH CAPACITY
BELT SIZE
ROLLER ADJUSTABLE GAP

1.1kW, 220V, Single Phase
1000 x 3100 x 1100mm high
1000 x 720 x 1700mm high
268kg
6.5kg
630 x 2400mm
1 ~ 40mm



ORDER CODE

PSB-QS-630B

400mm BELT SPECIFICATIONS

ELECTRICITY
EXPANDED DIMENSIONS
STOWED DIMENSIONS
WEIGHT
MAX. DOUGH CAPACITY
BELT SIZE
ROLLER ADJUSTABLE GAP

0.4kW, 220V, Single Phase
760 x 2000 x 1040mm high
760 x 620 x 1310mm high
160kg
4kg
400 x 1600mm
1 ~ 35mm



ORDER CODE

PSB-QS-400B

DOUGH DIVIDER & ROUNDER SEMI-AUTOMATIC

FEATURES

- Heavy duty rigid cast iron construction
- Self-lubricating, enclosed motor for food safety and low maintenance
- Stainless steel cutting knives, divides dough into 30 equal pieces
- Includes two divider rounder plates
- Heat treated enamel finish resists rust, scratches and dents
- Dual stage, semi-automatic operation
- Dough pieces can be adjusted between 30 and 100g



SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
OUTPUT
DOUGH WEIGHT
PROCESSING TIME

0.75kW, 220V, Single Phase
550 x 720 x 1350mm high
290kg
30pcs
30 ~ 100g per piece (3kg Max)
10 ~ 13 seconds

ORDER CODE

DDR-HLM-30S





FEATURES

- Large, backlit LCD display
- Stainless steel platform and column with ABS housed indicator
- Fitted with an internal rechargeable battery with up to 80hr lifetime
- Fitted with a built-in spirit level
- Easy to operate
- Fitted with adjustable, device leveling feet



PLATFORM SCALE

SPECIFICATIONS

POWER SOURCE	220V or Internal battery
DIMENSIONS	400 x 500 x 600mm high
PLATFORM DIMENSIONS	400 x 500mm
MAX WEIGHT	150kg
ACCURACY	10g

ORDER CODE

SW/PSS0150

FEATURES

- Manufactured from 430 Stainless steel
- Fully waterproof. IP68 rated certified
- Dual backlit LED display (front and rear)
- Fitted with a built-in spirit level
- Waterproof rubber keypad and an all-sealed PC board
- Fully Enclosed 6V/4Ah rechargeable battery inside
- Automatic power-off timing function
- Fitted with height adjustable feet



WATERPROOF PORTION SCALE

SPECIFICATIONS

ELECTRICITY	220V or 6V Built-in battery
DIMENSIONS	295 x 245 x 125mm high
PLATFORM DIMENSIONS	230 x 190mm
READABLE WEIGHT	15Kg
ACCURACY	0.5g

ORDER CODE

SW/PSS1015

DUAL DIGITAL DISPLAY



FEATURES

- Fitted with a maintenance-free rechargeable battery
- Automatic fault detection, automatic calibration
- Fitted with a built-in spirit level
- Supports a variety of weighing units
- Stainless steel weighing pan
- Overweight alarm function
- LCD display



PORTION SCALE

SPECIFICATIONS

POWER SOURCE	220V or Internal battery
DIMENSIONS	320 x 290 x 115mm high
PLATFORM DIMENSIONS	280 x 210mm
READABLE WEIGHT	15kg
ACCURACY	0.5g

ORDER CODE

SW/PSS0015



SmartVac

SECTION INDEX

Continuous sealers	26
Double chamber vacuum sealers	24
Hand-press impulse sealers	27
Heat sealing machines	27
Horizontal continuous sealers	26
Impulse sealers	27
Single chamber vacuum sealers	24-25
Vacuum sealers	24-25
Vertical continuous sealers	26



VACUUM SEALERS DOUBLE CHAMBER (FLOOR STANDING)



SmartVac



**DOUBLE
CHAMBER**

Work in turns
Increased efficiency
More convenience



FEATURES

- External stainless steel structure and chamber
- Double alternating chambers increases productivity
- Spring loaded lid stabilising arms for easy operation
- Fitted with stainless steel lid handles
- High density lid gasket for superior sealing during routine work
- Waterproof digital control panel
- Automatic vacuum extraction and sealing
- Can seal multiple types of plastic materials
- Fitted with (4x) castors
- Service kit included

500mm SEALING BAR WITH GAS FLUSH

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	2kW / 0.8kW
DIMENSIONS	1250 x 600 x 970mm high
CHAMBER SIZE	550 x 600 x 150mm deep
SEALING BAR	(4x) 500 x 10mm
WEIGHT	186kg

ORDER CODE

VPS0500FS-GF



VACUUM SEALERS SINGLE CHAMBER (FLOOR STANDING)

FEATURES

- External structure and chamber made from stainless steel
- Wide lid opening for easy operation
- Waterproof digital control panel
- Clear Plexiglas domed-lid allows for full view of process
- High density lid gasket for superior sealing during routine work
- Fitted with (4x) castors



VPS0600FS-GF



600mm SEALING BAR WITH GAS FLUSH

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.9kW / 1.5kW
DIMENSIONS	680 x 730 x 955mm high
CHAMBER SIZE	620 x 620 x 95mm deep + 60mm (lid height)
SEALING BAR	(2x) 600 x 10mm
WEIGHT	152kg

ORDER CODE

VPS0600FS-GF



450mm SEALING BAR WITH GAS FLUSH

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.9kW / 0.8kW
DIMENSIONS	640 x 600 x 985mm high
CHAMBER SIZE	460 x 450 x 170mm deep + 60mm (lid height)
SEALING BAR	450 x 10mm
WEIGHT	80kg

ORDER CODE

VPS0450FS-GF



400mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.9kW / 0.8kW
DIMENSIONS	490 x 530 x 880mm high
CHAMBER SIZE	440 x 420 x 90mm deep + 50mm (lid height)
SEALING BAR	(2x) 400 x 10mm
WEIGHT	62kg

WITH GAS FLUSH

ORDER CODE

VPS0400FS-GF

WITHOUT GAS FLUSH

ORDER CODE

VPS0400FS



VPS0400



VACUUM SEALERS SINGLE CHAMBER (COUNTER-TOP)



SmartVac

FEATURES

- External stainless steel structure and chamber
- Wide lid opening for easy operation
- Waterproof digital control panel
- Service kit included
- Clear Plexiglas domed-lid allows for full view of process
- High density lid gasket for superior sealing during routine work
- Fitted with non-slip feet



VPS0450T-GF



VPS0300



VPS0260



VPS0240

450mm SEALING BAR WITH GAS FLUSH

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.9kW / 0.8kW
DIMENSIONS	530 x 570 x 500mm high
CHAMBER SIZE	470 x 450 x 170mm deep + 60mm (lid height)
SEALING BAR	450 x 10mm
WEIGHT	65kg
ORDER CODE	VPS0450T-GF



400mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.75kW / 0.8kW
DIMENSIONS	490 x 535 x 500mm high
CHAMBER SIZE	460 x 420 x 90mm deep + 50mm (lid height)
SEALING BAR	(2x) 400 x 10mm
WEIGHT	64kg
ORDER CODE	VPS0400T



300mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.3kW / 0.7kW
DIMENSIONS	370 x 500 x 375mm high
CHAMBER SIZE	320 x 380 x 75mm deep + 50mm (lid height)
SEALING BAR	300 x 8mm
WEIGHT	38kg

WITH GAS FLUSH

ORDER CODE VPS0300-GF

WITHOUT GAS FLUSH

ORDER CODE VPS0300



300mm SEALING BAR LITE

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
POWER	0.38kW
DIMENSIONS	360 x 450 x 265mm high
CHAMBER SIZE	330 x 340 x 90mm deep
SEALING BAR	300 x 20mm
WEIGHT	13kg
ORDER CODE	VPS-L030



This unit is intended for **domestic** and **lite commercial** use. Suitable for a coffee shop or small restaurant. ± 10 Vacuum seals per day

260mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.12kW / 0.4kW
DIMENSIONS	420 x 310 x 350mm high
CHAMBER SIZE	270 x 320 x 80mm deep + 40mm (lid height)
SEALING BAR	260 x 8mm
WEIGHT	27kg
ORDER CODE	VPS0260



240mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	220V, Single Phase
PUMP / SEAL POWER	0.18kW / 0.4kW
DIMENSIONS	500 x 480 x 230mm high
CHAMBER SIZE	250 x 320 x 50mm deep + 40mm (lid height)
SEALING BAR	240 x 15mm
WEIGHT	25kg
ORDER CODE	VPS0240



GAS FLUSHING

Gas flushing is a process where one or more inert gases are introduced into the vacuum sealer chamber or bag, usually right before or during the sealing stage. This displaces oxygen and moisture-laden air, which are the primary causes of food spoilage. Common gases used : Nitrogen (N₂), Carbon Dioxide (CO₂)

FEATURES

- This product performs continuous conveying, sealing and printing in a single operation.
- Fitted with an electronic constant temperature control system
- Fitted with a stepless speed adjusting transmission mechanism
- Pure aluminum turbine box, polyoxymethylene gear and a high-power 80W copper core motor ensures high power, stable performance, low noise and high efficiency
- Fitted with an emergency stop switch
- Fitted with a pure copper heating block to ensure a smooth, consistent seal
- The machine is supplied with an embossing wheel and a printing wheel as standard
- The sealing width is 6-12mm
- Fitted with non-slip feet
- The vertical continuous sealer allows you to package and seal bags that contain liquids
- Service toolkit included



SERVICE TOOLKIT INCLUDED



VERTICAL

SPECIFICATIONS

ELECTRICITY	0.85kW, 220V, Single Phase
DIMENSIONS	860 x 420 x 570mm high
WEIGHT	20kg
SEAL WIDTH	6 ~ 12mm
OUTPUT	0 ~ 12m/min
TEMPERATURE RANGE	0 ~ 300°C
MAX LOAD	5kg

ORDER CODE

SMS0880-LW



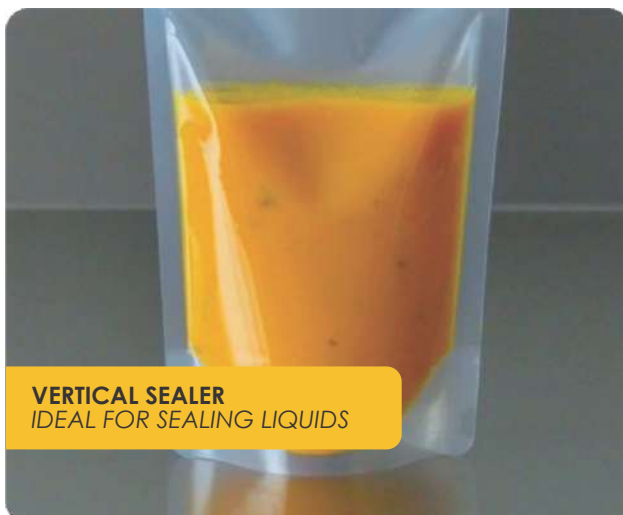
HORIZONTAL

SPECIFICATIONS

ELECTRICITY	0.85kW, 220V, Single Phase
DIMENSIONS	860 x 420 x 350mm high
WEIGHT	19kg
SEAL WIDTH	6 ~ 12mm
OUTPUT	0 ~ 12m/min
TEMPERATURE RANGE	0 ~ 300°C
MAX LOAD	5kg

ORDER CODE

SMS0880



VERTICAL SEALER
IDEAL FOR SEALING LIQUIDS



HORIZONTAL SEALER
IDEAL FOR SEALING DRY FOODS



FEATURES

- Body is manufactured from heavy duty powder coated steel
- Fitted with a timer control and a LED indicator light
- No pre-heating required
- Seals a variety of plastic materials
- Light weight and portable
- Fitted with (4x) non-slip feet

400mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	0.6kW, 220V, Single Phase
DIMENSIONS	550 x 85 x 180mm high
WEIGHT	2.8kg
SEALING BAR	400mm
HEATING TIME	0.2 ~ 1.5sec

ORDER CODE

HSM1400



300mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	0.4kW, 220V, Single Phase
DIMENSIONS	450 x 85 x 180mm high
WEIGHT	2.5kg
SEALING BAR	300mm
HEATING TIME	0.2 ~ 1.5sec

ORDER CODE

HSM1300



200mm SEALING BAR

SPECIFICATIONS

ELECTRICITY	0.3W, 220V, Single Phase
DIMENSIONS	320 x 80 x 150mm high
WEIGHT	1.8kg
SEALING BAR	200mm
HEATING TIME	0.2 ~ 1.5sec

ORDER CODE

HSM1200



Adjustable
Temperature



Easy
Operation



Fast
Sealing

Steps To Seal:

- 1 Set the heat time button depending on the thickness of the bag.
- 2 Place the bag along the strip.
- 3 Push down on the handle, then wait for 1-5 seconds.
- 4 Slide the blade to cut the bag flat.
- 5 Lift the handle to see even and airtight seal.

SmartVac

SmartChef

PRESSURE FRYERS



SmartChef



COOKING EQUIPMENT

SECTION INDEX

Boiling tables (Gas)	51
BOLT oven	65
Brat pans	60-61
Char grillers (Gas)	52
Charcoal grillers	97
Charcoal ovens	94
Chef bases	55
Chicken passes	46
Chip dumps	45
Combi steam ovens	66-73; 75; 82
• Electric	66-69; 71; 73; 75; 82
• Gas	70; 72
Cone bakers	33
Contact grillers	36
Convection ovens	74; 76-77; 82-84
Conveyor toasters	35
Cooking ranges	50; 56-59
• Electric (Full)	58-59
• Gas (Full)	50
• Gas (Electric oven)	56-57
Corn dog bakers	34
Crepe makers	33
Deck ovens	87; 90-93
• Electric	87; 90-91
• Gas	92-93
Dough proofers	85
Flat top griddles	35; 37
• Electric	37
• Gas	53
Fryers	39-44
• Electric (Floor standing)	40
• Electric (Table model)	39
• Gas (Floor standing)	41-42
• Pressure	42-44
High-speed oven	65
Hibachi grillers	97
Holding cabinets	47
Hot passes	46
Induction cookers	48

Kamado grillers	97
Microwave ovens	62-63
Oil filter cart	44
Oven pans trays & grids	98-100
Ovens	66-94
• Charcoal ovens	94
• Convection ovens	74; 76-77; 82-84
• Combi steam ovens	66-73; 75; 82
• Deck ovens	87; 90-93
• Pizza ovens	87-89
Packing stations	45
Pizza ovens	87-89
Proofers	85
Radiant grillers (Gas)	52
Rice cookers	37
Salamanders	38
Sandwich toasters	36
Snackwich toaster	34
Sous-vide cookers	38
Tilting pans	60-61
Toasters	34-36
• Burger baker	34
• Contact grillers	36
• Conveyor	35
• Manual lift	35
• Sandwich	36
• Snackwich	34
UFO Burger baker	34
Waffle bakers	30-33
• Belgian	30
• Bubble	32
• Cone bakers	33
• Lolly (Waffle on a stick)	32
• Rotating	30
• Round	31
• Square	31
Water softening filter system	101
Yakitori grillers	97



FEATURES

- Body is manufactured from stainless steel
- Individually, manual controlled plates
- Fitted with non-slip feet
- Heavy duty cast aluminium baking plates with non-stick coating
- Fitted with a timer



BELGIAN - SQUARE DOUBLE

SPECIFICATIONS

ELECTRICITY (2x) 1.6kW, 230V, Single Phase
 DIMENSIONS 540 x 380 x 240mm high
 WEIGHT 14kg
 BAKING SURFACE (2x) 220 x 220mm
 WAFFLE SIZE (8x) 100 x 100mm
 TEMP RANGE 50 to 300°C

ORDER CODE WBS0002



BELGIAN - SQUARE SINGLE

SPECIFICATIONS

ELECTRICITY 1.6kW, 230V, Single Phase
 DIMENSIONS 285 x 380 x 240mm high
 WEIGHT 8kg
 BAKING SURFACE 220 x 220mm
 WAFFLE SIZE (4x) 100 x 100mm
 TEMP RANGE 50 to 300°C

ORDER CODE WBS0001



FEATURES

- Body is manufactured from stainless steel
- Individually controlled plates and timer (digital control)
- Removable drip-tray collects excess dough for easy cleaning
- Heavy duty cast aluminium baking plates with non-stick coating
- 180° rotation for even cooking and a crispier outside with a fluffy interior
- Fitted with non-slip feet



BELGIAN - ROUND DOUBLE ROTATING DIGITAL

SPECIFICATIONS

ELECTRICITY (2x) 1.2kW, 230V, Single Phase
 DIMENSIONS 500 x 530 x 315mm high
 WEIGHT 15kg
 BAKING SURFACE (2x) 180mm Ø
 TEMP RANGE 50 to 300°C

ORDER CODE WBS3002



BELGIAN - ROUND SINGLE ROTATING DIGITAL

SPECIFICATIONS

ELECTRICITY 1.2kW, 230V, Single Phase
 DIMENSIONS 250 x 530 x 315mm high
 WEIGHT 7kg
 BAKING SURFACE 180mm Ø
 TEMP RANGE 50 to 300°C

ORDER CODE WBS3001



FEATURES

- Body is manufactured from stainless steel
- Individually, manual controlled plates
- Fitted with non-slip feet
- Heavy duty cast aluminium baking plates with non-stick coating
- Fitted with a timer



SQUARE - DOUBLE

SPECIFICATIONS

ELECTRICITY (2x) 1.7kW, 230V, Single Phase
 DIMENSIONS 630 x 370 x 250mm high
 WEIGHT 18kg
 BAKING SURFACE (2x) 244 x 244mm
 WAFFLE SIZE (8x) 112 x 112mm
 TEMP RANGE 50 to 300°C



ORDER CODE

WBS4002

SQUARE - SINGLE

SPECIFICATIONS

ELECTRICITY 1.7kW, 230V, Single Phase
 DIMENSIONS 330 x 370 x 250mm high
 WEIGHT 8.5kg
 BAKING SURFACE 244 x 244mm
 WAFFLE SIZE (4x) 112 x 112mm
 TEMP RANGE 50 to 300°C



ORDER CODE

WBS4001

FEATURES

- Body is manufactured from stainless steel
- Individually, manual controlled plates
- Fitted with non-slip feet
- Heavy duty cast aluminium baking plates with non-stick coating
- Fitted with a timer



ROUND - DOUBLE

SPECIFICATIONS

ELECTRICITY (2x) 1.2kW, 230V, Single Phase
 DIMENSIONS 500 x 450 x 260mm high
 WEIGHT 12kg
 BAKING SURFACE (2x) 170mm Ø
 TEMP RANGE 50 to 300°C



ORDER CODE

WBS1002

ROUND - SINGLE

SPECIFICATIONS

ELECTRICITY 1.2kW, 230V, Single Phase
 DIMENSIONS 250 x 450 x 260mm high
 WEIGHT 6kg
 BAKING SURFACE 170mm Ø
 TEMP RANGE 50 to 300°C



ORDER CODE

WBS1001

FEATURES

- Body is manufactured from stainless steel
- Manual controlled thermostat
- Fitted with non-slip feet
- Heavy duty cast aluminium baking plates with non-stick coating
- Fitted with a timer



WAFFLE LOLLY WAFFLE ON A STICK

SPECIFICATIONS

ELECTRICITY	1.7kW, 230V, Single Phase
DIMENSIONS	330 x 370 x 240mm high
WEIGHT	10kg
CAPACITY	4 Rows
SINGLE WAFFLE SIZE	225 x 60 x 15mm
TEMP RANGE	50 to 300°C

ORDER CODE

WBS2001



HEART SHAPE WAFFLE BAKER

SPECIFICATIONS

ELECTRICITY	1.2kW, 230V, Single Phase
DIMENSIONS	250 x 450 x 260mm high
WEIGHT	6kg
BAKING SURFACE	170mm Ø
TEMP RANGE	50 to 300°C

ORDER CODE

WBS2004



BUBBLE WAFFLE BAKER

SPECIFICATIONS

ELECTRICITY	1.4kW, 230V, Single Phase
DIMENSIONS	220 x 570 x 280mm high
WEIGHT	5kg
BAKING SURFACE	180 x 215mm
TEMP RANGE	50 to 250°C

ORDER CODE

WBS2003



CONE BAKERS

SmartChef

FEATURES

- Body is manufactured from stainless steel
- Individually, manual controlled plates
- Fitted with non-slip feet
- Heavy duty cast aluminium baking plates with non-stick coating
- Fitted with a timer
- Cone roller moulds included



DOUBLE PLATE

SPECIFICATIONS

ELECTRICITY (2x) 1.2kW, 230V, Single Phase
 DIMENSIONS 500 x 450 x 260mm high
 WEIGHT 11kg
 BAKING SURFACE (2x) 210mm Ø
 TEMP RANGE 50 to 300°C

ORDER CODE CBS1002



SINGLE PLATE

SPECIFICATIONS

ELECTRICITY 1.2kW, 230V, Single Phase
 DIMENSIONS 250 x 450 x 260mm high
 WEIGHT 7kg
 BAKING SURFACE 210mm Ø
 TEMP RANGE 50 to 300°C

ORDER CODE CBS1001



CREPE MAKERS

SmartChef



FEATURES

- Body manufactured from stainless steel
- Cooking surface manufactured from cast aluminium with non-stick coating
- Stainless steel heating element
- Easy to clean
- Wooden batter spreader included

SPECIFICATIONS

ELECTRICITY 3kW, 220V, Single Phase
 DIMENSIONS 450 x 455 x 235mm high
 WEIGHT 16kg
 BAKING SURFACE 400mm Ø
 TEMP RANGE 50 to 300°C

ORDER CODE CMS0001



**BATTER
SPREADER
INCLUDED**

FEATURES

- Body manufactured from stainless steel
- Manual controlled thermostat
- Fitted with (4x) non-slip feet
- Baking plates manufactured from cast aluminium with non-stick coating
- Fitted with a timer



CORN DOG BAKER

SPECIFICATIONS

ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	390 x 340 x 246mm high
WEIGHT	8kg
TEMP RANGE	50 to 300°C
CAPACITY	6 Corn dogs
CORN DOG SIZE	140mm x 40mm Ø

ORDER CODE WBS2002



SNACKWICH BAKER

SPECIFICATIONS

ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	390 x 340 x 246mm high
WEIGHT	8kg
TEMP RANGE	50 to 300°C
PLATE SIZE	(2x) 135 x 70mm

ORDER CODE

SWS0002



UFO BURGER BAKER **NEW**

SPECIFICATIONS

ELECTRICITY	1.2kW, 220V, Single Phase
DIMENSIONS	250 x 450 x 260mm high
WEIGHT	5kg
TEMP RANGE	50 to 300°C
PLATE DIAMETER	100mm Ø

ORDER CODE HTS0001



Become part of this **fast growing trend.**

Create “OUT OF THIS WORLD” snacks with the **NEW SMARTCHEF UFO Burger baker.**

- Body manufactured from stainless steel
- Baking plates manufactured from cast aluminium with non-stick coating
- Manual controlled thermostat
- Fitted with a timer
- Fitted with non-slip feet



FEATURES

- Stainless steel construction
- Standby / bread / roll settings available
- Perfect for self-service application
- Fitted with (4x) device leveling legs
- Various conveyor speed settings
- Can be set to pass through or return to front operation
- Individual heat controls for top and bottom elements



450 SLICE WIDE MOUTH

SPECIFICATIONS

ELECTRICITY	2.6kW, 230V, Single Phase
DIMENSIONS	470 x 420 x 400mm high
WEIGHT	18kg
CAPACITY	Up to 450 slices per hour

ORDER CODE CTS0450



300 SLICE

SPECIFICATIONS

ELECTRICITY	1.94kW, 230V, Single Phase
DIMENSIONS	350 x 420 x 400mm high
WEIGHT	14kg
CAPACITY	Up to 300 slices per hour

ORDER CODE CTS0300

6 SLICE TOASTERS MANUAL LIFT



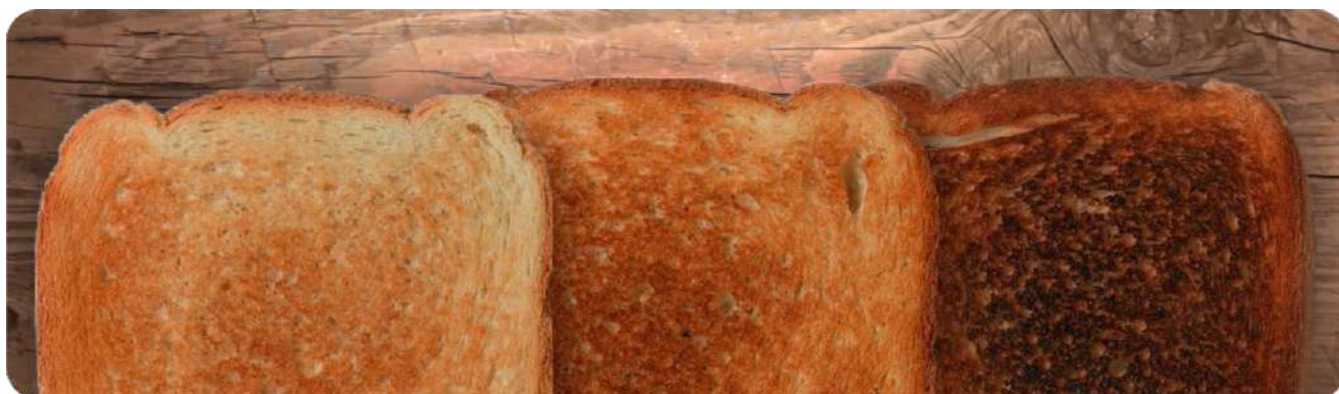
FEATURES

- Stainless steel construction
- Fitted with a timer
- 2, 4 or 6 slot operation can be chosen
- Fitted with (4x) non-slip feet

SPECIFICATIONS

ELECTRICITY	2.5kW, 230V, Single Phase
DIMENSIONS	410 x 270 x 220mm high
WEIGHT	5kg
CAPACITY	2/4/6 slices

ORDER CODE TLS0006



9 SLICE SANDWICH TOASTERS

SmartChef

FEATURES

- Body manufactured from stainless steel
- Drip tray to collect excess fat
- Fitted with a heat resistant handle
- Fitted with (4x) non-slip feet
- Self-leveling top plate for a variety of product thickness
- Heating plates manufactured from cast aluminium with non-stick coating
- Available in "Full Flat", "Full Ribbed" and "Top Ribbed" models



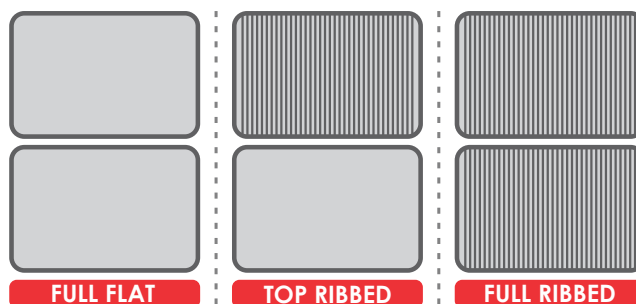
SPECIFICATIONS

ELECTRICITY	2.2kW, 220V, Single Phase
DIMENSIONS	490 x 355 x 250mm high
WEIGHT	13kg
COOKING SURFACE	353 x 315mm
TEMP RANGE	50°C - 300°C

FULL FLAT
ORDER CODE STS1009

TOP RIBBED
ORDER CODE STS2009

FULL RIBBED
ORDER CODE STS3009



CONTACT GRILLS

SmartChef

FEATURES

- Body manufactured from stainless steel
- Drip tray to collect excess fat
- Fitted with a heat resistant handle
- Fitted with (4x) non-slip feet
- Self-leveling top plate for a variety of product thickness
- Heating plates manufactured from cast aluminium with non-stick coating
- Available in "Full Flat" and "Full Ribbed" models

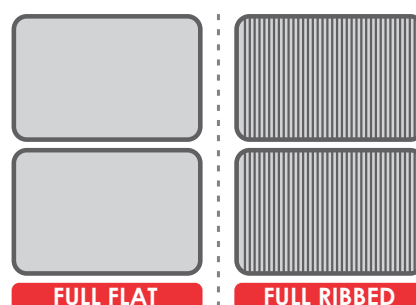


SPECIFICATIONS

ELECTRICITY	2.2kW, 220V, Single Phase
DIMENSIONS	435 x 410 x 210mm high
WEIGHT	19kg
COOKING SURFACE	345 x 235mm
TEMP RANGE	50 to 300°C

FULL FLAT
ORDER CODE CGS0002

FULL RIBBED
ORDER CODE CGS1002



FLAT TOP GRIDDLES TABLE MODEL

SmartChef

FEATURES

- Durable stainless steel body with splash guard
- Fat drainage drawer for convenience
- Energy efficient
- Fitted with non-slip feet
- Sturdy cooking plate for even heat distribution and heat retention
- Individually controlled cooking zones with manual thermostat
- Easy to use and clean



730mm

SPECIFICATIONS

ELECTRICITY 4.4kW, 230V, Single Phase
 DIMENSIONS 730 x 470 x 240mm high
 WEIGHT 34kg
 COOKING SURFACE 728 x 400mm (0.3m²)
 TEMP RANGE 50 to 300°C

ORDER CODE

FTS0730



550mm

SPECIFICATIONS

ELECTRICITY 3kW, 230V, Single Phase
 DIMENSIONS 550 x 430 x 240mm high
 WEIGHT 19kg
 COOKING SURFACE 548 x 350mm (0.2m²)
 TEMP RANGE 50 to 300°C

ORDER CODE

FTS0550



ELECTRIC RICE COOKERS

SmartChef

FEATURES

- Painted steel exterior pot fitted with cool-touch plastic handles
- Removable interior cooking pot manufactured from high quality aluminium
- Cooking and keep-warm indicator lights
- Supplied with a food grade plastic rice spoon
- Stainless steel lid with cool-touch plastic handle
- Keep-warm function keeps food fresh before serving
- Fitted with (3x) plastic feet



SPECIFICATIONS

ELECTRICITY 1.6kW, 220V, Single Phase
 DIMENSIONS 710 Ø x 325mm high
 WEIGHT 5kg
 CAPACITY 4.7Lt

ORDER CODE

RCS0010



SOUS-VIDE COOKERS

SmartChef



FEATURES

- AISI 304 stainless steel structure
- Temperature sensor
- Smart device with Wi-fi connection
- Accuracy +/- 0.1°C
- 5 minutes to 99 hours digital timer
- For low temperature vacuum cooking

SPECIFICATIONS

ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	70 x 145 x 340mm high
WEIGHT	1.3kg
TEMP RANGE	5 to 90°C
HEATING CAPACITY	20Lt to 30Lt

ORDER CODE

SVS0130



SALAMANDERS

SmartChef

FEATURES

- Inner and outer casing manufactured from stainless steel
- 4 pre-set positions for removable grid
- Removable drip/crumb tray for easy cleaning
- Manual control thermostat
- The salamander can be used to toast, heat and grill
- Fitted with non-slip feet



SPECIFICATIONS

ELECTRICITY	2kW, 220V, Single Phase
DIMENSIONS	610 x 340 x 280mm high
WEIGHT	13.5kg
RUNNER SPACING	30mm
SHELF DIMENSIONS	450 x 250mm
TEMP RANGE	50 to 250°C

ORDER CODE

SES0936



CookRite

FEATURES

- High quality stainless steel structure
- Thick steel plate for even heat distribution and heat retention
- 4 Position adjustable shelf (Lever lift)
- Removable drip/crumb tray for easy cleaning
- Manual control thermostat
- (2x) 21 500 BTU high efficiency ceramic burners and standby pilots



SPECIFICATIONS

GAS CONSUMPTION	0.9 kg/h
BTU RATING	42 000
DIMENSIONS	914 x 457 x 440mm high
WEIGHT	65kg
RUNNER SPACING	95mm
SHELF DIMENSIONS	710 x 356mm
TEMP RANGE	80 to 260°C

ORDER CODE

CR/ATSB-36



FEATURES

- Removable element box
- Removable oil tank for easy cleaning
- 2.5kW element per pan for fast recovery
- Fitted with safety thermostat
- Supplied with night cover and baskets
- Fitted with non-slip rubber feet



2 x 6L BINS

SPECIFICATIONS

ELECTRICITY (2x) 2.5kW, 230V, Single Phase
 DIMENSIONS 545 x 410 x 290mm high
 WEIGHT 10kg
 BIN CAPACITY (2x) 6L
 BIN DIMENSIONS GN1/2 x 150mm deep
 TEMP RANGE 50 to 190°C
 BASKETS INCLUDED (2x) 200 x 215 x 100mm deep
 BASKETS CAPACITY 4.3L

ORDER CODE FSC0602



1 x 6L BIN

SPECIFICATIONS

ELECTRICITY 2.5kW, 230V, Single Phase
 DIMENSIONS 265 x 410 x 290mm high
 WEIGHT 5kg
 BIN DIMENSIONS GN1/2 x 150mm deep
 BIN CAPACITY 6L
 TEMP RANGE 50 to 190°C
 BASKETS INCLUDED (1x) 200 x 215 x 100mm deep
 BASKETS CAPACITY 4.3L

ORDER CODE FSC0601



2 x 11L BINS

SPECIFICATIONS

ELECTRICITY (2x) 3.25kW, 230V, Single Phase
 DIMENSIONS 635 x 658 x 345mm high
 WEIGHT 12kg
 BIN CAPACITY (2x) 11L
 BIN DIMENSIONS GN2/3 x 200mm deep
 TEMP RANGE 50 to 190°C
 BASKETS INCLUDED (2x) 240 x 245 x 135mm deep
 BASKETS CAPACITY 8L

ORDER CODE FSC1102



1 x 11L BIN

SPECIFICATIONS

ELECTRICITY 3.25kW, 230V, Single Phase
 DIMENSIONS 325 x 658 x 345mm high
 WEIGHT 7kg
 BIN DIMENSIONS GN2/3 x 200mm deep
 BIN CAPACITY 11L
 TEMP RANGE 50 to 190°C
 BASKETS INCLUDED (1x) 240 x 245 x 135mm deep
 BASKETS CAPACITY 8L

ORDER CODE FSC1101



ADDITIONAL BASKETS

FOR 6 LITRE FRYERS
 ORDER CODE

FBS0006

FOR 11 LITRE FRYERS
 ORDER CODE

FBS0011





FEATURES

- High quality stainless steel body
- High power for fast heating and recovery
- Replaceable individual heating elements
- Supplied with night covers
- Fitted with control and safety thermostat
- Even heat distribution
- Supplied with chrome plated wire baskets with insulated plastic grips
- Fitted with (4x) 150mm, height adjustable, device leveling legs



2 x 30L BINS

SPECIFICATIONS

ELECTRICITY	36kW, 380V, 3 Phase + N
DIMENSIONS	800 x 825 x 900mm high (+260 mm splashback)
WEIGHT	85kg
TEMP RANGE	50 to 190°C
CAPACITY	2 x 30L
BASKETS INCLUDED	(4x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5L

ORDER CODE

KB/E-DZ-800G

4 x 15L BINS

SPECIFICATIONS

ELECTRICITY	36kW, 380V, 3 Phase + N
DIMENSIONS	800 x 825 x 900mm high (+260 mm splashback)
WEIGHT	85kg
TEMP RANGE	50 to 190°C
CAPACITY	4 x 15L
BASKETS INCLUDED	(4x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5L

ORDER CODE

KB/E-DZ-800G-4



1 x 30L BIN

SPECIFICATIONS

ELECTRICITY	18kW, 380V, 3 Phase + N
DIMENSIONS	400 x 825 x 900mm high (+260 mm splashback)
WEIGHT	48kg
TEMP RANGE	50 to 190°C
CAPACITY	30L
BASKETS INCLUDED	(2x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5L

ORDER CODE

KB/E-DZ-400G

2 x 15L BINS

SPECIFICATIONS

ELECTRICITY	18kW, 380V, 3 Phase + N
DIMENSIONS	400 x 825 x 900mm high (+260 mm splashback)
WEIGHT	48kg
TEMP RANGE	50 to 190°C
CAPACITY	2 x 15L
BASKETS INCLUDED	(2x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5L

ORDER CODE

KB/E-DZ-400G-2



FEATURES

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame and standby pilots
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Safety valve with an automatic gas stabilizing function
- Self-reset high temperature limiting device
- Supplied with 2 nickel plated baskets with coated handles
- Supplied with wire mesh crumb screen and basket hanger
- Fitted with (4x) 150mm, height adjustable, device leveling legs



LPGSA Approved

35L BIN

SPECIFICATIONS

GAS CONSUMPTION	2.8 kg/h
BTU RATING	132 000
DIMENSIONS	536 x 765 x 920mm high (+210 mm splashback)
WEIGHT	76kg
TEMP RANGE	90 to 190°C
CAPACITY	35L
BASKETS INCLUDED	(2x) 235 x 335 x 150mm deep
BASKET CAPACITY	12L

ORDER CODE

CR/ATFS-75

ADDITIONAL BASKETS

DIMENSIONS	235 x 335 x 150mm deep
ORDER CODE	FBS0035



LPGSA Approved

20L BIN

SPECIFICATIONS

GAS CONSUMPTION	1.68 kg/h
BTU RATING	79 000
DIMENSIONS	400 x 765 x 920mm high (+210 mm splashback)
WEIGHT	60kg
TEMP RANGE	90 to 190°C
CAPACITY	20L
BASKETS INCLUDED	(2x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5L

ORDER CODE

CR/ATFS-40

ADDITIONAL BASKETS

DIMENSIONS	160 x 335 x 150mm deep
ORDER CODE	FBS0020

GAS FRYERS FLOOR STANDING



LPGSA Approved

SmartChef



FEATURES

- Stainless steel exterior and interior
- Welded stainless steel tank
- Heavy duty burners with a standing flame and standby pilots
- Oil cooling zone in the bottom of the tank captures food particles and extends oil life
- Supplied with chrome plated wire baskets with insulated plastic grips
- Fitted with device leveling legs

20L BIN

SPECIFICATIONS

GAS CONSUMPTION	1.95 kg/h
BTU RATING	90 000
CAPACITY	20L
DIMENSIONS	380 x 835 x 1145mm high
WEIGHT	75kg
TEMP RANGE	90 to 190°C
BASKETS INCLUDED	(4x) 160 x 335 x 150mm deep
BASKET CAPACITY	7.5L

ORDER CODE

FSG0040



ADDITIONAL BASKETS

ORDER CODE

FBS0020

PRESSURE FRYERS

SmartChef



FEATURES

- Body manufactured from 304 Stainless steel
- Built-in filtration system makes oil recycling easy and energy efficient
- Counter-balance lid lift, stays locked until pressure drops to 1 psi
- 5 Tier auto-lift rack system. Compatible with standard half-racks
- **Functions:** electronic timing / automatic temperature and pressure control / exhausting and over-pressure protection
- Electronic control panel with 10 programmable cooking functions
- Supplied with a cleaning kit
- Fitted with (4x) castors (2 lockable)
- Oil filter bags not included

55 LITRE ELECTRIC



SPECIFICATIONS

ELECTRICITY	17kW, 380V, 3 Phase + N
DIMENSIONS	610 x 1070 x 1550mm high
WEIGHT	344kg
TEMP RANGE	60 to 200°C
OPERATING PRESSURE	11psi
CAPACITY	55L
BASKETS INCLUDED	Hydraulic lift basket - 5 Layer 340 x 200 x 260mm deep
CAPACITY	8 chickens in pieces - 72pcs

ORDER CODE

PFS-PFE-5910



OPTIONAL EXTRAS

FILTER PAPER 100 PACK **FPS0100**

5 PIECE CLEANING KIT **CKF0005**

2 PIECE CLEANING KIT **CKF0002**



FEATURES

- Body manufactured from 304 Stainless steel
- Built-in filtration system makes oil recycling easy and energy efficient
- Fitted with a pressure gauge
- **Functions:** electronic timing / automatic temperature and pressure control / exhausting and over-pressure protection
- Electronic control panel with 10 programmable cooking functions
- Supplied with a cleaning kit
- Supplied with (1x) fryer baskets (3 Layer)
- Fitted with (4x) castors (2 lockable)
- Oil filter bags not included

25 LITRE ELECTRIC



SPECIFICATIONS

ELECTRICITY	13.5kW, 380V, 3 Phase + N
DIMENSIONS	470 x 920 x 1180mm high
WEIGHT	135kg
TEMP RANGE	60 to 200°C
OPERATING PRESSURE	12psi
CAPACITY	25Lt
BASKETS INCLUDED	(1x) 3 Layer basket 250 x 340 x 195mm deep
BASKET CAPACITY	16.5Lt 4 chickens in pieces - 36pcs

ORDER CODE

PFS-YXD-25D



3 PIECE CLEANING KIT INCLUDED AS STANDARD



STRAIGHT BRUSH



L-SHAPE BRUSH



LONG HANDLE BRUSH

25 LITRE GAS



SPECIFICATIONS

ELECTRICITY	0.65kW, 220V, Single Phase
GAS CONSUMPTION	0.48 kg/h
BTU RATING	23 000
DIMENSIONS	500 x 1030 x 1180mm high
WEIGHT	165kg
TEMP RANGE	60 to 200°C
OPERATING PRESSURE	12psi
CAPACITY	25Lt
BASKETS INCLUDED	(1x) 3 Layer basket 250 x 340 x 195mm deep
BASKET CAPACITY	16.5Lt 4 chickens in pieces - 36pcs

ORDER CODE

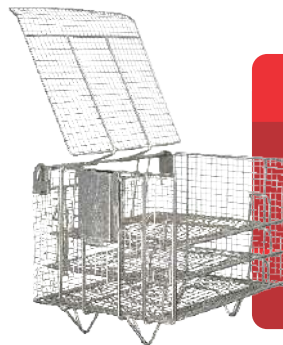
PFS-YXY-25D



3 LAYER BASKET

Maximize space and
streamline food
preparation processes

Layer spacing 70mm



OPTIONAL EXTRAS

REGULAR BASKET	PFS-YXD-BO	3 LAYER BASKET	PFS-YXD-B3	FILTER PAPER 100 PACK	FPS0100
BASKET HANDLE	PFS-YXD-BH	5 PIECE CLEANING KIT	CKF0005	2 PIECE CLEANING KIT	CKF0002

FEATURES

- Body manufactured from 304 Stainless steel
- Manual temperature control and timer
- Fitted with a pressure gauge
- Supplied with fryer basket
- Aluminum lid, rugged and lightweight, easy to open and close
- Four times pressure failure protection
- Fitted with an oil drainage tap with a safety locking mechanism
- Fitted with non-slip feet



16 LITRE - TABLE MODEL

SPECIFICATIONS

ELECTRICITY	3kW, 230V, Single Phase
DIMENSIONS	440 x 570 x 520mm high
WEIGHT	21kg
TEMP RANGE	60 to 200°C
OPERATING PRESSURE	8psi
CAPACITY	16Lt
BASKETS INCLUDED	(1x) 738 Ø x 195mm deep
BASKET CAPACITY	8.5Lt
	2 chickens in pieces - 18pcs

ORDER CODE

PFS-YXDT-16



Four times pressure failure protection

- Vent valve
- Pressure valve
- Silicone sealing ring
- Elastic beam

ADDITIONAL BASKETS

ORDER CODE

PFS-YXDT-B

OIL FILTER CART

FEATURES

- Manufactured from Stainless steel
- High efficiency filtration prolongs the use cycle of oil, reducing cost and increasing profit
- Fitted with universal casters for easy mobility (two lockable)
- Oil filter bags not included



SPECIFICATIONS

ELECTRICITY	0.55kW, 220V, Single Phase
DIMENSIONS	440 x 755 x 620mm
WEIGHT	25kg
CAPACITY	40Lt

ORDER CODE

KB/E-LYC-1



ADDITIONAL OIL FILTER BAGS

ORDER CODE

OFB0050

FEATURES

- Manufactured from stainless steel
- Heating element provides even heat distribution
- Single warm light bulb attached to the top illuminates the food station for improved display
- Ideal for keeping fries warm and crispy
- Fitted with (4x) non-slip rubber feet



SPECIFICATIONS

ELECTRICITY 1kW, 230V, Single Phase
DIMENSIONS 345 x 605 x 550mm high
WEIGHT 7kg
TEMP RANGE 30 to 85°C

ORDER CODE

CDS1000



FEATURES

- Manufactured from heavy-duty stainless steel
- Fitted with a removable drainboard and oil collecting pan to drain and collect excess oil
- Fitted with a multi-slot packaging shelf
- Infrared heating tubes provide heat to keep your fried foods hot, crisp, and ready to serve at all times
- Two warm light bulbs attached to the top illuminates the food station for improved display
- Separate switches provide simplified operation for controlling the heat and lights individually
- Fitted with 4 non-slip feet



SPECIFICATIONS

ELECTRICITY 0.64kW, 220V, Single Phase
DIMENSIONS 800 x 700 x 650mm high
WEIGHT 31kg
TEMP RANGE 30 to 85°C

ORDER CODE

CDS2000



HOT PASS FOOD DISPLAY WARMERS

SmartChef



1200mm



FEATURES

- Suitable for holding chicken, burgers, fries, hot dogs, pizza, and more
- Full stainless steel construction for durability and easy cleaning
- Full-length water reservoir with automatic refill for consistent humidity
- Pass-through design for efficient kitchen-to-service flow
- Angled thermo-perspex flip doors for clear visibility and maximum heat retention
- Individually controlled heating zones for flexible temperature management
- Top tier (dry heat): Keeps fried foods crispy
- Bottom tier (humidified heat): Maintains moisture and heat
- Digital temperature display with thermostat control
- Reinforced frame structure for enhanced stability
- Integrated tong holder for organized, easy utensil access

INCLUDED 5 Trays and inner grids

1500mm

SPECIFICATIONS

ELECTRICITY	3.6kW, 380V, 3 Phase + N
DIMENSIONS	1530 x 750 x 930mm high
CAPACITY	(2x) 660 x 440mm trays (top level) (3x) 660 x 440mm trays (bottom level)
WEIGHT	70kg
TEMP RANGE	30 to 85°C
ORDER CODE	HCS0150



1200mm

SPECIFICATIONS

ELECTRICITY	3.2kW, 380V, 3 Phase + N
DIMENSIONS	1200 x 750 x 930 mm high
CAPACITY	(3x) 440 x 320mm trays (top level) (2x) 660 x 440mm trays (bottom level)
WEIGHT	55kg
TEMP RANGE	30 to 85°C
ORDER CODE	HCS0110



OPTIONAL EXTRAS

CHICKEN TRAY 660 x 440mm SOLID
ORDER CODE HCS6646

CHICKEN TRAY 660 x 440mm PERFORATED
ORDER CODE HCS6646-P



COUNTER BASE - 1500mm

SPECIFICATIONS

DIMENSIONS	1550 x 800 x 810mm high
CUP DIAMETER	Ø99/ 89/ 79mm
ICE BIN DIMENSION	470 x 700 x 370mm high
WEIGHT	70kg

ORDER CODE HCS0151



BUILT-IN CUP DISPENSER



120 LITRE ICE BIN





FEATURES

- The body is manufactured from Stainless Steel
- **HCS1006** - Single front facing door with multi-layered windows for easy access to products
- **HCS2013** - 4 glass doors, 2 front and 2 rear
- Magnetic door handles
- Adjustable and detachable shelf runners
- Built-in water pan for humidification
- 360° Hot air circulation, Consistent temperature control



15 TRAY

SPECIFICATIONS

ELECTRICITY 2kW, 230V, Single Phase
 DIMENSIONS 610 x 800 x 1950mm high
 CAPACITY (15x) 660 x 440mm trays
 WEIGHT 140kg
 TEMP RANGE 30 to 85°C
 DOORS Front & Rear

ORDER CODE

HCS2015



6 TRAY

SPECIFICATIONS

ELECTRICITY 2kW, 230V, Single Phase
 DIMENSIONS 610 x 840 x 1040mm high
 CAPACITY (6x) 660 x 440mm trays
 WEIGHT 80kg
 TEMP RANGE 30 to 85°C
 DOORS Front

ORDER CODE

HCS1006



OPTIONAL EXTRAS

CHICKEN TRAY 660 x 440mm SOLID
 ORDER CODE HCS6646

CHICKEN TRAY 660 x 440mm PERFORATED
 ORDER CODE HCS6646-P



HCS2015
 FRONT & REAR GLASS DOORS



HCS1006
 FRONT DOOR WITH MULTI-LAYER
 WINDOWS



LARGE CAPACITY
 COMPATIBLE WITH 660 x 440mm
 TRAYS

FEATURES

- Stainless steel body
- LED display
- 10 temperature settings
- Black crystal glass hob
- Timer: 0 - 180 minutes
- Electronic overheating protection
- Digital touch control
- 10 power levels (500 - 3500W)
- Fitted with non-slip feet

**Ferromagnetic compatible cookware only*



4 PLATE

SPECIFICATIONS

ELECTRICITY 14kW, 380V, 3 Phase + N
DIMENSIONS 800 x 800 x 260mm high
COOKING SURFACE (4x) 299 x 299mm
WEIGHT 35kg
TEMP RANGE 60 to 240°C

ORDER CODE ISC-BT-1400D



2 PLATE

SPECIFICATIONS

ELECTRICITY 7kW, 380V, 3 Phase + N
DIMENSIONS 355 x 800 x 260mm high
COOKING SURFACE (2x) 299 x 299mm
WEIGHT 20kg
TEMP RANGE 60 to 240°C

ORDER CODE ISC-BT-700D3(T)



SINGLE PLATE

SPECIFICATIONS

ELECTRICITY 3.5kW, 230V, Single Phase
DIMENSIONS 330 x 425 x 105mm high
WEIGHT 5kg
TEMP RANGE 60 to 240°C

ORDER CODE ISC-BT-350K6-E



WOK COOKER

SPECIFICATIONS

ELECTRICITY 3.5kW, 230V, Single Phase
DIMENSIONS 425 x 330 x 135mm high
WEIGHT 6kg
TEMP RANGE 60 to 240°C

ORDER CODE ISC-BT-350KCT2A



INDUCTION COOKWARE FERROMAGNETIC



WOK PAN

SPECIFICATIONS

DIAMETER Ø400mm
WEIGHT 3kg

ORDER CODE ISC-W40-1



STAINLESS STEEL WOK PAN WITH LID

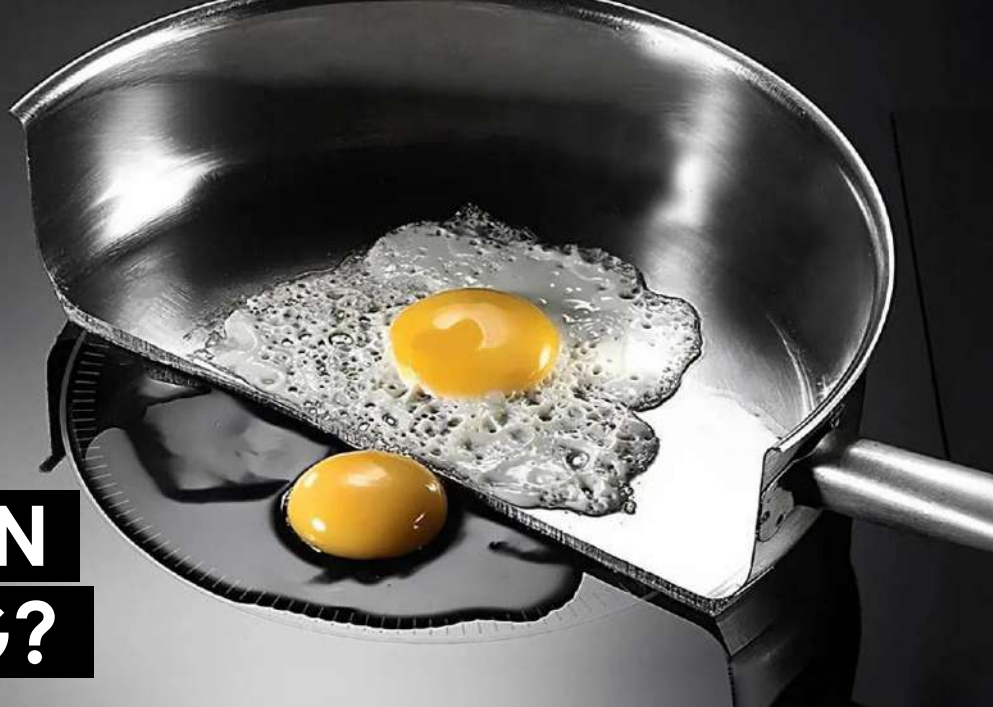
SPECIFICATIONS

DIAMETER Ø360mm
WEIGHT 4kg

ORDER CODE ISC-SSWOK



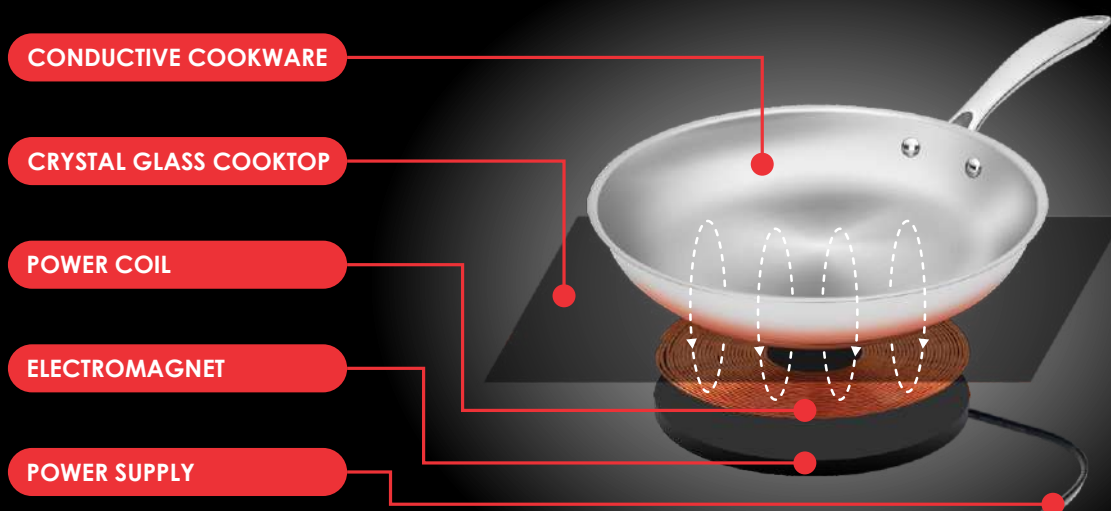
What is INDUCTION COOKING?



Induction cooking operates on a simple yet ingenious principle of **electromagnetic induction**, transforming the way we prepare meals in the kitchen. Beneath the sleek surface of an induction cooktop lies a coil of copper wire through which a high-frequency alternating current passes. When a compatible ferromagnetic pot or pan is placed on the cooktop, the **magnetic field** induces an electric current within the cookware, generating heat directly within the vessel. This direct heating method eliminates the need for an intermediary surface to transfer heat, resulting in **rapid and precise** temperature control. As a result, induction cooking offers an **efficient and responsive** cooking experience, reducing both cooking times and energy consumption.

One of the most significant benefits of induction cooking is its **remarkable efficiency**. By heating the cookware directly, rather than relying on radiant heat or gas flames, induction cooktops waste **minimal energy**. This efficiency not only saves on electricity bills but also **reduces the environmental footprint** of cooking. Furthermore, the precise temperature control of induction cooking allows for more **consistent and uniform results**, whether you're simmering delicate sauces or searing meats to perfection. Additionally, the **instantaneous response** of induction cooktops to changes in temperature settings provides a level of precision unmatched by conventional cooking methods, empowering chefs to exercise **greater control** over their culinary creations.

Beyond efficiency and precision, induction cooking offers a range of practical benefits that **enhance safety** and convenience in the kitchen. Because induction cooktops only generate heat within the cookware itself, the surrounding surface remains relatively **cool to the touch**, reducing the risk of burns and making them safer for households with children. Furthermore, induction cooktops are **easier to clean** than traditional stoves, as spills are less likely to bake onto the surface. With its blend of efficiency, precision, and safety, induction cooking has emerged as a **modern solution** for both home cooks and professional chefs, revolutionizing the way we approach culinary endeavors.



FEATURES

- Exterior body manufactured from 304 Stainless steel
- Standby pilot flame on each burner
- Flame failure protection valves
- 3/4" NPT rear gas connection and regulator provided
- Supplied with 1 chrome oven rack
- Enamel oven interior for easy cleaning
- Removable drip trays provided under burners to catch grease drippings
- Improved 2 piece burner assembly protects the pilots for easy cleaning
- Stainless steel kick plate & 515mm splashback with top shelf
- Fitted with device leveling legs (*Front*) and swivel castors (*Rear*)



6 BURNER WITH GAS OVEN

SPECIFICATIONS

BURNER CONSUMPTION	(6x) 0.56 kg/h
OVEN CONSUMPTION	0.6 kg/h
TOTAL GAS CONSUMPTION	3.96kg/h
BTU RATING	156 000 + 27 000
DIMENSIONS	915 x 815 x 910mm high (+ 515mm splashback)
WEIGHT	185kg
GRATE DIM	(6x) 300 x 300mm
OVEN INTERNAL DIM	670 x 660 x 355mm high
OVEN GRID SUPPLIED	(1x) 665 x 642mm
RUNNER SPACING	40mm
TEMP RANGE	80 to 280°C

ORDER CODE CR/AT80G6B-O



4 BURNER WITH GAS OVEN

SPECIFICATIONS

BURNER CONSUMPTION	(4x) 0.56 kg/h
OVEN CONSUMPTION	0.6 kg/h
TOTAL GAS CONSUMPTION	2.76kg/h
BTU RATING	104 000 + 24 000
DIMENSIONS	610 x 815 x 910mm high (+ 515mm splashback)
WEIGHT	137kg
GRATE DIM	(4x) 300 x 300mm
OVEN INTERNAL DIM	510 x 660 x 355mm high
OVEN GRID SUPPLIED	(1x) 500 x 642mm
RUNNER SPACING	40mm
TEMP RANGE	80 to 280°C

ORDER CODE CR/AT80G4B-O



NEW & IMPROVED
BURNER ASSEMBLY
PROTECTS PILOT
ASSEMBLY FROM
GREASE AND DIRT



FEATURES

- Exterior body manufactured from 304 Stainless steel
- Standby pilot flame on each burner
- Flame failure protection valves
- 260mm Splashback with ventilation grid
- Removable drip trays provided under burners to catch grease drippings
- Improved 2 piece burner assembly protects the pilots for easy cleaning
- 3/4" NPT rear gas connection and regulator provided
- Fitted with device leveling legs



6 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(6x) 0.56 kg/h
TOTAL GAS CONSUMPTION	3.36 kg/h
BTU RATING	156 000
DIMENSIONS	900 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	65kg
GRATE DIMENSIONS	(6x) 300 x 300mm

ORDER CODE

CR/AT80G6B-C

OPTIONAL STAND

DIMENSIONS	915 x 710 x 650mm high
ORDER CODE	CR/ATSE-2836



4 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(4x) 0.56 kg/h
TOTAL GAS CONSUMPTION	2.24 kg/h
BTU RATING	104 000
DIMENSIONS	600 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	45kg
GRATE DIMENSIONS	(4x) 300 x 300mm

ORDER CODE

CR/AT80G4B-C

OPTIONAL STAND

DIMENSIONS	610 x 710 x 650mm high
ORDER CODE	CR/ATSE-2824



2 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(2x) 0.56 kg/h
TOTAL GAS CONSUMPTION	1.12 kg/h
BTU RATING	52 000
DIMENSIONS	300 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	25kg
GRATE DIMENSIONS	(2x) 300 x 300mm

ORDER CODE

CR/AT80G2B-C





LPGSA Approved

FEATURES

- Exterior body manufactured from 304 Stainless steel
- Individual spark ignition on burners
- Flame failure protection valves
- Features a full-length Stainless steel drip tray
- 260mm Splashback with ventilation grid
- Heavy-duty cast iron grids
- 3 Way pilots on burners
- Stainless steel radiant cover plates protects burners from grease and dirt
- 70mm high side splash guards
- Fitted with device levelling legs



900mm - 3 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(3x) 0.48 kg/h
TOTAL GAS CONSUMPTION	1.44 kg/h
BTU RATING	69 000
DIMENSIONS	900 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	85kg
COOKING SURFACE	880 x 530mm (0.47m ²)

ORDER CODE

CR/AT80G9C-C

OPTIONAL STAND

DIMENSIONS	915 x 710 x 650mm high
ORDER CODE	CR/ATSE-2836



600mm - 2 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(2x) 0.48 kg/h
TOTAL GAS CONSUMPTION	0.96 kg/h
BTU RATING	46 000
DIMENSIONS	600 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	65kg
COOKING SURFACE	590 x 530mm (0.31m ²)

ORDER CODE

CR/AT80G6C-C

OPTIONAL STAND

DIMENSIONS	610 x 710 x 650mm high
ORDER CODE	CR/ATSE-2824



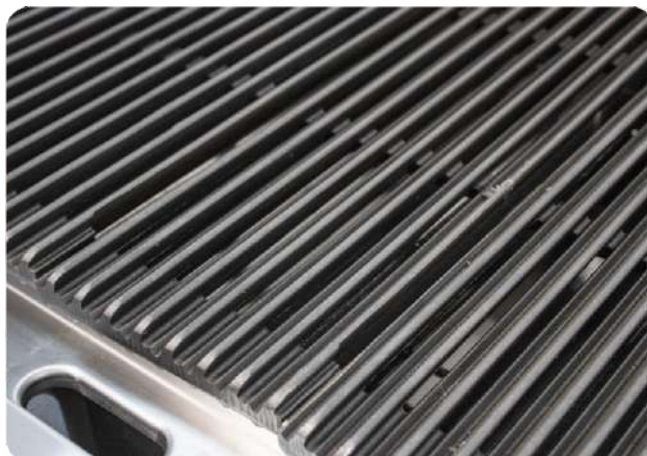
300mm - 1 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(1x) 0.48 kg/h
TOTAL GAS CONSUMPTION	0.48 kg/h
BTU RATING	23 000
DIMENSIONS	300 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	45kg
COOKING SURFACE	300 x 530mm (0.16m ²)

ORDER CODE

CR/AT80G3C-C





LPGSA Approved

FEATURES

- Exterior body manufactured from 304 Stainless steel
- Heavy duty, 15mm thick polished griddle plate
- 260mm Splashback with ventilation grid
- Individual spark ignition on burners
- Features a Stainless steel drip tray
- Fitted with device levelling legs
- 3 Way pilots on burners
- 70mm high side splash guards



900mm - 3 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(3x) 0.48 kg/h
TOTAL GAS CONSUMPTION	1.44 kg/h
BTU RATING	72 000
DIMENSIONS	900 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	105kg
COOKING SURFACE	880 x 515mm (0.45m²)

ORDER CODE

CR/AT80G9G-C

OPTIONAL STAND

DIMENSIONS	915 x 710 x 650mm high
ORDER CODE	CR/ATSE-2836



600mm - 2 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(2x) 0.48 kg/h
TOTAL GAS CONSUMPTION	0.96 kg/h
BTU RATING	48 000
DIMENSIONS	600 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	73kg
COOKING SURFACE	590 x 515mm (0.3m²)

ORDER CODE

CR/AT80G6G-C

OPTIONAL STAND

DIMENSIONS	610 x 710 x 650mm high
ORDER CODE	CR/ATSE-2824



300mm - 1 BURNER

SPECIFICATIONS

BURNER GAS CONSUMPTION	(1x) 0.48 kg/h
TOTAL GAS CONSUMPTION	0.48 kg/h
BTU RATING	24 000
DIMENSIONS	300 x 800 x 360mm high (+ 260mm splashback)
WEIGHT	55kg
COOKING SURFACE	300 x 515mm (0.15m²)

ORDER CODE

CR/AT80G3G-C



FEATURES

- Sturdy, stainless steel top surface and under shelf
- Safety hemmed edge around the sides and back to keep equipment and other content from sliding off
- Added "H-shape" reinforced rib underneath the top surface makes it able to support more evenly distributed weight
- Adjustable under shelf and bullet feet provide additional storage space, as well as optimum stability
- Supplied flat-packed. Assembly required
- Tools are included for easy assembly



1220mm

SPECIFICATIONS

MODEL
DIMENSIONS
WEIGHT

CookRite ATSE-2848
1220 x 710 x 650mm high
29kg

ORDER CODE

CR/ATSE-2848



915mm

SPECIFICATIONS

MODEL
DIMENSIONS
WEIGHT

CookRite ATSE-2836
915 x 710 x 650mm high
24kg

ORDER CODE

CR/ATSE-2836



610mm

SPECIFICATIONS

MODEL
DIMENSIONS
WEIGHT

CookRite ATSE-2824
610 x 710 x 650mm high
18kg

ORDER CODE

CR/ATSE-2824



EASY TO ASSEMBLE



ADJUSTABLE FEET



DURABLE STAINLESS STEEL

FEATURES

- Stainless steel exterior and interior
- Carel digital controller
- Gravity fed self closing drawers
- Magnetic drawer gaskets
- Stainless steel inserts not included
- One-Piece heavy duty reinforced stainless steel top
- Recessed door handles
- Heavy Duty stainless steel drawer slides and rollers
- Fitted with device leveling feet
- Insulated top to block heat transfer from cooking equipment



1800mm

SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
NUMBER OF DRAWERS
PANS PER DRAWER
TEMP RANGE
REFRIGERANT GAS

0.3kW, 230V, Single Phase
1840 x 814 x 675mm high
136kg
4
(2x) 1/1GN
2 to 5°C
R290

ORDER CODE

PCY/MGF8453



1200mm

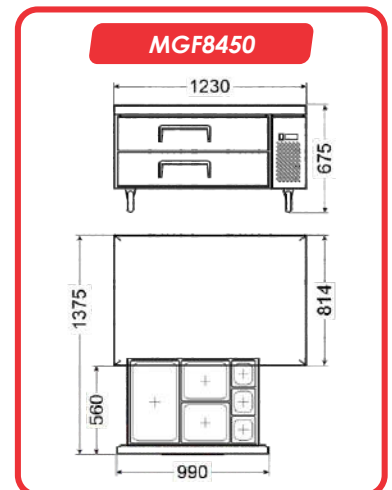
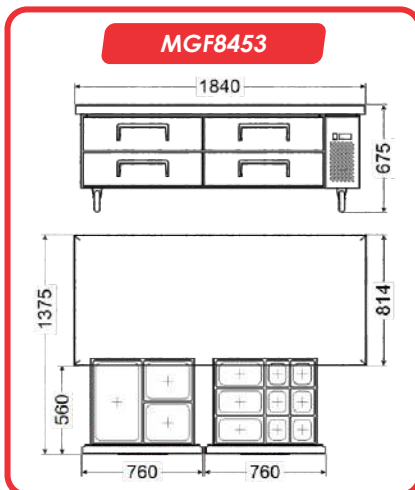
SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
NUMBER OF DRAWERS
PANS PER DRAWER
TEMP RANGE
REFRIGERANT GAS

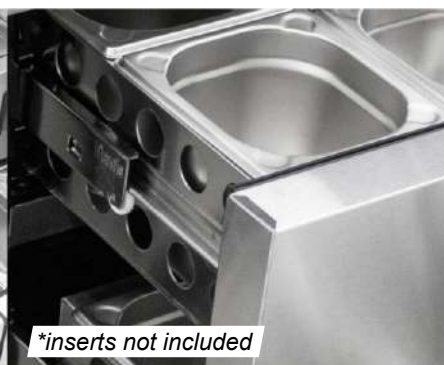
0.3kW, 230V, Single Phase
1230 x 814 x 675mm high
117kg
2
(2x) 1/1GN + (3x) 1/6GN
2 to 5°C
R290

ORDER CODE

PCY/MGF8450



*inserts not included



*inserts not included



*inserts not included

GAS COOKING RANGES 700 SERIES

arisco®

FEATURES

- Body and panelling manufactured of stainless steel
- Standby pilot flame on each burner
- Top grids manufactured from cast iron
- Fitted with device leveling legs

- Each burner operates independently from each other providing heat economy
- Automatic flame failure safety switch (*If the flame goes out, gas valve is cut off*)
- Supplied with (1x) 1/1 GN oven grid



6 BURNER

WITH 1/1GN ELECTRIC CONVECTION OVEN
& CABINET

SPECIFICATIONS

BURNER GAS CONSUMPTION	(6x) 0.55 kg/h
TOTAL GAS CONSUMPTION	3.30 kg/h
BTU RATING	126 000
ELECTRICITY	3kW, 240V, Single Phase
DIMENSIONS	1200 x 700 x 920mm high
WEIGHT	110kg
GRATE DIMENSIONS	(6x) 360 x 290mm
INTERNAL OVEN DIM	610 x 405 x 302mm high
RUNNER SPACING	48mm - 4 levels
INTERNAL CABINET DIM	355 x 537 x 425mm high
OVEN TEMP RANGE	50 to 300°C

ORDER CODE

ARI/6BG-EOC/700



4 BURNER

WITH 1/1GN ELECTRIC CONVECTION OVEN

SPECIFICATIONS

BURNER GAS CONSUMPTION	(4x) 0.55 kg/h
TOTAL GAS CONSUMPTION	2.20 kg/h
BTU RATING	84 000
ELECTRICITY	3kW, 240V, Single Phase
DIMENSIONS	800 x 700 x 920mm high
WEIGHT	97kg
GRATE DIMENSIONS	(4x) 360 x 290mm
INTERNAL OVEN DIM	610 x 405 x 302mm high
RUNNER SPACING	48mm - 4 levels
OVEN TEMP RANGE	50 to 300°C

ORDER CODE

ARI/4BG-EOC/700



ADDITIONAL OVEN GRIDS

530 x 325mm

ORDER CODE OGS0011



GAS COOKING RANGES 900 SERIES

arisco®

FEATURES

- Body and panelling manufactured of stainless steel
- Standby pilot flame on each burner
- Top grids manufactured from cast iron
- Fitted with device leveling legs

- Each burner operates independently from each other providing heat economy
- Automatic flame failure safety switch *(If the flame goes out, gas valve is cut off)*
- Supplied with (1x) 2/1 GN oven grid



4 BURNER WITH 2/1 GN GAS OVEN

SPECIFICATIONS

BURNER GAS CONSUMPTION	(4x) 0.63 kg/h
OVEN GAS CONSUMPTION	0.58 kg/h
TOTAL GAS CONSUMPTION	3.10 kg/h
BTU RATING	108 000 + 25 000
DIMENSIONS	850 x 900 x 900mm high
WEIGHT	158kg
GRATE DIMENSIONS	(4x) 380 x 330mm
INTERNAL OVEN DIM	610 x 700 x 280mm high
RUNNER SPACING	48mm - 4 levels
OVEN TEMP RANGE	50 to 300°C

ORDER CODE

ARI/GR922



4 BURNER WITH 2/1 GN ELECTRIC CONVECTION OVEN

SPECIFICATIONS

BURNER GAS CONSUMPTION	(4x) 0.63 kg/h
TOTAL GAS CONSUMPTION	2.52 kg/h
BTU RATING	108 000
ELECTRICITY	7.5kW, 380V, 3 Phase + N
DIMENSIONS	850 x 900 x 900mm high
WEIGHT	158kg
GRATE DIMENSIONS	(4x) 380 x 330mm
INTERNAL OVEN DIM	610 x 700 x 280mm high
RUNNER SPACING	48mm - 4 levels
OVEN TEMP RANGE	50 to 300°C

ORDER CODE

ARI/GR922E



ADDITIONAL OVEN GRIDS 650 x 530mm

ORDER CODE OGS0021

ELECTRIC COOKING RANGES 700 SERIES

arisco®

FEATURES

- Body and panelling manufactured of stainless steel
- Fitted with (4x) 220mm round plates
- Each plate operates independently from each other providing heat economy
- Fitted with a 1/1 GN electric convection oven
- Controlled by thermostats against overheating
- Fitted with (4x) device leveling legs
- Supplied with (1x) 1/1 GN oven grid



4 PLATE WITH 1/1GN CONVECTION OVEN

SPECIFICATIONS

ELECTRICITY	13.4kW, 380V, 3 Phase + N
DIMENSIONS	800 x 700 x 900mm high
WEIGHT	88kg
PLATE DIAMETER	220mm Ø
INTERNAL OVEN DIM	610 x 405 x 302mm high
RUNNER SPACING	48mm - 4 levels
OVEN TEMP RANGE	50 to 300°C

ORDER CODE

ARI/ER722



FEATURES

- Body and panelling manufactured of stainless steel
- Fitted with (4x) 220mm round plates
- Each plate operates independently from each other providing heat economy
- Controlled by thermostats against overheating
- On an open stainless steel neutral cabinet
- Fitted with (4x) device leveling legs



4 PLATE WITH NEUTRAL CABINET

SPECIFICATIONS

ELECTRICITY	10.4kW, 380V, 3 Phase + N
DIMENSIONS	800 x 700 x 900mm high
WEIGHT	53kg
PLATE DIAMETER	220mm Ø
INTERNAL CABINET DIM	710 x 537 x 425mm high

ORDER CODE

ARI/ER721S/D721



ADDITIONAL OVEN GRIDS 530 x 325mm

ORDER CODE OGS0011



ELECTRIC COOKING RANGES 900 SERIES

arisco®

FEATURES

- Body and panelling manufactured of stainless steel
- Fitted with (4x) 300 x 300mm square plates
- Each plate operates independently from each other providing heat economy
- Fitted with a 2/1 GN electric convection oven
- Controlled by thermostats against overheating
- Fitted with (4x) device leveling legs
- Supplied with (1x) 2/1 GN oven grid



4 PLATE WITH 2/1 GN CONVECTION OVEN

SPECIFICATIONS

ELECTRICITY	22kW, 380V, 3 Phase + N
DIMENSIONS	850 x 900 x 900mm high
WEIGHT	149kg
PLATE DIMENSIONS	300 x 300mm
INTERNAL OVEN DIM	610 x 615 x 302mm high
RUNNER SPACING	48mm - 4 levels
OVEN TEMP RANGE	50 to 300°C

ORDER CODE

ARI/ER922



FEATURES

- Body and panelling manufactured of stainless steel
- Fitted with (4x) 300 x 300mm square plates
- Each plate operates independently from each other providing heat economy
- Controlled by thermostats against overheating
- On an open stainless steel neutral cabinet
- Fitted with (4x) device leveling legs



4 PLATE WITH NEUTRAL CABINET

SPECIFICATIONS

ELECTRICITY	16kW, 380V, 3 Phase + N
DIMENSIONS	850 x 900 x 900mm high
WEIGHT	108kg
PLATE DIMENSIONS	300 x 300mm
INTERNAL CABINET DIM	825 x 790 x 425mm high

ORDER CODE

ARI/ER921



ADDITIONAL OVEN GRIDS

650 x 530mm

ORDER CODE OGS0021



TILTING / BRAT PANS ELECTRIC & GAS

arisco®

FEATURES

- 304 stainless steel tank for easy cleaning
- Safety cutout switch - when tank is lifted burners/elements shut off
- Precise thermostatic temperature control
- Gas models are fitted with stainless steel burners and pilot light
- Fitted with (4x) device leveling legs
- 10mm, 316-L stainless steel base plate
- Easy to use analogue controls
- Fitted with water fill tap
- Manual tank lift mechanism
- Fitted with counterbalanced hinged lid



120 LITRE *ELECTRIC*

SPECIFICATIONS

ELECTRICITY	12kW, 380V, 3 Phase + N
DIMENSIONS	1000 x 900 x 900mm high
WEIGHT	163kg
PAN CAPACITY	95Lt
COOKING SURFACE	915 x 605mm (0.55m ²)
TEMP RANGE	50 to 300°C

ORDER CODE

ARI/EP922



120 LITRE *GAS*

SPECIFICATIONS

GAS CONSUMPTION	1.66 kg/h
BTU RATING	65 000
DIMENSIONS	1000 x 900 x 900mm high
WEIGHT	163kg
PAN CAPACITY	95Lt
COOKING SURFACE	915 x 605mm (0.55m ²)
TEMP RANGE	100 to 300°C

ORDER CODE

ARI/GP922



TILTING / BRAT PANS ELECTRIC

Kromet®



FEATURES

- Robust stainless steel construction
- Pan tilt with manual tilting mechanism/wheel
- Manual lift lid
- Lid designed to prevent dripping
- Extremely durable and reliable product
- Fitted with (4x) device levelling plastic foot pieces

40 LITRE *ELECTRIC*

SPECIFICATIONS

ELECTRICITY	5.4kW, 380V, 3 Phase + N
DIMENSIONS	700 x 600 x 850mm high
WEIGHT	72kg
CAPACITY	40L
COOKING SURFACE	0.25m ²
TEMP RANGE	50 to 250°C

ORDER CODE

TPK0040



FEATURES

- Body is manufactured from Stainless steel
- Fitted with a single magnetron
- Digital control panel with LED display
- 5 power levels, 3 cooking stages
- Superior performance with low power consumption
- Includes interior lighting
- Programmable menu for 100 dishes
- The "x2" function calculates the time required to cook several servings at the same time



25 LITRE - DIGITAL CONTROL

SPECIFICATIONS

ELECTRICITY	1kW, 220V, Single Phase
DIMENSIONS	511 x 432 x 311mm high
INTERNAL DIMENSIONS	327 x 346 x 200mm high
MAX DISH SIZE	Ø305mm
CHAMBER SIZE	25Lt
WEIGHT	15kg



ORDER CODE

MWS2510



FEATURES

- Body is manufactured from Stainless steel
- Fitted with a single magnetron
- Manual (Electromechanical) control panel
- 1 power level, 1 cooking stage
- Superior performance with low power consumption
- Includes interior lighting
- Fitted with a 6-minute timer and reminder alarm



25 LITRE - MANUAL CONTROL

SPECIFICATIONS

ELECTRICITY	1kW, 220V, Single Phase
DIMENSIONS	511 x 432 x 311mm high
INTERNAL DIMENSIONS	327 x 346 x 200mm high
MAX DISH SIZE	Ø305mm
CHAMBER SIZE	25Lt
WEIGHT	15kg



ORDER CODE

MWS2510-M



FEATURES

- Body is manufactured from Stainless steel
- Fitted with a single magnetron
- Digital control panel with LED display
- 5 power levels, 3 cooking stages
- Superior performance with low power consumption
- Includes interior lighting
- Programmable menu for 100 dishes
- The "x2" function calculates the time required to cook several servings at the same time



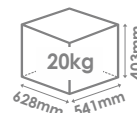
34 LITRE - DIGITAL CONTROL

SPECIFICATIONS

ELECTRICITY	1kW, 220V, Single Phase
DIMENSIONS	553 x 488 x 343mm high
INTERNAL DIMENSIONS	360 x 390 x 225mm high
MAX DISH SIZE	Ø340mm
CHAMBER SIZE	34Lt
WEIGHT	19kg

ORDER CODE

MWS3410



FEATURES

- Body is manufactured from Stainless steel
- Fitted with 2 magnetrons
- Digital control panel with LED display
- 11 power levels, 3 cooking stages
- Fast cooking function
- Includes interior lighting
- Programmable menu for 100 dishes
- The "x2 & x3" functions calculates the time required to cook several servings at the same time



17 LITRE - DIGITAL CONTROL

SPECIFICATIONS

ELECTRICITY	1.8kW, 220V, Single Phase
DIMENSIONS	420 x 563 x 340mm high
INTERNAL DIMENSIONS	330 x 305 x 150mm high
MAX DISH SIZE	Ø285mm
CHAMBER SIZE	17Lt
WEIGHT	30kg

ORDER CODE

MWS1718





SmartWave

BOLT

High Speed Oven

The ultimate
solution for fast,
efficient and
delicious cooking.



SmartWave Bolt delivers outstanding performance that sets it apart from standard cooking appliances thanks to its engineered structure, custom-designed components, and upgraded interior features.

Whether you're running a convenience store, a commercial kitchen, a chain outlet, or catering at an event, Bolt is built to exceed expectations. Its high efficiency, user-friendly operation, and exceptional durability make it the perfect choice for demanding environments.



FEATURES

- Body is manufactured from powder coated mild steel
- Provides even heat distribution while saving energy
- Fitted with a single magnetron with inverter technology
- Air filters remove easily for quick cleaning
- Includes interior lighting
- Full colour, touch-screen control panel and display
- Programmable menu for 1024 dishes
- 6 cooking stages for versatile applications
- Supplied with a range of accessories

BOLT

SPECIFICATIONS

ELECTRICITY	3kW, 220V, Single Phase
DIMENSIONS	400 x 690 x 610mm high
INTERNAL DIMENSIONS	314 x 343 x 173mm high
MAX DISH SIZE	Ø294mm
CHAMBER SIZE	18.7Lt
WEIGHT	60kg
TEMP RANGE	100 to 275°C
TIMER	0 to 60min

ORDER CODE

BOLT3000



INCLUDED ACCESSORIES



Pizza Stone



Teflon Liner



Stainless Steel Shovel



Lifting Tool



Base Basket Perforated Teflon Coated



Grid Grilling



Solid Bottom Tray Teflon Coated



Programmable for over 1000 dishes



High-performance cooking



Microwave



Grill



Convection



FEATURES

- Patented fan guard system *Airflowlogic™*
- Patented system for direct steam *Humillogic™*
- Patented system for cooking chamber drying *Drylogic™*
- Outer casing manufactured from AISI 304 stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- 10 Levels of direct steam, controlled by a touch control panel situated on the right hand side of the door
- Fitted with quick selection knob for the touch screen
- Fitted with 4 bidirectional fan motors for even heat distribution
- 500 Programmable recipe
- Delayed start function up to 23 hours and 59 minutes
- Supplied with multipoint core probe
- Supplied with 20 pan gastronomy trolley with handle
- Cleaning chemicals not included
- IPX5 protection rating against water
- 42 Language settings for the control panel
- Humidity management software installed
- Automatic washing system integrated
- Trays and grids not included

**** It is essential that all combi steamers be installed with a water softening filtration system**



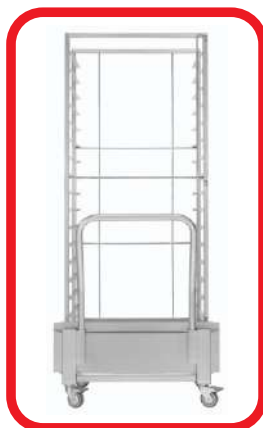
20 PAN GASTRONOMY

SPECIFICATIONS

ELECTRICITY	31kW, 380V, 3 Phase + N
DIMENSIONS	930 x 1035 x 1900mm high
WEIGHT	247kg
CHAMBER DIMENSIONS	710 x 551 x 1440mm high
TEMP RANGE	30 to 270°C
NUMBER OF PROGRAMS	500
NO. OF COOKING STEPS	10 Programmable
PRE-HEAT FUNCTION	Programmable

ORDER CODE

MKF2011TS



Supplied with 20 pan gastronomy trolley with handle

CAPACITY	(20x) 1/1GN Pans
RUNNER SPACING	66mm
ORDER CODE	EKCR20TC

OPTIONAL

Convert your oven to a 16 tray baking oven by changing trolleys

CAPACITY	(16x) 600 x 400 baking trays
RUNNER SPACING	80mm
ORDER CODE	EKCR16TC



STANDARD WITH BUILT-IN SELF CLEANING SYSTEM

OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

1/1 GN PAN - 55mm
1/1 GN PAN - 55mm (perforated)
1/1 GN PAN - 40mm
1/1 GN PAN - 40mm (perforated)

GNF8055
GNF8055.P
GNF8040
GNF8040.P

BAKING TRAYS

1/1GN (Stainless steel)
600 x 400 x 30mm
600 x 400 x 30mm (Teflon coated)
600 x 400 x 10mm

BTS0011
BTA0064
BTA0064-T
BTA0064-L

GRIDS

1/1 GN GRID	OGS0011
-------------	---------

CLEANING

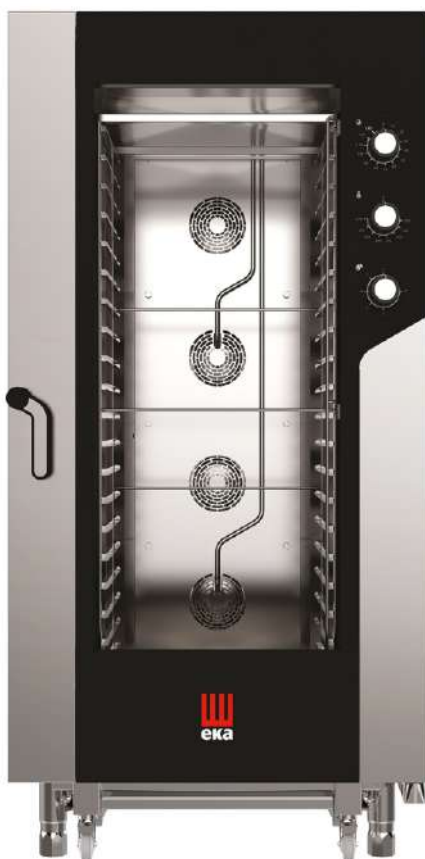
CLEANING DETERGENT	MKF-MKDET
--------------------	-----------



FEATURES

- Outer casing manufactured from AISI 304 stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam, controlled by a manual control panel situated on the right hand side of the door
- Fitted with a condensate collection bowl, with drain on door
- Fitted with 4 bidirectional fan motors for even heat distribution
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied with 20 pan gastronomy trolley with handle
- Supplied without trays and grids
- Cleaning chemicals not included

**** It is essential that all combi steamers be installed with a water softening filtration system**



20 PAN GASTRONOMY

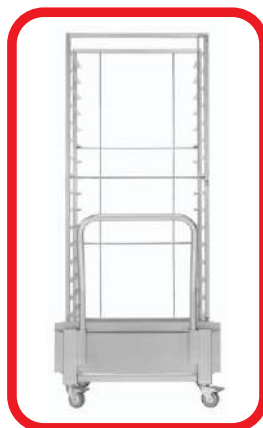
SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
CHAMBER DIMENSIONS
TEMP RANGE
PRE-HEAT FUNCTION

31kW, 380V, 3 Phase + N
930 x 1041 x 1900mm high
247kg
710 x 551 x 1440mm high
100 to 270°C
Manual

ORDER CODE

MKF2011S



Supplied with 20 pan gastronomy trolley with handle

CAPACITY (20x) 1/1GN Pans
RUNNER SPACING 66mm
ORDER CODE EKF-EKCR20TC

OPTIONAL

Convert your oven to a 16 tray baking oven by changing trolleys

CAPACITY (16x) 600 x 400 baking trays
RUNNER SPACING 80mm
ORDER CODE EKF-EKCR16TC



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

1/1 GN PAN - 55mm
1/1 GN PAN - 55mm (perforated)
1/1 GN PAN - 40mm
1/1 GN PAN - 40mm (perforated)

GNF8055
GNF8055.P
GNF8040
GNF8040.P

BAKING TRAYS

1/1GN (Stainless steel)
600 x 400 x 30mm
600 x 400 x 30mm (Teflon coated)
600 x 400 x 10mm

BTS0011
BTA0064
BTA0064-T
BTA0064-L

GRIDS

1/1 GN GRID OGS0011

CLEANING

CLEANING DETERGENT MKF-MKDET



FEATURES

- Patented technology Airflowlogic™ / Humilogic™ / Drylogic™
- Outer casing manufactured from AISI 304 stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- 10 Levels of direct steam, controlled by a touch control panel situated on the right hand side of the door
- IPX5 protection rating against water
- 42 Language settings for the control panel
- Humidity management software installed
- Fitted with a Wi-fi communication system
- Automatic washing system integrated
- Stand, trays and grids NOT included
- Fitted with quick selection knob for the touch screen
- 500 Programmable recipes
- Fitted with 2 bidirectional fan motors for even heat distribution
- Delayed start function up to 23 hours and 59 minutes
- Cleaning chemicals not included
- Multipoint core probe included

**** It is essential that all combi steamers be installed with a water softening filtration system**



STANDARD WITH BUILT-IN SELF CLEANING SYSTEM

11 PAN GASTRONOMY

SPECIFICATIONS

ELECTRICITY	15.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 850 x 1130mm high
WEIGHT	114kg
CAPACITY	(11x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	30 to 270°C
NO. OF PROGRAMS	500
NO. OF COOKING STEPS	10 Programmable
PRE-HEAT FUNCTION	Programmable

ORDER CODE

MKF1111TS



7 PAN GASTRONOMY

SPECIFICATIONS

ELECTRICITY	11.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 850 x 850mm high
WEIGHT	96kg
CAPACITY	(7x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	30 to 270°C
NO. OF PROGRAMS	500
NO. OF COOKING STEPS	10 Programmable
PRE-HEAT FUNCTION	Programmable

ORDER CODE

MKF711TS



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

- 1/1 GN PAN - 55mm
- 1/1 GN PAN - 55mm (perforated)
- 1/1 GN PAN - 40mm
- 1/1 GN PAN - 40mm (perforated)

GNF8055
GNF8055.P
GNF8040
GNF8040.P

BAKING TRAYS

- 1/1GN (Stainless steel)

BTS0011

GRIDS

- 1/1 GN GRID

OGS0011

STANDS

- Stand for MKF1111TS
- Stand for MKF711TS

MKF-MKTS1111-L
MKF-MKTS711-L

CLEANING

- CLEANING DETERGENT

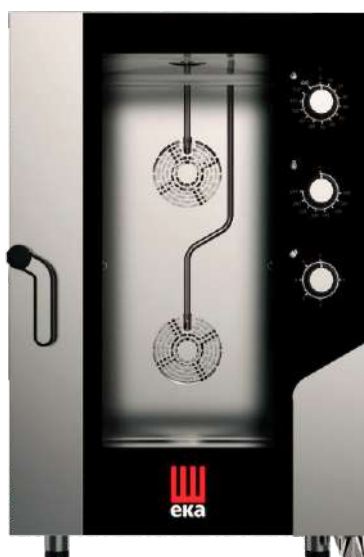
MKF-MKDET



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam, controlled by a manual control panel situated on the right hand side of the door
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- Cleaning chemicals not included
- Fitted with a condensate collection bowl, with drain on door
- Supplied without stand
- Fitted with 2 bidirectional fan motors for even heat distribution

**** It is essential that all combi steamers be installed with a water softening filtration system**



11 PAN GASTRONOMY

SPECIFICATIONS

ELECTRICITY	15.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 855 x 1130mm high
WEIGHT	114kg
CAPACITY	(11x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF1111S



7 PAN GASTRONOMY

SPECIFICATIONS

ELECTRICITY	10.4kW, 380V, 3 Phase + N
DIMENSIONS	730 x 855 x 850mm high
WEIGHT	96kg
CAPACITY	(7x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF711S



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

- 1/1 GN PAN - 55mm
- 1/1 GN PAN - 55mm (perforated)
- 1/1 GN PAN - 40mm
- 1/1 GN PAN - 40mm (perforated)

GNF8055
GNF8055.P
GNF8040
GNF8040.P

BAKING TRAYS

- 1/1GN (Stainless steel)

BTS0011

GRIDS

- 1/1 GN GRID

OGS0011

STANDS

- Stand for MKF1111TS
- Stand for MKF711TS

MKF-MKTS1111-L
MKF-MKTS711-L

CLEANING

- MANUAL SPRAY KIT

EKF-EKKD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam, controlled by a manual control panel situated on the right hand side of the door
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- Cleaning chemicals not included
- IPX4 protection rating against water
- Supplied without stand
- Fitted with bidirectional fan motors for even heat distribution

**** It is essential that all combi steamers be installed with a water softening filtration system**



LPGSA Approved



11 PAN GASTRONOMY

SPECIFICATIONS

GAS CONSUMPTION	1.4 kg/h
BTU RATING	61 000
ELECTRICITY	0.7kW, 220V, Single Phase
DIMENSIONS	730 x 855 x 1231mm high
WEIGHT	141kg
CAPACITY	(11x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(3x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF1111GS



7 PAN GASTRONOMY

SPECIFICATIONS

GAS CONSUMPTION	1.0 kg/h
BTU RATING	46 000
ELECTRICITY	0.5kW, 220V, Single Phase
DIMENSIONS	730 x 855 x 850mm high
WEIGHT	109kg
CAPACITY	(7x) 1/1 GN pans
RUNNER SPACING	68mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF711GS



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

1/1 GN PAN - 55mm	GNF8055
1/1 GN PAN - 55mm (perforated)	GNF8055.P
1/1 GN PAN - 40mm	GNF8040
1/1 GN PAN - 40mm (perforated)	GNF8040.P

BAKING TRAYS

1/1GN (Stainless steel)	BTS0011
-------------------------	---------

GRIDS

1/1 GN GRID	OGS0011
-------------	---------

STANDS

Stand for MKF1111TS	MKF-MKTS1111-L
Stand for MKF711TS	MKF-MKTS711-L

CLEANING

MANUAL SPRAY KIT	EKF-EKKD
------------------	----------



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam, controlled by a manual control panel situated on the right hand side of the door
 - IPX4 protection rating against water
 - Supplied without stand
 - Fitted with bidirectional fan motors for even heat distribution
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- Cleaning chemicals not included

**** It is essential that all combi steamers be installed with a water softening filtration system**



10 TRAY BAKERY

SPECIFICATIONS

ELECTRICITY	15.4kW, 380V, 3 Phase + N
DIMENSIONS	850 x 1041 x 1130mm high
WEIGHT	140kg
CAPACITY	(10x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(3x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF1064S



6 TRAY BAKERY

SPECIFICATIONS

ELECTRICITY	10.4kW, 380V, 3 Phase + N
DIMENSIONS	850 x 1041 x 850mm high
WEIGHT	108kg
CAPACITY	(6x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF664S



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

BAKING TRAYS

600 x 400 x 30mm
600 x 400 x 30mm (Teflon coated)
600 x 400 x 10mm

BTA0064
BTA0064-T
BTA0064-L

GRIDS

600 x 400mm Grid

OGS0064

STANDS

Stand for MKF1064S
Stand for MKF664S

MKF-MKTS1064-L
MKF-MKTS664-L

CLEANING

MANUAL SPRAY KIT

EKF-EKKD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Manual hand spray/wash can be fitted
- 5 Levels of direct steam, controlled by a manual control panel situated on the right hand side of the door
- Fitted with a condensate collection bowl, with drain on door
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without trays and grids
- Cleaning chemicals not included
- IPX4 protection rating against water
- Supplied without stand
- Fitted with bidirectional fan motors for even heat distribution

**** It is essential that all combi steamers be installed with a water softening filtration system**



10 TRAY BAKERY

SPECIFICATIONS

GAS CONSUMPTION	1.4 kg/h
BTU RATING	61 000
ELECTRICITY	0.7kW, 220V, Single Phase
DIMENSIONS	850 x 1041 x 1231mm high
WEIGHT	158kg
CAPACITY	(10x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(3x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF1064GS



6 TRAY BAKERY

SPECIFICATIONS

GAS CONSUMPTION	1.0 kg/h
BTU RATING	46 000
ELECTRICITY	0.5kW, 220V, Single Phase
DIMENSIONS	850 x 1041 x 850mm high
WEIGHT	123kg
CAPACITY	(6x) 600 x 400mm trays
RUNNER SPACING	80mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF664GS



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

BAKING TRAYS

600 x 400 x 30mm
600 x 400 x 30mm (Teflon coated)
600 x 400 x 10mm

BTA0064
BTA0064-T
BTA0064-L

GRIDS

600 x 400mm Grid

OGS0064

STANDS

Stand for MKF1064S
Stand for MKF664S

MKF-MKTS1064-L
MKF-MKTS664-L

CLEANING

MANUAL SPRAY KIT

EKF-EKKD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured AISI 304 stainless steel
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- Direct steam levels, manually controlled (10 to 100%)
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- 100 Programmable recipes
- Fitted with a bidirectional fan motor for even heat distribution
- Manual cleaning
- Cleaning chemicals not included
- Supplied without stand
- Trays and grids not included

**** It is essential that all combi steamers be installed with a water softening filtration system**



TOUCH CONTROL

SPECIFICATIONS

ELECTRICITY	3.2kW, 230V, Single Phase
DIMENSIONS	550 x 755 x 662mm high
CHAMBER DIMENSIONS	350 x 390 x 450mm high
WEIGHT	42kg
CAPACITY	(5x) 2/3 GN
RUNNER SPACING	80mm
TEMP RANGE	30 to 270°C
NUMBER OF FANS	(1x) bidirectional
NO. OF PROGRAMS	100
NO. OF COOKING STEPS	5 Programmable
PRE-HEAT FUNCTION	Programmable

ORDER CODE

EKF523NTUD



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured AISI 304 stainless steel
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- 5 Levels of direct steam levels, manually controlled
- IPX4 protection rating against water
- Timer for cooking from 10 to 120 minutes / infinity
- Fitted with a bidirectional fan motor for even heat distribution
- Cleaning chemicals not included
- Supplied without stand
- Trays and grids not included

**** It is essential that all combi steamers be installed with a water softening filtration system**



MANUAL CONTROL

SPECIFICATIONS

ELECTRICITY	3.2kW, 230V, Single Phase
DIMENSIONS	550 x 755 x 665mm high
CHAMBER DIMENSIONS	350 x 390 x 450mm high
WEIGHT	41kg
CAPACITY	(5x) 2/3 GN
RUNNER SPACING	80mm
TEMP RANGE	100 to 270°C
NUMBER OF FANS	(1x) bidirectional
PRE-HEAT FUNCTION	Manual

ORDER CODE

EKF523NUD



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

- 2/3 GN PAN - 20mm
- 2/3 GN PAN - 65mm
- 2/3 GN PAN - 40mm (Perforated)
- 1/3 GN PAN - 40mm
- 1/3 GN PAN - 65mm

- GN2T8020
- GN2T8065
- GN2T8040.P
- GNT8040
- GNT8065

STANDS

- Stand for EKF523N Ovens

SOE0423

CLEANING

- MANUAL SPRAY KIT

EKF-EKKD

CONVECTION OVENS MILLENNIAL MANUAL CONTROL



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm - thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED Bar fitted into the door
- Manual control panel situated on the right hand side of the door
- Door is right hand hinged with adjustable door hinges and handle catch
- The side supports and drip tray can easily be removed for cleaning
- IPX4 protection rating against water
- Fitted with 2 bidirectional fan motors for even heat distribution
- Trays and grids not included
- Timer for cooking from 10 to 120 minutes / infinity
- Supplied without stand
- Chemicals not included



6 TRAY

SPECIFICATIONS

ELECTRICITY	10.4kW, 380V, 3 Phase + N
DIMENSIONS	850 x 1041 x 850mm high
WEIGHT	108kg
CAPACITY	(6x) 600 x 400mm pans
RUNNER SPACING	80mm
NUMBER OF FANS	(2x) bidirectional
TEMP RANGE	100 to 270 °C
PRE-HEAT FUNCTION	Manual

ORDER CODE

MKF664SP



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

BAKING TRAYS

600 x 400 x 30mm
600 x 400 x 30mm (Teflon coated)
600 x 400 x 10mm

BTA0064
BTA0064-T
BTA0064-L

GRIDS

600 x 400mm Grid

OGS0064

STAND

Stand for MKF664SP

MKF-MKTS664-L



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick, moulded, AISI 304 18/10 stainless steel with fully rounded edges
- Cooking chamber lighting via LED bar fitted into the door
- Available in bottom or right hand hinged door models
- 5 Levels of direct steam, controlled by a electromechanical control panel situated below the door
- The side supports and drip tray can easily be removed for cleaning
- Fitted with 2 bidirectional fan motors for even heat distribution
- IPX4 protection rating against water
- Supplied without stand
- Trays and grids not included
- Cleaning chemicals not included

**** It is recommend that all combi steamers be installed with a water softening filtration system**



4 PAN - MANUAL CONTROL

SPECIFICATIONS

ELECTRICITY	6.4kW, 380V, 3 Phase + N
DIMENSIONS	790 x 785 x 635mm high
CHAMBER DIMENSIONS	660 x 430 x 380mm high
WEIGHT	57kg
CAPACITY	(4x) 1/1 GN pans (4x) 600 x 400mm trays
RUNNER SPACING	73mm
TEMP RANGE	100 to 270°C
NUMBER OF FANS	(2x) bidirectional
PRE-HEAT FUNCTION	Manual

ORDER CODE

EKF416NUD



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

1/1 GN PAN - 65mm
1/1 GN PAN - 65mm (perforated)

GNF8065
GNF8065.P

OVEN STAND

ORDER CODE

SOE0416

GRIDS

1/1 GN GRID
600 x 400mm GRID

OGS0011
OGS0064

CLEANING

MANUAL SPRAY KIT

EKF-EKKD

BAKING TRAYS

1/1GN (Stainless steel)
600 x 400 x 30mm
600 x 400 x 30mm (Teflon coated)
600 x 400 x 10mm

BTS0011
BTA0064
BTA0064-T
BTA0064-L



NEW LOOK



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick AISI 430 18/10 stainless steel with fully rounded edges
- 1 halogen light fitted into the cooking chamber
- The side supports and drip tray can easily be removed for cleaning
- Electromechanical control panel fitted at the bottom of the door
- Fitted with 2 bidirectional fan motors for even heat distribution
- IPX4 protection rating against water
- Supplied without stand
- Cleaning chemicals not included

4 PAN WITH HUMIDIFICATION

SPECIFICATIONS

ELECTRICITY	3.4kW, 220V, Single Phase
DIMENSIONS	790 x 750 x 635mm high
CHAMBER DIMENSIONS	660 x 445 x 380mm high
WEIGHT	51kg
CAPACITY	(4x) 1/1 GN pans (4x) 600 x 400mm trays
RUNNER SPACING	73mm
TEMP RANGE	100 to 270°C
NUMBER OF FANS	(2x) bidirectional
PRE-HEAT FUNCTION	Manual

ORDER CODE

EKF416N



HUMIDIFICATION (PULSE)

NEW LOOK



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick AISI 304 18/10 stainless steel with fully rounded edges
- 1 halogen light fitted into the cooking chamber
- Available in bottom or right hand hinged door models
- The side supports and drip tray can easily be removed for cleaning
- Electromechanical control panel situated at the bottom of the door
- Fitted with a bidirectional fan motor for even heat distribution
- IPX3 protection rating against water
- Supplied without stand
- Trays and grids not included
- Cleaning chemicals not included

4 PAN

SPECIFICATIONS

ELECTRICITY	6.2kW, 380V, 2 Phase + N
DIMENSIONS	790 x 750 x 635mm high
CHAMBER DIMENSIONS	660 x 445 x 380mm high
WEIGHT	51kg
CAPACITY	(4x) 1/1 GN Pans (4x) 600 x 400mm trays
RUNNER SPACE	73mm
TEMP RANGE	100 to 270°C
NUMBER OF FANS	(2x) bidirectional
PRE-HEAT FUNCTION	Manual

RIGHT HAND HINGED DOOR

ORDER CODE

EKF416NALP



BOTTOM HINGED DOOR

ORDER CODE

EKF416NP

OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

INSERTS

- 1/1 GN PAN - 55mm
- 1/1 GN PAN - 55mm (perforated)
- 1/1 GN PAN - 40mm
- 1/1 GN PAN - 40mm (perforated)

GNF8055
GNF8055.P
GNF8040
GNF8040.P

BAKING TRAYS

- 1/1 GN (Stainless steel)
- 600 x 400 x 30mm deep
- 600 x 400 x 30mm deep (Teflon coated)
- 600 x 400 x 10mm deep

BTS0011
BTA0064
BTA0064-T
BTA0064-L

OVEN GRIDS

- 1/1 GN GRID
- 600 x 400mm GRID

OGS0011
OGS0064

OVEN STANDS

ORDER CODE

SOE0416



NEW LOOK



FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick AISI 304 18/10 stainless steel with fully rounded edges
- 1 halogen light fitted into the cooking chamber
- The side supports and drip tray can easily be removed for cleaning
- Bottom hinged door
- Electromechanical control panel situated at the bottom of the door
- Fitted with 1 unidirectional fan motor for even heat distribution
- IPX3 protection rating against water
- Supplied without stand
- Grids not included
- Supplied with (4x) 430 x 345mm baking trays
- Cleaning chemicals not included

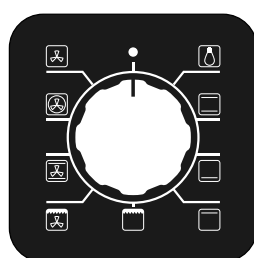
4 PAN MULTI-FUNCTIONAL

SPECIFICATIONS

ELECTRICITY	2.8kW, 220V, Single Phase
DIMENSIONS	590 x 695 x 590mm high
CHAMBER DIMENSIONS	450 x 395 x 330mm high
WEIGHT	35kg
CAPACITY	(4x) 430 x 345mm trays
RUNNER SPACING	73mm
TEMP RANGE	50 to 300°C
NUMBER OF FANS	(1x) bidirectional
PRE-HEAT FUNCTION	Manual

ORDER CODE

EKF423NM



9 FUNCTION SETTINGS

FEATURES

- Outer casing manufactured from stainless steel
- Cooking chamber is manufactured from 1mm thick AISI 304 18/10 stainless steel with fully rounded edges
- 1 halogen light fitted into the cooking chamber
- The side supports and drip tray can easily be removed for cleaning
- Bottom hinged door
- Electromechanical control panel situated at the top of the door
- Fitted with a unidirectional fan motor for even heat distribution
- IPX3 protection rating against water
- Supplied without grids
- Supplied with (4x) 430 x 345mm baking trays
- Cleaning chemical not included
- Supplied without stand

NEW LOOK



4 PAN MANUAL CONTROL

SPECIFICATIONS

ELECTRICITY	3.1kW, 220V, Single Phase
DIMENSIONS	590 x 710 x 590mm high
WEIGHT	35kg
CHAMBER DIMENSIONS	450 x 395 x 330mm high
CAPACITY	(4x) 430 x 345mm trays
RUNNER SPACING	73mm
TEMP RANGE	50 to 300°C
NUMBER OF FANS	(1x) bidirectional
PRE-HEAT FUNCTION	Manual

ORDER CODE

EKF423NP



OPTIONAL EXTRAS (FULL SPECS • PAGE 78 - 79)

BAKING TRAYS

435 x 315 x 10mm

BTA0043

OVEN STANDS

ORDER CODE

SOE0423

OPTIONAL EXTRAS - EKA COMBI STEAMERS & CONVECTION OVENS

FULL SPECIFICATIONS

PUSH-IN TROLLEYS



FEATURES

- Manufactured from AISI 304 Stainless steel
- Fitted with removable handle
- Fitted with 4 robust castors, 2 lockable



20 PAN PUSH-IN GASTRONOMY TROLLEY

SPECIFICATIONS

DIMENSIONS	740 x 561 x 1750mm high
WEIGHT	34kg
CAPACITY	(20x) 1/1 GN pans
RUNNER SPACING	66mm

ORDER CODE EKCR20TC

16 TRAY PUSH-IN BAKING TROLLEY

SPECIFICATIONS

DIMENSIONS	740 x 561 x 1750mm high
WEIGHT	34kg
CAPACITY	(16x) 600 x 400mm baking tray
RUNNER SPACING	80mm

ORDER CODE EKCR16TC

COMPATIBLE WITH THE FOLLOWING MODELS

- EKA MKF 2011 TS
- EKA MKF 2011 S

INSERTS

- 1/1GN - 40mm deep
- 1/1GN - 40mm (perforated)
- 1/1GN - 55mm deep
- 1/1GN - 55mm (perforated)
- 1/1GN - 65mm deep
- 1/1GN - 65mm (perforated)
- 2/3 GN - 20mm deep
- 2/3 GN - 65mm deep
- 2/3 GN - 40mm (perforated)
- 1/3 GN - 40mm deep
- 1/3 GN - 65mm deep

- GNF8040
- GNF8040.P
- GNF8055
- GNF8055.P
- GNF8065
- GNF8065.P
- GN2T8020
- GN2T8065
- GN2T8040.P
- GNT8040
- GNT8065

GRIDS

- OVEN GRID - 1/1 GN
- OVEN GRID - 600 x 400mm
- COOLING GRID - 600 x 400mm

- OGS0011
- OGS0064
- CTS0064



BAKING TRAYS

- 1/1GN (Stainless steel)
- 435 x 315 x 10mm deep
- 600 x 400 x 10mm deep
- 600 x 400 x 20mm deep
- 600 x 400 x 30mm deep
- 600 x 400 x 30mm deep (Teflon coated)

- BTS0011
- BTA0043
- BTA0064-L
- BTA0013
- BTA0064
- BTA0064-T

CLEANING & FLUSHING



MANUAL SPRAY KIT
ORDER CODE

EKF-EKCD



CLEANING DETERGENT for Millennial Touch Ovens
ORDER CODE

MKF-MKDET

OVEN STANDS

FEATURES

- Runners to accommodate GN Pans, 600 x 400mm or 435 x 315mm baking trays
- Manufactured from 1.2mm thick, 430 Stainless steel
- Fitted with 4 height adjustable plastic feet



**HEIGHT
ADJUSTABLE FEET**



**STURDY STAINLESS STEEL
CONSTRUCTION**

11 PAN MILLENNIAL OVENS

SPECIFICATIONS

DIMENSIONS 600 x 730 x 750mm high
WEIGHT 23kg
RUNNER SPACING 40mm
COMPATIBLE WITH EKA MKF 1111 TS
EKA MKF 1111 S
EKA MKF 1111 GS



ORDER CODE MKF-MKTS1111-L

7 PAN MILLENNIAL OVENS

SPECIFICATIONS

DIMENSIONS 600 x 730 x 900mm high
WEIGHT 28kg
RUNNER SPACING 40mm
COMPATIBLE WITH EKA MKF 711 TS
EKA MKF 711 S
EKA MKF 711 GS



ORDER CODE MKF-MKTS711-L

10 PAN MILLENNIAL OVENS

SPECIFICATIONS

DIMENSIONS 790 x 850 x 750mm high
WEIGHT 30kg
RUNNER SPACING 40mm
COMPATIBLE WITH EKA MFK 1064 S
EKA MFK 1064 GS



ORDER CODE MKF-MKTS1064-L

6 PAN MILLENNIAL OVENS

SPECIFICATIONS

DIMENSIONS 790 x 850 x 900mm high
WEIGHT 35kg
RUNNER SPACING 40mm
COMPATIBLE WITH EKA MFK 664 S
EKA MFK 664 SP
EKA MFK 664 GS



ORDER CODE MKF-MKTS664-L

4 PAN EVOLUTION OVENS

SPECIFICATIONS

DIMENSIONS 800 x 750 x 850mm high
WEIGHT 19kg
RUNNER SPACING 70mm
COMPATIBLE WITH EKA EKF 416 NUD
EKA EKF 416 N
EKA EKF 416 NP
EKA EKF 416 NALP



ORDER CODE SOE0416

4 PAN CONVECTION OVENS

SPECIFICATIONS

DIMENSIONS 600 x 700 x 850mm high
WEIGHT 17kg
RUNNER SPACING 70mm
COMPATIBLE WITH EKA EKF 423 NM
EKA EKF 423 NP
EKA EKF 523 NTUD
EKA EKF 523 NUD



ORDER CODE SOE0423



MODEL	EKA MKF 2011 TS	EKA MKF 2011 S	EKA MKF 1111 TS	
CAPACITY	(20x) 1/1 GN Pans or *(16x) 600 x 400mm Baking Trays	(20x) 1/1 GN Pans or *(16x) 600 x 400mm Baking Trays	(11x) 1/1 GN Pans	
RUNNER SPACING	66mm	66mm	68mm	
ELEC / BTU RATING	31kW, 380V, 3 Phase + N	31kW, 380V, 3 Phase + N	15.4kW, 380V, 3 Phase + N	
CONTROL PANEL	Touch Control with Quick Selection knob	Manual Control	Touch Control with Quick Selection knob	
BAKING	✓	✓	✓	
ROASTING	✓	✓	✓	
STEAMING	✓	✓	✓	
STEAM METHOD	Direct Steam - 10 Levels	Direct Steam - 5 Levels	Direct Steam - 10 Levels	

*16 pan capacity available with optional 16 pan trolley



MODEL	EKA MKF 711 TS	EKA MKF 711 S	EKA MKF 711 GS	
CAPACITY	(7x) 1/1 GN Pans	(7x) 1/1 GN Pans	(7x) 1/1 GN Pans	
RUNNER SPACING	68mm	68mm	68mm	
ELEC / BTU RATING	11.4kW, 380V, 3 Phase + N	11.4kW, 380V, 3 Phase + N	0.5kW, 220V, Single Phase / 46 000	
CONTROL PANEL	Touch Control with Quick Selection knob	Manual Control	Manual Control	
BAKING	✓	✓	✓	
ROASTING	✓	✓	✓	
STEAMING	✓	✓	✓	
STEAM METHOD	Direct Steam - 10 Levels	Direct Steam - 5 Levels	Direct Steam - 5 Levels	



MODEL	EKA EKF 523 NUD	EKA EKF 416N	EKA EKF 416 NP / NALP	
CAPACITY	(5x) 2/3 GN Pans	(4x) 1/1 GN Pans (4x) 600 x 400mm Baking Trays	(4x) 1/1 GN Pans (4x) 600 x 400mm Baking Trays	
RUNNER SPACING	80mm	73mm	73mm	
ELEC / BTU RATING	3.2kW, 230V, Single Phase	3.4kW, 230V, Single Phase	6.2kW, 380V, 3 Phase + N	
CONTROL PANEL	Manual Control	Manual Control	Manual Control	
BAKING	✓	✓	✓	
ROASTING	✓	✓	✓	
STEAMING	✓	-	-	
STEAM METHOD	Direct Steam - 5 Levels	Indirect steam with button	-	



	EKA MKF 1111 S	EKA MKF 1111 GS	EKA MKF 1064 S	EKA MKF 1064 GS
	(11x) 1/1 GN Pans	(11x) 1/1 GN Pans	(10x) 600 x 400mm Baking Trays	(10x) 600 x 400mm Baking Trays
	68mm	68mm	80mm	80mm
	15.4kW, 380V, 3 Phase + N	0.7kW, 220V, Single Phase / 60 000	15.4kW, 380V, 3 Phase + N	0.7kW, 220V, Single Phase / 61 000
	Manual Control	Manual Control	Manual Control	Manual Control
	✓	✓	✓	✓
	✓	✓	✓	✓
	✓	✓	✓	✓
	Direct Steam - 5 Levels	Direct Steam - 5 Levels	Direct Steam - 5 Levels	Direct Steam - 5 Levels



	EKA MKF 664 S	EKA MKF 664 GS	EKA MKF 664 SP	EKA EKF 523 NTUD
	(6x) 600 x 400mm Baking Trays	(6x) 600 x 400mm Baking Trays	(6x) 600 x 400mm Baking Trays	(5x) 2/3 GN Pans
	80mm	80mm	80mm	80mm
	10.4kW, 380V, 3 Phase + N	0.7kW, 220V, Single Phase / 46 000	10.4kW, 380V, 3 Phase + N	3.2kW, 230V, Single Phase
	Manual Control	Manual Control	Manual Control	Touch Control
	✓	✓	✓	✓
	✓	✓	✓	✓
	✓	✓	-	✓
	Direct Steam - 5 Levels	Direct Steam - 5 Levels	-	Direct Steam - 5 Levels



	EKA EKF 423 NM	EKA EKF 423 NP
	(4x) 430 x 345mm Baking Trays	(4x) 430 x 345mm Baking Trays
	73mm	73mm
	2.6kW, 240V, Single Phase	2.6kW, 240V, Single Phase
	Manual Control	Manual Control
	✓	✓
	✓	✓
	-	-
	-	-



ELECTRIC



GAS

CONVECTION OVEN WITH HUMIDIFICATION ⚡

SmartChef



HUMIDIFICATION



1.3 LITRE WATER TANK

OPTIONAL EXTRAS

BAKING TRAY 2/3 GN

BTA0023

FEATURES

- Body manufactured from high-quality Stainless Steel AISI 304
- Tempered glass door with latch handle
- 1.3 Litre water tank. No direct water connection required
- 4 Selectable function settings
- Halogen internal lighting
- Humidity control function
- Supplied with (2x) 2/3GN pans, oven grid and drip tray
- Small footprint. Ideal for kitchens with limited space

MINI 3 PAN 2/3GN

SPECIFICATIONS

ELECTRICITY	2.5kW, 230V, Single Phase
DIMENSIONS	550 x 470 x 380mm high
CHAMBER DIM	360 x 330 x 260mm high
WEIGHT	20kg
CAPACITY	(3x) 2/3 GN Pans
RUNNER SPACING	75mm
TEMP RANGE	50 to 200°C
TIMER	0 to 120min / Stay on
NO. OF FANS	1

ORDER CODE

COS-M-2303



SUPPLIED WITH



2 x 2/3GN pans



Drip pan



1 x Oven grid

CONVECTION OVENS ⚡

SmartChef



FEATURES

- 430 Stainless Steel construction. Durable and easy to clean
- Double tempered glass door. Retains heat and improves safety
- Accurate temperature control for top and bottom elements
- Internal lighting to view your culinary creations
- 3 Cooking functions: Grill, convection and rotisserie
- Supplied with: Rotisserie set, (1x) 430 x 300mm pan, (2x) oven grids

4 PAN WITH GRILL & ROTISSERIE

SPECIFICATIONS

ELECTRICITY	2.7kW, 230V, Single Phase
DIMENSIONS	590 x 380 x 360mm high
CHAMBER DIM	450 x 320 x 255mm high
WEIGHT	16kg
CAPACITY	(4x) 430 x 300mm pans
RUNNER SPACING	75mm
TEMP RANGE	50 to 250°C
TIMER	0 to 120min / Stay on
NO. OF FANS	1

ORDER CODE

COS-GR-4530-03



SUPPLIED WITH

- 1x 430x300mm pan
- 2x Oven grids
- Rotisserie set



FEATURES

- 430 Stainless Steel construction. Durable and easy to clean
- Accurate timer and temperature control for perfect cooking results
- Supplied with baking trays
- Double tempered glass door. Retains heat and improves safety
- Internal lighting to view your culinary creations



**HUMIDIFICATION
(PULSE)**

4 PAN 1/1GN + HUMIDIFICATION

SPECIFICATIONS

ELECTRICITY	2.9kW, 230V, Single Phase
DIMENSIONS	675 x 525 x 500mm high
CHAMBER DIM	550 x 360 x 330mm high
WEIGHT	29kg
CAPACITY	(4x) 1/1 GN Pans
RUNNER SPACING	75mm
TEMP RANGE	50 to 250°C
TIMER	0 to 120min / Stay on
NO. OF FANS	2

ORDER CODE COS-GN-1104-H



OPTIONAL EXTRAS

BAKING TRAY 1/1 GN BTS0011



4 PAN 2/3GN

SPECIFICATIONS

ELECTRICITY	2.5kW, 230V, Single Phase
DIMENSIONS	495 x 525 x 500mm high
CHAMBER DIM	375 x 360 x 330mm high
WEIGHT	20kg
CAPACITY	(4x) 2/3GN
RUNNER SPACING	75mm
TEMP RANGE	50 to 250°C
TIMER	0 to 120min / Stay on
NO. OF FANS	1

ORDER CODE COS-GN-2304



OPTIONAL EXTRAS

BAKING TRAY 2/3 GN BTA0023



4 PAN 1/2GN

SPECIFICATIONS

ELECTRICITY	2.1kW, 230V, Single Phase
DIMENSIONS	415 x 525 x 500mm high
CHAMBER DIM	295 x 360 x 330mm high
WEIGHT	18kg
CAPACITY	(4x) 1/2 GN
RUNNER SPACING	75mm
TEMP RANGE	50 to 250°C
TIMER	0 to 120min / Stay on
NO. OF FANS	1

ORDER CODE COS-GN-1204



OPTIONAL EXTRAS

BAKING TRAY 2/3 GN BTA0023



4 PAN 435 x 315mm PANS

SPECIFICATIONS

ELECTRICITY	2.7kW, 230V, Single Phase
DIMENSIONS	600 x 600 x 570mm high
CHAMBER DIM	460 x 370 x 360mm high
WEIGHT	30kg
CAPACITY	(4x) 435 x 315mm trays
RUNNER SPACING	75mm
TEMP RANGE	50 to 300°C
TIMER	0 to 120min
NO. OF FANS	2

ORDER CODE COS0004



OPTIONAL EXTRAS

BAKING TRAY 435 x 315 BTA0043



FEATURES

- Manufactured from 201 stainless steel
- Doors are fitted with tempered glass
- Internal lighting for improved view of the product
- Fitted with a heavy duty door handle
- Fitted with bi-directional fans
- Adjustable air duct, for more baking varieties
- Timer and Steam function
- 6 Tray oven stackable with 10 tray proofer



10 TRAY

SPECIFICATIONS

ELECTRICITY 18kW, 380V, 3 Phase + N
 DIMENSIONS 930 x 1320 x 1550mm high
 WEIGHT 250kg
 CAPACITY (10x) 600 x 400mm trays
 RUNNER SPACING 80mm
 TEMP RANGE 90 to 300°C

ORDER CODE

COB-RX10D



6 TRAY

SPECIFICATIONS

ELECTRICITY 9kW, 380V, 3 Phase + N
 DIMENSIONS 910 x 1370 x 890mm high
 WEIGHT 170kg
 CAPACITY (6x) 600 x 400mm trays
 RUNNER SPACING 80mm
 TEMP RANGE 90 to 300°C

ORDER CODE

COB-RX6D



OPTIONAL STAND

DIMENSIONS 920 x 1000 x 480mm high
 RUNNER SPACING 40mm

ORDER CODE

SOB0010

OPTIONAL STAND

DIMENSIONS 910 x 1000 x 770mm high
 RUNNER SPACING 40mm

ORDER CODE

SOB0006



OPTIONAL EXTRAS

BAKING TRAYS

600 x 400 x 30mm
 600 x 400 x 10mm (Aluminium)
 600 x 400 x 30mm (Teflon coated)

BTA0064
 BTA0064-L
 BTA0064-T

OVEN GRIDS

600 x 400mm

OGS0064

COOLING RACK

600 x 400mm

CTS0064

**FEATURES**

- Manufactured from 201 stainless steel
- Polyurethane foam insulation
- Fitted with a fan circulation system, more uniform proofing effect
- Automatic hydration system - inlet and outlet
- Micro-computer /digital display control panel with timing function
- Big tempered glass windows for improved viewing of the proofing process
- Fitted with (4x) castors

32 TRAY**SPECIFICATIONS**

ELECTRICITY	3.2kW, 230V, Single Phase
DIMENSIONS	1020 x 820 x 1980mm high
WEIGHT	110kg
CAPACITY	(32x) 600 x 400mm trays
TEMP RANGE	20 to 60°C
HUMIDITY	80 to 90%

ORDER CODE**PCB-XF32B****16 TRAY****SPECIFICATIONS**

ELECTRICITY	2.4kW, 230V, Single Phase
DIMENSIONS	500 x 770 x 1980mm high
WEIGHT	55kg
CAPACITY	(16x) 600 x 400mm trays
TEMP RANGE	20 to 60°C
HUMIDITY	80 to 90%

ORDER CODE**PCB-XF16B****FEATURES**

- Manufactured from 201 stainless steel
- Polyurethane foam insulation
- Fitted with a fan circulation system, more uniform proofing effect
- Automatic hydration system - inlet and outlet
- Manual control panel with timing function
- Tempered glass window for improved viewing of the proofing process
- Fitted with (4x) castors
- Stackable with the BakeMark RX6D convection oven

10 TRAY**SPECIFICATIONS**

ELECTRICITY	3kW, 230V, Single Phase
DIMENSIONS	930 x 1200 x 750mm high
WEIGHT	80kg
CAPACITY	(10x) 600 x 400mm trays
RUNNER SPACING	80mm
TEMP RANGE	20 to 60°C
HUMIDITY	80 to 90%

ORDER CODE**PCB-XF10****OPTIONAL EXTRAS****BAKING TRAYS**

600 x 400 x 30mm
 600 x 400 x 10mm (Aluminium)
 600 x 400 x 30mm (Teflon coated)

BTA0064
BTA0064-L
BTA0064-T

OVEN GRIDS

600 x 400mm

OGS0064**COOLING RACK**

600 x 400mm

CTS0064



FEATURES

- Robust stainless steel construction
- Bottom hinged doors for easy loading
- Additional internal height for baking
- Ceramic base for pizza and artisan breads
- Expanded glass viewing window on oven door
- Top and bottom element controlled individually
- Fitted with a dial thermostat
- Compatible with 600 x 400mm baking trays



DIAL THERMOMETER



CERAMIC STONE BASE

**ONE OVEN FOR PIZZA
AND ARTISAN BREADS**

DOUBLE DECK OVEN - 8 TRAY

SPECIFICATIONS

ELECTRICITY 20.4kW, 380V, 3 Phase + N
DIMENSIONS 1500 x 1080 x 745mm high
WEIGHT 225kg
CHAMBER DIMENSIONS (2x) 1230 x 840 x 175mm high
CAPACITY PER DECK (4x) 600 x 400mm trays
(6x) 40cm Pizzas

TEMP RANGE 50 to 500°C

ORDER CODE

DOP0066



DOUBLE DECK OVEN - 4 TRAY

SPECIFICATIONS

ELECTRICITY 14kW, 380V, 3 Phase + N
DIMENSIONS 1100 x 1080 x 745mm high
WEIGHT 172kg
CHAMBER DIMENSIONS (2x) 820 x 840 x 175mm high
CAPACITY PER DECK (2x) 600 x 400mm trays
(4x) 40cm Pizzas

TEMP RANGE 50 to 500°C

ORDER CODE

DOP0044



OPTIONAL STANDS

SPECIFICATIONS

DIMENSIONS 1520 x 982 x 960mm high
WEIGHT 44kg
COMPATIBLE WITH DOP0066

ORDER CODE

SDP0066



OPTIONAL STANDS

SPECIFICATIONS

DIMENSIONS 1117 x 982 x 960mm high
WEIGHT 39kg
COMPATIBLE WITH DOP0044

ORDER CODE

SDP0044



FEATURES

- Body manufactured from stainless steel
- Internal chamber lighting
- Fitted with a glass viewing window
- Fitted with (4x) non-slip rubber feet
- Top and bottom element is individually controlled
- Fitted with a bottom hinged door for easy loading
- Supplied with a ceramic pizza stone base



DOUBLE DECK

SPECIFICATIONS

ELECTRICITY 3kW, 240V, Single Phase
DIMENSIONS 600 x 470 x 470mm high
WEIGHT 27kg
CHAMBER DIMENSIONS (2x) 400 x 400 x 155mm high
CAPACITY PER DECK (1x) 30cm Pizza
TEMP RANGE 50 to 350°C

ORDER CODE

POS2102



SINGLE DECK

SPECIFICATIONS

ELECTRICITY 2kW, 240V, Single Phase
DIMENSIONS 600 x 470 x 305mm high
WEIGHT 18kg
CHAMBER DIMENSIONS (1x) 400 x 400 x 155mm high
CAPACITY PER DECK (1x) 30cm Pizza
TEMP RANGE 50 to 350°C

ORDER CODE

POS1101



FEATURES

- Front panel manufactured from 430 stainless steel
- Digital control panel and timer
- Internal chamber lighting
- Fitted with tempered glass viewing windows
- Chamber and exterior side plates manufactured from aluminized steel
- Top and bottom heating elements are individually controlled
- Fitted with a bottom hinged door for easy loading
- Supplied with a pizza stone base



DOUBLE DECK

SPECIFICATIONS

ELECTRICITY	(2x) 8.8kW, 380V, 3 Phase + N
DIMENSIONS	1450 x 835 x 705mm high
WEIGHT	130kg
CHAMBER DIMENSIONS	(2x) 1052 x 725 x 140mm high
CAPACITY PER DECK	(12x) 30cm Pizza
TEMP RANGE	50 to 450°C

ORDER CODE

POS0066-LD



**6 PIZZAS
PER DECK**



DOUBLE DECK

SPECIFICATIONS

ELECTRICITY	(2x) 4.7kW, 380V, 3 Phase + N
DIMENSIONS	1100 x 835 x 705mm high
WEIGHT	100kg
CHAMBER DIMENSIONS	(2x) 702 x 725 x 140mm high
CAPACITY PER DECK	(8x) 30cm Pizza
TEMP RANGE	50 to 450°C

ORDER CODE

POS0044-D



**4 PIZZAS
PER DECK**



SINGLE DECK

SPECIFICATIONS

ELECTRICITY	4.7kW, 380V, 3 Phase + N
DIMENSIONS	1100 x 835 x 405mm high
WEIGHT	60kg
CHAMBER DIMENSIONS	(1x) 702 x 725 x 140mm high
CAPACITY PER DECK	(4x) 30cm Pizza
TEMP RANGE	50 to 450°C

ORDER CODE

POS0004-D



**4 PIZZAS
PER DECK**



*SHOWN WITH OPTIONAL STAND

STANDS

SPECIFICATIONS

DIMENSIONS	1450 x 835 x 860mm high
COMPATIBLE WITH	POS0066-LD
ORDER CODE	POS-S-0006L

DIMENSIONS
COMPATIBLE WITH
ORDER CODE

1100 x 835 x 860mm high
POS0044-D
POS-S-0044

DIMENSIONS
COMPATIBLE WITH
ORDER CODE

1100 x 835 x 1060mm high
POS0004-D
POS-S-0004

FEATURES

- Robust construction
- Fitted with glass viewing windows
- Individually controlled internal lighting per deck
- Ceramic stone bases available on request
- Bottom hinged doors for easy loading
- Top and bottom elements individually controlled for each deck
- Timer with buzzer individually controlled per deck

**3 DECK, 9 TRAY****SPECIFICATIONS**

ELECTRICITY 27kW, 380V, 3 Phase + N
 DIMENSIONS 1645 x 805 x 1335mm high
 WEIGHT 230kg
 CHAMBER DIMENSIONS (3x) 1300 x 620 x 220mm
 CHAMBER CAPACITY (3x) 600 x 400mm trays
 TEMP RANGE 50 to 300°C

ORDER CODE

DOB3309

**3 TRAYS
PER DECK****2 DECK, 4 TRAY****SPECIFICATIONS**

ELECTRICITY 14kW, 380V, 3 Phase + N
 DIMENSIONS 1220 x 805 x 1130mm high
 WEIGHT 125kg
 CHAMBER DIMENSIONS (2x) 860 x 620 x 220mm
 CHAMBER CAPACITY (2x) 600 x 400mm tray
 TEMP RANGE 50 to 300°C

ORDER CODE

DOB2204

**2 TRAYS
PER DECK**



2 DECK, 2 TRAY

SPECIFICATIONS

ELECTRICITY	6kW, 230V, Single Phase
DIMENSIONS	925 x 630 x 755mm high
WEIGHT	50kg
CHAMBER DIMENSIONS	(2x) 620 x 420 x 160mm
CHAMBER CAPACITY	(1x) 600 x 400mm tray
TEMP RANGE	50 to 300°C

ORDER CODE

DOB2102


**1 TRAY
PER DECK**


1 DECK, 1 TRAY

SPECIFICATIONS

ELECTRICITY	3kW, 230V, Single Phase
DIMENSIONS	925 x 630 x 410mm high
WEIGHT	35kg
CHAMBER DIMENSIONS	(1x) 620 x 420 x 160mm
CHAMBER CAPACITY	(1x) 600 x 400mm tray
TEMP RANGE	50 to 300°C

ORDER CODE

DOB1101


**1 TRAY
PER DECK**


OPTIONAL EXTRAS

BAKING TRAYS

600 x 400 x 30mm
600 x 400 x 15mm (Aluminium)
600 x 400 x 30mm (Teflon coated)

BTA0064
BTA0064-L
BTA0064-T

CERAMIC STONE BASES

AVAILABLE ON REQUEST



FEATURES

- Body manufactured from 0.8mm, 430 grade stainless steel
- Flame-out protection function
- Gas burner manufactured from SS304 stainless steel
- Fitted with timer to control
- Manual temperature control with digital display
- Fitted with heat resisting lighting
- Aluminum plated chambers for increased thermal radiation
- Double electromagnetic valve control
- Bottom hinged door with double tempered glass windows
- Electricity required for control operations
- Ceramic stone bases available on request



LPGSA Approved

3 DECK, 9 TRAY

SPECIFICATIONS

ELECTRICITY	0.2kW, 220V, Single Phase
GAS CONSUMPTION	2.4 kg/h
BTU RATING	113 000
DIMENSIONS	1750 x 965 x 1720mm high
WEIGHT	370kg
CHAMBER DIMENSIONS	(3x) 1330 x 710 x 185mm high
CAPACITY PER DECK	(3x) 600 x 400mm trays
TEMP RANGE	30 to 400°C

ORDER CODE

DOB/3309G



**3 TRAYS
PER DECK**



LPGSA Approved

2 DECK, 6 TRAY

SPECIFICATIONS

ELECTRICITY	0.15 kW, 220V, Single Phase
GAS CONSUMPTION	1.6 kg/h
BTU RATING	75 000
DIMENSIONS	1750 x 965 x 1375mm high
WEIGHT	260kg
CHAMBER DIMENSIONS	(3x) 1330 x 710 x 185mm high
CAPACITY PER DECK	(3x) 600 x 400mm trays
TEMP RANGE	30 to 400°C

ORDER CODE

DOB/2306G



**3 TRAYS
PER DECK**



LPGSA Approved

1 DECK, 3 TRAY

SPECIFICATIONS

ELECTRICITY	0.075kW, 220V, Single Phase
GAS CONSUMPTION	0.8 kg/h
BTU RATING	37 000
DIMENSIONS	1750 x 965 x 650mm high
WEIGHT	160kg
CHAMBER DIMENSIONS	1330 x 710 x 185mm high
CAPACITY PER DECK	(3x) 600 x 400mm trays
TEMP RANGE	30 to 400°C

ORDER CODE

DOB/1303G



**3 TRAYS
PER DECK**





LPGSA Approved

3 DECK, 6 TRAY

SPECIFICATIONS

ELECTRICITY	0.2kW, 220V, Single Phase
GAS CONSUMPTION	1.8 kg/h
BTU RATING	84 000
DIMENSIONS	1395 x 965 x 1720mm high
WEIGHT	320kg
CHAMBER DIMENSIONS	(3x) 870 x 665 x 185mm high
CAPACITY PER DECK	(2x) 600 x 400mm trays
TEMP RANGE	30 to 400°C

ORDER CODE

DOB/3206G



**2 TRAYS
PER DECK**



LPGSA Approved

2 DECK, 4 TRAY

SPECIFICATIONS

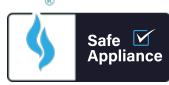
ELECTRICITY	0.15kW, 220V, Single Phase
GAS CONSUMPTION	1.2 kg/h
BTU RATING	56 000
DIMENSIONS	1395 x 965 x 1250mm high
WEIGHT	200kg
CHAMBER DIMENSIONS	(2x) 870 x 665 x 185mm high
CAPACITY PER DECK	(2x) 600 x 400mm trays
TEMP RANGE	30 to 400°C

ORDER CODE

DOB/2204G



**2 TRAYS
PER DECK**



LPGSA Approved

1 DECK, 2 TRAY

SPECIFICATIONS

ELECTRICITY	0.075kW, 220V, Single Phase
GAS CONSUMPTION	0.6 kg/h
BTU RATING	28 000
DIMENSIONS	1395 x 965 x 710mm high
WEIGHT	110kg
CHAMBER DIMENSIONS	870 x 665 x 185mm high
CAPACITY PER DECK	(2x) 600 x 400mm trays
TEMP RANGE	30 to 400°C

ORDER CODE

DOB/1202G



**2 TRAYS
PER DECK**



OPTIONAL EXTRAS

BAKING TRAYS

600 x 400 x 30mm
600 x 400 x 15mm (Aluminium)
600 x 400 x 30mm (Teflon coated)

BTA0064
BTA0064-L
BTA0064-T

CERAMIC STONE BASES

AVAILABLE ON REQUEST

FEATURES

- Oven body manufactured from stainless steel
- Double cast iron frame
- Fitted with a bottom hinged cast iron door
- Fitted with dial thermometer
- **Included:** 2 x grill grates, 2 x grids, tong, grill tong, ash shovel, fire poker, grill scraper, grill brush
- Improved exterior casing offers better thermal insulation and extra ventilation
- Fitted with removable ash drawer and grease collector for easy cleaning
- Improved heat containment for lower charcoal consumption
- Available in black, red and stainless steel



PRO 980mm OVEN

SPECIFICATIONS

DIMENSIONS	985 x 777 x 1685mm high
WEIGHT	390kg
INTERNAL DIMENSIONS	740 x 595 x 270mm high
GRILL RACK DIMENSIONS	735 x 590mm
CAPACITY	90kg meat per hour
WORKING TEMPERATURE	250 to 350°C
CHARCOAL CONSUMPTION	*15 to 17kg per day

BLACK
RED
STAINLESS STEEL

COR-ROC76-B
COR-ROC76-R
COR-ROC76-S



* Depends on the charcoal quality



PRO 780mm OVEN

SPECIFICATIONS

DIMENSIONS	785 x 777 x 1685mm high
WEIGHT	312kg
INTERNAL DIMENSIONS	540 x 595 x 270mm high
GRILL RACK DIMENSIONS	535 x 590mm
CAPACITY	70kg meat per hour
WORKING TEMPERATURE	250 to 350°C
CHARCOAL CONSUMPTION	*10 to 12kg per day

BLACK
RED
STAINLESS STEEL

COR-ROC56-B
COR-ROC56-R
COR-ROC56-S



* Depends on the charcoal quality



SEMI-PRO 580mm OVEN

SPECIFICATIONS

DIMENSIONS	585 x 577 x 1095mm high
WEIGHT	150kg
INTERNAL DIMENSIONS	340 x 395 x 270mm high
GRILL RACK DIMENSIONS	335 x 390mm
CAPACITY	25kg meat per hour
WORKING TEMPERATURE	250 to 350°C
CHARCOAL CONSUMPTION	*10 to 12kg per day

BLACK

COR-R34-B



* Depends on the charcoal quality

INCLUDED

All charcoal ovens come fully accessorised for an enhanced user experience.



2 x Grill grates



2 x Top Grids (GN)



Tong



Grill tong



Ash shovel



Grill scraper



Fire poker



Grill brush

ROASTER ROASTER COMBO

The **perfect synergy** of performance and reliability even for the most demanding commercial kitchens. The combination of **Roaster Ovens and Parrillas** provides a versatile and robust solution, ergonomically designed, to measure up with the most challenging culinary situations with precision and ease.



- **Multiple cooking techniques** such as roasting, braising, searing and smoking of all kinds of meat, fish and vegetables.
- **Absolute control** of the temperature thanks to the adjustable height and inclination of the grill grates of the parrilla and to the oven's vent system.
- **Maximized speed** and productivity due to the dual-task performance.
- **Low charcoal consumption** thanks to the high heat containment in the combustion areas.
- **Created to be showcased** due to its imposing design and versatilities. Ideally installed in an open kitchen, **Roaster Combo** captures the attention of the diners while the chef stimulates their appetite with the unlimited culinary techniques



***COMBO & SEPARATE PARRILLAS AVAILABLE ON REQUEST**

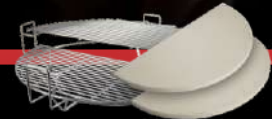
PHENIX

• KAMADO GRILLS •

- **Durable Construction** - Made from high quality, sturdy materials for long-term use.
- **Spacious Workspace** - Plenty of room for grilling tools, ingredients and prep work.
- **Heat-Resistant Surface** - Safely supports your Kamado grill during high-heat cooking.
- **Weatherproof Design** - Built to withstand outdoor conditions year-round.
- **Sleek & Modern Look** - Enhances your outdoor cooking space with a stylish finish.



ACCESSORIES



DIVIDE & CONQUER
SYSTEM



PIZZA STONE



CHICKEN SITTER



GLOVES



RAIN JACKET



GRID TONGS



ASH SCRAPER



HEAT
DEFLECTOR



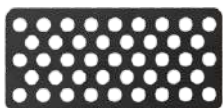
CHARCOAL
STARTER

PHENIX

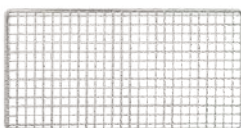
YAKITORI / HIBACHI GRILL



- **Authentic Japanese Grilling**
Perfect for skewers, meats, seafood & more
- **Charcoal Operated**
Achieve rich, smoky flavours with ease
- **Durable & Portable**
High quality materials for long lasting use
- **Easy to Clean**
Removable grill grates for hassle-free maintenance



CHARCOAL
GRID



GRID



6 x YAKITORI
SKEWERS



GRID
LIFTER

HIBACHI



JUMBO PHOENIX 27"

SPECIFICATIONS

ASSEMBLED DIMENSIONS	760 x 760 x 1280mm high
BODY DIAMETER	Exterior - 670mm Ø Interior - 620mm Ø
WEIGHT	125kg
GRILL DIMENSIONS	580mm Ø

BLACK
RED

KGP6827-BLACK
KGP6827-RED

INCLUDED ACCESSORIES

Divide & Conquer system | Rain Cover | Heat Deflector
Pizza stone | Grid tong | Ash scraper | Chicken sitter | Gloves

OPTIONAL EXTRAS

Charcoal starter **KGP-00CTS**



ON CERAMIC BODY



ON MECHANICAL COMPONENTS



LARGE PHOENIX 23"

SPECIFICATIONS

ASSEMBLED DIMENSIONS	650 x 650 x 1180mm high
BODY DIAMETER	Exterior - 580mm Ø Interior - 530mm Ø
WEIGHT	95kg
GRILL DIMENSIONS	510mm Ø

BLACK
RED

KGP5923-BLACK
KGP5923-RED

INCLUDED ACCESSORIES

Divide & Conquer system | Rain Cover | Pizza stone
Grid tong | Ash scraper | Chicken sitter | Gloves

OPTIONAL EXTRAS

Charcoal starter **KGP-00CTS**
Heat Deflector **KGP-23HD**



MINI PHOENIX 16" COUNTER-TOP

SPECIFICATIONS

ASSEMBLED DIMENSIONS	540 x 540 x 550mm high
BODY DIAMETER	Exterior - 400mm Ø Interior - 380mm Ø
GRILL DIAMETER	330mm Ø
WEIGHT	38kg

BLACK
RED

KGP4116-BLACK
KGP4116-RED

INCLUDED ACCESSORIES

Rain Cover | Pizza stone | Grid tong | Ash scraper
Chicken sitter | Gloves

OPTIONAL EXTRAS

Divide & Conquer system **KGP-16SCG**
Charcoal starter **KGP-00CTS**
Heat Deflector **KGP-16HD**



YAKITORI / HIBACHI GRILL

SPECIFICATIONS

DIMENSIONS	500 x 225 x 170mm high
GRID DIMENSIONS	350 x 170mm
WEIGHT	11kg

ORDER CODE

KGP25H

INCLUDED ACCESSORIES

Grid | Charcoal grid | 6 x Yakitori skewers | Grid lifter
Wood board as stand



BAKING TRAYS

1/1 GN STAINLESS STEEL

DIMENSIONS 530 x 325 x 20mm deep
ORDER CODE **BT00011**

2/3 GN ALUMINIUM

DIMENSIONS 352 x 325 x 20mm deep
ORDER CODE **BTA0023**

600 x 400 TEFLON COATED

DIMENSIONS 600 x 400 x 30mm deep
ORDER CODE **BTA0064-T**

600 x 400 ALUMINIUM

DIMENSIONS 600 x 400 x 30mm deep
ORDER CODE **BTA0064**

600 x 400 ALUMINIUM

DIMENSIONS 600 x 400 x 10mm deep
ORDER CODE **BTA0064-L**

435 x 315 ALUMINIUM

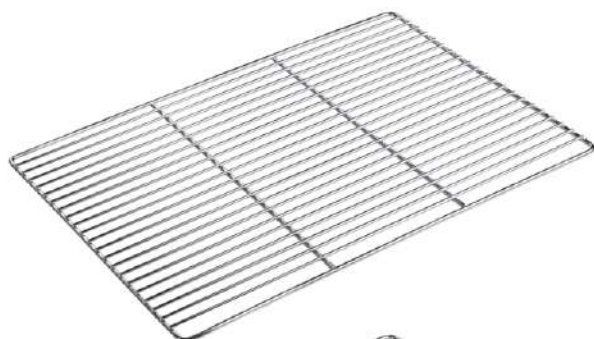
DIMENSIONS 435 x 315 x 10mm deep
ORDER CODE **BTA0043**

CHICKEN TRAY SOLID

DIMENSIONS 660 x 440mm
ORDER CODE **HCS6646**

CHICKEN TRAY PERFORATED

DIMENSIONS 660 x 440mm deep
ORDER CODE **HCS6646-P**



OVEN GRIDS

1/1 GN STAINLESS STEEL

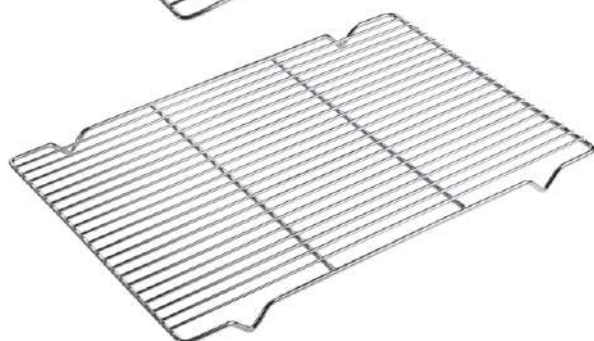
DIMENSIONS 530 x 325mm
ORDER CODE **OGS0011**

2/1 GN STAINLESS STEEL

DIMENSIONS 650 x 530mm
ORDER CODE **OGS0021**

600 x 400 STAINLESS STEEL

DIMENSIONS 600 x 400mm
ORDER CODE **OGS0064**



COOLING RACKS

600 x 400 STAINLESS STEEL

DIMENSIONS 600 x 400mm
ORDER CODE **CTS0064**



FULL INSERTS

SPECIFICATIONS

DIMENSIONS 325 x 530 x 20mm deep
CAPACITY 1.9Lt
ORDER CODE **GNF8020**

DIMENSIONS 325 x 530 x 40mm deep
CAPACITY 5Lt
ORDER CODE **GNF8040**
ORDER CODE **GNF8040.P** (perforated)

DIMENSIONS 325 x 530 x 55mm deep
CAPACITY 7.4Lt
ORDER CODE **GNF8055**
ORDER CODE **GNF8055.P** (perforated)

DIMENSIONS 325 x 530 x 65mm deep
CAPACITY 9.4Lt
ORDER CODE **GNF8065**
ORDER CODE **GNF8065.P** (perforated)

DIMENSIONS 325 x 530 x 100mm deep
CAPACITY 15Lt
ORDER CODE **GNF8100**

DIMENSIONS 325 x 530 x 150mm deep
CAPACITY 24Lt
ORDER CODE **GNF8150**



FULL LID

SPECIFICATIONS

DIMENSIONS 325 x 530mm
ORDER CODE **GNF8000**

HERMETIC SEAL LID

SPECIFICATIONS

DIMENSIONS 325 x 530mm
ORDER CODE **PLA-HSL-11**

1/2 INSERTS

SPECIFICATIONS

DIMENSIONS 265 x 325 x 65mm deep
CAPACITY 3.5Lt
ORDER CODE **GNH8065**

DIMENSIONS 265 x 325 x 100mm deep
CAPACITY 5.5Lt
ORDER CODE **GNH8100**

DIMENSIONS 265 x 325 x 150mm deep
CAPACITY 8.5Lt
ORDER CODE **GNH8150**



1/2 LID

SPECIFICATIONS

DIMENSIONS 265 x 325mm
ORDER CODE **GNH8000**

2/3 INSERTS

SPECIFICATIONS

DIMENSIONS 325 x 352 x 20mm deep
CAPACITY 1.25Lt
ORDER CODE **GN2T8020**

DIMENSIONS 325 x 352 x 40mm deep
CAPACITY 4.5Lt
ORDER CODE **GN2T8040.P** (perforated)

DIMENSIONS 325 x 352 x 65mm deep
CAPACITY 5.25Lt
ORDER CODE **GN2T8065**

DIMENSIONS 325 x 352 x 150mm deep
CAPACITY 11.5Lt
ORDER CODE **GN2T8150**



2/3 LID

SPECIFICATIONS

DIMENSIONS 325 x 352mm
ORDER CODE **GN2T8000**

1/3 INSERTS

SPECIFICATIONS

DIMENSIONS 175 x 325 x 40mm deep
CAPACITY 1.5Lt
ORDER CODE **GNT8040**

DIMENSIONS 175 x 325 x 65mm deep
CAPACITY 2.25Lt
ORDER CODE **GNT8065**

DIMENSIONS 175 x 325 x 100mm deep
CAPACITY 3.5Lt
ORDER CODE **GNT8100**

DIMENSIONS 175 x 325 x 150mm deep
CAPACITY 5.5Lt
ORDER CODE **GNT8150**



1/3 LID

SPECIFICATIONS

DIMENSIONS 175 x 325mm
ORDER CODE **GNT8000**



2/4 INSERTS

SPECIFICATIONS

DIMENSIONS 162 x 530 x 65mm deep
CAPACITY 5.5Lt
ORDER CODE GNHL6065



1/4 INSERTS

SPECIFICATIONS

DIMENSIONS 162 x 265 x 65mm deep
CAPACITY 1.5Lt
ORDER CODE GNQ8065

DIMENSIONS 162 x 265 x 150mm deep
CAPACITY 3.75Lt
ORDER CODE GNQ8150

1/4 LID

SPECIFICATIONS

DIMENSIONS 162 x 265mm
ORDER CODE GNQ8000



1/6 INSERTS

SPECIFICATIONS

DIMENSIONS 160 x 175 x 65mm deep
CAPACITY 1Lt
ORDER CODE GNS8065

DIMENSIONS 160 x 175 x 100mm deep
CAPACITY 1.5Lt
ORDER CODE GNS8100

DIMENSIONS 160 x 175 x 150mm deep
CAPACITY 2.25Lt
ORDER CODE GNS8150

1/6 LID

SPECIFICATIONS

DIMENSIONS 160 x 175mm
ORDER CODE GNS8000



1/9 INSERTS

SPECIFICATIONS

DIMENSIONS 108 x 175 x 100mm deep
CAPACITY 0.8Lt
ORDER CODE GNN8100

1/9 LID

SPECIFICATIONS

DIMENSIONS 108 x 175mm
ORDER CODE GNN8000

inoxserv



Stainless Steel



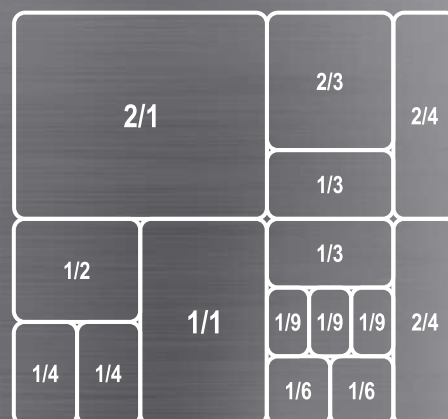
Smooth Finish



Easy to Clean



Rust Resistant





FEATURES

- Filters water to prevent limescale build-up, prolonging equipment life and improving performance
- The Filtration system consists of the following:
 - Flow Meter** - One-off purchase (*not sold separately*)
 - Filter Head** - One-off purchase (*not sold separately*)
 - Filter Cartridge** - to be replaced as indicated by the flow meter

XLARGE FOR 10/11/16/20 PAN OVENS

SPECIFICATIONS	
DIMENSIONS	136ø x 471mm high
FLOW RATE	3.7 LPM
PRESSURE	29 to 116 psi
TEMP. RANGE	4 to 30°C
ORDER CODE	WFS0000-XL

LARGE FOR 4/6/7 PAN OVENS

SPECIFICATIONS	
DIMENSIONS	136ø x 360mm high
FLOW RATE	4 LPM
PRESSURE	29 to 116 psi
TEMP. RANGE	4 to 30°C
ORDER CODE	WFS0000-L

REPLACEMENT FILTER CARTRIDGES



XLARGE SPECIFICATIONS	
DIMENSIONS	136ø x 471mm high
FLOW RATE	3.7 LPM
PRESSURE	29 to 116 psi
TEMP. RANGE	4 to 30°C
ORDER CODE	WFS0000-XL-RC

LARGE SPECIFICATIONS	
DIMENSIONS	136ø x 360mm high
FLOW RATE	4 LPM
PRESSURE	29 to 116 psi
TEMP. RANGE	4 to 30°C
ORDER CODE	WFS0000-L-RC

Benefits of a Water Softening System in Commercial Kitchens

Prevents Limescale Build-Up

Hard water deposits scale inside equipment like combi ovens, dishwashers, steamers, and coffee machines. Softened water prevents this, reducing blockages, corrosion, and breakdowns.

Extends Equipment Lifespan

With less mineral damage, equipment such as boilers, heating elements, and spray jets last longer, saving on costly replacements.

Improves Energy Efficiency

Limescale acts as insulation on heating elements, forcing equipment to use more energy to heat water. Soft water keeps them clean, lowering utility bills.

Reduces Maintenance & Downtime

Less descaling, fewer service calls, and reduced risk of equipment failures mean kitchens can operate smoothly with minimal interruptions.

Protects Food & Beverage Quality

Scale-free combi ovens and steamers ensure consistent cooking, while softened water in coffee/tea machines improves taste and presentation.

In short, a water softening system protects your investment, improves efficiency, enhances food quality, and reduces operational costs - making it essential for any commercial kitchen running water-dependent equipment.

POLAR CAB **SLUSH MONSTER**

Versatile, Efficient, and Built for Performance

1 TANK | 2 TANK | 3 TANK



NEW

Healthier Options Made Easy

Unlike traditional slush machines that need around 13% sugar, the **Slush Monster** works with drinks containing as little as 5% sugar—ideal for offering lower-sugar, healthier options. It can even use off-the-shelf soft drinks like cola or lemonade.

Customisable and Easy to Use

Adjust temperature, speed, and LED lighting to suit your drinks or style. Whether you're chilling or freezing, you stay in full control of the results.

Perfect for Any Drink Menu

From frozen margaritas to fresh juices with pulp (up to 5mm), the **Slush Monster** handles it all. With large 12-litre tanks, you can serve different drinks at once—perfect for busy periods or offering variety.

Durable and Easy to Clean

Made with strong stainless steel and APS plastic, the **PolarCab Slush Monster** is built for everyday commercial use. The tanks and nozzles are easy to remove for fast cleaning and maintenance.

SECTION INDEX

Blenders	107
Coffee brewers	105-106
Frappe makers	108
Gelato machines	112
Granita machines	111
Hot chocolate machines	106
Hot water urns	104
Ice cream machines	112-113
Ice crushers	108
Juice dispensers	109
Milkshake machines	108
Percolators	106
Slush machines	110-111
Smoothie makers	107
Soft serve machines	113
Urns	104





FEATURES

- Manufactured from 304 Stainless Steel
- Built-in, concealed heating element with "dry-boil" protection
- Fitted with an adjustable thermostat (30 ~ 110°C), with "keep warm" function
- Waterproof on/off switch for improved safety
- Fitted with cool-touch handles
- Equipped with a "twist-lock" lid to avoid spilling
- Fitted with a non-drip tap and clear water gauge
- Available with thermal insulation jacket to reduce energy consumption

10 LITRE

SPECIFICATIONS

ELECTRICITY	1.3kW, 220V, Single Phase
DIMENSIONS	Ø220 x 492mm high
WEIGHT	3kg
CAPACITY	10Lt (± 40 cups)
TEMPERATURE RANGE	30 to 110°C

Stainless steel - Single Wall
Stainless steel with Jacket

WBB0110
WBB0110-J



20 LITRE

SPECIFICATIONS

ELECTRICITY	2.2kW, 220V, Single Phase
DIMENSIONS	Ø270 x 587mm high
WEIGHT	4kg
CAPACITY	20Lt (± 80 cups)
TEMPERATURE RANGE	30 to 110°C

Stainless steel - Single Wall
Stainless steel with Jacket

WBB0120
WBB0120-J



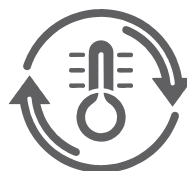
30 LITRE

SPECIFICATIONS

ELECTRICITY	2.5kW, 220V, Single Phase
DIMENSIONS	Ø380 x 610mm high
WEIGHT	5kg
CAPACITY	30Lt (± 120 cups)
TEMPERATURE RANGE	30 to 110°C

Stainless steel - Single Wall
Stainless steel with Jacket

WBB0130
WBB0130-J



THERMAL JACKET
RETAINS HEAT,
SAVING ENERGY



FEATURES

- Manufactured from 304 Stainless Steel
- Waterproof on/off switch for improved safety
- Equipped with a "twist-lock" lid to avoid spilling
- Supplied with an internal, stainless steel coffee strainer
- Built-in, concealed heating element with "dry-boil" protection
- Fitted with cool-touch handles
- Fitted with a non-drip tap and clear water gauge
- Available with thermal insulation jacket to reduce energy consumption



**SUPPLIED WITH A
STAINLESS STEEL
COFFEE STRAINER**



13.5 LITRE

SPECIFICATIONS

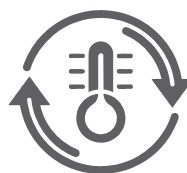
ELECTRICITY	1.5kW, 220V, Single Phase
DIMENSIONS	Ø270 x 515mm high
WEIGHT	5kg
CAPACITY	13.5Lt (± 50 cups)
TEMPERATURE RANGE	30 to 90°C

STAINLESS STEEL - SINGLE WALL

ORDER CODE **WBB0213**

STAINLESS STEEL WITH JACKET

ORDER CODE **WBB0213-J**



**THERMAL JACKET
RETAINS HEAT,
SAVING ENERGY**



COFFEE BREWERS



FEATURES

- Polypropylene with black rubber coated and stainless steel casing
- Coffee is kept at optimal temperature
- Supplied with 1 x 1.8L glass jug
- Two separate Teflon coated heating plates
- Suitable for 110mm / 250mm filters
- Dry-boil and overheating protection

SPECIFICATIONS

ELECTRICITY	2.1kW, 230V, Single Phase
DIMENSIONS	200 x 350 x 400mm high
CAPACITY	1.8Lt
WEIGHT	6kg
BREWING TEMP	93 to 96°C
HEATING PLATE TEMP	80°C
BREWING TIME	100 cups/hr

ORDER CODE

CM81018



ADDITIONAL JUG

CAPACITY	1.8Lt
ORDER CODE	CMJ0018



HOT BEVERAGE DISPENSER



FEATURES

- Ideal for chocolate, coffee, tea & milk
- Mix-only or Heat-and-mix function
- Digital control panel with temperature display
- Disassembles for easy cleaning
- Fitted with non-drip tap
- Fitted with a drip tray



5 LITRE

SPECIFICATIONS

ELECTRICITY	0.44kW, 230V, Single Phase
DIMENSIONS	400 x 320 x 470mm high
WEIGHT	6kg
CAPACITY	5Lt
TEMP RANGE	30 to 90°C

ORDER CODE

HC80005



10 LITRE

SPECIFICATIONS

ELECTRICITY	0.54kW, 230V, Single Phase
DIMENSIONS	400 x 320 x 570mm high
WEIGHT	7kg
CAPACITY	10Lt
TEMP RANGE	30 to 90°C

ORDER CODE

HC80010





FEATURES

- Modern design ABS housing
- Various speed control, time and pulse action
- Removable dosing cup and stir bar included
- Industrial grade, heavy duty motor with pure copper coil
- RUSH and VORTEX SC fitted with a Polycarbonate soundproof cover as standard (Optional extra for the VORTEX)
- Durable food grade Polycarbonate jar
- Fitted with a stainless steel blade assembly
- Fitted with an over-heat, auto shut-off safety function
- Housing fitted with non-slip feet



RUSH



VORTEX SC



VORTEX



STORM

RUSH (WITH SOUND COVER)

SPECIFICATIONS

ELECTRICITY 1.68kW, 220V, Single Phase
 DIMENSIONS 246 x 270 x 490mm high (closed)
 246 x 270 x 700mm high (open)
 WEIGHT 9kg
 MAX SPEED 13 500rpm - Touch control
 JAR CAPACITY 1.8Lt
 ORDER CODE **BSB2880C/C**



TOUCH CONTROL



VORTEX SC (WITH SOUND COVER)

SPECIFICATIONS

ELECTRICITY 1.68kW, 220V, Single Phase
 DIMENSIONS 230 x 250 x 540mm high (closed)
 230 x 250 x 790mm high (open)
 WEIGHT 9kg
 MAX SPEED 23 500rpm - Touch control
 JAR CAPACITY 2Lt
 ORDER CODE **BSB1680C/C**



TOUCH CONTROL



VORTEX

SPECIFICATIONS

ELECTRICITY 1.68kW, 220V, Single Phase
 DIMENSIONS 230 x 250 x 520mm high
 WEIGHT 6kg
 MAX SPEED 23 500rpm - Manual control
 JAR CAPACITY 2Lt



MANUAL CONTROL



WITH SOUND COVER

ORDER CODE **BSB1680M/C**

WITHOUT SOUND COVER

ORDER CODE **BSB1680**

STORM

SPECIFICATIONS

ELECTRICITY 1.1kW, 220V, Single Phase
 DIMENSIONS 225 x 210 x 490mm high
 WEIGHT 4kg
 SPEED 21 000rpm - Manual control
 JAR CAPACITY 2Lt



MANUAL CONTROL



ORDER CODE

BSB0112

OPTIONAL EXTRAS

SOUND COVER

VORTEX SC, VORTEX

ORDER CODE **BSB1680-S/COVER**

1.8Lt JAR & TAMPER

RUSH

ORDER CODE **BSB2880-JAR1.8L**

2Lt JAR & TAMPER

VORTEX SC, VORTEX

ORDER CODE **BSB1680-JAR2L**

2Lt JAR & TAMPER

STORM

ORDER CODE **BSB0112-JAR2L**



NEW

SmartBlend RUSH

These stylish blenders are fitted with a powerful **DC motor** ensuring **precise speed** control with a **high torque-to-weight** ratio. DC motors are designed to deliver power efficiently, minimizing energy waste and maximizing the **blending performance**. These motors are generally **quieter** and more **durable** than AC motors, making them a **smarter** option for commercial appliances.



HIGH TORQUE



ENERGY EFFICIENT



REDUCED NOISE

MILKSHAKE MACHINE / FRAPPE MIXER



FEATURES

- Manufactured from durable, food-grade ABS material
- Fitted with a two speed on/off switch
- Motor ventilation grooves prevents over heating
- Fitted with a powerful 400W motor with re-activated thermal cut-off for the safety of the appliance and the protection of the motor
- Fitted with non-slip feet
- Supplied with a stainless steel mixer cup. Optional ABS cup available
- Available in 5 colours to compliment any bar or kitchen theme



SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
SPEED
CONTAINER CAPACITY

0.4kW, 220V, Single Phase
170 x 175 x 465mm high
5kg
14 000 / 20 000rpm
1 000ml

GREY
RED
GREEN
BLUE
SILVER

MMJ0001
MMJ0002
MMJ0003
MMJ0004
MMJ0005



AVAILABLE COLOURS



- Dark Red
- Dark Blue
- Dark Green
- Silver
- Dark Grey

ADDITIONAL BLENDING CUPS



1L STAINLESS STEEL CUP
ORDER CODE MMJ1000



1L POLYCARBONATE CUP
ORDER CODE MMJ2000

ICE CRUSHER



FEATURES

- Stainless steel body cover
- Front face cover manufactured from ABS
- Transparent feed cover manufactured from polycarbonate
- 2Lt transparent ice bucket with water draining grate
- Isolating double-wall housing prevents immediate melting of ice
- Fitted with a 120W motor with thermal protection
- Fitted with Auto-stop safety micro switches on feed cover and ice bucket
- Blades manufactured from heavy-duty stainless steel
- Fitted with non-slip feet

SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
SPEED
CRUSH CAPACITY
BUCKET CAPACITY

0.12kW, 220V, Single Phase
190 x 300 x 400mm high
7kg
40 rpm
40 kg/h
2Lt

ORDER CODE

ICJ0001



FEATURES

- Body manufactured from high quality stainless steel
- Electromagnetic drive shaft
- Stainless steel, weighted dispensing tap mechanism
- High resistance, non-toxic polycarbonate tank
- Supplied with drip trays
- Fitted with non-slip feet



3 x 12L JUICE DISPENSER

SPECIFICATIONS

ELECTRICITY 0.38kW, 220V, Single Phase
 DIMENSIONS 610 x 410 x 660mm high
 WEIGHT 36kg
 CAPACITY (3x) 12L
 TEMP RANGE 7 to 12 °C
 REFRIGERANT GAS R134a

ORDER CODE

JDP0312



2 x 12L JUICE DISPENSER

SPECIFICATIONS

ELECTRICITY 0.28kW, 220V, Single Phase
 DIMENSIONS 410 x 410 x 660mm high
 WEIGHT 25kg
 CAPACITY (2x) 12L
 TEMP RANGE 7 to 12 °C
 REFRIGERANT GAS R134a

ORDER CODE

JDP0212



FEATURES

- 304 Stainless steel body panel
- Electromagnetic drive shaft
- Fitted with an all red copper condenser
- Night-mode setting to save energy
- Includes drip trays
- Durable, high density PC tanks with brandable lids
- Imported European brand compressor, durable, energy saving & low noise
- Dual beater mixing system (inner and outer cooling cylinder) to avoid "ice jam"
- Energy saving LED Lighting on each tank lid for improved aesthetics
- Fitted with non-slip feet



3 x 10 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.8kW, 220V, Single Phase
 DIMENSIONS 610 x 510 x 770mm high
 WEIGHT 63kg
 VOLUME (3x) 10Lt
 TEMP RANGE -2 to -3°C
 REFRIGERANT GAS R404a

ORDER CODE SMP0310



2 x 10 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.6kW, 220V, Single Phase
 DIMENSIONS 430 x 510 x 770mm high
 WEIGHT 41kg
 VOLUME (2x) 10Lt
 TEMP RANGE -2 to -3°C
 REFRIGERANT GAS R404a

ORDER CODE SMP0210



1 x 10 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.6kW, 220V, Single Phase
 DIMENSIONS 220 x 510 x 770mm high
 WEIGHT 28kg
 VOLUME (1x) 10Lt
 TEMP RANGE -2 to -3°C
 REFRIGERANT GAS R404a

ORDER CODE SMP0110



FEATURES

- Bottom housing manufactured from stainless steel
- Durable PVC tanks
- Easy to use touch control panel.
- Three operation settings - Margarita, Slush, and Cold drinks
- LCD display clearly shows the machine operation status
- Independent control system for each tank
- LED lighting for easy nighttime operation and improved aesthetics
- Motor current and compressor overload protection
- Large vents for fast heat dissipation and improved cooling efficiency

* Recommended for **life commercial** use only.
 Small and compact design for fewer and smaller servings.



2 x 3 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.4kW, 220V, Single Phase
 DIMENSIONS 390 x 490 x 545mm high
 VOLUME (2x) 3Lt
 WEIGHT 27kg
 TEMP RANGE -5 to 10°C
 REFRIGERANT GAS R290

ORDER CODE SMP0203



1 x 3 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.3kW, 220V, Single Phase
 DIMENSIONS 240 x 490 x 545mm high
 VOLUME (1x) 3Lt
 WEIGHT 19kg
 TEMP RANGE -5 to 10°C
 REFRIGERANT GAS R290

ORDER CODE SMP0103



FEATURES

- Strong stainless steel and polycarbonate construction
- Fuss-free automatic defrosting
- Can make alcoholic drinks up to 20% ABV (alcohol by volume)
- Slush and juice function
- Powerful cooling compressor
- Intuitive digital display and controls
- Can make slush from fresh fruit juice
- Colour changeable LED lighting (60 colours available)



3 x 12 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 1.0kW, 220V, Single Phase
 DIMENSIONS 720 x 610 x 940mm high
 WEIGHT 78kg
 VOLUME (3x) 12L
 TEMP RANGE -12 to 7°C
 REFRIGERANT GAS R290

ORDER CODE SMP0312



2 x 12 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.8kW, 220V, Single Phase
 DIMENSIONS 500 x 610 x 940mm high
 WEIGHT 57kg
 VOLUME (2x) 12L
 TEMP RANGE -12 to 7°C
 REFRIGERANT GAS R290

ORDER CODE SMP0212



1 x 12 LITRE SLUSH MACHINE

SPECIFICATIONS

ELECTRICITY 0.4kW, 220V, Single Phase
 DIMENSIONS 280 x 610 x 940mm high
 WEIGHT 35kg
 VOLUME (1x) 12L
 TEMP RANGE -12 to 7°C
 REFRIGERANT GAS R290

ORDER CODE SMP0112



GRANITA MACHINES **NEW**

PATY

FEATURES

- Powder coated steel central body
- Double layer anti-condensation tank
- Touch control panel with LED display
- Electronic temperature regulator
- Preparation time for creams: 25 minutes
- External surface in ABS
- Automatic power regulation to prevent overload
- Digital thermometer
- Moderate noise level
- Preparation time for granitas: 15 minutes



3 LITRE GRANITA MACHINE

SPECIFICATIONS

ELECTRICITY 0.2kW, 220V, Single Phase
 DIMENSIONS 200 x 500 x 450mm high
 WEIGHT 15kg
 VOLUME 3L
 TEMP RANGE -8 to -2°C
 REFRIGERANT GAS R290

ORDER CODE SMP1003



GELATO MACHINES COUNTER TOP



FEATURES

- Body manufactured from stainless steel
- Compact design uses less workspace
- Transparent polycarbonate feeder hopper located in the front of the machine for easy and accurate operation
- Large stainless steel freezing cylinder increases output and "fluffiness" of the ice cream
- Retractable, rotating mixer blade inside the cylinder further improves the smoothness of the ice cream
- Fitted with a powerful, energy saving compressor
- Fitted with a digital, waterproof control panel
- Fitted with (4x) non-slip feet

SPECIFICATIONS

ELECTRICITY	1kW, 220V, Single Phase
DIMENSIONS	500 x 705 x 800mm high
WEIGHT	100kg
CAPACITY	3 to 5 Lt per batch
REFRIGERANT GAS	R404a
HOURLY OUTPUT	6 to 10 Lt/hour

ORDER CODE

ICM/BQ12T



OPTIONAL EXTRAS

ICE CREAM INSERT
ORDER CODE

360 x 165 x 120mm deep
GNI8120



TRANSPARENT HOPPER



LARGE FREEZER CYLINDER
WITH ROTATING BLADE



WATERPROOF
DIGITAL CONTROL PANEL





FEATURES

- Unique mixing shaft manufactured with stainless steel axes with non-toxic corkscrew plastic scrapers
- Fitted with 2 hoppers with clear plastic lids for easy viewing
- The air pump allows the production a lighter, "fluffier", and creamier ice cream
- Quick recovery time
- Low noise and vibrations
- Easy to disassemble and clean
- Fitted with removable plastic drip tray
- 2 Flavour options with mix on centre lever
- **SSM0002** - Fitted with refrigerated hopper
- **SSM0001** - Fitted with neutral hopper



FLOOR STANDING

SPECIFICATIONS

ELECTRICITY 2kW, 230V, Single Phase
 DIMENSIONS 550 x 750 x 1330mm high
 WEIGHT 140kg
 HOPPER CAPACITY (2x) 5.8Lt
 OUTPUT PER HOUR 120 - 180 cones
 REFRIGERANT GAS R404a

ORDER CODE

SSM0002



COUNTER TOP

SPECIFICATIONS

ELECTRICITY 2kW, 230V, Single Phase
 DIMENSIONS 550 x 750 x 870mm high
 WEIGHT 120kg
 HOPPER CAPACITY (2x) 5.8Lt
 OUTPUT PER HOUR 120 - 180 cones
 REFRIGERANT GAS R404a

ORDER CODE

SSM0001



REFRIGERATED
HOPPER



AIR PUMP



REFRIGERATED
HOPPER



AIR PUMP



Introducing

Swash

Glass & Dish

Washers

The Smartwash Option



Greener



Smaller



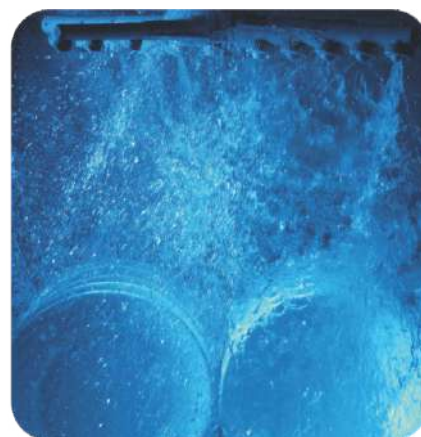
Faster



Easier

SECTION INDEX

Dishwasher basket trolleys	120
Dishwasher baskets	118
Dishwashers	116-117
• Front loading	116
• Hood-type	117
Faucets	123-125
Glass rinsers	126
Glass washers	116
Hand wash basins	128
Hose reels	127
Knee operated hand wash basins	128
Overhead sprays	122-123
Pre-rinse sprays	122-123





FEATURES

- High-Capacity: Perfect for busy commercial kitchens, handling large loads with ease
- Advanced Cleaning: Features cutting-edge technology for spotless dishes and glasses
- Energy-Efficient: Optimizes water and electricity usage to reduce operational costs
- Durable Design: Built to withstand the demands of high-volume kitchens
- Easy Operation: Simple controls for quick, efficient use in fast-paced environments



GLASSWASHER

SPECIFICATIONS

ELECTRICITY	3.6kW, 230V, 50Hz, Single Phase
DIMENSIONS	460 x 550 x 720mm high
WEIGHT	70kg
MAX WASH HEIGHT	280mm
BASKET DIMENSIONS	400mm x 400mm
RACK PER/H (ACTUAL)	60 (50)
WASH CYCLE	60/90/120
WATER CONSUMPTION/WASH	3Lt
WASH TANK CAPACITY	15Lt
BOILER TANK CAPACITY	2.8Lt
WASH TEMPERATURE	55 to 60°C
RINSE TEMPERATURE	80 to 85°C
INLET WATER PRESSURE REQ	200 to 400kPa
INLET WATER TEMPERATURE	10 to 60°C
DRAIN PUMP	No
WASH PUMP	0.55kW
WASH TANK HEATING	2.0kW
RINSE BOILER HEATING RESISTOR	3.0kW

ORDER CODE

DWS-CSG40C

FRONT LOADING DISHWASHERS

FEATURES

- High-Capacity: Perfect for busy commercial kitchens, handling large loads with ease
- Advanced Cleaning: Features cutting-edge technology for spotless dishes and glasses
- Energy-Efficient: Optimizes water and electricity usage to reduce operational costs
- Durable Design: Built to withstand the demands of high-volume kitchens
- Easy Operation: Simple controls for quick, efficient use in fast-paced environments



FRONT LOADING DISHWASHER

SPECIFICATIONS

ELECTRICITY	3.6kW, 230V, 50Hz, Single Phase
DIMENSIONS	600 x 600 x 820mm high
WEIGHT	80kg
MAX WASH HEIGHT	320mm
BASKET DIMENSIONS	500mm x 500mm
RACK PER/H (ACTUAL)	60 (50)
WASH CYCLE	60/90/120
WATER CONSUMPTION/WASH	3Lt
WASH TANK CAPACITY	25Lt
BOILER TANK CAPACITY	3.0Lt
WASH TEMPERATURE	55 to 60°C
RINSE TEMPERATURE	80 to 85°C
INLET WATER PRESSURE REQ	200 to 400kPa
INLET WATER TEMPERATURE	10 to 60°C
WASH PUMP	0.55kW
WASH TANK HEATING	2.0kW
RINSE BOILER HEATING RESISTOR	3.0kW

DRAIN PUMP

Yes

ORDER CODE

DWS-CSG50C-DP

DRAIN PUMP

No - Gravity Drain

ORDER CODE

DWS-CSG50C



* WASTE POINT, NOT HIGHER THAN 100mm ABOVE FLOOR LEVEL IS REQUIRED FOR ALL GRAVITY DRAIN MODELS

FEATURES

- Heavy-Duty Performance: Ideal for high-volume commercial kitchens, handling large loads effortlessly
- Hood-Type Design: Easy loading and unloading for dishes, trays, pots, and oversized dishware
- Powerful Cleaning: Advanced technology ensures spotless results in a short cycle time
- Energy & Water Efficient: Designed to reduce operational costs while maintaining top performance
- Durable Construction: Built with high-quality stainless steel for long-lasting reliability



HOOD-TYPE DISHWASHER

SPECIFICATIONS

ELECTRICITY	9kW, 380V, 50Hz, 3 Phase + N
DIMENSIONS	690 x 725 x 1505mm high
WEIGHT	110kg
MAX WASH HEIGHT	400mm
BASKET DIMENSIONS	500mm x 500mm
RACK PER/H (ACTUAL)	60 (50)
WASH CYCLE	60/90/120
WATER CONSUMPTION/WASH	3Lt
WASH TANK CAPACITY	24Lt
BOILER TANK CAPACITY	8Lt
WASH TEMPERATURE	55 to 60°C
RINSE TEMPERATURE	80 to 85°C
INLET WATER PRESSURE REQ	200 to 400kPa
INLET WATER TEMPERATURE	10 to 60°C
WASH PUMP	0.6kW
WASH TANK HEATING	2.0kW
RINSE BOILER HEATING RESISTOR	6.0kW

DRAIN PUMP	Yes
ORDER CODE	DWS-CSZ60C-DP

DRAIN PUMP	No - Gravity Drain
ORDER CODE	DWS-CSZ60C

↓ INCLUDED ↓

- Open Rack
- 25 Peg Rack
- 8 Division Cutlery Basket



* WASTE POINT, NOT HIGHER THAN 100mm ABOVE FLOOR LEVEL IS REQUIRED FOR ALL GRAVITY DRAIN MODELS

DISHWASHER BASKETS

DISHWASHER BASKETS & EXTENDERS

FEATURES

- **Open Profile** - Allows top-to-bottom and side-to-side washing, making the glassware cleaner. Allows more air to circulate through the racks and allows for faster drying and safer storing
- **Tight Connection** - Snap-fit extenders will not loosen or rust over time like screws and will not come apart
- **Convenient Handle** - The handles on all four sides of the racks are convenient for safe handling
- **Guide Cards Groove** - Different coloured cards can be inserted to facilitate identifying storing items and improve work efficiency

OPEN BASKET

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-OB0000

OPEN EXTENDER

DIMENSIONS 500 x 500 x 45mm deep
ORDER CODE DWB-EX0000

25 COMPARTMENT BASKET

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-GR0025

25 COMPARTMENT EXTENDER

DIMENSIONS 500 x 500 x 45mm deep
ORDER CODE DWB-GR0025E

25 PEG PLATE RACK

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-AP0025

OPEN CUTLERY BASKET

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-CR0000

1 COMP. CUTLERY BASKET

DIMENSIONS 107 x 107 x 139mm deep
ORDER CODE DWB-CH0001

16 COMPARTMENT BASKET

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-GR0016

16 COMPARTMENT EXTENDER

DIMENSIONS 500 x 500 x 45mm deep
ORDER CODE DWB-GR0016E

36 COMPARTMENT BASKET

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-GR0036

36 COMPARTMENT EXTENDER

DIMENSIONS 500 x 500 x 45mm deep
ORDER CODE DWB-GR0036E

64 PEG PLATE RACK

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-AP0064

RACK COVER

DIMENSIONS 505 x 505 x 26mm high
ORDER CODE DWB-RC0000

8 COMP. CUTLERY BASKET

DIMENSIONS 427 x 208 x 151mm high
ORDER CODE DWB-CH0008

20 COMPARTMENT BASKET

DIMENSIONS 500 x 500 x 100mm deep
ORDER CODE DWB-GR0020



GLASSWASHER BASKETS

FEATURES

- **Open Profile** - Allows top-to-bottom and side-to-side washing, making the glassware cleaner. Allows more air to circulate through the racks and makes faster drying and safer storing
- **Convenient Handle** - The handles on all four sides of the racks are convenient for safe handling



OPEN BASKET

DIMENSIONS 390 x 390 x 120mm deep
ORDER CODE DWB-4001



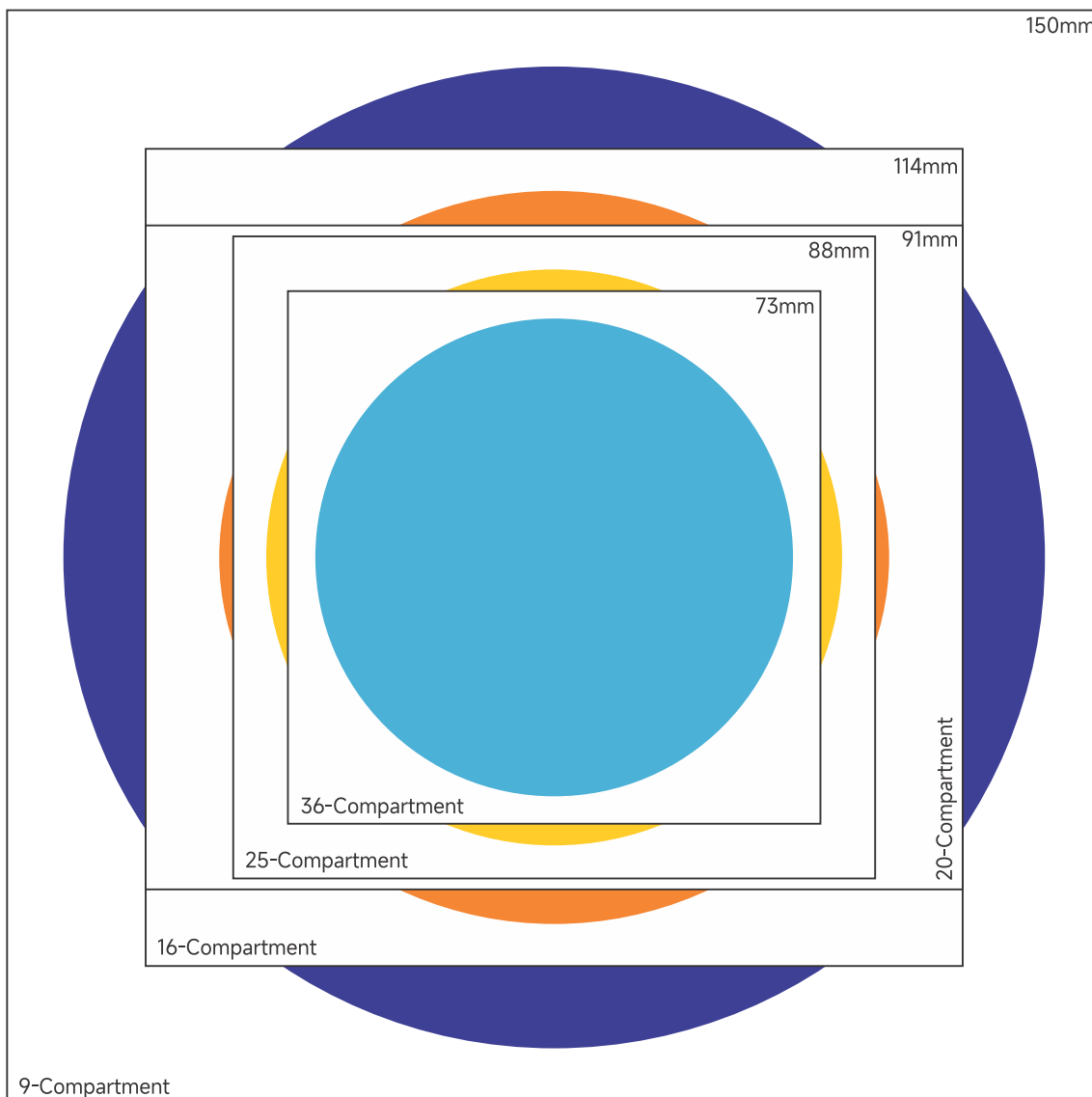
36 PEG GLASS RACK

DIMENSIONS 390 x 390 x 120mm deep
ORDER CODE DWB-4002



Glass Rack Sizing Guide Instruction

1. Place glass upside down on top of the middle circle of the sizing guide, center of the glass should be over the center of the guide.
2. Look down on the base of the glass.
3. Note the smallest square on the guide where the largest outside diameter of the glass lines up completely within the square without touching it. That is the number of compartments your rack needs to have.
4. Place lip of glass against the base line of the vertical guide on the right-hand side of the page with the base/foot of the glass pointing straight up towards the top of the page.
5. While holding the glass against the vertical guide, note where the base/foot of the glass lines up on the vertical guide. The next line above the base/foot on the guide indicates the number of extenders your rack will require.
6. Glasses with a maximum height exceeding 242mm will need more than five extenders. Each extender adds approximately 40mm of additional height to the inside compartment of the rack.



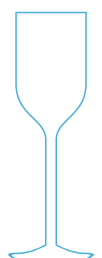
242mm
Glass Rack
with
4 Extenders

202mm
Glass Rack
with
3 Extenders

162mm
Glass Rack
with
2 Extenders

122mm
Glass Rack
with Extender

82mm
Glass Rack



FEATURES

- Can be used for air drying cutlery and crockery
- Frame manufactured from 25mm stainless steel tubing
- Fitted with tray stops on each end
- Baskets not included
- Ideal for the transportation of cutlery and crockery
- L-shaped stainless steel runners
- Fitted with 4 castors, 2 lockable (100mm Ø)
- Supplied flat-packed



4 TIER TROLLEY

SPECIFICATIONS

DIMENSIONS	560 x 510 x 1000mm high
SHELVES	4
RUNNER SPACING	200mm
BASKET COMPATIBILITY	500 x 500mm baskets
LOADING CAPACITY	115kg
WEIGHT	12kg

ORDER CODE

DBT0004



7 TIER TROLLEY

SPECIFICATIONS

DIMENSIONS	560 x 510 x 1700mm high
SHELVES	7
RUNNER SPACING	200mm
BASKET COMPATIBILITY	500 x 500mm baskets
LOADING CAPACITY	200kg
WEIGHT	14kg

ORDER CODE

DBT0007



RACK DOLLY WITH HANDLE



SPECIFICATIONS

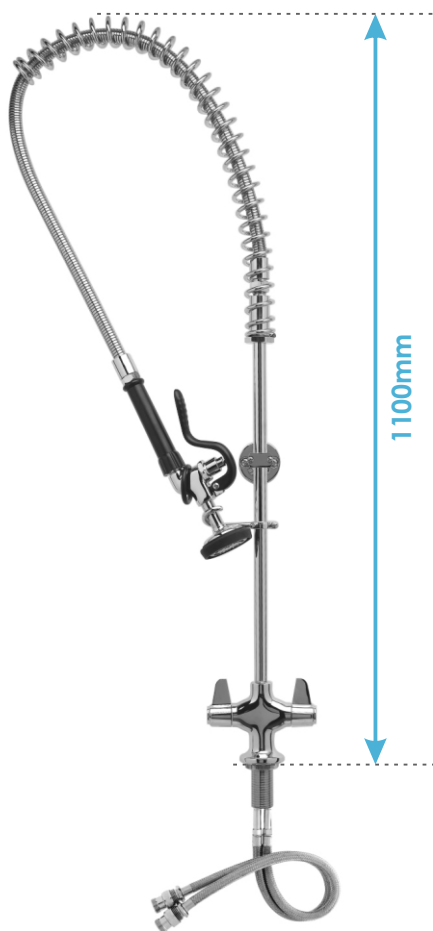
DIMENSIONS	540 x 540 x 785 mm high
BASKET COMPATIBILITY	500 x 500mm baskets
LOADING CAPACITY	150kg

ORDER CODE

DWB-RD0000







- Single Hole Base • 18" Flexible Inlet Hoses

DECK MOUNTED PRE-RINSE SPRAY

SPECIFICATIONS

HEIGHT	1100mm
INLET	In-Line Check Valves - G 1/2 (BSPP) Male
OUTLET	1.15 GPM Spray Valve
HANDLE	Euro Lever
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5PR-2S00



- 8" Wall Mounted Base

WALL MOUNTED PRE-RINSE SPRAY

SPECIFICATIONS

HEIGHT	1000mm
INLET	In-Line Check Valves - 1/2" NPT Female
OUTLET	1.15 GPM Spray Valve
HANDLE	Euro Lever
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5PR-8W00



- Add-On for Pre-Rinse • 12" Swing Nozzle Equip

PRE-RINSE ADD-ON-FAUCET

SPECIFICATIONS

INLET	3/8" NPT Male
OUTLET	4.52 GPM Laminar Flow Device
HANDLE	Euro Lever
CARTRIDGE	Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5AFL12



PRE-RINSE SPRAYS



630mm

- Single Hole Base
- 18" Flexible Inlet Hoses
- 8" Add-on Faucet
- 628 mm Low-Profile Height

DECK MOUNTED MINI PRE-RINSE SPRAY WITH 8" FAUCET

SPECIFICATIONS

HEIGHT	630mm
INLET	In-Line Check Valves - G 1/2 (BSPP) Male
SPRAY OUTLET	1.15 GPM Spray Valve
NOZZLE	3.83 GPM 8" Add-On-Faucet Swing Nozzle
HANDLE	Euro Leve
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5MPH-2SLN-08



530mm

- 8" Wall mounted base
- 8" Add-on Faucet
- 628 mm Low-Profile Height

WALL MOUNTED MINI PRE-RINSE SPRAY WITH 8" FAUCET

SPECIFICATIONS

HEIGHT	530mm
INLET	In-Line Check Valves - 1/2" NPT Female
SPRAY OUTLET	1.15 GPM Spray Valve
NOZZLE	4.62 GPM 8" Add-On-Faucet Swing Nozzle
HANDLE	Euro Lever
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5MPH-8WLN-08



KITCHEN FAUCETS



- 6" Wall Mount Faucet
- 12" Swing Nozzle

WALL MOUNTED KITCHEN FAUCET

SPECIFICATIONS

INLET	G 1/2 (BSPP) Male Offset Inlets
OUTLET	3.96 GPM Laminar Flow Device
HANDLE	Euro Lever
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/EU-6WF12



- Single Hole Base
- 19" Flexible Inlet Hoses
- 9" Swivel Nozzle

SINGLE LEVER KITCHEN FAUCET

SPECIFICATIONS

INLET	G 1/2" Female
OUTLET	Full Flow Aerator
HANDLE	Single Lever
CARTRIDGE	Single Lever Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/EA-1DF09-LH





- Single Hole Base
- 18" Flexible Inlet Hoses
- 8" Swing Nozzle

- Single Hole Base
- 18" Flexible Inlet Hoses
- 5.5" Swivel Gooseneck Nozzle

DECK MOUNTED KITCHEN FAUCET

SPECIFICATIONS

INLET	5/8" OD Copper Tubing or 1/2" NPSM Male
OUTLET	4.65 GPM Laminar Flow Device
HANDLE	Euro Lever
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5F-2SLX08



DECK MOUNTED GOOSENECK FAUCET

SPECIFICATIONS

INLET	5/8" OD Copper Tubing or 1/2" NPSM Male
OUTLET	2.2 GPM Aerator
HANDLE	Euro Lever
CARTRIDGE	Quarter-Turn Ceramic
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/5F-2SLX05A



- Single Control
- 18" Double Joint Nozzle
- Insulated On-Off Control

WALL MOUNTED POT FILLER

SPECIFICATIONS

INLET	5/8" OD Copper Tubing or 1/2" NPSM Male
OUTLET	4.24 GPM Heat Resistant On-Off Volume Control
HANDLE	4-Arm
CARTRIDGE	Compression
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE TS/B-0592





- Single Hole Base
- 8" Nozzle Single Lever
- 18" Flexible Inlet Hoses
- High Rise

HIGH SPOUT BAR FAUCET SINGLE LEVER

SPECIFICATIONS

INLET G 1/2" Female
OUTLET 3.96 GPM Full Flow Aerator
HANDLE Single Lever
CARTRIDGE Single Lever Ceramic
PRESSURE RATING 20 to 125 psi
TEMP. RATING 4 to 60°C

ORDER CODE TS/EA-1DF08-300



- Single Hole Base
- Up to 70% water saving
- Vandal Resistant

LOW FLOW SENSOR FAUCET

SPECIFICATIONS

INLET Flexible Supply Hoses G 1/2" Female
OUTLET 0.5 GPM Vandal Resistant Spray Device
NOZZLE 5.5" Cast Spout
FEATURE Check Valve
PRESSURE RATING 20 to 125 psi
TEMP. RATING 4 to 60°C

ORDER CODE

TS/CEF-1DS-VF05



UP TO 70% WATER SAVING

**180 x 170mm****SPECIFICATIONS**

INLET	1/2" BSP Drain inlet spigot
WASH MOUTH	114mm Ø
PRESSURE RATING	14.5 psi
CUT-OUT SIZE	157 x 144mm

ORDER CODE

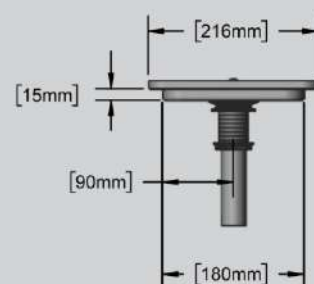
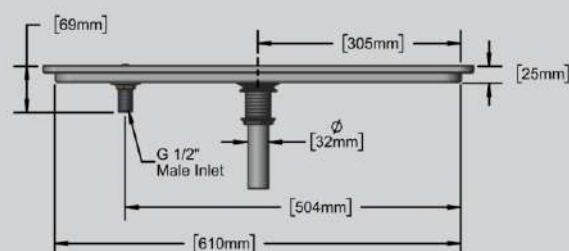
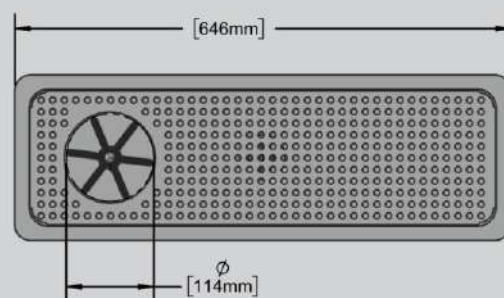
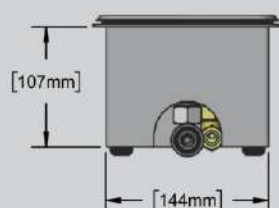
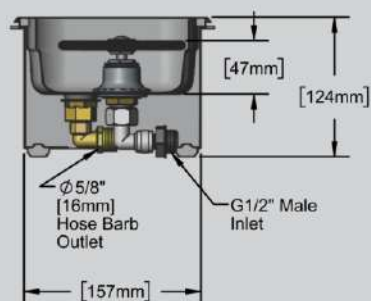
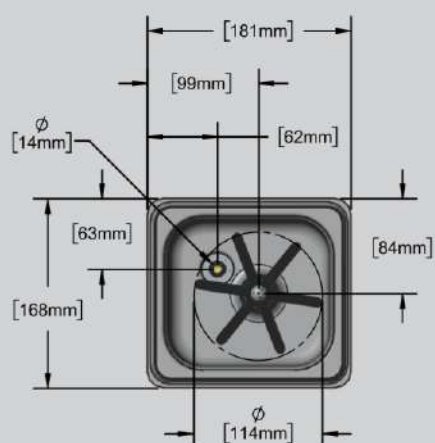
TS/EX-RINSER-1

**630 x 220mm****SPECIFICATIONS**

INLET	1/2" BSP Drain inlet spigot
WASH MOUTH	114mm Ø
PRESSURE RATING	14.5 psi
CUT-OUT SIZE	180 x 610mm

ORDER CODE

TS/EX-RINSER-3





10m STAINLESS STEEL

SPECIFICATIONS

INLET	3/8" NPT female inlet
HOSE SIZE	3/8 x 35 in
HOSE LENGTH	10.7m
SPRAY VALVE	Front trigger water gun
SPRAY VALVE FLOW	15.5 L/min
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 93°C

ORDER CODE

TS/B-7132-05



10m EPOXY COATED

SPECIFICATIONS

INLET	3/8" NPT female inlet
HOSE SIZE	3/8 x 35 in
HOSE LENGTH	10.7m
SPRAY VALVE	Front trigger water gun
SPRAY VALVE FLOW	15.5 L/min
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 93°C

ORDER CODE

TS/B-7232-05



15m EPOXY COATED (ECONO MODEL)

SPECIFICATIONS

INLET	3/8" NPT female inlet
HOSE SIZE	3/8 x 50 in
HOSE LENGTH	15.2m
SPRAY VALVE	Front trigger water gun
SPRAY VALVE FLOW	15.5 L/min
PRESSURE RATING	20 to 125 psi
TEMP. RATING	4 to 60°C

ORDER CODE

TS/5HR-242-12



UNIVERSAL SWING BRACKET FOR HOSE REELS

DIMENSIONS	121 x 279 x 209mm
WEIGHT	3.5kg

FEATURES

Designed for one person installation
Easy Install stainless steel wall mount swing bracket
Fits all T&S 3/8" and 1/2" hose reels
Includes reel-to-bracket mounting hardware
Positive stops built in to bracket to keep hose reel from hitting or damaging wall

ORDER CODE

TS/G019430-45



KNEE OPERATED WITH SPLASHBACK

SPECIFICATIONS

DIMENSIONS 400 x 330 x 570mm high
WEIGHT 7kg

ORDER CODE HWS0001

FEATURES

- Manufactured from AISI 304 stainless steel
- Hot and cold water supply
- Adjustable mixer with non-return valve
- Fitted with a "swan-neck" faucet
- Smooth rounded corners for increased esthetics



KNEE OPERATED

SPECIFICATIONS

DIMENSIONS 400 x 330 x 250mm high
WEIGHT 5kg

ORDER CODE HWS0002



FEATURES

- Manufactured from 304 stainless steel
- Smooth rounded corners for increased esthetics
- Faucets and hardware not included

STANDARD

SPECIFICATIONS

DIMENSIONS 380 x 300 x 190mm high
WEIGHT 2.5kg

ORDER CODE HWS0000





PRE-RINSE SPRAYS

REDUCE WATER
CONSUMPTION
BY UP TO

60%

USING ADVANCED
PRE-RINSE
TECHNOLOGY.



RELIABILITY BUILT IN™



inoxserv

LUXERIOUS BUFFET WARE

CHAFING DISHES • SOUP STATIONS • CEREAL DISPENCERS • JUICE DISPENCERS • URNS

SECTION INDEX

Cereal dispensers	138
Chafing dish heating elements	133
Chafing dish stands	132-133
Chafing dishes	132-136
• Econo series	135
• Electric	136
• Induction series	132-133
• PC cover series	136
• Window series	135
Delux coffee urns	140
Electric chafing dishes	136
Heating elements for chafing dishes	133
Hot water urns	140
Induction chafing dishes	132-133
Induction warmers	134
Juice dispensers	139
Soup kettles	135; 137
Soup warmers	133
Urns	140



CHAFING DISHES INDUCTION SERIES

inoxserv



REMOVABLE LID



INDUCTION HEATING



CAPSULATED
BOTTOM



REMOVABLE LID WITH TRANSPARENT GLASS

- It provides a clear view of food, even when closed
- It is easy to remove for cleaning and storage purposes
- It provides a water internal recycle system around the lid edge

- It is easy to open and it engages at various opening angles
- The lid movement is controlled by a long-life damping hinge

COMPATIBLE HEAT SOURCES

- **Induction warmer** - Table top - Counter sunk - In stand
- **Electric heater** - In stand
- **Chafing fuel** - In stand

CAPSULATED BOTTOM

- Provides even heat distribution
- Minimises heat loss improving energy efficiency
- Durable and Long-Lasting



CHAFING DISH WITH HYDRAULIC GLASS LID RECTANGULAR

SPECIFICATIONS

DIMENSIONS 580 x 440 x 180mm high
CAPACITY 8.5Ltr
HEAT SOURCE Induction warmer

HEATING ELEMENT Chafing fuel
SUPPLIED WITH (1x) 1/1 GN pan - 65mm deep
Serving spoon holder

ORDER CODE BEI-S60593

*STAND AND HEAT SOURCE NOT INCLUDED



CHAFING DISH WITH HYDRAULIC GLASS LID SQUARE

SPECIFICATIONS

DIMENSIONS 400 x 440 x 180mm high
CAPACITY 4.8Ltr
HEAT SOURCE Induction warmer

HEATING ELEMENT Chafing fuel
SUPPLIED WITH (1x) 2/3 GN pan - 65mm deep
Serving spoon holder

ORDER CODE BEI-S60293

*STAND AND HEAT SOURCE NOT INCLUDED



STAND FOR CHAFING DISH - RECTANGULAR

SPECIFICATIONS

DIMENSIONS 565 x 330 x 150mm high
HEAT SOURCE Induction warmer > ISC-BT-70T
Heating element > BEI-S305T

CHAFING FUEL Chafing fuel
SUPPLIED WITH (2x) Chafing fuel holders

ORDER CODE BEI-S60590

*HEAT SOURCE NOT INCLUDED



STAND FOR CHAFING DISH - SQUARE

SPECIFICATIONS

DIMENSIONS 385 x 385 x 150mm high
HEAT SOURCE Induction warmer > ISC-BT-70T
Heating element > BEI-S305T

CHAFING FUEL Chafing fuel
SUPPLIED WITH (1x) Chafing fuel holders

ORDER CODE BEI-S60290

*HEAT SOURCE NOT INCLUDED



CHAFING DISHES INDUCTION SERIES

inoxserv



CHAFING DISH WITH HYDRAULIC GLASS LID ROUND

SPECIFICATIONS

DIMENSIONS 440 x 480 x 180mm high
CAPACITY 5Lt
HEAT SOURCE Induction warmer
Heating element
Chafing fuel

SUPPLIED WITH (1x) Round pan - 65mm deep
Serving spoon holder

ORDER CODE **BEI-S50293**

*STAND AND HEAT SOURCE NOT INCLUDED



SOUP STATION WITH HYDRAULIC GLASS LID

SPECIFICATIONS

DIMENSIONS 410 x 490 x 300mm high
CAPACITY 10Lt
HEAT SOURCE Induction warmer
Heating element
Chafing fuel

SUPPLIED WITH (1x) Round pan - 210mm deep
Serving spoon holder

ORDER CODE **BEI-S50288**

*STAND AND HEAT SOURCE NOT INCLUDED



STAND FOR CHAFING DISH - ROUND

SPECIFICATIONS

DIMENSIONS 300 x 300 x 140mm high
HEAT SOURCE Induction warmer > ISC-BT-70T
Heating element > BEI-S205T
Chafing fuel

SUPPLIED WITH (1x) Chafing fuel holders

ORDER CODE **BEI-S50290**

*HEAT SOURCE NOT INCLUDED



STAND FOR BUFFET SOUP STATION

SPECIFICATIONS

DIMENSIONS 315 x 315 x 140mm high
HEAT SOURCE Induction warmer > ISC-BT-70T
Heating element > BEI-S205T
Chafing fuel

SUPPLIED WITH (1x) Chafing fuel holders

ORDER CODE **BEI-S50280**

*HEAT SOURCE NOT INCLUDED



ELECTRIC HEATER - IN STAND



HEATING ELEMENT WITH CONTROLLER - 250mm

SPECIFICATIONS

ELECTRICITY 0.38kW, 230V, Single Phase
DIMENSIONS 250 x 200mm
COMPATIBLE WITH Oblong - BEI-S60590
Square - BEI-S60290

ORDER CODE **BEI-S305T**



HEATING ELEMENT WITH CONTROLLER - 175mm

SPECIFICATIONS

ELECTRICITY 0.33kW, 230V, Single Phase
DIMENSIONS 175 x 200mm
COMPATIBLE WITH Round - BEI-S50290
Soup Station - BEI-S50280

ORDER CODE **BEI-S205T**

DROP IN / COUNTERSUNK MODELS - TOUCH CONTROL



SPECIFICATIONS

ELECTRICITY 2kW, 230V, Single Phase
 DIMENSIONS 305 x 375 x 75mm high
 TEMP RANGE 60 to 240°C
 COMPATIBLE WITH BEI-S60593
 BEI-S60293
 BEI-S50293
 BEI-S50288

ORDER CODE

ISC-BT-200T1



SPECIFICATIONS

ELECTRICITY 2kW, 230V, Single Phase
 DIMENSIONS Ø245 x 60mm high
 TEMP RANGE 60 to 240°C
 COMPATIBLE WITH BEI-S60593
 BEI-S60293
 BEI-S50293
 BEI-S50288

ORDER CODE

ISC-BT100T

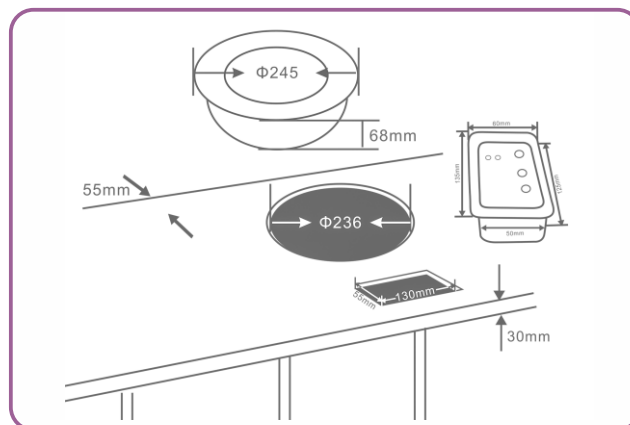
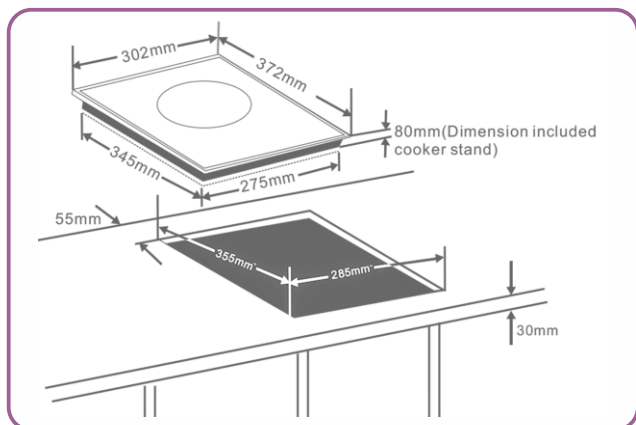


TABLE TOP MODEL - MANUAL CONTROL



SPECIFICATIONS

ELECTRICITY 1kW, 230V, Single Phase
 DIMENSIONS 460 x 315 x 60mm high
 TEMP RANGE 60 to 240°C
 COMPATIBLE WITH BEI-S60593
 BEI-S60293
 BEI-S50293
 BEI-S50288

ORDER CODE

ISC-BF100A



IN-STAND MODEL - TOUCH CONTROL



SPECIFICATIONS

ELECTRICITY 1kW, 230V, Single Phase
 DIMENSIONS Ø180 x 70mm high
 TEMP RANGE 60 to 240°C
 COMPATIBLE WITH BEI-S60590
 BEI-S60290
 BEI-S50290
 BEI-S50280

ORDER CODE

ISC-BT70T



CHAFING DISHES WINDOW / ECONOMIC SERIES

inoxserv



CHAFING DISH WINDOW SERIES RECTANGULAR

SPECIFICATIONS

DIMENSIONS 645 x 475 x 435mm high
CAPACITY 8.5Lt
HEAT SOURCE Chafing fuel
SUPPLIED WITH (1x) 1/1GN pan - 65mm deep
Stand
(2x) Chafing fuel holders

ORDER CODE BEI-KS61363-2



CHAFING DISH WINDOW SERIES ROUND

SPECIFICATIONS

DIMENSIONS Ø530 x 450mm high
CAPACITY 5Lt
HEAT SOURCE Chafing fuel
SUPPLIED WITH (1x) Round pan - 65mm deep
Stand
(1x) Chafing fuel holder

ORDER CODE BEI-KS51363



CHAFING DISH ECONO SERIES RECTANGULAR

SPECIFICATIONS

DIMENSIONS 645 x 475 x 435mm high
CAPACITY 8.5Lt
HEAT SOURCE Chafing fuel
SUPPLIED WITH (1x) 1/1GN pan - 65mm deep
Stand
(2x) Chafing fuel holders

ORDER CODE BEI-AT61363-2



CHAFING DISH ECONO SERIES ROUND

SPECIFICATIONS

DIMENSIONS Ø530 x 450mm high
CAPACITY 5Lt
HEAT SOURCE Chafing fuel
SUPPLIED WITH (1x) Round pan - 65mm deep
Stand
(1x) Chafing fuel holder

ORDER CODE BEI-AT51363



ELECTRIC SOUP KETTLE

SPECIFICATIONS

ELECTRICITY 0.9kW, 230V, Single Phase
DIMENSIONS Ø330 x 330mm high
CAPACITY 9Lt
SUPPLIED WITH (1x) Round pan - 200mm deep

ORDER CODE BEI-AT51388



CHAFING DISHES - ELECTRIC

inoxserv



FEATURES

- Durable plastic body. Stainless steel GN pan and lid
- Users can adjust the water temperature in electric water pan by using the temperature control knob
- The unit is equipped with an indicating light
- Water line indicator to ensure the heating element is fully covered with water
- Heating element recessed in water tank - Low water level
- Dry-boil protection

SPECIFICATIONS

ELECTRICITY	0.9kW, 230V, Single Phase
DIMENSIONS	580 x 347 x 289mm high
CAPACITY	(1x) 1/1 GN x 100mm Pan
WEIGHT	5kg

ORDER CODE

BEI-ZCK100P



CHAFING DISHES - PC COVER SERIES

inoxserv



COLD DISPLAY

SPECIFICATIONS

DIMENSIONS	565 x 365 x 300mm high
PAN DIMENSIONS	475 x 270 x 40mm deep
SUPPLIED WITH	(2x) Freezer packs

ORDER CODE

BEI-SC62140-1



FEATURES

- Stainless steel body
- Stainless steel pan
- Polycarbonate roll-top cover



HEATED DISPLAY

SPECIFICATIONS

ELECTRICITY	1kW, 230V, Single Phase
DIMENSIONS	565 x 365 x 300mm high
PAN DIMENSIONS	475 x 270 x 60mm deep

ORDER CODE

BEI-SK62160-1



NEUTRAL DISPLAY

SPECIFICATIONS

DIMENSIONS	565 x 365 x 300mm high
PAN DIMENSIONS	475 x 270 x 60mm deep

ORDER CODE

BEI-KS62160-1





FEATURES

- Available in black or Stainless steel
- Stainless steel base (powder coated/polished)
- 304 stainless steel seamless insert
- Temperature control via thermostat
- Fitted with a hinged lid
- Fitted with non-slip feet

SPECIFICATIONS

ELECTRICITY	0.4kW, 220V, Single Phase
DIMENSIONS	Ø 330mm x 380mm high
WEIGHT	4Kg
TEMPERATURE RANGE	0 ~ 95°C
CAPACITY	10Lt

BLACK

ORDER CODE SKI0010

STAINLESS STEEL

ORDER CODE SKI1010

POWDER
COATED
STAINLESS
STEEL BASE

TEMP.
CONTROL
(0 ~ 95°C)

NON
SLIP
FEET

HINGED
STAINLESS
STEEL LID

304
STAINLESS
STEEL
INSERT



LEVER PORTION CONTROL

FEATURES

- Modern cereal dispenser ideal for self service buffets
- High quality polycarbonate body and stainless steel fittings
- Features a stainless steel base for a premium look
- The easy to use lever mechanism provides measured portions
- The polycarbonate body can be removed for easy cleaning



CEREAL DISPENSER - DOUBLE

SPECIFICATIONS

DIMENSIONS 450 x 420 x 620mm high
CAPACITY (2x) 7Lt

ORDER CODE BEI-AT90123-2



CEREAL DISPENSER - SINGLE

SPECIFICATIONS

DIMENSIONS 230 x 420 x 620mm high
CAPACITY 7Lt

ORDER CODE BEI-AT90123



ROTATION PORTION CONTROL

FEATURES

- Elegant cereal dispenser suitable for top quality buffet environment
- Easy to use turning paddle for measured portions
- Stainless steel and acrylic body
- Easy to disassemble for cleaning



CEREAL DISPENSER - DOUBLE

SPECIFICATIONS

DIMENSIONS 480 x 380 x 660mm high
CAPACITY (2x) 9Lt

ORDER CODE

BEI-AT90133-2



CEREAL DISPENSER - SINGLE

SPECIFICATIONS

DIMENSIONS 230 x 380 x 660mm high
CAPACITY 9Lt

ORDER CODE

BEI-AT90133



FEATURES

- Modern juice dispenser ideal for self service buffets
- High quality polycarbonate body and stainless steel fittings
- Features a stainless steel base for a premium look
- Easy to use tap mechanism and includes drip tray base
- Includes an ice pack to help keep juices cool
- The polycarbonate body can be removed for easy cleaning



DOUBLE WITH FREEZER PACK

SPECIFICATIONS

DIMENSIONS 450 x 365 x 535mm high
CAPACITY (2x) (2x) 7Lt
SUPPLIED WITH (2x) Freezer packs

ORDER CODE BEI-AT90212-2



SINGLE WITH FREEZER PACK

SPECIFICATIONS

DIMENSIONS 230 x 365 x 535mm high
CAPACITY 7Lt
SUPPLIED WITH (1x) Freezer pack

ORDER CODE BEI-AT90212



FEATURES

- Elegant drinks dispenser suitable for top quality buffet environment
- Dispenser comes complete with removable 1 litre capacity ice chamber to keep drinks cool, which also avoids beverage dilution with melted ice
- Ice chamber can be removed and refilled while juice is inside the dispenser
- Stainless steel base and fittings, polycarbonate body
- Easy to use tap for self service



DOUBLE WITH CENTRE ICE TUBE

SPECIFICATIONS

DIMENSIONS 540 x 350 x 580mm high
CAPACITY (2x) 8Lt

ORDER CODE BEI-AT90512-2



SINGLE WITH CENTRE ICE TUBE

SPECIFICATIONS

DIMENSIONS 260 x 350 x 580mm high
CAPACITY 8Lt

ORDER CODE BEI-AT90512



FEATURES

- Full stainless steel construction
- Conveniently placed handles with removable stainless steel base for easy refilling
- High polished steel finish
- Supplied with removable stand
- Chafing fuel holder included



12 LITRE

SPECIFICATIONS

DIMENSIONS

CAPACITY

HEAT SOURCE

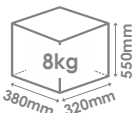
350 x 310 x 500mm high

12Lt

Induction / Chafing fuel

ORDER CODE

BEI-AT80012



19 LITRE

SPECIFICATIONS

DIMENSIONS

CAPACITY

HEAT SOURCE

350 x 310 x 620mm high

19Lt

Induction / Chafing fuel

ORDER CODE

BEI-AT80019





inoxserv

Crafted for the Finest Tables.





REFRIGERATED DISPLAY UNITS

SECTION INDEX

Back bar coolers	154-155
Beverage coolers	156
Blast chillers	144
Chest freezers	159-160
Chef bases	153
Display freezers	157-158
Display fridges	157-158
Freezers	
• Chest freezers	159
• Gelato storage freezer	160
• Horizontal display freezers	159-160
• Island freezers	159
• Upright display freezers	157-158
• Upright storage freezers	145-147
Fridges	
• Back bar coolers	154-155
• Beverage coolers	156
• Upright display fridges	157-158
• Pizza ingredient fridges	151-152
• Saladette cabinets	148-150
• Sushi display fridges	152
• Upright storage fridges	145-147
Gelato storage freezer	160
Ice cream scoop freezers	160
Ice machines	
• Modular	162
• Self-contained	163-164
Island freezers	159
Pizza ingredient fridges	151-152
Saladette cabinets	148-150
Sushi display fridges	152
Upright freezers	145-147
Upright fridges	145-147
Work-top fridges	148-150





FEATURES

- Manufactured from 304 Stainless steel
- Electronic controller with cooling performance management system
- Self closing doors with magnetic door gasket
- Accommodates GN 1/1 pans and 600 x 400mm baking trays (not included)
- Combination chill / freezer
- Supplied with food temperature probe
- Recessed safety door handle



10 PAN

SPECIFICATIONS

ELECTRICITY	2.5kW, 230V, Single Phase
DIMENSIONS	750 x 830 x 1435mm high
INTERNAL DIMENSIONS	610 x 420 x 700mm high
WEIGHT	140kg
RUNNER SPACING	65mm
CAPACITY	(10x) 1/1 GN trays (55mm deep) (10x) 600 x 400mm trays
BLAST CHILL PERFORMANCE	50kg: 90 to 3°C in 90min
SHOCK FREEZE PERFORMANCE	30kg: 90 to -18°C in 240min
REFRIGERANT GAS	R290

ORDER CODE

PCY/EBF-10

**Dedicated circuit and isolator recommended*



5 PAN

SPECIFICATIONS

ELECTRICITY	1.3kW, 230V, Single Phase
DIMENSIONS	750 x 815 x 870mm high
INTERNAL DIMENSIONS	610 x 420 x 364mm high
WEIGHT	89kg
RUNNER SPACING	65mm
CAPACITY	(5x) 1/1 GN trays (55mm deep) (5x) 600 x 400mm trays
BLAST CHILL PERFORMANCE	25kg: 90 to 3°C in 90min
SHOCK FREEZE PERFORMANCE	15kg: 90 to -18°C in 240min
REFRIGERANT GAS	R290

ORDER CODE

PCY/EBF-05



3 PAN

SPECIFICATIONS

ELECTRICITY	1.1kW, 230V, Single Phase
DIMENSIONS	755 x 832 x 581mm high
INTERNAL DIMENSIONS	410 x 680 x 256mm high
WEIGHT	72kg
RUNNER SPACING	65mm
CAPACITY	(3x) 1/1 GN trays (55mm deep) (3x) 600 x 400mm trays
BLAST CHILL PERFORMANCE	15kg: 90 to 3°C in 90min
SHOCK FREEZE PERFORMANCE	9kg: 90 to -18°C in 240min
REFRIGERANT GAS	R290

ORDER CODE

PCY/EBF-03





FEATURES

- Complete structure manufactured from stainless steel
- Sturdy U-rail, wire shelves
- Fitted with interior LED lighting
- Automatic defrost function
- Fitted with 4 castors, 2 lockable
- Fitted with lockable, self-closing doors
- The adjustable support rails can also be used for GN pans
- Ventilated cooling
- Digital Dixell / Carel thermostat
- Additional shelf runners available



DOUBLE DOOR FRIDGE

SPECIFICATIONS

ELECTRICITY	0.35kW, 230V, Single Phase
DIMENSIONS	1315 x 845 x 2130mm high
WEIGHT	175kg
INTERNAL DIMENSIONS	1194 x 685 x 1550mm high
CAPACITY	1240Lt
RUNNER SPACING	100mm
GRID SHELVES SUPPLIED	(6x) 530 x 630mm
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCY/MBF8117



SINGLE DOOR FRIDGE

SPECIFICATIONS

ELECTRICITY	0.22kW, 230V, Single Phase
DIMENSIONS	730 x 845 x 2130mm high
WEIGHT	115kg
INTERNAL DIMENSIONS	610 x 685 x 1550mm high
CAPACITY	670Lt
RUNNER SPACING	100mm
GRID SHELVES SUPPLIED	(3x) 530 x 630mm
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCY/MBF8116



DOUBLE DOOR FREEZER

SPECIFICATIONS

ELECTRICITY	0.98kW, 230V, Single Phase
DIMENSIONS	1315 x 845 x 2130mm high
WEIGHT	185kg
INTERNAL DIMENSIONS	1194 x 685 x 1550mm high
CAPACITY	1240Lt
RUNNER SPACING	100mm
GRID SHELVES SUPPLIED	(6x) 530 x 630mm
TEMPERATURE RANGE	-22 to -17°C
REFRIGERANT GAS	R290

ORDER CODE

PCY/MBF8114



SINGLE DOOR FREEZER

SPECIFICATIONS

ELECTRICITY	0.6kW, 230V, Single Phase
DIMENSIONS	730 x 845 x 2130mm high
WEIGHT	120kg
INTERNAL DIMENSIONS	610 x 685 x 1550mm high
CAPACITY	670Lt
RUNNER SPACING	100mm
GRID SHELVES SUPPLIED	(3x) 530 x 630mm
TEMPERATURE RANGE	-22 to -17°C
REFRIGERANT GAS	R290

ORDER CODE

PCY/MBF8113



OPTIONAL EXTRAS

GRIDS

2/1 GN GRIDS

PCY/MBF811-X001

SHELF RUNNERS

LEFT SIDE
RIGHT SIDE

XPCY-80037407
XPCY-80037408

REFRIGERATED STAINLESS STEEL STORAGE CABINETS



FEATURES

- Stainless steel exterior body
- Plastic coated grid shelves
- Interior LED lighting
- Automatic defrost cycle
- Fitted with device leveling feet
- ABS interior lining
- Dixell / Carel digital thermostat
- Self-closing door with lock
- Available in stainless steel or double glazed glass doors



580 LITRE FREEZER

SPECIFICATIONS

ELECTRICITY	0.32kW, 220V, Single Phase
DIMENSIONS	775 x 750 x 1860mm high
INTERNAL DIMENSIONS	635 x 450 x 1627mm high
GROSS VOLUME	580Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	103kg
TEMPERATURE RANGE	-18 to -10°C
REFRIGERANT GAS	R290

ORDER CODE

PCG/SF58VS



580 LITRE FRIDGE

SPECIFICATIONS

ELECTRICITY	0.24kW, 220V, Single Phase
DIMENSIONS	775 x 750 x 1860mm high
INTERNAL DIMENSIONS	635 x 460 x 1627mm high
GROSS VOLUME	580Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	93kg
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SR58VS



300 LITRE FREEZER

SPECIFICATIONS

ELECTRICITY	0.3kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 1860mm high
INTERNAL DIMENSIONS	460 x 460 x 1627mm high
GROSS VOLUME	300Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	82kg
TEMPERATURE RANGE	-18 to -10°C
REFRIGERANT GAS	R290

ORDER CODE

PCG/SF30VS



300 LITRE FRIDGE

SPECIFICATIONS

ELECTRICITY	0.18kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 1860mm high
INTERNAL DIMENSIONS	460 x 460 x 1627mm high
GROSS VOLUME	300Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	70kg
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SR30VS



120 LITRE FREEZER

SPECIFICATIONS

ELECTRICITY	0.17kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 850mm high
INTERNAL DIMENSIONS	460 x 410 x 465mm high
GROSS VOLUME	120Lt
RUNNERS	4 (85mm spacing)
GRID SUPPLIED	2
WEIGHT	47kg
TEMPERATURE RANGE	-18 to -10°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SF12VS



120 LITRE FRIDGE

SPECIFICATIONS

ELECTRICITY	0.14kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 850mm high
INTERNAL DIMENSIONS	460 x 410 x 465mm high
GROSS VOLUME	120Lt
RUNNERS	4 (85mm spacing)
GRID SUPPLIED	2
WEIGHT	43kg
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SR12S





580 LITRE FREEZER (GLASS DOOR)

SPECIFICATIONS

ELECTRICITY	0.32kW, 220V, Single Phase
DIMENSIONS	775 x 750 x 1860mm high
INTERNAL DIMENSIONS	635 x 450 x 1627mm high
GROSS VOLUME	580Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	103kg
TEMPERATURE RANGE	-18 to -10°C
REFRIGERANT GAS	R290

ORDER CODE

PCG/SF58VGS



580 LITRE FRIDGE (GLASS DOOR)

SPECIFICATIONS

ELECTRICITY	0.24kW, 220V, Single Phase
DIMENSIONS	775 x 750 x 1860mm high
INTERNAL DIMENSIONS	635 x 460 x 1627mm high
GROSS VOLUME	580Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	90kg
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SR58VGS



300 LITRE FREEZER (GLASS DOOR)

SPECIFICATIONS

ELECTRICITY	0.3kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 1850mm high
INTERNAL DIMENSIONS	460 x 460 x 1627mm high
GROSS VOLUME	300Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	82kg
TEMPERATURE RANGE	-18 to -10°C
REFRIGERANT GAS	R290

ORDER CODE

PCG/SF30VGS



300 LITRE FRIDGE (GLASS DOOR)

SPECIFICATIONS

ELECTRICITY	0.18kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 1860mm high
INTERNAL DIMENSIONS	460 x 460 x 1627mm high
GROSS VOLUME	300Lt
RUNNERS	12 (85mm spacing)
GRID SUPPLIED	3
WEIGHT	70kg
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SR30VGS



120 LITRE FREEZER (GLASS DOOR)

SPECIFICATIONS

ELECTRICITY	0.17kW, 220V, Single Phase
DIMENSIONS	600 x 600 x 850mm high
INTERNAL DIMENSIONS	460 x 410 x 465mm high
GROSS VOLUME	120Lt
RUNNERS	4 (85mm spacing)
GRID SUPPLIED	2
WEIGHT	47kg
TEMPERATURE RANGE	-18 to -10°C
REFRIGERANT GAS	R600a

ORDER CODE

PCG/SF12VGS



OPTIONAL EXTRAS

GRID SHELVES

FOR 300 & 120 LITRE SERIES
FOR 580 LITRE SERIES

PCG/SRF-001
PCG/SRF-002

PIZZA MAKING FRIDGE GRANITE TOP & DRAWERS

NEW

POLARCA

FEATURES

- Heavy duty construction, exterior and interior of high grade 304 stainless steel and galvanised steel back
- Fitted with granite top
- Automatic defrost
- Self closing doors
- Fitted with 7 drawers (not refrigerated)
- Efficient refrigeration system. Ventilated cooling
- Fitted with digital Dixell / Carel thermostat
- Bottom mounted motor suitable for use in high temperature areas
- Fitted with durable castors

SPECIFICATIONS

ELECTRICITY	0.33kW, 230V, Single Phase
DIMENSIONS	2010 x 800 x 1000mm high
WEIGHT	350kg
NUMBER OF DOORS	2
NUMBER OF DRAWERS	7
GROSS VOLUME	485Lt
TEMPERATURE RANGE	2 ~ 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/EPF3480



**LARGE WORK-TOP &
STORAGE CAPACITY
FOR HIGH VOLUME STORES**



**ADD AN OPTIONAL
PIZZA INGREDIENT FRIDGE**



NEUTRAL DRAWERS

SALADETTE GRANITE PIZZA WORK-TOP

FEATURES

- Heavy duty construction, exterior and interior of high grade 304 stainless steel and galvanised steel back
- Fitted with granite top
- Automatic defrost
- Self closing doors
- Efficient refrigeration system. Ventilated cooling
- Fitted with digital Dixell / Carel thermostat
- Bottom mounted motor suitable for use in high temperature areas
- Fitted with (4x) adjustable feet

SPECIFICATIONS

ELECTRICITY	0.22kW, 230V, Single Phase
DIMENSIONS	1365 x 700 x 1030mm high
WEIGHT	190kg
NUMBER OF DOORS	3
RUNNER SPACING	55mm
SHELVES SUPPLIED	(3x) GN 1/1 grids
GROSS VOLUME	380Lt
TEMPERATURE RANGE	2 ~ 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/ESL3852



**ADD AN OPTIONAL
PIZZA INGREDIENT FRIDGE**

OPTIONAL EXTRAS

SHELF RUNNER (LEFT)

XPCY-38007030

SHELF RUNNER (RIGHT)

XPCY-380070301

SALADETTE GRANITE TOP WITH SNEEZE GUARD



FEATURES

- Exterior and interior manufactured from 304 Stainless Steel and Galvanised steel back
- Fitted with granite top
- Fitted with glass sneeze guard
- Automatic defrost
- Self closing doors
- Efficient refrigeration system. Ventilated cooling
- Fitted with digital Dixell / Carel thermostat
- Bottom mounted motor suitable for use in high temperature areas
- Insert pans not included
- Fitted with (4x) adjustable feet

SPECIFICATIONS

ELECTRICITY	0.31kW, 230V, Single Phase
DIMENSIONS	1365 x 700 x 1100mm high
WEIGHT	170kg
NUMBER OF DOORS	3
RUNNER SPACING	55mm
SHELVES SUPPLIED	(3x) GN 1/1 grids
GROSS VOLUME	380Lt
DISPLAY CAPACITY	(7x) 1/3 GN pans
TEMPERATURE RANGE	2 ~ 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/ESL3864



SALADETTE STAINLESS STEEL WORK-TOP WITH HINGED LID

FEATURES

- Exterior and interior manufactured from 304 Stainless Steel and Galvanised steel back
- Bottom mounted motor suitable for use in high temperature areas
- Automatic defrost
- Self closing doors
- Efficient refrigeration system. Ventilated cooling
- Fitted with digital Dixell / Carel thermostat
- Fitted with (4x) adjustable legs
- Insert pans not included

SPECIFICATIONS

ELECTRICITY	0.31kW, 230V, Single Phase
DIMENSIONS	1365 x 700 x 1040mm high
WEIGHT	105kg
NUMBER OF DOORS	3
RUNNER SPACING	55mm
SHELVES SUPPLIED	(3x) GN 1/1 grids
GROSS VOLUME	380Lt
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/ESL3853



OPTIONAL EXTRAS

SHELF RUNNER (LEFT)

XPCY-38007030

SHELF RUNNER (RIGHT)

XPCY-380070301

SALADETTE CUTTING BOARD WITH HINGED LID



FEATURES

- Exterior and interior manufactured from 304 Stainless Steel and Galvanised steel back
- Bottom mounted motor suitable for use in high temperature areas
- Automatic defrost
- Self closing doors
- Efficient refrigeration system. Ventilated cooling
- Fitted with digital Dixell / Carel thermostat
- Fitted with (4x) adjustable legs
- Insert pans not included

SPECIFICATIONS

ELECTRICITY	0.31kW, 230V, Single Phase
DIMENSIONS	1365 x 700 x 890mm high
WEIGHT	87kg
NUMBER OF DOORS	3
RUNNER SPACING	55mm
SHELVES SUPPLIED	(3x) GN 1/1 grids
GROSS VOLUME	380Lt
TEMPERATURE RANGE	2 to 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/ESL3850



SALADETTE STAINLESS STEEL WORK-TOP **NEW**

FEATURES

- Heavy duty construction, exterior and interior of high grade 304 stainless steel and galvanised steel back
- Fitted with Stainless Steel top
- Automatic defrost
- Self closing doors
- Efficient refrigeration system. Ventilated cooling
- Fitted with digital Dixell / Carel thermostat
- Bottom mounted motor suitable for use in high temperature areas
- Fitted with (4x) adjustable feet

SPECIFICATIONS

ELECTRICITY	0.22kW, 230V, Single Phase
DIMENSIONS	1365 x 700 x 898mm high
WEIGHT	94kg
NUMBER OF DOORS	3
RUNNER SPACING	55mm
SHELVES SUPPLIED	(3x) GN 1/1 grids
GROSS VOLUME	380Lt
TEMPERATURE RANGE	2 ~ 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/ESL3851



OPTIONAL EXTRAS

SHELF RUNNER (LEFT)

XPCY-38007030

SHELF RUNNER (RIGHT)

XPCY-380070301



FEATURES

- Body is manufactured from high quality stainless steel
- Compact design to minimize footprint
- Low maintenance auto defrost function
- Fitted with digital temperature controller
- Glass panels and lids are easy to remove for cleaning
- Fitted with height adjustable feet
- Insert pans not included



6 DIVISION 1/4 GN

SPECIFICATIONS

ELECTRICITY	0.2kW, 230V, Single Phase
WEIGHT	41kg
CAPACITY	(6x) 1/4 GN pans
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R134a

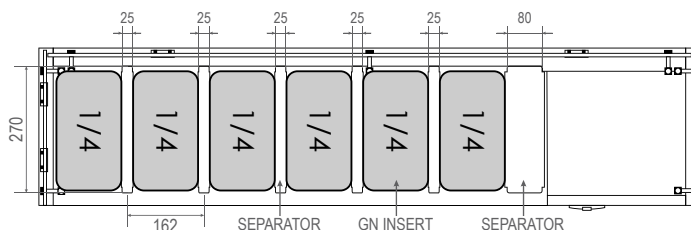
GLASS SNEEZE-GUARD

DIMENSIONS	1405 x 335 x 465mm high
ORDER CODE	PCY/ESL3861

STAINLESS STEEL LID

DIMENSIONS	1405 x 335 x 300mm high
ORDER CODE	PCY/ESL3861S

CONFIGURATION



8 DIVISION 1/3 GN

SPECIFICATIONS

ELECTRICITY	0.2kW, 230V, Single Phase
WEIGHT	53kg
CAPACITY	(8x) 1/3 GN pans
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R134a

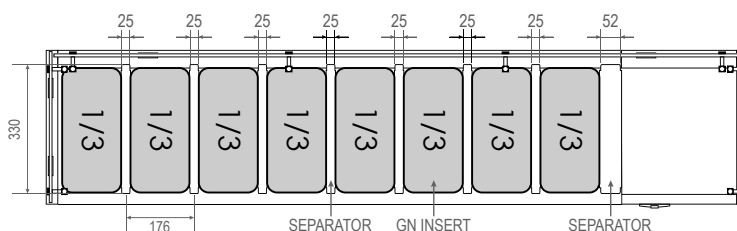
GLASS SNEEZE-GUARD

DIMENSIONS	1805 x 395 x 465mm high
ORDER CODE	PCY/ESL3888

STAINLESS STEEL LID

DIMENSIONS	1805 x 395 x 300mm high
ORDER CODE	PCY/ESL3888S

CONFIGURATION



PIZZA INGREDIENT FRIDGES

NEW



FEATURES

- Body is manufactured from high quality stainless steel
- Compact design to minimize footprint
- Low maintenance auto defrost function
- Fitted with digital temperature controller
- Glass panels are easy to remove for cleaning
- Fitted with height adjustable feet
- Insert pans not included

9 DIVISION 1/3 GN

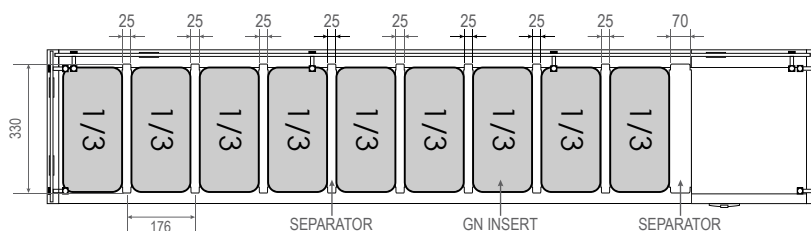
SPECIFICATIONS

ELECTRICITY	0.2kW, 230V, Single Phase
DIMENSIONS	2005 x 395 x 465mm high
WEIGHT	58kg
CAPACITY	(9x) 1/3 GN pans
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R134a

ORDER CODE

PCY/ESL3890

CONFIGURATION



SUSHI DISPLAY FRIDGES



FEATURES

- Brilliant Internal LED illumination on top
- Digital temperature controller and display
- Front Curved glass
- Sliding doors
- Direct cooling system
- Automatic defrost
- Top evaporator with basin to collect condensation
- Insert pans not included

6 DIVISION

SPECIFICATIONS

ELECTRICITY	0.16kW, 230V, Single Phase
DIMENSIONS	1483 x 450 x 330mm high
GROSS VOLUME	83Lt
CAPACITY	(6x) 1/3 GN Inserts 40mm deep
WEIGHT	39kg
TEMP. RANGE	2 to 12°C
REFRIGERANT GAS	R290a

ORDER CODE

PCG/RTS-83L



7 DIVISION

SPECIFICATIONS

ELECTRICITY	0.16kW, 230V, Single Phase
DIMENSIONS	1754 x 450 x 330mm high
GROSS VOLUME	103Lt
CAPACITY	(6x) 1/3 + 1/2 GN Inserts 40mm deep
WEIGHT	44kg
TEMP. RANGE	2 to 12°C
REFRIGERANT GAS	R290a

ORDER CODE

PCG/RTS-103L



FEATURES

- Stainless steel exterior and interior
- Carel digital controller
- Gravity fed self closing drawers
- Magnetic drawer gaskets
- Stainless steel inserts not included
- One-Piece heavy duty reinforced stainless steel top
- Recessed door handles
- Heavy Duty stainless steel drawer slides and rollers
- Fitted with device leveling feet
- Insulated top to block heat transfer from cooking equipment



1800mm

SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
NUMBER OF DRAWERS
PANS PER DRAWER
TEMP RANGE
REFRIGERANT GAS

0.3kW, 230V, Single Phase
1840 x 814 x 675mm high
136kg
4
(2x) 1/1GN
2 to 5°C
R290

ORDER CODE

PCY/MGF8453



1200mm

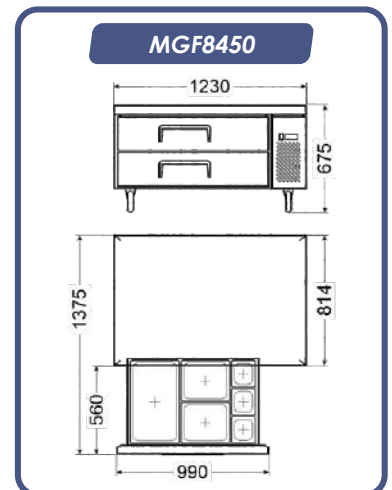
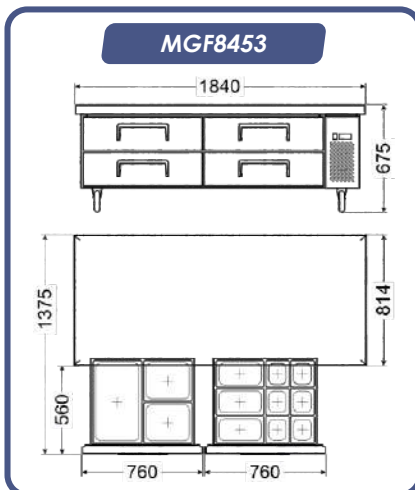
SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
NUMBER OF DRAWERS
PANS PER DRAWER
TEMP RANGE
REFRIGERANT GAS

0.3kW, 230V, Single Phase
1230 x 814 x 675mm high
117kg
2
(2x) 1/1GN + (3x) 1/6GN
2 to 5°C
R290

ORDER CODE

PCY/MGF8450



*inserts not included



*inserts not included



*inserts not included

FEATURES

- Black units - Outer cabinet manufactured from coated mild steel
- High pressure injected 40mm cyclopentane insulation
- 14W square fan assisted condenser
- Automatic defrost function
- Self-closing doors are fitted with tempered glass
- Fitted with adjustable feet for easy leveling
- Stainless steel units - Outer cabinet manufactured from stainless steel
- Cabinet interior manufactured from compressed aluminium
- Fitted with a digital temperature control and display
- Smooth action sliding doors / hinged doors
- Standard with internal LED lights and locks



3 DOOR

SPECIFICATIONS

ELECTRICITY	0.67kW, 220V, Single Phase
EXTERNAL DIMENSIONS	1350 x 520 x 850mm high
INTERNAL DIMENSIONS	1260 x 385 x 700mm high
WEIGHT	80kg
GROSS VOLUME	320Lt
TEMP RANGE	2 to 10°C
REFRIGERANT GAS	R600a
SHELVES SUPPLIED	(6x) 400 x 345mm

SLIDING DOORS - BLACK
HINGED DOORS - BLACK
HINGED DOORS - S/STEEL

BBP2003
BBP1003
BBP3003



2 DOOR

SPECIFICATIONS

ELECTRICITY	0.23kW, 220V, Single Phase
EXTERNAL DIMENSIONS	900 x 520 x 850mm high
INTERNAL DIMENSIONS	820 x 385 x 700mm high
WEIGHT	62kg
GROSS VOLUME	198Lt
TEMP RANGE	2 to 10°C
REFRIGERANT GAS	R600a
SHELVES SUPPLIED	(4x) 400 x 345mm

SLIDING DOORS - BLACK
HINGED DOORS - BLACK
HINGED DOORS - S/STEEL

BBP2002
BBP1002
BBP3002



SINGLE DOOR

SPECIFICATIONS

ELECTRICITY	0.18kW, 220V, Single Phase
EXTERNAL DIMENSIONS	600 x 520 x 850mm high
INTERNAL DIMENSIONS	520 x 385 x 700mm high
WEIGHT	46kg
GROSS VOLUME	128Lt
TEMP RANGE	2 to 10°C
REFRIGERANT GAS	R600a
SHELVES SUPPLIED	(2x) 500 x 345mm

HINGED DOOR - BLACK

BBP1001



The Legend
is Growing...



FEATURES

- Body manufactured from pre-coated steel
- Self-closing, tempered glass doors with locks
- Digital control panel with digital thermostat
- Adjustable shelves
- Interior material painted embossed aluminum
- Fan assisted cooling
- Interior LED lighting
- Fitted with device leveling feet



3 DOOR

SPECIFICATIONS

ELECTRICITY	0.67kW, 220V, Single Phase
EXTERNAL DIMENSIONS	1825 x 600 x 900mm high
INTERNAL DIMENSIONS	1400 x 500 x 730mm high
WEIGHT	70kg
GROSS VOLUME	328Lt
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R290
SHELVES SUPPLIED	(6x) 440 x 450mm

HINGED DOOR
SLIDING DOOR

BBP8003
BBP9003



2 DOOR

SPECIFICATIONS

ELECTRICITY	0.23kW, 220V, Single Phase
EXTERNAL DIMENSIONS	900 x 520 x 900mm high
INTERNAL DIMENSIONS	810 x 360 x 750mm high
WEIGHT	52kg
GROSS VOLUME	212Lt
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R290
SHELVES SUPPLIED	(4x) 390 x 340mm

HINGED DOOR
SLIDING DOOR

BBP8002
BBP9002



SINGLE DOOR

SPECIFICATIONS

ELECTRICITY	0.18kW, 220V, Single Phase
EXTERNAL DIMENSIONS	600 x 520 x 900mm high
INTERNAL DIMENSIONS	510 x 380 x 750mm high
WEIGHT	35kg
GROSS VOLUME	134Lt
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R600a
SHELVES SUPPLIED	(2x) 490 x 340mm

HINGED DOOR

BBP8001



POLAR CAB BLACK

THE ELEGANT OPTION

BEVERAGE COOLERS

NEW



POLAR CAB BLACK

FEATURES

- Outer cabinet manufactured from coated mild steel
- Hinged doors with tempered glass and locks
- Digital temperature controller with digital display
- Side-mounted compressor allows for more interior space
- Internal LED lighting
- Stylish and modern black interior and exterior
- Fitted with device-leveling feet



3 DOOR (HINGED)

SPECIFICATIONS

ELECTRICITY	0.3kW, 240V, Single Phase
EXTERNAL DIMENSIONS	1820 x 630 x 895mm high
INTERNAL DIMENSIONS	1400 x 450 x 730mm high
WEIGHT	90kg
GROSS VOLUME	526lt
TEMP RANGE	2 to 10°C
REFRIGERANT GAS	R290
SHELVES SUPPLIED	(6x) 480 x 450mm

ORDER CODE

BCP1003



BEVERAGE COOLERS



POLAR CAB

FEATURES

- The body is manufactured from coated mild steel with an ABS interior
- Electro mechanical control panel for easy and precise temperature adjustment
- Adjustable shelves allows for plenty of storage space for drinks of different sizes
- LED interior lighting
- The built-in fan ensures even cooling of your drinks
- Automatic defrost function
- Self-closing glass door with lock
- Fitted with device leveling feet



BEVERAGE COOLER - 360 LITRE

SPECIFICATIONS

ELECTRICITY	1.84kW, 220V, Single Phase
EXTERNAL DIMENSIONS	620 x 635 x 1732mm high
WEIGHT	75kg
GROSS VOLUME	360lt
TEMP RANGE	2 to 10°
REFRIGERATION GAS	R600a
SHELVES SUPPLIED	(5x) 530 x 380mm

BLACK
SPLIT DOOR BLACK
WHITE

BCP0360-B
BCP0360/2-B
BCP0360-W



BEVERAGE COOLER - 400 LITRE

SPECIFICATIONS

ELECTRICITY	1.94kW, 240V, Single Phase
EXTERNAL DIMENSIONS	630 x 630 x 1935mm high
WEIGHT	85kg
GROSS VOLUME	400lt
TEMP RANGE	2 to 10°
REFRIGERATION GAS	R600a
SHELVES SUPPLIED	(5x) 530 x 380mm

ORDER CODE

BCP0402-B





FEATURES

- Outer cabinet manufactured from coated mild steel
- Digital temperature controller with digital display
- Internal LED lighting
- Stylish and modern black interior and exterior
- Very small footprint. Ideal for establishments with limited floorspace
- Self-closing, double glazed door with lock
- Automatic defrost function
- Adjustable shelving
- Fitted with device leveling feet

UPRIGHT FRIDGE SLIM LINE

SPECIFICATIONS

ELECTRICITY	0.2kW, 240V, Single Phase
DIMENSIONS	420 x 540 x 1880mm high
INTERNAL DIMENSIONS	330 x 430 x 1500mm high
WEIGHT	44kg
GROSS VOLUME	212Lt
TEMP RANGE	2 to 10°C
REFRIGERATION GAS	R600a
SHELVES SUPPLIED	(5x) 320 x 360mm

ORDER NUMBER

URP0420



UPRIGHT FREEZER SLIM LINE

SPECIFICATIONS

ELECTRICITY	0.35kW, 240V, Single Phase
DIMENSIONS	420 x 600 x 1880mm high
INTERNAL DIMENSIONS	300 x 415 x 1470mm high
WEIGHT	65kg
GROSS VOLUME	183Lt
TEMP RANGE	-18 to -10°C
REFRIGERATION GAS	R290
SHELVES SUPPLIED	(5x) 290 x 325mm

ORDER NUMBER

UFP0420



DOUBLE GLASS DOOR FRIDGE **NEW**



FEATURES

- Outer cabinet manufactured from coated mild steel
- Self-closing, double glazed doors with locks
- Digital temperature controller with digital display
- Automatic defrost function
- Internal LED lighting
- Adjustable shelving
- Stylish and modern black interior and exterior
- Fitted with castors

SPECIFICATIONS

ELECTRICITY	0.5kW, 240V, Single Phase
DIMENSIONS	940 x 625 x 1993mm high
INTERNAL DIMENSIONS	843 x 510 x 1522mm high
WEIGHT	107kg
GROSS VOLUME	654Lt
TEMP RANGE	2 to 10°C
REFRIGERATION GAS	R290
SHELVES SUPPLIED	(8x) 410 x 467mm

ORDER NUMBER

URP0940



DUAL FRIDGE/FREEZER **NEW**



FEATURES

- Outer cabinet manufactured from coated mild steel
- Self-closing, insulated doors
- Individually controlled zones with digital temperature controller with digital display
- Automatic defrost function
- Internal LED lighting
- Adjustable shelving
- Stylish and modern black interior and exterior
- Fitted with device leveling feet

SPECIFICATIONS

ELECTRICITY	0.12kW, 240V, Single Phase
DIMENSIONS	650 x 630 x 860mm high
WEIGHT	40kg
VOLUME (FREEZER)	67Lt
VOLUME (FRIDGE)	48Lt
TEMP RANGE (FREEZER)	-20 to -18°C
TEMP RANGE (FRIDGE)	2 to 10°C
REFRIGERATION GAS	R290
SHELVES SUPPLIED	(1x) 516 x 406mm (Freezer) (1x) 556 x 257mm (Fridge)

ORDER NUMBER

DFP0001



FEATURES

- Body manufactured from coated mild steel
- Internal LED lighting
- High efficiency compressor
- CR600 - (5x) adjustable reinforced shelves
- Fitted with roller wheels for easy manoeuvrability
- Fitted with self-closing glass doors
- Fitted with a digital controller
- Air cooled condenser
- CRF400 - (6x) evaporation shelves (not adjustable) + floor shelf



UPRIGHT FREEZER

SPECIFICATIONS

ELECTRICITY	0.82kW, 230V, Single Phase
DIMENSIONS	665 x 620 x 2020mm high
WEIGHT	116kg
INTERNAL DIMENSIONS	547 x 490 x 1553mm high
GROSS VOLUME	417Lt
RUNNER SPACING	170mm
GRIDS SUPPLIED	6
TEMP RANGE	-20 to -18°C
REFRIGERANT GAS	R290

ORDER CODE

CRYGR-CRF400



UPRIGHT REFRIGERATOR

SPECIFICATIONS

ELECTRICITY	0.36kW, 230V, Single Phase
DIMENSIONS	665 x 715 x 2020mm high
WEIGHT	108kg
INTERNAL DIMENSIONS	587 x 510 x 1593mm high
VOLUME	567Lt
GRIDS SUPPLIED	5
TEMP RANGE	2 to 7°C
REFRIGERANT GAS	R290

ORDER CODE

CRYGR-CR600



FEATURES

- Flat glass sliding top with locks
- Manual temperature control
- Baskets and defrost scraper included
- Low energy consumption
- Analog thermometer
- Fitted with device leveling feet
- 70mm thick insulation
- Manual defrost with drain outlet

**100 LITRE****SPECIFICATIONS**

ELECTRICITY	0.12kW, 220-240V, Single Phase
DIMENSIONS	545 x 555 x 810mm high
WEIGHT	30kg
TEMP RANGE	0 to -18°C
CAPACITY	100Lt
BASKET CAPACITY	2
BASKET SUPPLIED	1

ORDER CODE**PCG/SD-100****200 LITRE****SPECIFICATIONS**

ELECTRICITY	0.17kW, 220-240V, Single Phase
DIMENSIONS	895 x 555 x 810mm high
WEIGHT	34kg
TEMP RANGE	0 to -18°C
CAPACITY	200Lt
BASKET CAPACITY	4
BASKET SUPPLIED	1

ORDER CODE**PCG/SD-200****ADDITIONAL BASKETS****ORDER CODE****PCG/SD-X001****FEATURES**

- Flat glass sliding top with locks
- Manual temperature control
- Baskets and defrost scraper included
- Low energy consumption
- Analog thermometer
- LED interior lighting
- 70mm thick insulation
- Manual defrost with drain outlet
- Fitted with castors

**355 LITRE****SPECIFICATIONS**

ELECTRICITY	0.21kW, 220-240V, Single Phase
DIMENSIONS	1270 x 680 x 850mm high
WEIGHT	58kg
TEMP RANGE	0 to -18°C
CAPACITY	355Lt
BASKET CAPACITY	4
BASKET SUPPLIED	4

ORDER CODE**PCG/SD-420P****545 LITRE****SPECIFICATIONS**

ELECTRICITY	0.25kW, 220-240V, Single Phase
DIMENSIONS	1810 x 680 x 850mm high
WEIGHT	76kg
TEMP RANGE	0 to -18°C
CAPACITY	545Lt
BASKET CAPACITY	6
BASKET SUPPLIED	6

ORDER CODE**PCG/SD-620P**

FEATURES

- Manufactured from painted sheet steel
- Mechanical thermostat
- Lock
- High efficiency compressor
- Temperature display
- Drainage outlet
- Air cooled condenser
- Sliding glass access panels
- Fitted with castors. 2 Lockable



535 LITRE

SPECIFICATIONS

ELECTRICITY	0.4kW, 230V, Single Phase
DIMENSIONS	1654 x 644 x 895mm high
WEIGHT	73kg
INTERNAL DIMENSIONS	1530 x 520 x 737mm high
GROSS VOLUME	535Lt
TEMP RANGE	-25 to -18°C
REFRIGERANT GAS	R290

ORDER CODE

CRYGR-EKTO56SGL



356 LITRE

SPECIFICATIONS

ELECTRICITY	0.2kW, 230V, Single Phase
DIMENSIONS	1184 x 644 x 895mm high
WEIGHT	58kg
INTERNAL DIMENSIONS	1060 x 520 x 737mm high
GROSS VOLUME	356Lt
TEMP RANGE	-25 to -18°C
REFRIGERANT GAS	R290

ORDER CODE

CRYGR-EKTO36SGL



GELATO STORAGE FREEZER



FEATURES

- High efficiency compressor
- Digital controller
- 5 adjustable shelves
- Two regulators
- Fan assisted static refrigeration
- Air cooled condenser
- Fitted with roller wheels
- Automatic fan switch off with door opening
- Self closing door with lock
- Decompression valve for easy door opening
- High temperature alarm
- Easily removable grill
- Drainage outlet
- Inserts not included

SPECIFICATIONS

ELECTRICITY	0.53kW, 230V, Single Phase
EXTERNAL DIMENSIONS	665 x 895 x 2020mm high
INTERNAL DIMENSIONS	545 x 775 x 1550mm high
WEIGHT	121kg
CAPACITY	(66x) Ice cream container set
TEMP RANGE	-15 to -25°C
REFRIGERANT GAS	R290

ORDER CODE

CRYGR-GELOBOX



OPTIONAL EXTRAS



ICE CREAM INSERT - 360 x 165 x 120mm deep
ORDER CODE **GNI8120**



FEATURES

- Durable - Body panels manufactured from 304 stainless steel
- Patented Siphon Drainage - Prevents scale build-up, ensures crystal-clear ice
- Cold Light - Easy ice access in low light
- Easy Maintenance - Quick panel removal for fast servicing
- Bin is fitted with adjustable feet
- High efficiency SECOP compressor
- High thermal conductive evaporator
- Digital control panel and display
- Soft closing bin lid



500KG WITH ICE BIN

SPECIFICATIONS

ELECTRICITY	2.3kW, 230V, Single Phase
DIMENSIONS	760 x 600 x 700mm high
WEIGHT	85kg
PRODUCTION CAPACITY	500kg/24h
ICE TYPE	Classic cube - 8g
REFRIGERANT GAS	R404a

ORDER CODE IMP-E500

**Dedicated circuit and isolator recommended*



BIN

DIMENSIONS	760 x 860 x 1180mm high
STORAGE CAPACITY	200kg / 400L

ORDER CODE IMP-B445



300KG WITH ICE BIN

SPECIFICATIONS

ELECTRICITY	1.4kW, 230V, Single Phase
DIMENSIONS	760 x 600 x 570mm high
WEIGHT	65kg
PRODUCTION CAPACITY	300kg/24h
ICE TYPE	Classic cube - 8g
REFRIGERANT GAS	R404a

ORDER CODE

IMP-E300



BIN

DIMENSIONS	760 x 860 x 1180mm high
STORAGE CAPACITY	200kg / 400L

ORDER CODE

IMP-B445



200KG WITH ICE BIN

SPECIFICATIONS

ELECTRICITY	1.1kW, 230V, Single Phase
DIMENSIONS	560 x 600 x 570mm high
WEIGHT	50kg
PRODUCTION CAPACITY	200kg/24h
ICE TYPE	Classic cube - 8g
REFRIGERANT GAS	R404a

ORDER CODE IMP-E200



BIN

DIMENSIONS	560 x 860 x 1180mm high
STORAGE CAPACITY	140kg / 280L

ORDER CODE IMP-B305



CLASSIC SQUARE CUBE

FEATURES

- Durable - Body panels are manufactured from 304 stainless steel
- Patented Siphon Drainage - Prevents scale build-up, ensures crystal-clear ice
- Cold Light - Easy ice access in low light
- Easy Maintenance - Quick panel removal for fast servicing
- Water filter kit included
- High efficiency SECOP compressor
- High thermal conductive evaporator
- Fitted with adjustable feet
- Digital control panel and display



40KG

SPECIFICATIONS

ELECTRICITY	0.3kW, 230V, Single Phase
DIMENSIONS	500 x 450 x 800mm high
WEIGHT	40kg
PRODUCTION CAPACITY	40kg/24h
STORAGE CAPACITY	15kg
ICE TYPE	Classic cube - 8g
REFRIGERANT GAS	R404a

WITH DRAIN PUMP

ORDER CODE **IMP-E040.D**

GRAVITY DRAIN

ORDER CODE **IMP-E040**



100KG

SPECIFICATIONS

ELECTRICITY	0.6kW, 230V, Single Phase
DIMENSIONS	660 x 685 x 920mm high
WEIGHT	66kg
PRODUCTION CAPACITY	100kg/24h
STORAGE CAPACITY	36kg
ICE TYPE	Classic cube - 8g
REFRIGERANT GAS	R404a

WITH DRAIN PUMP

ORDER CODE **IMP-E100.D**

GRAVITY DRAIN

ORDER CODE **IMP-E100**



60KG

SPECIFICATIONS

ELECTRICITY	0.4kW, 230V, Single Phase
DIMENSIONS	500 x 590 x 850mm high
WEIGHT	50kg
PRODUCTION CAPACITY	60kg/24h
STORAGE CAPACITY	18kg
ICE TYPE	Classic cube - 8g
REFRIGERANT GAS	R404a

WITH DRAIN PUMP

ORDER CODE **IMP-E060.D**

GRAVITY DRAIN

ORDER CODE **IMP-E060**



CLASSIC SQUARE CUBE





FEATURES

- Air cooled system with side ventilation
- Stainless steel housing and door
- Under counter design with adjustable feet
- Protected against overload
- Well insulated for longer lasting ice

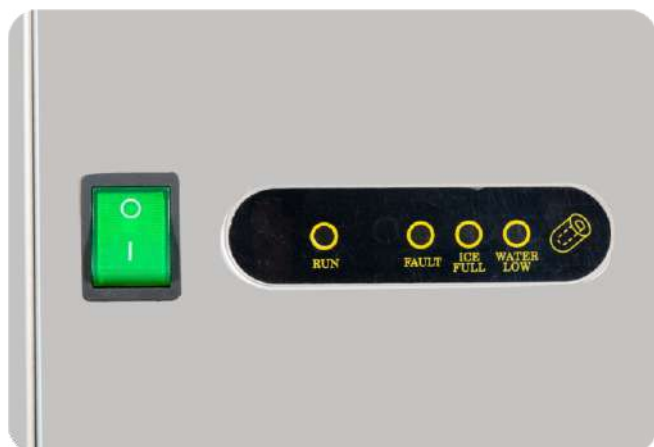
SPECIFICATIONS

ELECTRICITY
DIMENSIONS
WEIGHT
PRODUCTION CAPACITY
STORAGE CAPACITY
ICE TYPE
REFRIGERANT GAS

0.19kW, 220V, Single Phase
330 x 503 x 607mm high
27Kg
28kg/24h
5kg
Hollow/Bullet - 10g
R290a

ORDER CODE

IMPGD/ZB-28



HOLLOW BULLET CUBE





**ICE ON DEMAND:
WHERE COOL MEETS
CONVENIENCE!**

 **POLAR CAB**

COOL YOUR WORLD WITH ICE

Galileo

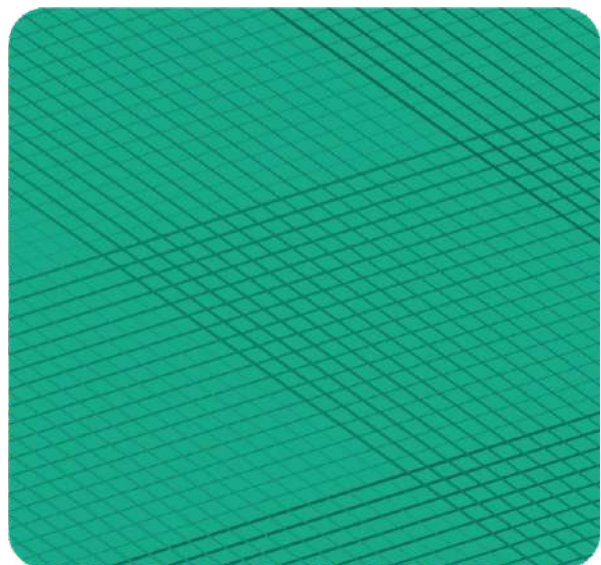
by  POLARCAR

**Discover a
Universe of Freshness.**



SECTION INDEX

Beverage coolers	181
Cake displays	169
Display cabinets	168-177
• Heated	173; 175; 177
• Neutral	171; 173; 175
• Refrigerated	168-176
• Upright display cabinets	181
Floor standing display cabinets	168-175
Heated Display cabinets	173; 175; 177
Multi-deck fridges	179-180
Neutral Display cabinets	171; 173; 175
Open cooler merchandisers	179
Pie warmers	178
Refrigerated display cabinets	168-176
Table model display cabinets	168-169; 176-177
Upright display cabinets	181
Wall chillers	179-180



FEATURES

- Plastic housing
- Double glazed glass all-round
- Digital thermostat
- Plastic coated adjustable grid shelves
- Self-closing glass door with lock
- Forced air-cooling
- Removable bottom plate, easy to clean
- LED interior lighting
- Automatic defrost



56 LITRE

SPECIFICATIONS

ELECTRICITY 0.15kW, 230V, Single Phase
 DIMENSIONS 434 x 398 x 854mm high
 GROSS VOLUME 56Lt
 SHELVES (2x) 300 x 290mm
 230 x 240mm (base)
 WEIGHT 37kg
 TEMP RANGE 2 to 8°C
 REFRIGERANT GAS R600a

ORDER CODE

White PCG/SC-58W
 Black PCG/SC-58B



74 LITRES

SPECIFICATIONS

ELECTRICITY 0.15kW, 230V, Single Phase
 DIMENSIONS 434 x 398 x 1004mm high
 GROSS VOLUME 74Lt
 SHELVES (3x) 300 x 290mm
 230 x 240mm (base)
 WEIGHT 42kg
 TEMP RANGE 2 to 8°C
 REFRIGERANT GAS R600a

ORDER CODE

White PCG/SC-78W
 Black PCG/SC-78B



92 LITRES

SPECIFICATIONS

ELECTRICITY 0.2kW, 230V, Single Phase
 DIMENSIONS 434 x 398 x 1154mm high
 GROSS VOLUME 92Lt
 SHELVES (4x) 300 x 290mm
 230 x 240mm (base)
 WEIGHT 48kg
 TEMP RANGE 2 to 8°C
 REFRIGERANT GAS R600a

ORDER CODE

White PCG/SC-98W
 Black PCG/SC-98B



279 LITRES

SPECIFICATIONS

ELECTRICITY 0.3kW, 230V, Single Phase
 DIMENSIONS 515 x 553 x 1800mm high
 GROSS VOLUME 279Lt
 SHELVES (5x) 370 x 400mm
 330 x 360mm (base)
 WEIGHT 86kg
 TEMP RANGE 2 to 8°C
 REFRIGERANT GAS R600a

ORDER CODE

White PCG/SC-278W
 Black PCG/SC-278B



FEATURES

- Circular stainless steel base
- Self-closing glass door
- Automatic defrost function
- Digital temperature control
- Curved, double glazed glass all-round
- Manual rotation, circular glass shelves with adjustable height
- LED internal lighting



4 TIER COUNTER TOP

SPECIFICATIONS

ELECTRICITY	0.21kW, 230V, Single Phase
DIMENSIONS	480 x 480 x 1030mm high
WEIGHT	50kg
VOLUME	100L†
SHELVES	(3x) Ø335mm 150 x 270mm (base)
TEMP. RANGE	2 to 8°C
REFRIGERANT GAS	R600a

ORDER CODE

DCG/ARC-100R



5 TIER FLOOR STANDING

SPECIFICATIONS

ELECTRICITY	0.46kW, 230V, Single Phase
DIMENSIONS	680 x 680 x 1750mm high
WEIGHT	140kg
VOLUME	400L†
SHELVES	(4x) Ø535mm 350 x 470mm (base)
TEMP. RANGE	2 to 8°C
REFRIGERANT GAS	R290a

ORDER CODE

DCG/ARC-400R



REFRIGERATED DISPLAY CABINETS CURVED GLASS



Galileo
by POLAR CAB

FEATURES

- Stainless steel base
- Supplied with 3 adjustable shelves
- LED internal lighting under each shelf
- Curved, double glazed glass panels
- Automatic defrost function
- Fitted with adjustable feet
- Sliding glass door
- Digital temperature control



Front ventilated unit. 100mm Spacing required when built in

1.5 METRE

SPECIFICATIONS

ELECTRICITY 0.8kW, 240V, Single Phase
 DIMENSIONS 1500 x 750 x 1350mm high
 WEIGHT 241kg
 DISPLAY SURFACE 2.55m²
 SHELF DIMENSIONS (3x) 1395 x 345mm
 (1x) 1500 x 740mm (base)
 BASE HEIGHT 510mm
 TEMP. RANGE 2 to 8°C
 REFRIGERANT GAS R290

ORDER CODE

DCG/WDF157D



1.2 METRE

SPECIFICATIONS

ELECTRICITY 0.74kW, 240V, Single Phase
 DIMENSIONS 1200 x 750 x 1350mm high
 WEIGHT 203kg
 DISPLAY SURFACE 2.02m²
 SHELF DIMENSIONS (3x) 1095 x 345mm
 (1x) 1200 x 740mm (base)
 BASE HEIGHT 510mm
 TEMP. RANGE 2 to 8°C
 REFRIGERANT GAS R290

ORDER CODE

DCG/WDF127D



0.9 METRE

SPECIFICATIONS

ELECTRICITY 0.53kW, 240V, Single Phase
 DIMENSIONS 900 x 750 x 1350mm high
 WEIGHT 173kg
 DISPLAY SURFACE 1.48m²
 SHELF DIMENSIONS (3x) 795 x 345mm
 (1x) 900 x 740mm (base)
 BASE HEIGHT 510mm
 TEMP. RANGE 2 to 8°C
 REFRIGERANT GAS R290

ORDER CODE

DCG/WDF097D





FEATURES

REFRIGERATED

- Stainless steel decorative front panel
- LED lighting under each shelf - Energy saving
- Fitted with a SECOP compressor
- Fitted with a Dixell electronic controller
- Heated front glass for de-fogging
- Automatic defrost function
- Fitted with sliding glass doors
- Supplied with 3 adjustable stainless steel shelves
- Fitted with adjustable feet

NEUTRAL

- Stainless steel decorative front panel
- LED lighting under each shelf - Energy saving
- Fitted with self-closing, sliding glass door
- Supplied with 3 adjustable stainless steel shelves
- Fitted with adjustable feet



REFRIGERATED

1.5 METRE

SPECIFICATIONS

ELECTRICITY	0.83kW, 220V, Single Phase
DIMENSIONS	1500 x 750 x 1350mm high
WEIGHT	298kg
DISPLAY SURFACE	2.55m ²
SHELF DIM	(3x) 1395 x 345mm
	(1x) 1500 x 740mm (base)
BASE HEIGHT	510mm
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WDF157Z



NEUTRAL

1.5 METRE

SPECIFICATIONS

ELECTRICITY	0.2kW, 220V, Single Phase
DIMENSIONS	1500 x 750 x 1350mm high
WEIGHT	288kg
DISPLAY SURFACE	2.55m ²
SHELF DIM	(3x) 1395 x 345mm
	(1x) 1500 x 740mm (base)
BASE HEIGHT	510mm

ORDER CODE

DCG/WDF157ZSA11



1.2 METRE

SPECIFICATIONS

ELECTRICITY	0.74kW, 220V, Single Phase
DIMENSIONS	1200 x 750 x 1350mm high
WEIGHT	273kg
DISPLAY SURFACE	2.02m ²
SHELF DIMENSIONS	(3x) 1095 x 345mm
	(1x) 1200 x 740mm (base)
BASE HEIGHT	510mm
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WDF127Z



1.2 METRE

SPECIFICATIONS

ELECTRICITY	0.2kW, 220V, Single Phase
DIMENSIONS	1200 x 750 x 1350mm high
WEIGHT	263kg
DISPLAY SURFACE	2.02m ²
SHELF DIMENSIONS	(3x) 1095 x 345mm
	(1x) 1200 x 740mm (base)
BASE HEIGHT	510mm

ORDER CODE

DCG/WDF127ZSA11



0.9 METRE

SPECIFICATIONS

ELECTRICITY	0.53kW, 220V, Single Phase
DIMENSIONS	900 x 750 x 1350mm high
WEIGHT	231kg
DISPLAY SURFACE	1.48m ²
SHELF DIMENSIONS	(3x) 795 x 345mm
	(1x) 900 x 740mm (base)
BASE HEIGHT	510mm
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WDF097Z



0.9 METRE

SPECIFICATIONS

ELECTRICITY	0.2kW, 220V, Single Phase
DIMENSIONS	900 x 750 x 1350mm high
WEIGHT	221kg
DISPLAY SURFACE	1.48m ²
SHELF DIMENSIONS	(3x) 795 x 345mm
	(1x) 900 x 740mm (base)
BASE HEIGHT	510mm

ORDER CODE

DCG/WDF097ZSA11



REFRIGERATED DISPLAY CABINETS SQUARE

Galileo
by POLARCAR



Front ventilated unit. 100mm Spacing required when built in

FEATURES

- Stainless steel decorative front panel
- Fitted with a Dixell electronic controller
- Fitted with self-closing, sliding glass door
- LED lighting under each shelf - Energy saving
- Electric heating front glass for de-fogging
- Supplied with 2 adjustable stainless steel shelves
- Fitted with a SECOP compressor
- Automatic defrost function
- Fitted with adjustable feet

1.2 METRE

SPECIFICATIONS

ELECTRICITY 0.7kW, 220V, Single Phase
DIMENSIONS 1200 x 750 x 1200mm high
WEIGHT 243kg
DISPLAY SURFACE 1.64m²
SHELF DIMENSIONS (2x) 1095 x 345mm
(1x) 1200 x 740mm (base)
BASE HEIGHT 510mm
TEMP RANGE 2 to 8°C
REFRIGERANT GAS R290

ORDER CODE

DCG/WDF127F



0.9 METRE

SPECIFICATIONS

ELECTRICITY 0.51kW, 220V, Single Phase
DIMENSIONS 900 x 750 x 1200mm high
WEIGHT 200kg
DISPLAY SURFACE 1.2m²
SHELF DIMENSIONS (2x) 795 x 345mm
(1x) 900 x 740mm (base)
BASE HEIGHT 510mm
TEMP RANGE 2 to 8°C
REFRIGERANT GAS R290

ORDER CODE

DCG/WDF097F



DIXELL CONTROLLER



STAINLESS STEEL SHELVES



SLIDING BACK DOORS



ADJUSTABLE FEET

DISPLAY CABINETS

SLIM LINE CUBE



FEATURES

- External body manufactured from stainless steel
- Frameless single glass panels and doors
- 2 Glass shelves with height and angle adjustable frames
- Sliding glass doors
- LED lighting under each shelf
- Automatic defrost on refrigerated units
- Digital temperature controller on refrigerated units
- Fitted with height adjustable feet



REFRIGERATED

1.3 METER

SPECIFICATIONS

ELECTRICITY	0.7kW, 220V, Single Phase
DIMENSIONS	1310 x 750 x 1250mm high
WEIGHT	230kg
DISPLAY SURFACE	1.7m ²
SHELF DIMENSIONS	(1x) 1270 x 420mm (1x) 1270 x 480mm (1x) 1270 x 440mm (base)
BASE HEIGHT	565mm
TEMP RANGE	5 to 15°C
REFRIGERANT GAS	R134a

ORDER CODE

IGL8013-SL



0.9 METER

SPECIFICATIONS

ELECTRICITY	0.55kW, 220V, Single Phase
DIMENSIONS	910 x 750 x 1250mm high
WEIGHT	170kg
DISPLAY SURFACE	1.1m ²
SHELF DIMENSIONS	(1x) 870 x 420mm (1x) 870 x 480mm (1x) 880 x 440mm (base)
BASE HEIGHT	565mm
TEMP RANGE	5 to 15°C
REFRIGERANT GAS	R134a

ORDER CODE

IGL8009-SL



0.6 METER

SPECIFICATIONS

ELECTRICITY	0.3kW, 220V, Single Phase
DIMENSIONS	610 x 750 x 1250mm high
WEIGHT	120kg
DISPLAY SURFACE	0.76m ²
SHELF DIMENSIONS	(1x) 570 x 420mm (1x) 570 x 480mm (1x) 580 x 440mm (base)
BASE HEIGHT	565mm
TEMP RANGE	5 to 15°C
REFRIGERANT GAS	R134a

ORDER CODE

IGL8006-SL



HEATED

1.3 METER

SPECIFICATIONS

ELECTRICITY	3.5kW, 220V, Single Phase
DIMENSIONS	1310 x 750 x 1250mm high
WEIGHT	220kg
DISPLAY SURFACE	1.7m ²
SHELF DIMENSIONS	(1x) 1270 x 420mm (1x) 1270 x 480mm (1x) 1270 x 440mm (base)
BASE HEIGHT	565mm
TEMP RANGE	30 to 60°C

ORDER CODE

IGL8113-SL



0.9 METER

SPECIFICATIONS

ELECTRICITY	3kW, 220V, Single Phase
DIMENSIONS	910 x 750 x 1250mm high
WEIGHT	160kg
DISPLAY SURFACE	1.1m ²
SHELF DIMENSIONS	(1x) 870 x 420mm (1x) 870 x 480mm (1x) 880 x 440mm (base)
BASE HEIGHT	565mm
TEMP RANGE	30 to 60°C

ORDER CODE

IGL8109-SL



NEUTRAL

0.9 METER

SPECIFICATIONS

ELECTRICITY	0.05kW, 220V, Single Phase
DIMENSIONS	910 x 750 x 1250mm high
WEIGHT	150kg
DISPLAY SURFACE	1.1m ²
SHELF DIMENSIONS	(1x) 870 x 420mm (1x) 870 x 480mm (1x) 880 x 440mm (base)
BASE HEIGHT	565mm

ORDER CODE

IGL8209-SL



0.6 METER

SPECIFICATIONS

ELECTRICITY	0.05kW, 220V, Single Phase
DIMENSIONS	610 x 750 x 1250mm high
WEIGHT	100kg
DISPLAY SURFACE	0.76m ²
SHELF DIMENSIONS	(1x) 570 x 420mm (1x) 570 x 480mm (1x) 580 x 440mm (base)
BASE HEIGHT	565mm

ORDER CODE

IGL8206-SL





FEATURES

- External body manufactured from stainless steel
- Frameless single glass panels and doors
- 2 Glass shelves with height and angle adjustable frames
- Sliding glass doors
- LED lighting under each shelf
- Automatic defrost on refrigerated units
- Digital temperature controller on refrigerated units
- Fitted with height adjustable feet



REFRIGERATED

1.3 METER

SPECIFICATIONS

ELECTRICITY 0.7kW, 220V, Single Phase
DIMENSIONS 1310 x 840 x 1250 mm high
WEIGHT 210kg
DISPLAY SURFACE 1.9m²
SHELF DIMENSIONS (1x) 1280 x 425mm
(1x) 1280 x 515mm
(1x) 1290 x 525mm (base)

BASE HEIGHT 565mm
TEMP RANGE 5 to 15°C
REFRIGERANT GAS R134a

ORDER CODE

IGL8013



0.9 METER

SPECIFICATIONS

ELECTRICITY 0.55kW, 220V, Single Phase
DIMENSIONS 910 x 840 x 1250mm high
WEIGHT 170kg
DISPLAY SURFACE 1.3m²
SHELF DIMENSIONS (1x) 870 x 425mm
(1x) 870 x 515mm
(1x) 880 x 525mm (base)

BASE HEIGHT 565mm
TEMP RANGE 5 to 15°C
REFRIGERANT GAS R134a

ORDER CODE

IGL8009



0.6 METER

SPECIFICATIONS

ELECTRICITY 0.3kW, 220V, Single Phase
DIMENSIONS 610 x 840 x 1250mm high
WEIGHT 120kg
DISPLAY SURFACE 0.87m²
SHELF DIMENSIONS (1x) 570 x 425mm
(1x) 570 x 515mm
(1x) 580 x 525mm (base)

BASE HEIGHT 565mm
TEMP RANGE 5 to 15°C
REFRIGERANT GAS R134a

ORDER CODE

IGL8006





HEATED

1.3 METER

SPECIFICATIONS

ELECTRICITY	3kW, 230V, Single Phase
DIMENSIONS	1310 x 840 x 1250 mm high
WEIGHT	220kg
DISPLAY SURFACE	1.9m ²
SHELF DIMENSIONS	(1x) 1280 x 425mm (1x) 1280 x 515mm (1x) 1290 x 525mm (base)
BASE HEIGHT	565mm
TEMP RANGE	30 to 60°C

ORDER CODE

IGL8113



0.9 METER

SPECIFICATIONS

ELECTRICITY	3kW, 220V, Single Phase
DIMENSIONS	910 x 840 x 1250mm high
WEIGHT	170kg
DISPLAY SURFACE	1.3m ²
SHELF DIMENSIONS	(1x) 870 x 425mm (1x) 870 x 515mm (1x) 880 x 525mm (base)
BASE HEIGHT	565mm
TEMP RANGE	30 to 60°C

ORDER CODE

IGL8109



0.6 METER

SPECIFICATIONS

ELECTRICITY	3kW, 220V, Single Phase
DIMENSIONS	610 x 840 x 1250mm high
WEIGHT	120kg
DISPLAY SURFACE	0.87m ²
SHELF DIMENSIONS	(1x) 570 x 425mm (1x) 570 x 515mm (1x) 580 x 525mm (base)
BASE HEIGHT	565mm
TEMP RANGE	30 to 60°C

ORDER CODE

IGL8106



NEUTRAL

0.9 METER

SPECIFICATIONS

ELECTRICITY	0.05kW, 220V, Single Phase
DIMENSIONS	910 x 840 x 1250mm high
WEIGHT	160kg
DISPLAY SURFACE	1.3m ²
SHELF DIMENSIONS	(1x) 870 x 425mm (1x) 870 x 515mm (1x) 880 x 525mm (base)
BASE HEIGHT	565mm

ORDER CODE

IGL8209



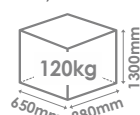
0.6 METER

SPECIFICATIONS

ELECTRICITY	0.05kW, 220V, Single Phase
DIMENSIONS	610 x 840 x 1250mm high
WEIGHT	110kg
DISPLAY SURFACE	0.87m ²
SHELF DIMENSIONS	(1x) 570 x 425mm (1x) 570 x 515mm (1x) 580 x 525mm (base)
BASE HEIGHT	565mm

ORDER CODE

IGL8206



REFRIGERATED DISPLAY CABINETS COUNTER TOP



Galileo
by POLARCAR

FEATURES

- Stainless steel exterior & interior
- Digital temperature display
- LED interior lighting
- Fitted with a digital temperature controller
- (2x) rear sliding glass doors
- Fitted with (4x) leveling feet
- (2x) Stainless steel shelves
- Double glazed glass panels



0.9 METRE CURVED

SPECIFICATIONS

ELECTRICITY	0.3kW, 220V, Single Phase
DIMENSIONS	900 x 560 x 680mm high
WEIGHT	72kg
DISPLAY SURFACE	0.7m ²
SHELF DIMENSIONS	(1x) 830 x 230 (1x) 830 x 280 (1x) 830 x 285mm (base)
SHELF SPACING	130mm
TEMP. RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WTY130L



0.9 METRE SQUARE

SPECIFICATIONS

ELECTRICITY	0.3kW, 220V, Single Phase
DIMENSIONS	900 x 560 x 670mm high
WEIGHT	75kg
DISPLAY SURFACE	1m ²
SHELF DIMENSIONS	(1x) 850 x 280mm (1x) 850 x 330mm (1x) 850 x 285mm (base)
SHELF SPACING	130mm
TEMP. RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WTF160L



0.7 METRE CURVED

SPECIFICATIONS

ELECTRICITY	0.2kW, 220V, Single Phase
DIMENSIONS	700 x 560 x 680mm high
WEIGHT	63kg
DISPLAY SURFACE	0.5m ²
SHELF DIMENSIONS	(1x) 640 x 230mm (1x) 640 x 280mm (1x) 640 x 285mm (base)
SHELF SPACING	130mm
TEMP. RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WTY110L



0.7 METRE SQUARE

SPECIFICATIONS

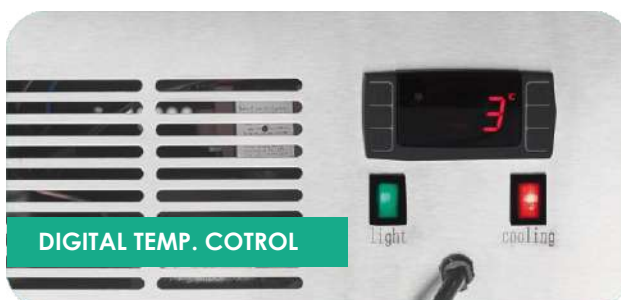
ELECTRICITY	0.2kW, 220V, Single Phase
DIMENSIONS	700 x 560 x 670mm high
WEIGHT	65kg
DISPLAY SURFACE	0.7m ²
SHELF DIMENSIONS	(1x) 650 x 280mm (1x) 650 x 330mm (1x) 650 x 285mm (base)
SHELF SPACING	130mm
TEMP. RANGE	2 to 8°C
REFRIGERANT GAS	R290

ORDER CODE

DCG/WTF120L



SLIDING BACK DOORS



DIGITAL TEMP. CONTROL



Light

Cooling

HEATED DISPLAY CABINETS COUNTER TOP



Galileo
by POLARCAR

FEATURES

- Stainless steel exterior & interior
- Manual temperature controller
- (2x) rear sliding glass doors
- Removable water pan to add humidity
- Digital temperature display
- Fitted with (4x) leveling feet
- (3x) Stainless steel shelves
- LED interior lighting - Energy saving and durable



0.9 METRE CURVED

SPECIFICATIONS

ELECTRICITY	1.6kW, 220V, Single Phase
DIMENSIONS	900 x 570 x 678mm high
WEIGHT	49kg
DISPLAY SURFACE	0.86m ²
SHELF DIMENSIONS	(1x) 850 x 240mm (1x) 850 x 290mm (1x) 850 x 340mm
SHELF SPACING	130mm
TEMP RANGE	30 to 90°C

ORDER CODE

DCG/WHY160L



0.9 METRE SQUARE

SPECIFICATIONS

ELECTRICITY	1.65kW, 220V, Single Phase
DIMENSIONS	900 x 570 x 678mm high
WEIGHT	55kg
DISPLAY SURFACE	0.86m ²
SHELF DIMENSIONS	(3x) 850 x 340mm
SHELF SPACING	130mm
TEMP RANGE	30 to 90°C

ORDER CODE

DCG/WHF200L



0.7 METRE CURVED

SPECIFICATIONS

ELECTRICITY	1.2kW, 220V, Single Phase
DIMENSIONS	700 x 580 x 678mm high
WEIGHT	43kg
DISPLAY SURFACE	0.86m ²
SHELF DIMENSIONS	(1x) 650 x 240mm (1x) 650 x 290mm (1x) 650 x 340mm
SHELF SPACING	130mm
TEMP RANGE	30 to 90°C

ORDER CODE

DCG/WHY125L



0.7 METRE SQUARE

SPECIFICATIONS

ELECTRICITY	1.25kW, 220V, Single Phase
DIMENSIONS	700 x 570 x 678mm high
WEIGHT	46kg
DISPLAY SURFACE	0.66m ²
SHELF DIMENSIONS	(3x) 650 x 340mm
SHELF SPACING	130mm
TEMP RANGE	30 to 90°C

ORDER CODE

DCG/WHF150L



REMOVABLE WATER PAN



STAINLESS STEEL GRID SHELVES



FEATURES

- Powder coated stainless steel exterior
- Front and rear sliding doors provide quick, easy access
- Internal lighting
- Front mounted temperature gauge for monitoring temperature
- Thermostatically controlled heater

- 430 Grade stainless steel interior and shelving racks
- Glass side panels for optimum display
- Humidity pan prevents drying out
- Adjustable shelves
- Fitted with (4x) non-slip feet



900mm

SPECIFICATIONS

ELECTRICITY	1.84kW, 220V, Single Phase
DIMENSIONS	900 x 480 x 610mm high
WEIGHT	50kg
TEMP RANGE	50 to 90°C
SHELF DIMENSIONS	(3x) 815 x 360mm

ORDER CODE

PWS0002



660mm

SPECIFICATIONS

ELECTRICITY	1.84kW, 220V, Single Phase
DIMENSIONS	660 x 480 x 610mm high
WEIGHT	33kg
TEMP RANGE	50 to 90°C
SHELF DIMENSIONS	(3x) 575 x 360mm

ORDER CODE

PWS0001



FEATURES

- Manufactured from 430 Grade stainless steel
- Internal lighting
- Adjustable shelves
- Thermostatically controlled heater
- Front sliding glass doors
- Humidity pan prevents drying out
- Front mounted temperature gauge for monitoring temperature
- Fitted with (4x) non-slip feet



640mm

SPECIFICATIONS

ELECTRICITY	1kW, 220V, Single Phase
DIMENSIONS	640 x 360 x 530mm high
WEIGHT	45kg
TEMP RANGE	50 to 90°C
SHELF DIMENSIONS	(4x) 565 x 300mm

ORDER CODE

PWS0004



OPEN COOLER MERCHANDISERS

Galileo
by **POLAR CAB**



NIGHT CURTAIN



LED LIGHTING

FEATURES

- High quality glass & stainless steel body
- Fitted with a Dixell digital temperature control and digital thermometer
- Heavy duty Embraco compressor
- 3 fixed stainless steel shelves allows for ample display surface
- LED lighting for each level for improved visibility and aesthetics
- Stainless steel front guard to protect against impact
- Includes retractable night curtain to save on energy consumption
- Fitted with (4x) castors for easy mobility and cleaning

SPECIFICATIONS

ELECTRICITY	1.3kW, 220V, Single Phase
DIMENSIONS	535 x 600 x 1830mm high
WEIGHT	110kg
DISPLAY SURFACE	0.55m ²
SHELF DIMENSIONS	(3x) 480 x 270mm (1x) 500 x 330mm (base)
TEMP RANGE	4 to 10°C
REFRIGERANT GAS	R404

ORDER CODE

OCG/WLK240L



MULTI-DECK FRIDGE **NEW**

POLAR CAB



FEATURES

- The body is manufactured from coated mild steel
- Large adjustable shelves with ample space to showcase a wide range of products
- Integrated LED lighting for each shelf highlights products and creates an attractive lighting ambiance
- The ventilated cooling system and digital thermostat maintains a constant temperature to ensure the freshness of your products
- Modern and practical design with a black exterior and interior
- Fitted with device leveling feet
- Available with glass doors or open model with retractable night curtain

SPECIFICATIONS

ELECTRICITY	0.75kW, 220V, Single Phase
DIMENSIONS	997 x 660 x 2000mm high
WEIGHT	190kg
DISPLAY SURFACE	1.4m ²
SHELF DIMENSIONS	(4x) 300 x 930mm 370 x 930 (base)
TEMP RANGE	2 to 8°C
REFRIGERANT GAS	R290

OPEN (WITH NIGHT CURTAIN)

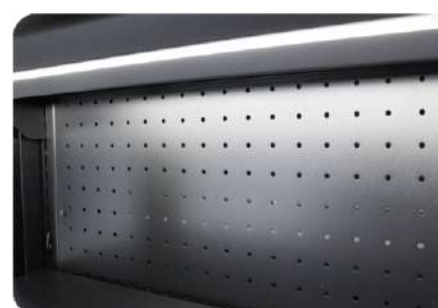
ORDER CODE

PCG/BLF1066

WITH GLASS DOORS

ORDER CODE

PCG/BLF1066GA



FEATURES

- Ventilated dynamic cooling
- Automatic off-cycle defrosting
- Adjustable shelves with price strips and railing
- LED lighting upper internal
- Manual night blind (VL100.70L)
- Ecological polyurethane foam insulation
- Black coated display area, external body & side panels
- Automatic evaporation of condensate
- Electronic temperature controller with digital display
- Energy saving EC fans
- Double glazed glass doors (VL100.70L.UD)



1000mm GLASS DOORS

SPECIFICATIONS

ELECTRICITY	0.6kW, 220V, Single Phase
DIMENSIONS	1070 x 720 x 2000mm high
WEIGHT	241kg
DISPLAY SURFACE	2.4m ²
TEMP RANGE	2 to 10°C
REFRIGERANT	R290

ORDER CODE

IGL9010.B



1000mm OPEN COOLER

SPECIFICATIONS

ELECTRICITY	0.86kW, 220V, Single Phase
DIMENSIONS	1070 x 720 x 2000mm high
WEIGHT	235kg
DISPLAY SURFACE	2.4m ²
TEMP RANGE	2 to 10°C
REFRIGERANT	R290

ORDER CODE

IGL9010



1250mm GLASS DOORS

SPECIFICATIONS

ELECTRICITY	0.7kW, 220V, Single Phase
DIMENSIONS	1320 x 720 x 2000mm high
WEIGHT	241kg
DISPLAY SURFACE	3m ²
TEMP RANGE	2 to 10°C
REFRIGERANT	R290

ORDER CODE

IGL9013.B



IGLOO
VARIANT
REFRIGERATED CABINET SERIES



FEATURES

- Outer cabinet manufactured from coated mild steel
- Digital temperature controller with digital display
- Internal LED lighting
- Stylish and modern black interior and exterior
- Very small footprint. Ideal for establishments with limited floorspace
- Self-closing, double glazed door with lock
- Automatic defrost function
- Adjustable shelving
- Fitted with device leveling feet

UPRIGHT FRIDGE SLIM LINE

SPECIFICATIONS

ELECTRICITY	0.2kW, 240V, Single Phase
DIMENSIONS	420 x 540 x 1880mm high
INTERNAL DIMENSIONS	330 x 430 x 1500mm high
WEIGHT	44kg
GROSS VOLUME	212Lt
TEMP RANGE	2 to 10°C
REFRIGERATION GAS	R600a
SHELVES SUPPLIED	(5x) 320 x 360mm

ORDER NUMBER

URP0420



UPRIGHT FREEZER SLIM LINE

SPECIFICATIONS

ELECTRICITY	0.35kW, 240V, Single Phase
DIMENSIONS	420 x 600 x 1880mm high
INTERNAL DIMENSIONS	300 x 415 x 1470mm high
WEIGHT	65kg
GROSS VOLUME	183Lt
TEMP RANGE	-18 to -10°C
REFRIGERATION GAS	R290
SHELVES SUPPLIED	(5x) 290 x 325mm

ORDER NUMBER

UFP0420



DOUBLE GLASS DOOR FRIDGE **NEW**



FEATURES

- Outer cabinet manufactured from coated mild steel
- Self-closing, double glazed doors with locks
- Digital temperature controller with digital display
- Automatic defrost function
- Internal LED lighting
- Adjustable shelving
- Stylish and modern black interior and exterior
- Fitted with castors

SPECIFICATIONS

ELECTRICITY	0.5kW, 240V, Single Phase
DIMENSIONS	940 x 625 x 1993mm high
INTERNAL DIMENSIONS	843 x 510 x 1522mm high
WEIGHT	107kg
GROSS VOLUME	654Lt
TEMP RANGE	2 to 10°C
REFRIGERATION GAS	R290
SHELVES SUPPLIED	(8x) 410 x 467mm

ORDER NUMBER

URP0940



BEVERAGE COOLERS



FEATURES

- The body is manufactured from coated mild steel with an ABS interior
- The built-in fan ensures even cooling of your drinks
- Electro mechanical control panel for easy and precise temperature adjustment
- Automatic defrost function
- Adjustable shelves allows for plenty of storage space for drinks of different sizes
- Self-closing glass door with lock
- LED interior lighting
- Fitted with device leveling feet

BEVERAGE COOLER - 360 LITRE

SPECIFICATIONS

ELECTRICITY	1.84kW, 220V, Single Phase
EXTERNAL DIMENSIONS	620 x 635 x 1732mm high
WEIGHT	75kg
GROSS VOLUME	360Lt
TEMP RANGE	2 to 10°
REFRIGERATION GAS	R600a
SHELVES SUPPLIED	(5x) 530 x 380mm

BLACK
SPLIT DOOR BLACK
WHITE

BCP0360-B
BCP0360/2-B
BCP0360-W



BEVERAGE COOLER - 400 LITRE

SPECIFICATIONS

ELECTRICITY	1.94kW, 240V, Single Phase
EXTERNAL DIMENSIONS	630 x 630 x 1935mm high
WEIGHT	85kg
GROSS VOLUME	400Lt
TEMP RANGE	2 to 10°
REFRIGERATION GAS	R600a
SHELVES SUPPLIED	(5x) 530 x 380mm

ORDER CODE

BCP0402-B



BAKERY TROLLEYS



**STAINLESS
STEEL**



DURABLE



**SMOOTH
MOTION**

*Our Bakery
Trolleys are
heavy-duty,
wide-capacity
solutions designed
for high-volume
commercial
kitchens,
bakeries and
food production.*



SmartChef

HOLDING & DISTRIBUTION

SECTION INDEX

Bakery trolleys	190
Cleaning trolleys	193
Delivery boxes	186
Food pan carriers	185
Food serving carts	184
GN trolleys	190-191
Janitor trolleys	193
Laundry trolleys	193
Meal delivery boxes	186
Pizza delivery boxes	186
Platform trolleys	192
Rack trolleys	190-191
Shelving	194
Tea trolleys	188-189





FEATURES

- Constructed from light weight material
- Fitted with push handles
- Fitted with heavy duty swivel castors, 2 with brakes
- Modular design for easy replacement in case of damaged parts
- Fitted with removable latched doors
- Trays not included

24 TRAY TROLLEY

SPECIFICATIONS

DIMENSIONS	1500 x 750 x 1250mm high
WEIGHT	60kg
CAPACITY	(3x) 8 Trays
TRAY SIZE	380 x 525mm (Tuff Tray No.14) 380 x 515mm (Camtray 1520)
RUNNER SPACE	120mm

ORDER CODE PLA-1100-T3D-39



16 TRAY TROLLEY

SPECIFICATIONS

DIMENSIONS	1000 x 750 x 1250mm high
WEIGHT	40kg
CAPACITY	(2x) 8 Trays
TRAY SIZE	380 x 525mm (Tuff Tray No.14) 380 x 515mm (Camtray 1520)
RUNNER SPACE	120mm

ORDER CODE PLA-1100-D3D-39





FEATURES

- Double walled and internally foamed with CFC-Free polyurethane, providing optimum insulation with high resistance
- Fulfill all requirements of the food hygiene regulation
- Easy stackable for transport allowing for the multiple distribution of goods
- Side handles provide a convenient reliable and highly accessible means of transportation
- Its highly accessible design makes it easy to clean
- Integrated menu card holder
- GN Pans not included



6 PAN FRONT LOADING

SPECIFICATIONS

DIMENSIONS	450 x 625 x 575mm high
WEIGHT	10kg
INTERNAL DIMENSIONS	330 x 540 x 460mm high
LOAD CAPACITY	(6x) 65mm deep 1/1 GN pans (4x) 100mm deep 1/1 GN pans (3x) 150mm deep 1/1 GN pans Also holds 1/2 & 1/3 GN pans

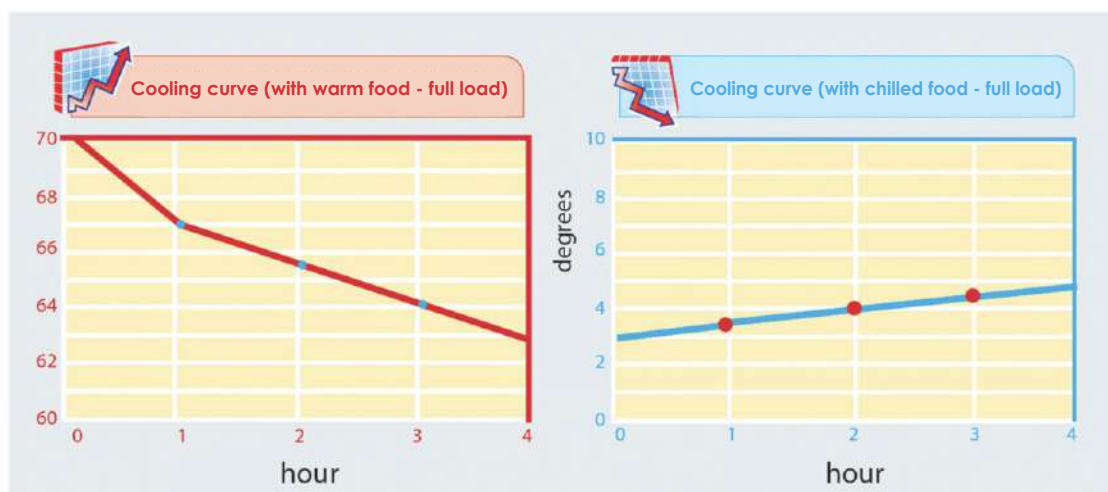
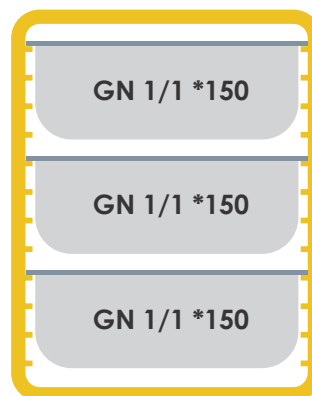
ORDER CODE
ORDER CODE



AVA-100155-HD
AVA-100160-HD



LOADING EXAMPLE



FEATURES

- Manufactured from lightweight, odorless, non-toxic plastic
- Perfect heat insulation keeps products warm for longer
- Fitted with durable hinges
- Specially designed to be fitted on most motorcycle brands
- Easy to clean
- Durable & long-lasting
- The lid is fitted with hydraulic arms for easy loading and unloading
- Fitted with a durable safety latch to ensure that the lid remains sealed
- The product increases your prestige in front of the customer during service



PIZZA BOX (FRONT LOADING)

SPECIFICATIONS

OUTER DIMENSIONS	550 x 600 x 420mm high
INNER DIMENSIONS	460 x 470 x 370mm high
VOLUME	70Lt
WEIGHT	7kg

ORDER CODE **AVA-100305**

THERMOBOX 640 (TOP LOADING)

SPECIFICATIONS

OUTER DIMENSIONS	600 x 460 x 360mm high
INNER DIMENSIONS	520 x 370 x 270mm high
VOLUME	54Lt
WEIGHT	6kg

ORDER CODE **AVA-100275**





AVATHERM



Non-Toxic
Plastic



Durable &
Long-Lasting



Heat
Insulation



Easy
to Clean



MEAL DELIVERY BOXES



THERMOBOX 640

PIZZA BOXES



FEATURES

- Stainless steel frame
- Supplied flat-packed - Easy to assemble
- Fitted with 100mm diameter swivel castors, 2 lockable



2 TIER

SPECIFICATIONS

DIMENSIONS 860 x 540 x 940mm high
 WEIGHT 13kg
 SHELF DIMENSIONS (2x) 830 x 430mm
 WEIGHT CAPACITY 50kg per tier

ORDER CODE

TTT1002



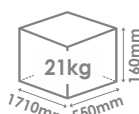
3 TIER

SPECIFICATIONS

DIMENSIONS 860 x 540 x 940mm high
 WEIGHT 15kg
 SHELF DIMENSIONS (3x) 830 x 430mm
 WEIGHT CAPACITY 50kg per tier

ORDER CODE

TTT1003



5 TIER

SPECIFICATIONS

DIMENSIONS 860 x 540 x 1250mm high
 WEIGHT 19kg
 SHELF DIMENSIONS (5x) 830 x 430mm
 WEIGHT CAPACITY 50kg per tier

ORDER CODE

TTT1005



FEATURES

- Tiers manufactured from durable plastic
- Light weight and soft in motion
- Fitted with swivel castors, (2x) lockable
- Pillars manufactured from aluminium
- Supplied flat-packed - Easy to assemble
- Bins sold separate



3 TIER - NO BINS

SPECIFICATIONS

DIMENSIONS	1030 x 505 x 935mm high
WEIGHT	13kg
SHELF DIMENSIONS	(3x) 1000 x 500mm
WEIGHT CAPACITY	30kg per tier

ORDER CODE

TTP0000



SHOWN WITH OPTIONAL BINS

Designed to Enhance Service Efficiency in :



OFFICES



HOTELS



HOSPITALS



CATERING



3 TIER - NO BINS

SPECIFICATIONS

DIMENSIONS	820 x 430 x 920mm high
WEIGHT	7kg
SHELF DIMENSIONS	(3x) 850 x 400mm
WEIGHT CAPACITY	20kg per tier

ORDER CODE

TTP00002

OPTIONAL SIDE BINS



LARGE

SPECIFICATIONS

DIMENSIONS	330 x 240 x 560mm high
------------	------------------------

ORDER CODE

TTP0011

SMALL

SPECIFICATIONS

DIMENSIONS	330 x 240 x 170mm high
------------	------------------------

ORDER CODE

TTP0012



FEATURES

- Manufactured from high quality stainless steel
- Shelf locking mechanisms on both openings
- Compact design. Perfect for establishments with a smaller footprint
- Each shelf can load 5-7 kg weight
- Fitted with (4x) castors. 2 lockable
- Assembly required (Supplied flat packed)
- Baking trays not included
- Trolleys are NOT high temperature resistant

16 TIER BAKERY TRAY TROLLEY

SPECIFICATIONS

DIMENSIONS	380 x 550 x 1700mm high
WEIGHT	20kg
COMPATIBILITY	600 x 400mm baking trays
RUNNER SPACING	80mm

ORDER CODE

BTT1-16-64



2 x 16 TIER BAKERY TRAY TROLLEY

SPECIFICATIONS

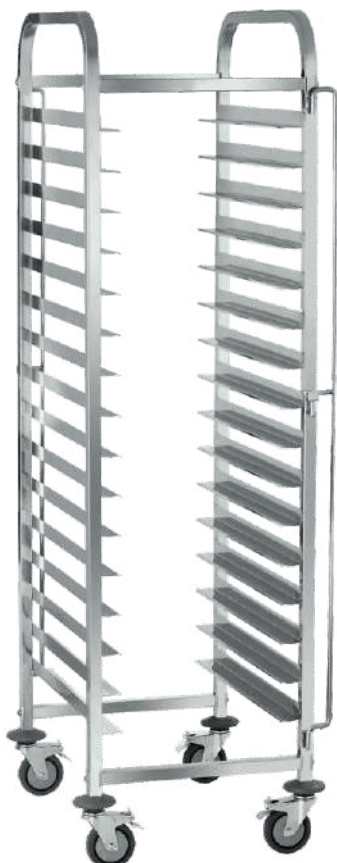
DIMENSIONS	750 x 550 x 1700mm high
WEIGHT	33kg
COMPATIBILITY	600 x 400mm baking trays
RUNNER SPACING	80mm

ORDER CODE

BTT2-16-64



STAINLESS STEEL MULTI-FUNCTION RACK TROLLEY



FEATURES

- Manufactured from high quality stainless steel
- Shelf locking mechanisms on both openings
- Fitted with (4x) castors. 2 lockable
- Assembly required (Supplied flat packed)
- Inserts and baking trays not included

16 TIER RACK TROLLEY

SPECIFICATIONS

DIMENSIONS	470 x 620 x 1700mm high
WEIGHT	26kg
COMPATIBILITY	1/1 GN Pans
RUNNER SPACING	600 x 400mm baking trays
	85mm

ORDER CODE

GNT1-16-16





2 x 16 TIER RACK TROLLEY (1/1GN)

SPECIFICATIONS

DIMENSIONS 800 x 620 x 1705mm high
WEIGHT 33kg
COMPATIBILITY 1/1 GN Pans
RUNNER SPACING 80mm

ORDER CODE

GNT2-16-11



FEATURES

- Manufactured from high quality stainless steel
- Shelf locking mechanisms on both openings
- Fitted with (4x) castors, 2 lockable
- Assembly required (Supplied flat packed)
- Insert pans not included



6 TIER RACK TROLLEY (1/1 GN)

SPECIFICATIONS

DIMENSIONS 380 x 550 x 1000mm high
WEIGHT 10kg
COMPATIBILITY 1/1 GN Pans
RUNNER SPACING 85mm

ORDER CODE

GNT1-6-11



7 TIER RACK TROLLEY (1/1GN) WITH WORK TOP

SPECIFICATIONS

DIMENSIONS 380 x 550 x 1000mm high
WEIGHT 12kg
COMPATIBILITY 1/1 GN Pans
RUNNER SPACING 85mm

ORDER CODE

GNT1-7-11



2 x 7 TIER RACK TROLLEY (1/1GN) WITH WORK TOP

SPECIFICATIONS

DIMENSIONS 735 x 550 x 1000mm high
WEIGHT 20kg
COMPATIBILITY 1/1 GN Pans
RUNNER SPACING 85mm

ORDER CODE

GNT2-7-11



7 TIER RACK TROLLEY (2/1GN) WITH WORK TOP

SPECIFICATIONS

DIMENSIONS 595 x 665 x 1000mm high
WEIGHT 12kg
COMPATIBILITY 2/1 GN Pans
RUNNER SPACING 80mm

ORDER CODE

GNT1-7-21



FEATURES

- **Sturdy Plastic Platform** – Provides a large surface area for transporting bulky or multiple items at once
- **Smooth-Rolling Castors** – With swivel wheels for easy manoeuvrability in tight kitchen or service areas
- **Non-Slip Surface or Matting** – Prevents items from sliding during transport
- **Collapsible stainless steel Handle** – Designed for a comfortable grip and easy storage
- **High Load Capacity** – Can carry substantial weight, making it suitable for bulk transport
- **Low Loading Height** – Makes it easier to load and unload heavy trays, boxes or crates



200kg

SPECIFICATIONS

DIMENSIONS 880 x 580 x 860mm high
WEIGHT 12kg
CAPACITY 200kg

ORDER CODE

PTP0001



100kg

SPECIFICATIONS

DIMENSIONS 730 x 490 x 830mm high
WEIGHT 9kg
CAPACITY 100kg

ORDER CODE

PTP0002



Why Caterers Love It

Transporting Ingredients

Move bulk food supplies (e.g., sacks of flour, crates of vegetables) from storage to prep areas.

Beverage Transport

Move heavy beverage cartons, kegs, or cases quickly and safely.

Equipment Relocation

Shift catering equipment, small appliances, or serving stations without strain

Event Setup & Breakdown

Assist in moving tables, chafing dishes, and décor for banquets or functions

Waste Removal

Transport large waste bins or recycling containers from service areas to disposal points

Stock Replenishment

Quickly restock shelves, fridges, or buffets during busy service periods.

FEATURES

- Frame manufactured 201 stainless steel round tubing
- High quality canvas bag included
- (10x) Metal clasp hooks to secure canvas bag to frame
- Easy to assemble (Supplied flatpacked)
- Fitted with 4 castors, 2 lockable



LAUNDRY TROLLEY

SPECIFICATIONS

DIMENSIONS	910 x 560 x 920mm high
BAG DIMENSIONS	850 x 550 x 600mm high
WEIGHT	8kg
LOADING CAPACITY	150kg

ORDER CODE LDT0001

FEATURES

- Manufactured from polypropylene plastic
- Supplied with (1x) 60Lt PVC bag
- 3 Sturdy shelves plus built-in mop, broom holders and hooks to keep things organized
- Spacious front platform is large enough to hold an additional trash can or mop bucket and wringer
- Easy to assemble (Supplied flatpacked)
- Fitted with (2x) 80mm front wheels and (2x) 200mm rear wheels



JANITOR TROLLEY

SPECIFICATIONS

DIMENSIONS	1250 x 510 x 950mm high
WEIGHT	12kg

ORDER CODE JTP0001



HIGH QUALITY CANVAS BAG



CONVENIENCE



FEATURES

- Shelves are manufactured from chrome plated steel
- Easy to assemble – no tools needed
- Sturdy construction makes them durable and versatile
- Shelf heights can be adjusted to suit your application
- Grid style shelves allow increased air circulation, prolonging the life of products
- Fitted with adjustable, unit leveling legs



ADJUSTABLE
SHELF HEIGHT



STURDY UNIT
LEVELING LEGS

4 TIER, 1800mm SPECIFICATIONS

DIMENSIONS 1800 x 450 x 1800mm high
WEIGHT 20kg
SHELF DIMENSIONS 1800 x 450mm

ORDER CODE

SCS1800



4 TIER, 1500mm SPECIFICATIONS

DIMENSIONS 1500 x 450 x 1800mm high
WEIGHT 15kg
SHELF DIMENSIONS 1500 x 450mm

ORDER CODE

SCS1500



4 TIER, 1200mm SPECIFICATIONS

DIMENSIONS 1200 x 450 x 1800mm high
WEIGHT 10kg
SHELF DIMENSIONS 1200 x 450mm

ORDER CODE

SCS1200



4 TIER, 900mm SPECIFICATIONS

DIMENSIONS 900 x 450 x 1800mm high
WEIGHT 8kg
SHELF DIMENSIONS 900 x 450mm

ORDER CODE

SCS0900



ADDITIONAL SHELVING



1800mm

ORDER CODE

SCS1801

1500mm

ORDER CODE

SCS1501

1200mm

ORDER CODE

SCS1201

900mm

ORDER CODE

SCS0901



SmartChef

CHROME WIRE SHELVING



Corrosion
Resistant



Adjustable
Shelves



Ideal for
Coldrooms



STACKABLE DESIGN



UV RESISTANT



WEATHER PROOF



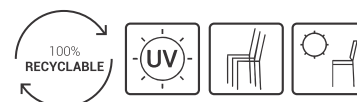
TENSAI
FURNITURE

CERTIFIED BY:
CATAS[®]



FEATURES

- **Material:** Made from polypropylene reinforced with fiberglass, which gives it structural rigidity and durability.
- **Design & Construction:** Features an "infinite" stacking design, meaning multiple chairs can be stacked compactly for storage or transport.
- **Lightweight Yet Durable:** With a weight of around 3.5 - 4 kg, it's easy to move but still sturdy due to the fiberglass reinforcement.
- **Cost and Environmental Efficiency:** Lightweight for shipping and recyclable, making it a more sustainable and economical option for large-scale use.



CERTIFICATED BY:



BLACK

BRICK

OLIVE GREEN

ARMCHAIR BARS

SPECIFICATIONS

DIMENSIONS	570 x 560 x 820mm high
WEIGHT	4kg
MAX WEIGHT	150kg

ORDER CODE	F-T-AC-B-BL
ORDER CODE	F-T-AC-B-BR
ORDER CODE	F-T-AC-B-OG



BLACK

BRICK

OLIVE GREEN

WHITE

ARMCHAIR MOSKS

SPECIFICATIONS

DIMENSIONS	570 x 560 x 820mm high
WEIGHT	4kg
MAX WEIGHT	150kg

ORDER CODE	F-T-AC-M-BL
ORDER CODE	F-T-AC-M-BR
ORDER CODE	F-T-AC-M-OG
ORDER CODE	F-T-AC-M-WH



BLACK

BRICK

OLIVE GREEN

CHAIR BARS

SPECIFICATIONS

DIMENSIONS	460 x 560 x 820mm high
WEIGHT	3,5kg
MAX WEIGHT	150kg

ORDER CODE	F-T-C-B-BL
ORDER CODE	F-T-C-B-BR
ORDER CODE	F-T-C-B-OG



BLACK

BRICK

OLIVE GREEN

WHITE

CHAIR MOSKS

SPECIFICATIONS

DIMENSIONS	460 x 560 x 820mm high
WEIGHT	3,5kg
MAX WEIGHT	150kg

ORDER CODE	F-T-AC-M-BL
ORDER CODE	F-T-AC-M-BR
ORDER CODE	F-T-AC-M-OG
ORDER CODE	F-T-AC-M-WH

INDEX

A

ANKARSRUM

- Kitchen assistant 14-15

ARISCO

- Brat pans 60
- Cooking ranges 56-59
- Tilting pans 60

AVATHERM

- Delivery boxes 186
- Food pan carriers 185

B

- Back bar coolers 154-155

BAKEMARK

- Convection ovens 84
- Deck ovens 90-93
- Dough divider & rounder 20
- Dough proofers 85
- Dough sheeters 21
- Planetary mixers 14-16
- Spiral dough mixers 17

- Bakery trolleys 190

- Beverage coolers 156; 181

- Blast chillers 144

- Blenders 7; 107

- Boiling tables (Gas) 51

- Bowl cutters 5

- Brat pans 60-61

BRAVIDA

- Coffee brewers 105-106
 - Hot chocolate machines 106
 - Hot water urns 104
- Burger patty presses 12

C

- Cake displays 169

- Cake mixers 14-16

- Cereal dispensers 138

- Chafing dish heating elements 133

- Chafing dish stands 132-133

- Chafing dishes 132-136

- Econo series 135

- Electric 136

- Induction series 132-133

- PC cover series 136

- Window series 135

- Char grillers (Gas) 52

- Charcoal grillers 97

- Charcoal ovens 94

- Chef bases 55; 153

- Chest freezers 159-160

- Chicken passes 46

- Chip cutters 9

- Chip dumps 45

- Cleaning trolleys 193

- Coffee brewers 105-106

- Cold meat slicers 10

- Combi steam ovens 66-73; 75

- Electric 66-69; 71; 73; 75

- Gas 70; 72

- Cone bakers 33

- Contact grills 36

- Continuous sealers 26

- Convection ovens 74; 76-77; 82-84

- Conveyor toasters 35

- Cooking ranges 50; 56-59

- Electric (Full) 58-59

- Gas (Full) 50

- Gas (Electric oven) 56-57

COOKRITE

- Boiling tables 51

- Char grillers 52

- Cooking ranges 50

- Flat top griddles 53

- Fryers 41

- Radiant grillers 52

- Salamanders 38

- Corn dog bakers 34

- Crepe makers 33

CRYSTAL GR

- Gelato storage freezer 160
- Horizontal display freezers 160
- Upright display freezers 158

D

- Deck ovens 87; 90-93

- Electric 87; 90-91

- Gas 92-93

- Delivery boxes 186

- Delux coffee urns 140

- Dishwasher basket trolleys 120

- Dishwasher baskets 118

- Dishwashers 116-117

- Front loading 116

- Hood-type 117

- Display cabinets 168-177

- Heated 173; 175; 177

- Neutral 171; 173; 175

- Refrigerated 168-176

- Upright display cabinets 181

- Display freezers 157-158

- Display fridges 157-158

- Double chamber vacuum sealers 24

- Dough divider & rounder 20

- Dough mixers 17-18

- Dough proofers 85

- Dough rollers 20

- Dough sheeters 21

E

EKA

- Combi steam ovens 66-73; 75; 82

- Convection ovens 74; 76-77

- Electric chafing dishes 136

F

- Faucets 123-125

- Flat top griddles 37; 53

- Electric 37

- Gas 53

- Floor standing display cabinets 168-175

- Food pan carriers 185

- Food serving carts 184

- Frappe makers 108

- Freezers 145-147; 157-160

- Chest freezers 159

- Gelato storage freezer 160

- Horizontal display freezers 159-160

- Island freezers 159

- Upright display freezers 157-158

- Upright storage freezers 145-147

- Fridges 145-156

- Back bar coolers 154-155

- Beverage coolers 156

- Pizza ingredient fridges 151-152

- Saladette cabinets 148-150

- Sushi display fridges 152

- Upright display fridges 157-158

- Upright storage fridges 145-147

- Fry cutters 9

- Fryers 39-44

- Electric (Floor standing) 40

- Electric (Table model) 39

- Gas (Floor standing) 41-42

- Pressure 42-44

G

GALILEO

• Display cabinets	168-172; 176-177
• Open cooler merchandisers	179
Gelato machines	112
Gelato storage freezer	160
Glass rinsers	126
Glass washers	116
GN trolleys	190-191
Granita machines	111

H

Hamburger press	12
Hand wash basins	128
Hand-press impulse sealers	27
Heat sealing machines	27
Heated Display cabinets	173; 175; 177
Heating elements for chafing dishes	133
Hibachi grills	97
High-speed oven	65
Holding cabinets	47
Horizontal continuous sealers	26
Hose reels	127
Hot chocolate machines	106
Hot passes	46
Hot water urns	104; 140

I

Ice cream machines	112-113
Ice cream scoop freezers	160
Ice crushers	108
Ice machines	162-164
• Modular	162
• Self-contained	163-164
IGLOO	
• Display cabinets	173-175
• Wall chillers	180
Impulse sealers	27
Induction chafing dishes	132-133
Induction cookers	48
Induction warmers	134
INOXSERV	
• Cereal dispensers	138
• Chafing dishes	132-136
• Delux coffee urns	140
• Juice dispensers	139
• Soup kettles	135; 137
Island freezers	159

J

Janitor trolleys	193
JOHNY	
• Ice crushers	108
• Milkshake machines	108
Juice dispensers	109; 139

K

Kamado grills	97
Kitchen assistant	14-15
Knee operated hand wash basins	128
KROMET Tilting pans	61

L

Laundry trolleys	193
------------------------	-----

M

Meal delivery boxes	186
Meat slicers	10
Microwave ovens	62-63
Milkshake machines	108
Mixers	14-18
Multi-deck fridges	179-180

N

Neutral Display cabinets	171; 173; 175
--------------------------------	---------------

O

Oil filter cart	44
Open cooler merchandisers	179
Oven pans trays & grids	98-100
Ovens	66-94
• Charcoal ovens	94
• Convection ovens	74; 76-77; 82-84
• Combi steam ovens	66-73; 75; 82
• Deck ovens	87; 90-93
• Pizza ovens	87-89
Overhead sprays	122-123

P

Packing stations	45
Pastry sheeters	20
PATTY Granita machines	111
Patty press	12
Percolators	106
PHOENIX	
• Hibachi / Yakitori grills	97
• Kamado grills	97
Pie warmers	178
Pizza delivery boxes	186
Pizza dough rollers	19
Pizza ingredient fridges	151-152
Pizza ovens	87-89
Planetary mixers	14-16
Platform trolleys	192
POLARCAB	
• Back bar coolers	154
• Beverage coolers	156; 181
• Blast chillers	144
• Chef bases	55; 153
• Gelato machines	112
• Horizontal display freezers	159
• Ice machines	162-164
• Juice dispensers	109
• Pizza ingredient fridges	151-152
• Saladette cabinets	148-150
• Slush machines	110-111
• Soft serve machines	113
• Sushi display fridges	152
• Upright storage freezers	145-147
• Upright storage fridges	145-147
• Wall chillers	179
POLARCAB BLACK	
• Back bar coolers	155
• Upright display freezers	157
• Upright display fridges	157
Polony slicers	10
Potato chippers	9
Potato peelers	8
Pre-rinse sprays	122-123
PRISMAFOOD	
• Deck ovens	87
• Pizza dough rollers	19
• Spiral dough mixers	18
Proofers	85

Q

INDEX

R

Rack trolleys	190-191
Radiant grillers (Gas)	52
Refrigerated display cabinets	168-176
Rice cookers	37
ROASTER Charcoal ovens	94

S

Saladette cabinets	148-150
Salamanders	38
Sandwich toasters	36
Sausage fillers	11
Scales	21
Shelving	194
Single chamber vacuum sealers	24-25
Slicers	10-11
Slush machines	110-111
SMARTBLEND Blenders	7; 107

SMARTCHEF

• Bakery trolleys	190
• Bowl cutters	5
• Chip dumps	45
• Cone bakers	33
• Contact grills	36
• Convection ovens	82-84
• Conveyor toasters	35
• Corn dog bakers	34
• Crepe makers	33
• Dishwasher basket trolleys	120
• Flat top griddles	37
• Fry cutters	9
• Fryers	39-40; 42
• Hand wash basins	128
• Holding cabinets	47
• Hot passes	46
• Janitor trolleys	193
• Laundry trolleys	193
• Meat slicers	10
• Oil filter cart	44
• Packing stations	45
• Patty press	12
• Pie warmers	178
• Pizza dough rollers	19
• Pizza ovens	88-89
• Platform trolleys	192
• Potato peelers	8
• Pressure fryers	42-44
• Rack trolleys	190-191
• Rice cookers	37
• Salamanders	38
• Sandwich toasters	36
• Sausage fillers	11
• Shelving	194
• Snackwich toaster	34
• Sous-vide cookers	38
• Spiral potato cutter	9
• Tea trolleys	188-189
• Tomato slicer	9
• UFO Burger baker	34
• Vegetable preparation machines	4

SMARTCHEF-i

• Induction cookers	48
• Induction warmers	134

SMARTVAC

• Continuous sealers	26
• Impulse sealers	27
• Vacuum sealers	24-25

SMARTWAVE

• High-speed oven	65
• Microwave ovens	62-63

SMARTWAY Scales

Smoothie makers	7; 107
-----------------------	--------

Snackwich toaster	34
-------------------------	----

Soft serve machines	113
---------------------------	-----

Soup kettles	135; 137
--------------------	----------

Sous-vide cookers	38
-------------------------	----

Spiral dough mixers	17-18
---------------------------	-------

Spiral potato cutter	9
----------------------------	---

Sushi display fridges	152
-----------------------------	-----

SWASH

• Dishwasher baskets	118
• Dishwashers	116-117
• Glass washers	116

T

T&S

• Faucets	123-125
• Glass rinsers	126
• Hose reels	127
• Pre-rinse sprays	122-123
Table model display cabinets	168-169; 176-177
Tea trolleys	188-189
Tilting pans	60-61
Toasters	34-36
• Burger baker	34
• Contact grills	36
• Conveyor	35
• Manual lift	35
• Sandwich	36
• Snackwich	34
Tomato slicer	9

U

UFO Burger baker	34
Upright display cabinets	181
Upright freezers	145-147
Upright fridges	145-147
Urns	104; 140

V

Vacuum sealers	24-25
Vegetable preparation machines	4
Vertical continuous sealers	26

W

Waffle bakers	30-33
• Belgian	30
• Cone bakers	33
• Lolly (Waffle on a stick)	32
• Round	31
• Square	31
Wall chillers	179-180
Water softening filter system	101
Work-top fridges	148-150

X

Y

Yakitori grills	97
-----------------------	----

Z

DISCLAIMER

We have made every effort to ensure that the information contained in this catalogue at the time of publishing is true and accurate. However, we can not guarantee that this information is accurate at all times.

Images used are only for illustration purposes and may vary from the actual product.

We reserve the right to make any changes considered necessary, at any time and without warning, to improve its products. As a result we accept no responsibility or liability that may arise through the reliance of the information contained herein.

The reproduction, even partial, of images, text, etc of this catalogue for commercial purpose is strictly prohibited, without specific authorisation.



POLAR CAB

Bravida

inoxserv

SmartChef

BakeMark

SmartVac

prismafood
solutions

PHOENIX

SmartWave

Galileo
by POLAR CAB

JOHNY

SmartBlend

Cook Rite

IGLOO
MORE THAN COOLING

SmartWay

arisco

eka

T&S

Swash