



EQUIPMENTsuppliers
INDUSTRIAL KITCHEN EQUIPMENTS



2024
EQUIPMENT



EQUIPMENT SUPPLIERS

It is the equipment that enables the work of enterprises such as restaurants, hotels, hospitals, factories and schools where large amounts of food production is carried out, consisting of stainless steel products in accordance with the rules determined in terms of health and hygiene and that the work is done quickly.



900 SERIES

Ranges	08
Boiling Tops	09
Wok Burner	09
Solid Tops	10
Induction Cooker	10
Infrared Ceramic Cooker	10
Grills	11
Chargrills	12
Fryers	12
Pasta Cookers	13
Chip Scuttle	13
Bains Marie	13
Boiling Pans	14
Bratt Pans	16
External Boiling Pan	16
Worktops	17
Base Cupboards	17

700 SERIES

Ranges	22
Boiling Tops	22
Ceramic Cookers	24
Solid Tops	24
Induction Cookers	24
Wok Burners	25
Grills	26
Chargrills	27
Fryers	27
Pasta Cookers	28
Chip Scuttle	28
Bains Marie	28
Boiling Pans	29
Bratt Pans	29
Worktops	30

600 SERIES

Electric Ranges	34
Gas Boiling Tops	34
Wok Burners	34
Chargrill	35
Grills	35
Fryers	35
Pasta Cooker	36
Electric Chip Scuttle	36
Bain Marie	36
Worktops	37
Base Cupboards	37

OVENS

Combi Oven & Convection Oven	40
Baking Oven	50
Prover Cabinet	52
Coal Stove Oven	53
Charcoal Grill	54
Charcoal Grill With Hood	54
Large Oven	55
Pizza Oven	55

OTHER COOKING EQUIPMENT

Ranges	58
Over Bench Cookers	58
Fryers	59
Floor Type Cookers	59
Bread Slicer Machine	60
Conveyor Toaster	60
Grill Toaster	61
Waffle Machines	61
Salamanders	62
Crepe Machine	62
Soup Bain Maries	63
Knife Sterilizers	63
Doner Grill Machines	65
Marine Kitchen Equipment	70

COLD UNITS

S-Series Refrigerators	84
S-Series Freezers	86
K-Series Refrigerators	88
K-Series Refrigerators	90
Slim Type Refrigerator & Freezer	92
700 Serie Counter Type Refrigerators	94
700 Serie Counter Type Freezers	96
600 Serie Counter Type Refrigerators	98
600 Serie Counter Type Freezers	99
700 Serie Counter Type Refrigerator with Basin	100
Counter Type Refrigerator Pizza or Salad Unit	101
Counter Type Refrigerator with Sink Unit	101
Under Counter Type Refrigerator	102
Under Counter Type Freezers	103
Cold Rooms	104

BANQUET TROLLEYS

Electric Ranges	110
Gas Boiling Tops	112
Wok Burners	113
Chargrill	113

DISHWASHERS

35x35 - 40x40 Glasswasher	116
50x50 Dishwasher	120
Hood Type Dishwasher	126
Conveyor Type Dishwasher	130
Flight Type Dishwasher	132
Pot & Utensil Washer	134
Vegetable Washing Machine	135
Salad and Vegetable Dryer	135

PREPARATIONS MACHINES

Dough Kneading Machines	140
Planet Mixer (FC)	140
Planet Mixers	141
Planet Mixers Mechanical	141
Potato Peelers	143
Potato Peelers With Filter	143
Potato Peelers With Filter	144
Filter for Potato Peelers	144
Potato Chipper	144
Garlic Peelers	145
Onion Peelers	145
Bowl Cutter Mixers	146
Vertical Cutter Mixers	147

KITCHEN AND SERVICE

Plate Dispensers	152
Salad Bar	153
Display Units	155
Built-in Self Service Display Unit	162
Sneeze Guards	166
Mobile Bain - Maries	168
Trolleys	169
Flour and Sugar Trolleys	173
Dry Product Trolley	173
Garbage Container	173
Waste Bins	174

SERVING COUNTERS

Serving Counter	178
Wooden Decorated Serving Counter	179
Cutlery Counter	181
Shelf Options	181

SINK UNITS

Hand Washing Sink	186
Sink Bowls	188
Sink Tops	190
Sink Units	192
Bar and Cocktail Station	203
Inlet-Outlet Tables for Dishwashing	205
Scraping Tables	206
Working Benches	207
Wall Mounted Cupboard and Shelves	212
Storage Shelf	214
Hoods	215
Floor Drains	219



900 SERIES

08

Ranges

09

Boiling Tops
Wok Burner

10

Solid Tops
Induction Cooker
Infrared Ceramic Cooker

11

Grills

12

Chargrills
Fryers

13

Pasta Cookers
Chip 3cuttle
Bains Marie

14

Boiling Pans

16

Bratt Pans
External Boiling Pan

17

Worktops
Base Cupboards

Ranges



7865.N1.80908.10

7865.N1.12908.10



Micro perforated stainless steel gas burners designed to increase efficiency and provide rapid heating.

Pilot light on each burner for best performance and significant reduction in energy-consumption.

Gas oven with piezo spark ignition

Semi gloss, acid resistant and machine washable cast iron pan stand.

Thermostatic temperature control between 100-300°C

Deep drawn door and chamber front support for closure without gasket and better hygiene with ergonomic and strong door handle.

	CODE	L	W	H	BURNER	CABINET	OVEN	OVEN DIMENSION	OVEN POWER	BURNER POWER	TOTAL POWER	VOLTAGE
	7865.N1.80908.10	800	900	850	4	-		GN-2/1	8 kW	2 x 6 + 2 x 10 kW	40 kW	-
	7865.N1.80908.10P	800	900	850	4	-		GN-2/1	8 kW	4 x 10 kW	48 kW	-
	7865.N1.12908.10	1200	900	850	6			GN-2/1	8 kW	3 x 6 + 3 x 10 kW	56 kW	-
	7865.N1.12908.10 P	1200	900	850	6			GN-2/1	8 kW	6 x 10 kW	68 kW	-
	7865.N1.12908.50	1200	900	850	6	-		1060x550x275mm	13 kW	3 x 6 + 3 x 10 kW	61 kW	-
	7865.N1.80908.10E	800	900	850	6	-		GN-2/1	6 kW	2 x 6 + 2 x 10 kW	32 kW	400 V 3 NPE 50/60 Hz
	7865.N1.80908.10PE	800	900	850	6	-		GN-2/1	6 kW	4 x 10 kW	40 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.10E	1200	900	850	6			GN-2/1	6 kW	3 x 6 + 3 x 10 kW	48 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.50E	1200	900	850	6	-		1060x550x275mm	9 kW	3 x 6 + 3 x 10 kW	48 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.50P	1200	900	850	6	-		1060x550x275mm	13 kW	60 kW	73 kW	400 V 3 NPE 50/60 Hz
	7865.N1.80908.11	800	900	850	6	-		GN-2/1	6 kW	-	22 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.11	1200	900	850	6			GN-2/1	6 kW	-	30 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.51	1200	900	850	6	-		1060x550x275mm	9 kW	-	33 kW	400 V 3 NPE 50/60 Hz

900 SERIES

Boiling Tops



Electric Boiling Tops



7865.N1.40903.20

7865.N1.12903.21



	CODE	BURNER	L	W	H	BURNER POWER	TOTAL POWER	VOLTAGE
	7865.N1.40903.20	2	400	900	280	6 + 10 kW	16 kW	-
	7865.N1.80903.20	4	800	900	280	2 x 6 + 2 x 10 kW	32 kW	-
	7865.N1.80903.20P	4	800	900	280	4 x 10 kW	40 kW	-
	7865.N1.12903.20	6	1200	900	280	3 x 6 + 3 x 10 kW	48 kW	-
	7865.N1.40903.21	2	400	900	280	2x4 kW	8 kW	400 V 3 NPE 50/60 Hz
	7865.N1.80903.21	4	800	900	280	4x4 kW	16 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12903.21	6	1200	900	280	6x4 kW	24 kW	400 V 3 NPE 50/60 Hz

Wok Burners



High power cast iron burners

Removable cooking ring ensures easier cleaning on the top

Durable and strong cast iron cooking ring designed to meet heavy load

Removable drip tray under the burners for easy cleaning



	CODE	BURNER	L	W	H	POWER
	7865.N1.40903.WK	1	400	900	280	14 kW
	7865.N1.80903.WK	2	800	900	280	28 kW

7865.N1.40903.WK

900 SERIES

22 MM	DURABLE CASTIRON COOKING SURFACE	FLAME FAILURE SAFETY					
Differentiated thermal zones: Maximum temperature of 500°C for boiling at the center, decreasing to 200°C outwards for simmering							
Single ring cast iron central burner for optimized combustion with pilot light and flame failure safety device							
Piezo ignition							
Removable cooking surface divided into four segments for easy cleaning and maintenance							
Insulated combustion chamber under the cooking plate with insulation between the panels							
Cooking plate placed on woven ceramic fibre support to avoid transmission of heat directly to the work top							
	CODE	BURNER	L	W	H	POWER	
	7865.N1.40903.22		400	900	280	6 kW	
	7865.N1.80903.22		800	900	280	10 kW	7865.N1.80903.22

Induction Cookers

2 MM	STAINLESS STEEL WORK TOP	OVERHEATING SAFETY DEVICE						
Glass ceramic cooking surface with independently controlled 2 or 4 heating zones of 3,5kW power								
Almost the entire surface of the ceramic plate can be used without 'dead' spots								
Pan detection device: Heating activated only when the pan is in direct contact with the surface; automatic interruption when the pan is removed from the top;								
Precise control of the cooking temperature with self-regulated heating zone according to the pan diameter								
Maximum efficiency, less heat dissipation to the kitchen environment								
	CODE	BURNER	L	W	H	VOLTAGE	POWER	
	7865.N1.40903.IS		400	900	280	230 V / NPE 50/60 Hz	7 kW	
	7865.N1.80903.IS		800	900	280	400V / 3 NPE 50 / 60 Hz	14 kW	7865.N1.40903.IS

Infrared Ceramic Cookers

2 MM	STAINLESS STEEL WORK TOP	6 MM	CERAMIC GLASS TOP COOKING SURFACE					
Heating circuit in circular zones with a diameter of 210-300 mm								
Sealed cooking top to prevent leakage and infiltration inside unit								
Warning light to indicate residual surface heat for safety								
Immediate heat transfer from cooking ceramic top to pan								
Maximum efficiency, less heat dissipation to the kitchen environment								
Easy to clean smooth cooking top								
	CODE	BURNER	L	W	H	VOLTAGE	POWER	
	7865.N1.40903.CS		400	900	280	400V / 3 NPE 50/60 Hz	6 kW	
	7865.N1.80903.CS		800	900	280	400V / 3 NPE 50/60 Hz	12 kW	7865.N1.80903.CS

Grills



Designed for high productivity, outstanding performance and even heat distribution

Independently controlled cooking zones for economy during quiet periods

"Satin finish" or "hard chrome coated" 15 mm thick mild steel plate contained in a watertight recess for more efficient cooking

Large drain hole on cooking surface for ease of operation and cleaning

Large fat collection drawer with a capacity of 1.5 liter for uninterrupted cooking

Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort

Rapid heat up with stainless steel burners

Thermostatic temperature control between 100-300°C

Piezzo spark ignition

Choice of cooking surface: Smooth, half ribbed or fully ribbed versions are available

Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance



7864.N1.80903.19

	CODE	L	W	H	VOLTAGE	TEMPERATURE	SURFACE	POWER
	7864.N1.40903.06	400	900	280	-	100-300 °C	<input type="checkbox"/> Carbon Steel	9 kW
	7864.N1.40903.06C	400	900	280	-	100-300 °C	<input type="checkbox"/> Chrome	9 kW
	7864.N1.40903.03	400	900	280	-	100-300 °C	<input checked="" type="checkbox"/> Carbon Steel	9 kW
	7864.N1.40903.03C	400	900	280	-	100-300 °C	<input checked="" type="checkbox"/> Chrome	9 kW
	7864.N1.80903.16	800	900	280	-	100-300 °C	<input type="checkbox"/> Carbon Steel	18 kW
	7864.N1.80903.16C	800	900	280	-	100-300 °C	<input type="checkbox"/> Chrome	18 kW
	7864.N1.80903.19	800	900	280	-	100-300 °C	<input checked="" type="checkbox"/> Carbon Steel	18 kW
	7864.N1.80903.19C	800	900	280	-	100-300 °C	<input checked="" type="checkbox"/> Chrome	18 kW
	7864.N1.80903.13	800	900	280	-	100-300 °C	<input checked="" type="checkbox"/> Carbon Steel	18 kW
	7864.N1.80903.13C	800	900	280	-	100-300 °C	<input checked="" type="checkbox"/> Chrome	18 kW
	7864.N1.40903.04	400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Carbon Steel	6 kW
	7864.N1.40903.04C	400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Chrome	6 kW
	7864.N1.40903.01	400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Carbon Steel	6 kW
	7864.N1.40903.01C	400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Chrome	6 kW
	7864.N1.80903.17	800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Carbon Steel	12 kW
	7864.N1.80903.17C	800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Chrome	12 kW
	7864.N1.80903.14	800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Carbon Steel	12 kW
	7864.N1.80903.14C	800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Chrome	12 kW
	7864.N1.80903.11	800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Carbon Steel	12 kW
	7864.N1.80903.11C	800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Chrome	12 kW

900 SERIES

Chargrills



Independently controlled heat zones for maximum versatility

Sturdy one piece stainless steel splash guard and removable cast iron grids for ease of cleaning

Large fat collection drawer on the front side for uninterrupted cooking

Heavy duty cast iron char radians and flame arrestor broiling grates on each burner

130mm wide reversible cast iron grids for self-cleaning and level broiling

Pitched grease trough in each grate to provide fat run-off and controls flare-ups



	CODE	BURNER	L	W	H	POWER
	7864.N1.40903.72		400	900	280	8 kW
	7864.N1.80903.72		800	900	280	18 kW
	7864.N1.80903.70		800	900	280	30 kW
	7864.N1.12903.72		1200	900	280	27 kW
	7864.N1.12903.70		1200	900	280	40 kW

7864.N1.80903.70

Fryers



Durable stainless steel external panels

AISI 304 stainless steel monoblock fryer tank with rounded corners for ease of cleaning and better hygiene

Tank capacity of 22 liters

Oil expansion recess incorporated in the top

Continuous seal of the tank to the top by robotic welding

Thermostatic regulation of oil temperature up to a maximum of 190°C

Supplied with 2 half size basket per each tank

Safety thermostat with manual reset

Stainless steel burners and piezzo spark ignition on gas models

Armored heating elements with low power density ensures optimum service life for the oil

Heating element can rotate by 90° for ease of cleaning on electric models

Easy draining with wide bore drain pipe located under the tank

Production capacity french fries for one basket 35 kg/hr



7856.N1.80908.14

	CODE		L	W	H	VOLTAGE	TEMPERATURE	CAPACITY	POWER
	7856.N1.40908.04		400	900	850	-	110-190 °C	22 lt	22 kW
	7856.N1.80908.14		800	900	850	-	110-190 °C	22 lt + 22 lt	44 kW
	7856.N1.40908.02		400	900	850	400V/3 NPE 50/60 Hz	60-190 °C	22 lt	18 kW
	7856.N1.80908.02		800	900	850	400V/3 NPE 50/60 Hz	60-190 °C	22 lt + 22 lt	36 kW

Pasta Cookers



AISI 316 stainless steel deep drawn water basin with rounded corners for ease of cleaning and better hygiene

Continuous seal of the water basin to the top by robotic welding

Starch removal to keep water fresh for longer and to ensure perfect results

Drainage surface is provided on which baskets can be placed for draining

Manual water refilling

Easy and fast draining with manual ball-valve

Micro perforated stainless steel burners with flame failure device on gas models

Pilot light can be visually controlled through heat resistant ceramic glass

High efficient armored heating elements located inside the tank for rapid heat up on electric models.

	CODE	L	W	H	VOLTAGE	CAPACITY	POWER	
	7858.N1.40908.23		400	900	850	-	40 lt.	18 kW
	7858.N1.80908.23		800	900	850	-	40 lt + 40 lt	36 kW
	7858.N1.40908.11		400	900	850	400V/3 NPE 50/60 Hz	40 lt.	12 kW
	7858.N1.80908.11		800	900	850	400V/3 NPE 50/60 Hz	40 lt + 40 lt	24 kW



Electric Chip Scuttle



2 mm thick stainless steel work top

Recommended for use in combination with a fryer to allow excess oil to drip in the basin

Increased holding time with infrared heating element on the back side of the unit

Perforated false bottom shaped for easy food collection.

	CODE	BURNER	L	W	H	VOLTAGE	POWER
	7831.N1.40903.01		400	900	280	230 V/NPE 50/60 Hz	1 kW



7831.N1.40903.01

Bain Maries



Used for keeping cooked food at serving temperatures using hot water

Manual water filling

Robust front mounted tap for easy drainage

Thermostatic regulation of water up to a maximum of 90°C with safety thermostat on electric models

Silicone heating elements with thermal cutout positioned under the base of water basin

Stainless steel burner located under the water basin for efficient and rapid heating on gas models

	CODE	L	W	H	VOLTAGE	TEMP.	POWER	
	7854.N1.40903.13		400	900	280	-	-	2 kW
	7854.N1.80903.13		800	900	280	-	-	4 kW
	7854.N1.40903.11		400	900	280	230V/3 NPE 50/60 Hz	30-90 °C	1 kW
	7854.N1.80903.11		800	900	280	400V/3 NPE 50/60 Hz	30-90 °C	2 kW



7854.N1.80903.11

GN containers are ordered separately

Boiling Pans

Safety lock system to prevent tilting if the lid is opened

Gas, electric and external steam models

Easy tilt mechanism with a control board

Energy saving and homogeneous heat distribution with indirect cooking

Kettle made of corrosion proof stainless steel

Manual lid opening

2" chrome-plated draining valve with large athermic handle

Safety valve with manometer to avoid overpressure of the steam in the jacket

External valve to evacuate manually excess air accumulated in the jacket during heating phase.

Flame control system on gas models

Casters for greater mobility.

7855.500LG.01

	CODE		CAPACITY	POWER	MOTOR POWER	DISCHARGE VALVE (Ø)	WEIGHT	GAS INLET CON. (Ø)	WATER INLET CON. (Ø)
	7855.150LE.02		150 lt.	18 kW	0,25 kW	2"	245 kg.	-	3/4"
	7855.200LE.02		200 lt.	27 kW	0,25 kW	2"	275 kg.	-	3/4"
	7855.100LG.01		100 lt.	22 kW	0,25 kW	2"	230 kg.	3/4"	3/4"
	7855.150LG.01		150 lt.	22 kW	0,25 kW	2"	250 kg.	3/4"	3/4"
	7855.500LG.01		500 lt.	56 kW	0,25 kW	2"	400 kg.	3/4"	3/4"



900 SERIES

2 mm thick deep drawn stainless steel work top	Indirect Boiling pans
External valve to evacuate manually excess air accumulated in the jacket during heating phase.	Uniformly heated in the base and side walls of the pan by integrally generated saturated steam at a temperature of 110°C and a pressure of 0,4 bar in the jacket.
Round or rectangular monoblock boiling pan suitable for cooking, sautéing and poaching	Safety valve with manometer to avoid overpressure of the steam
Double skin lid with counter balanced mechanism for easy opening	Direct or indirect heating systems
High quality thermal insulation of the pan for energy saving	Solenoid valve and chromed swivel tap on top to refill with hot and cold water
Energy regulation through a control knob	Electronic ignition system visually controlled by indicator lamp on the front of gas models
Micro perforated high performance stainless steel burners with flame failure device on gas models	Technology armored heating elements fitted inside the jacket cavity base with safetythermostat on electric models
2" chrome-plated draining valve with large athermic handle	

Boiling Pans



	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER
	7855.00300.01		1100	1362	895	230 V/NPE 50/60 Hz	300 lt	Indirect	40 kW
	7855.00400.01		1100	1370	1020	230 V/NPE 50/60 Hz	400 lt	Indirect	45 kW
	7855.00500.01		1300	1596	967	230 V/NPE 50/60 Hz	500 lt	Indirect	56 kW
	7855.00300.02		1100	1235	896	400 V/3 NPE 50/60 Hz	300 lt	Indirect	27 kW
	7855.00400.02		1100	1235	1020	400 V/3 NPE 50/60 Hz	400 lt	Indirect	36 kW
	7855.00500.02		1300	1436	967	400 V/3 NPE 50/60 Hz	500 lt	Indirect	45 kW

7855.00300.02



	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER
	7855.N1.80908.01		800	900	850	230 V/NPE 50/60 Hz	100 lt	Indirect	22 kW
	7855.N1.80908.02		800	900	850	230 V/NPE 50/60 Hz	150 lt	Indirect	22 kW
	7855.N1.10908.03		1000	900	850	230 V/NPE 50/60 Hz	250 lt	Indirect	33 kW
	7855.N1.80908.11		800	900	850	230 V/NPE 50/60 Hz	100 lt	Direct	22 kW
	7855.N1.80908.12		800	900	850	230 V/NPE 50/60 Hz	150 lt	Direct	22 kW
	7855.N1.10908.13		1000	900	850	230 V/NPE 50/60 Hz	250 lt	Direct	33 kW
	7855.N1.80908.04		800	900	850	400 V/3 NPE 50/60 Hz	100 lt	Indirect	18 kW
	7855.N1.80908.05		800	900	850	400 V/3 NPE 50/60 Hz	150 lt	Indirect	18 kW
	7855.N1.10908.07		1000	900	850	400 V/3 NPE 50/60 Hz	250 lt	Indirect	27 kW

7855.N1.80908.01



	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER
	7855.N1.10118.13		1000	1100	850	230 V/NPE 50/60 Hz	250 lt	Direct	33 kW
	7855.N1.10118.03		1000	1100	850	230 V/NPE 50/60 Hz	250 lt	Indirect	33 kW
	7855.N1.10118.07		1000	1100	850	400 V/3 NPE 50/60 Hz	250 lt	Indirect	27 kW

7855.N1.10118.13

900 SERIES

Bratt Pans



8 MM	STAINLESS STEEL DURABLE BOTTOM	FLAME FAILURE SAFETY
Optional 10 mm thick duomat cooking surface with the combination of 2 different stainless steel for better thermal stability available on request		
Rounded corners for ease of cleaning		
Electronic ignition system visually controlled by indicator lamp on the front of gas models		
Safety system to cut off gas and heating if the pan is raised		
Safety thermostat to avoid overheating		
Thermostatic temperature control between 50-300°C on gas models and 50-300°C on electric models		
High quality thermal insulation for limited heat radiation and low energy consumption		
Double skin lid with counter balanced mechanism for easy opening		
Manual wheel-operated or optional electrically controlled tilt mechanism		
Chromed swivel tap on top to refill with hot or cold water.		
Even heat distribution with armored heating elements under the cooking surface on electric models		



	CODE	L	W	H	CAPACITY	POWER	VOLTAGE	
	7867.N1.80908.01		800	900	850	80 lt.	20 kW	230 V / NPE 50 / 60 Hz
	7867.N1.10908.02		1000	900	850	100 lt.	24 kW	230 V / NPE 50 / 60 Hz
	7867.N1.12908.03		1200	900	850	130 lt.	30 kW	230 V / NPE 50 / 60 Hz
	7867.N1.16908.14		1600	900	850	205 lt.	44 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.80908.04		800	900	850	80 lt.	9 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.10908.05		1000	900	850	100 lt.	12 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.12908.06		1200	900	850	130 lt.	15 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.16908.18		1600	900	850	205 lt.	21 kW	400 V / 3 NPE 50 / 60 Hz



7867.N1.80908.04

External Boiling Pan



Stainless steel body
Height adjustable legs
Available in 200, 400 and 500 liters capacity
Counter-balanced double skin stainless steel pressure lid with safety valve
Silicone gasket with lid lock for a perfect seal
Safety valve with manometer to avoid overpressure of the steam in the jacket
Articulated spout on the worktop with for filling the boiling pan
2" chrome-plated draining valve with large athermic handle
High quality thermal insulation of the pan for energy saving



7855.00500.00

	CODE	CAPACITY	STEAM CONSUPTION	DISCHARGE VALVE DIA.	MAXIMUM PRESSURE LEVEL	STEAM INLET CON.	STEAM OUTLETCON.	WATER INLET CON. (Ø)	DIMENSIONS
	7855.00500.00	500 l	90 kg./h	2"	40	1 ½"	3/4"	3/4"	1208 x 1020
	7855.00400.00	400 l	80 kg./h	2"	40	1 ½"	3/4"	3/4"	1005 x 1100
	7855.00200.00	200 l	60 kg./h	2"	40	1 ½"	3/4"	3/4"	-

Worktops



7911.N1.80903.00

2 mm thick stainless steel work top

Compatible with other 900 series appliances

Heavy duty internal frame

	CODE	L	W	H
	7911.N1.40903.00	400	900	280
	7911.N1.80903.00	800	900	280

Base Cupboards



7911.N1.80903.00

Open base cupboards with door option

Large base compartment for storage of pots, pans, etc.

Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene

	CODE		L	W	H
	7876.N1.40905.00	with door	400	791	570
	7876.N1.80905.00	with door	800	791	570
	7876.N1.12905.00	with door	1200	791	570
	7876.N1.40905.10	without door	400	743	570
	7876.N1.80905.10	without door	800	743	570
	7876.N1.12905.10	without door	1200	743	570



			
01 0339.02813.01	02 6260.00072.43	03 6260.00072.41	04 6260.00072.42
			
05 6019.00005.28	06 2864.N1.90802.IZ	07 2864.N1.90122.IZ	08 2864.N30.GR067.01
			
09 2864.Z20.01710054.A.65	10 2179.250.01830183.0.01	11 2864.Q3028.99	12 2865.N20.10940629.T.10

Accessories

	CODE	TYPE	APPLIANCE		TYPE	CODE	APPLIANCE
01	0339.02813.01	BASKET	PASTA COOKER	07	2864.N1.90122.IZ	BAR GRID	CHARGRILLS
02	6260.00072.43	BASKET	FRYER	08	2864.N30.GR067.01	GRILL CLEANING COMB	GRILLS
03	6260.00072.41	BASKET	FRYER	09	2864.Z20.01710054.A.65	GRILL CLEANING COMB	GRILLS
04	6260.00072.63	BASKET BASE	FRYER	10	2179.250.01830183.0.01	FLAME REDUCER	GAS RANGES
05	6019.00005.28	WIRE GRID	GAS RANGE	11	2864.N1.Q3028.99	GNITER MATCHES	GRILLS
06	2864.N1.90802.IZ	BAR GRID	CHARGRILLS	12	2865.N20.10940629.T.10	TRAY FOR OVEN	RANGES

900 SERIES

PRODUCT CODE	PRODUCT DESCRIPTION	TYPE	L	W	H	Oven (kW)	kW	Kcal/h	BTU/h	G20 (m3/h)	G25 (m3/h)	G30 (kg/h)
7854.N1.40903.13	Bainmarie (gas)	Gas	400	900	280		2	1.720	6.824	0,21	0,25	0,16
7854.N1.80903.13	Bainmarie (gas)	Gas	800	900	280		4	3.440	13.648	0,42	0,49	0,31
7856.N1.40908.04	Fryer (gas)	Gas	400	900	850		22	18.920	75.064	2,33	2,71	1,72
7856.N1.80908.14	Fryer (gas)	Gas	800	900	850		44	37.840	150.128	4,66	5,41	3,43
7864.N1.80903.13C	Grill (gas) (groove) (chrom)	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.16C	Grill (gas) (smooth) (chrom)	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.40903.03	Grill (gas) (groove)	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.40903.06	Grill (gas) (smooth)	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.40903.06C	Grill (gas) (smooth) (chrom)	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.40903.03C	Grill (gas) (groove) (chrom)	Gas	400	900	280		9	7.740	30.708	0,95	1,11	0,70
7864.N1.80903.19	Grill (gas) (half groove)	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.13	Grill (gas) (groove)	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.16	Grill (gas) (smooth)	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7864.N1.80903.19C	Grill (gas) (half groove) (chrom)	Gas	800	900	280		18	15.480	61.416	1,91	2,21	1,40
7865.N1.12903.20	Boiling Tops (gas)	Gas	1200	900	280		48	41.280	163.776	5,09	5,90	3,74
7865.N1.40903.20	Cooker (gas)	Gas	400	900	280		16	13.760	54.592	1,70	1,97	1,25
7865.N1.80903.20P	Cooker (gas)	Gas	800	900	280		40	34.400	136.480	4,24	4,92	3,12
7865.N1.80903.20	Cooker (gas)	Gas	800	900	280		32	27.520	109.184	3,39	3,94	2,50
7865.N1.80908.10E	Range (gas cooker) (electrical oven)	Gas	800	900	850		32	27.520	109.184	3,39	3,94	2,50
7865.N1.80908.10PE	Range (gas cooker) (electrical oven)	Gas	800	900	850		40	34.400	136.480	4,24	4,92	3,12
7865.N1.12908.50E	Range (gas cooker) (electrical) (big oven)	Gas	1200	900	850		48	41.280	163.776	5,09	5,90	3,74
7865.N1.12908.50	Range (gas) (big oven)	Gas	1200	900	850	13	61	52.460	208.132	6,47	7,50	4,76
7865.N1.12908.10	Range (gas) (cupboard)	Gas	1200	900	850	8	56	48.160	191.072	5,94	6,89	4,37
7865.N1.80908.10P	Range (gas)	Gas	800	900	850	8	48	41.280	163.776	5,09	5,90	3,74
7865.N1.80908.10	Range (gas)	Gas	800	900	850	8	40	34.400	136.480	4,24	4,92	3,12
7855.N1.10908.13	Boiling pan (gas) (direct)	Gas	1000	900	850		33	28.380	112.596	3,50	4,06	2,57
7855.N1.80908.01	Boiling pan (gas) (indirect)	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7855.N1.80908.02	Boiling pan (gas) (indirect)	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7855.N1.10908.03	Boiling pan (gas) (indirect)	Gas	1000	900	850		33	28.380	112.596	3,50	4,06	2,57
7864.N1.12903.70	Chargrill (gas)	Gas	1200	900	280		40	34.400	136.480	4,24	4,92	3,12
7864.N1.80903.70	Chargrill (gas)	Gas	800	900	280		30	25.800	102.360	3,18	3,69	2,34
7858.N1.80908.23	Pasta cooker (gas)	Gas	800	900	850		36	30.960	122.832	3,82	4,43	2,81
7858.N1.40908.23	Pasta cooker (gas)	Gas	400	900	850		18	15.480	61.416	1,91	2,21	1,40
7855.N1.80908.11	Boiling pan (gas) (direct)	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7855.N1.80908.12	Boiling pan (gas) (direct)	Gas	800	900	850		22	18.920	75.064	2,33	2,71	1,72
7865.N1.80903.WK	Wok burner (gas)	Gas	800	900	280		28	24.080	95.536	2,97	3,44	2,18
7865.N1.40903.WK	Wok burner (gas)	Gas	400	900	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80903.53	Cooker (gas)	Gas	800	900	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80903.22	Solid top (gas)	Gas	800	900	280		10	8.600	34.120	1,06	1,23	0,78
7865.N1.80908.12	Range (gas) (gas solid top)	Gas	800	900	850	8	18	15.480	61.416	1,91	2,21	1,40
7867.N1.80908.01	Tilting bratt pan (gas) (manuel)	Gas	800	900	850		20	17.200	68.240	2,12	2,46	1,56
7867.N1.10908.02	Tilting bratt pan (gas) (manuel)	Gas	1000	900	850		24	20.640	81.888	2,54	2,95	1,87
7867.N1.12908.03	Tilting bratt pan (gas) (manuel)	Gas	1200	900	850		30	25.800	102.360	3,18	3,69	2,34
7867.N1.16908.14	Tilting bratt pan (gas) (automatic)	Gas	1600	900	850		44	37.840	150.128	4,66	5,41	3,43



700 SERIES

22

Ranges
Boiling Tops

24

Ceramic Cookers
Solid Tops
Induction Cookers

25

Wok Burner

26

Grills

27

Chargrills
Fryers

28

Pasta Cookers
Chip 3cuttle
Bains Marie

29

Boiling Pans
Bratt Pans

30

Worktops
Base Cupboards

		Ergonomic and strong door handles			
		Micro perforated stainless steel gas burners designed to increase efficiency and provide rapid heating			
		Thermostatic temperature control between for gas model 100-300°C and Electrical model 50-300°C			
		New design deep drawn door and chamber front support for closure without gasket and better hygiene			
		4 burner gas range oven dimensions suitable for grid/pan 2/1GN			

	CODE	L	W	H	BURNER	CABINET	OVEN	OVEN DIMENSION	OVEN POWER	BURNER POWER	TOTAL POWER	VOLTAGE
	7865.N1.80708.10L	800	700	850	4	-		GN-2/1	7 kW	4 x 6 kW	31 kW	-
	7865.N1.80708.10EL	800	700	850	4	-		GN-2/1	6 kW	4 x 6 kW	30 kW	400V / 3 NPE 50/60 Hz
	7865.N1.80708.10LP	800	700	850	4	✓		GN-2/1	7 kW	2x6+2x7.5 kW	34 kW	-
	7865.N1.80708.10ELP	800	700	850	4	✓		GN-2/1	6 kW	2x6+2x7.5 kW	33 kW	400V / 3 NPE 50/60 Hz
	7865.N1.80708.10LS	800	700	850	4	-		GN-2/1	7 kW	4 x 7,5 kW	37 kW	-
	7865.N1.80708.10ELS	800	700	850	4	-		GN-2/1	6 kW	4 x 7,5 kW	36 kW	400V / 3 NPE 50/60 Hz
	7865.N1.80708.02	800	700	850	4	-		GN-2/1	6 kW	4 x 2,6 kW	16.4 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12708.51	1200	700	850	6	-		GN-2/1	9 kW	6x2,6 kW	24,6 kW	400 V 3 NPE 50/60 Hz

Ranges

1,5 mm thick AISI 304 stainless steel laser cut top
 Flush top setting with secure fixing screws
 3 installation options; standalone(fixed on a base w/ or w/o door), cantilever or on concrete plinth
 Installation gap behind the equipment for plumbing & electrical connections
 Easy access from front panel to all major components for maintenance
 Top, sides, back, front panels and control consoles in stainless steel with satin scotch-brite finish
 Standalone and base units are equipped with heavy duty 150 mm adjustable stainless feet.
 Chrome plated burners designed for maximum power, combustion and efficiency
 Burners are rated 6 kW with power regulation from 2 to 6 max. power
 Each open burner equipped with flame failure device to make usage comfortable and safety
 Each open burner has a pan support made from cast iron.
 Pilot light on each burner for best performance and significant reduction in energy-consumption
 Removable bulls eye for easy maintenance
 Central burner with optimized combustion, flame failure device and protected pilot light
 Heated by cast iron burner ensuring a rapid rise in the temperature of the bulls eye (over 500°C)
 Gas heated static oven with stainless steel micro perforated burners and self-stabilizing flame positioned beneath the base plate
 AISI 430 S/S, 2/1 GN capacity oven chamber with three height settings
 40 mm thick oven door equipped with ergonomic and heavy duty handle
 Thermostatically controlled oven temperature between 100-300 °C
 Spring counterbalanced heavy duty door with integral hinges

**7864.N1.80903.19**

	CODE	OVEN TYPE	L	W	H	OVEN POWER	POWER GAS	TOTAL POWER
	7865.N1.12708.10L		1200	700	850	7 kW	6x6 kW	43 kW
	7865.N1.12708.10LP		1200	700	850	7 kW	3x6 kW+3x7,5 Kw	47,5 kW
	7865.N1.12708.10LS		1200	700	850	7 kW	6x7,5 kW	52 kW
	7865.N1.12708.12L		1200	700	850	7 kW	5x6 kW	37 kW
	7865.N1.12708.50L		1200	700	850	13 kW	6x6 kW	49 kW
	7865.N1.12708.50LP		1200	700	850	13 kW	3x6 kW+3x7,5 Kw	53,5 kW
	7865.N1.12708.50LS		1200	700	850	13 kW	6x7,5 kW	58 kW

Boiling Tops

	CODE	L	W	H	VOLTAGE	POWER	
	7865.N1.40703.33L		400	700	280	-	12 kW
	7865.N1.80703.35L		800	700	280	-	24 kW
	7865.N1.40703.33LP		400	700	280	-	13,5 kW
	7865.N1.80703.35LP		800	700	280	-	27 kW
	7865.N1.40703.33LS		400	700	280	-	15 kW
	7865.N1.80703.35LS		800	700	280	-	30 kW
	7865.N1.40703.12		400	700	280	400V/3 NPE 50/60 Hz	5.2 kW
	7865.N1.80703.14		800	700	280	400V/3 NPE 50/60 Hz	10.4 kW

**7865.N1.80703.35L**

700 SERIES

02

Infrared Ceramic Cookers



Heating circuit in circular zones with a diameter of 210-300 mm

Sealed cooking top to prevent leakage and infiltration inside unit

Warning light to indicate residual surface heat for safety

Immediate heat transfer from cooking ceramic top to pan

Maximum efficiency, less heat dissipation to the kitchen environment

Easy to clean smooth cooking top



	CODE	BURNER	L	W	H	VOLTAGE	POWER
	7865.N1.40703.CS		400	700	280	400V / 3 NPE 50/60 Hz	4.2 kW
	7865.N1.80703.CS		800	700	280	400V / 3 NPE 50/60 Hz	8.4 kW

7865.N1.80703.CS

Solid Tops



Differentiated thermal zones: Maximum temperature of 500°C for boiling at the center, decreasing to 200°C outwards for simmering

Single ring cast iron central burner for optimized combustion with pilot light and flame failure safety device

Piezo ignition

Removable cooking surface divided into four segments for easy cleaning and maintenance

Insulated combustion chamber under the cooking plate with insulation between the panels

Cooking plate placed on woven ceramic fibre support to avoid transmission of heat directly to the work top



	CODE	BURNER	L	W	H	POWER
	7865.N1.40703.22		400	700	280	6 kW
	7865.N1.80703.22		800	700	280	10 kW

7865.N1.80703.22

Induction Cookers



Glass ceramic cooking surface with independently controlled 1 or 2 heating zones of 3,5kW power

Almost the entire surface of the ceramic plate can be used without 'dead' spots

Pan detection device: Heating activated only when the pan is in direct contact with the surface; automatic interruption when the pan is removed from the top;

Precise control of the cooking temperature with self-regulated heating zone according to the pan diameter

Maximum efficiency, less heat dissipation to the kitchen environment

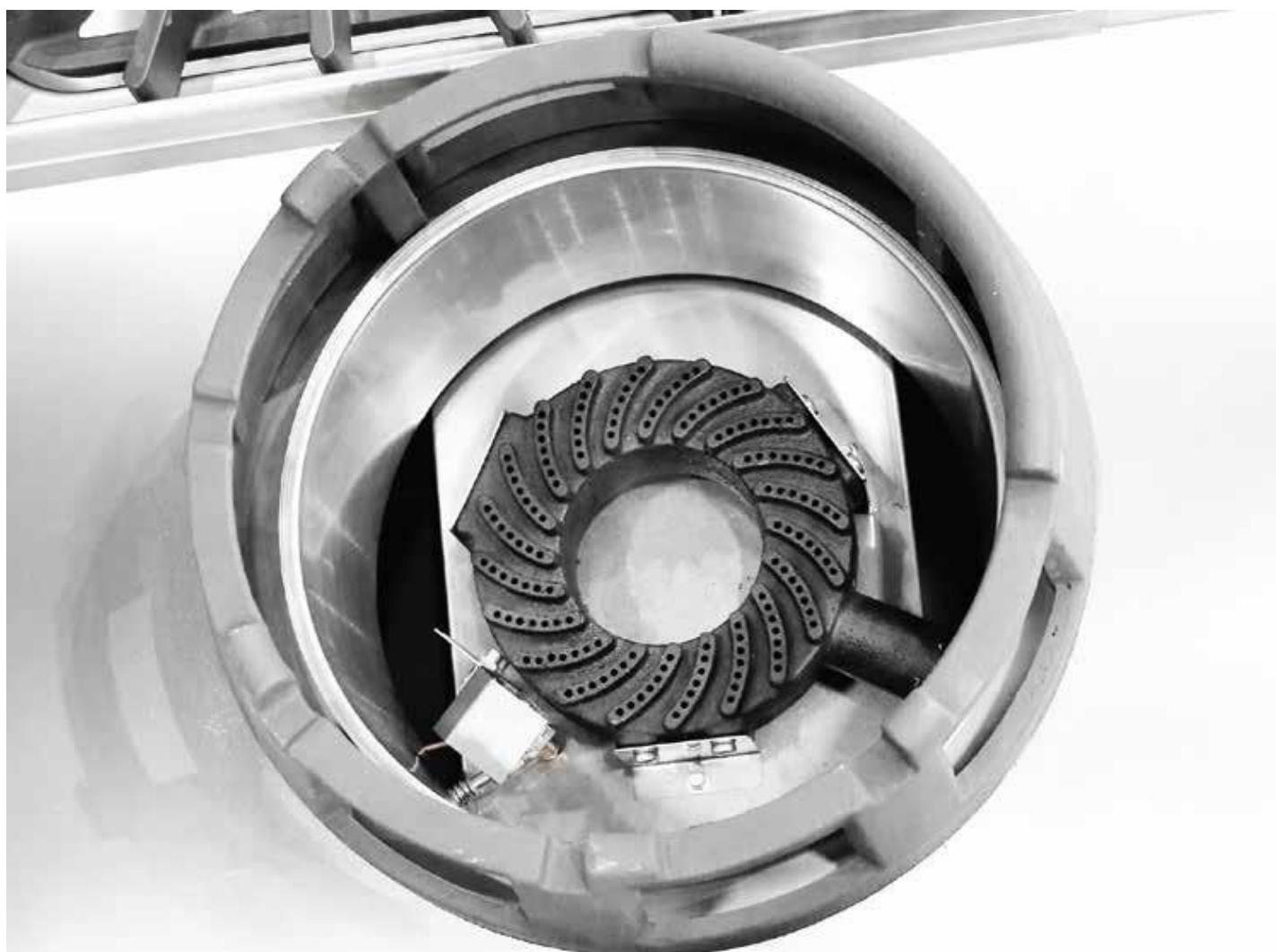


	CODE	BURNER	L	W	H	VOLTAGE	POWER
	7865.N1.40703.IS		400	700	280	230 V / NPE 50/60 Hz	3.5 kW
	7865.N1.80703.IS		800	700	280	230 V / NPE 50/60 Hz	7 kW

7865.N1.40703.IS

Work Burners

1,5MM	MONOBLOCK COOKTOP	FLAME FAILURE SAFETY				
High power cast iron burners		Removable cooking ring ensures easier cleaning on the top				
Durable and strong cast iron cooking ring designed to meet heavy load		Removable drip tray under the burners for easy cleaning				
 						
	CODE	BURNER	L	W	H	POWER
	7865.N1.40703.WK	 1	400	700	280	14 kW
	7865.N1.80703.WK	 2	800	700	280	28 kW
7865.N1.80703.WK						



700 SERIES

02

Grills



Designed for high productivity, outstanding performance and even heat distribution

Independently controlled cooking zones for economy during quiet periods

"Satin finish" or "hard chrome coated" 15 mm thick mild steel plate contained in a watertight recess for more efficient cooking

Large drain hole on cooking surface for ease of operation and cleaning

Large fat collection drawer with a capacity of 1.5 liter for uninterrupted cooking

Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort

Rapid heat up with stainless steel burners

Thermostatic temperature control between 100-300°C

Piezzo spark ignition

Choice of cooking surface: Smooth, half ribbed or fully ribbed versions are available

Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance



7864.N1.80703.19

	CODE	L	W	H	VOLTAGE	TEMPERATURE	SURFACE	POWER
	7864.N1.40703.06	400	700	280	-	100-300 °C	<input type="checkbox"/> Carbon Steel	7 kW
	7864.N1.40703.06C	400	700	280	-	100-300 °C	<input type="checkbox"/> Chrome	7 kW
	7864.N1.40703.03	400	700	280	-	100-300 °C	<input checked="" type="checkbox"/> Carbon Steel	7 kW
	7864.N1.40703.03C	400	700	280	-	100-300 °C	<input checked="" type="checkbox"/> Chrome	7 kW
	7864.N1.80703.19	800	700	280	-	100-300 °C	<input type="checkbox"/> Carbon Steel	14 kW
	7864.N1.80703.19C	800	700	280	-	100-300 °C	<input type="checkbox"/> Chrome	14 kW
	7864.N1.80703.16	800	700	280	-	100-300 °C	<input checked="" type="checkbox"/> Carbon Steel	14 kW
	7864.N1.80703.16C	800	700	280	-	100-300 °C	<input checked="" type="checkbox"/> Chrome	14 kW
	7864.N1.80703.13	800	700	280	-	100-300 °C	<input checked="" type="checkbox"/> Carbon Steel	14 kW
	7864.N1.80703.13C	800	700	280	-	100-300 °C	<input checked="" type="checkbox"/> Chrome	14 kW
	7864.N1.40703.04	400	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Carbon Steel	4.5 kW
	7864.N1.40703.04C	400	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Chrome	4.5 kW
	7864.N1.40703.01	400	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Carbon Steel	4.5 kW
	7864.N1.40703.01C	400	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Chrome	4.5 kW
	7864.N1.80703.17	800	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Carbon Steel	9 kW
	7864.N1.80703.17C	800	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/> Chrome	9 kW
	7864.N1.80703.14	800	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Carbon Steel	9 kW
	7864.N1.80703.14C	800	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Chrome	9 kW
	7864.N1.80703.11	800	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Carbon Steel	9 kW
	7864.N1.80703.11C	800	700	280	400V/3 NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/> Chrome	9 kW

Chargrills



Independently controlled heat zones for maximum versatility

Sturdy one piece stainless steel splash guard and removable cast iron grids for ease of cleaning

Large fat collection drawer on the front side for uninterrupted cooking

Heavy duty cast iron char radians and flame arrestor broiling grates on each burner

130mm wide reversible cast iron grids for self-cleaning and level broiling

Pitched grease trough in each grate to provide fat run-off and controls flare-ups



	CODE	BURNER	L	W	H	POWER
	7864.N1.40703.72		400	700	280	7 kW
	7864.N1.80703.72		800	700	280	14 kW
	7864.N1.80703.70		800	700	280	20 kW
	7864.N1.12703.72		1200	700	280	21 kW

7864.N1.80703.70

Fryers



Durable stainless steel external panels

AISI 304 stainless steel monoblock fryer tank with rounded corners for ease of cleaning and better hygiene

Tank capacity of 12 liters

Oil expansion recess incorporated in the top

Continuous seal of the tank to the top by robotic welding

Thermostatic regulation of oil temperature up to a maximum of 190°C

Supplied with 2 half size basket per each tank

Safety thermostat with manual reset

Stainless steel burners and piezzo spark ignition on gas models

Armored heating elements with low power density ensures optimum service life for the oil

Heating element can rotate by 90° for ease of cleaning on electric models

Easy draining with wide bore drain pipe located under the tank



7856.N1.80908.14

	CODE		L	W	H	VOLTAGE	TEMPERATURE	CAPACITY	POWER
	7856.N1.40703.03		400	700	280	-	110-190 °C	12 lt	10 kW
	7856.N1.80703.13		800	700	280	-	110-190 °C	12 lt + 12 lt	20 kW
	7856.N1.40703.11		400	700	280	400V / 3 NPE 50 / 60 Hz	60-190 °C	12 lt	11 kW
	7856.N1.80703.11		800	700	280	400V / 3 NPE 50 / 60 Hz	60-190 °C	12 lt + 12 lt	22 kW

700 SERIES

02

Pasta Cookers



AISI 316 stainless steel deep drawn water basin with rounded corners for ease of cleaning and better hygiene
 Continuous seal of the water basin to the top by robotic welding
 Starch removal to keep water fresh for longer and to ensure perfect results
 Drainage surface is provided on which baskets can be placed for draining
 Manual water refilling
 Easy and fast draining with manual ball-valve
 Micro perforated stainless steel burners with flame failure device on gas models
 High efficient armored heating elements located inside the tank for rapid heat up on electric models.



	CODE	L	W	H	VOLTAGE	CAPACITY	POWER
	7858.N1.40703.11		400	700	280	400V/3 NPE 50/60 Hz	20 l 5.5 kW

Electric Chip Scuttle



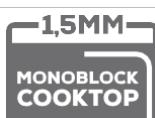
Recommended for use in combination with a fryer to allow excess oil to drip in the basin
 Increased holding time with infrared heating element on the back side of the unit
 Perforated false bottom shaped for easy food collection.



	CODE	BURNER	L	W	H	VOLTAGE	POWER
	7831.N1.40703.01		400	700	280	230 V/NPE 50/60 Hz	1 kW

7831.N1.40703.01

Bain Maries



Used for keeping cooked food at serving temperatures using hot water
 Manual water filling
 Continuous seal of the monoblock water basin to the top by robotic welding
 Easy and fast draining with manual rotary control on front panel
 Thermostatic regulation of water up to a maximum of 90°C with safety thermostat on electric models
 Silicone heating elements with thermal cutout positioned under the base of water basin
 Stainless steel burner located under the water basin for efficient and rapid heating on gas models
 Compatible with standard 1/1 gastronorm containers



	CODE	L	W	H	VOLTAGE	TEMP.	POWER
	7854.N1.40703.13		400	700	280	-	- 2 kW
	7854.N1.80703.13		800	700	280	-	- 4 kW
	7854.N1.40703.11		400	700	280	230 V / NPE 50 / 60 Hz	30-90 °C 1 kW
	7854.N1.80703.11		800	700	280	230 V / NPE 50 / 60 Hz	30-90 °C 2 kW

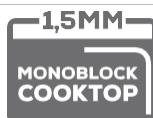
7854.N1.40703.11

GN containers are ordered separately

Direct or indirect heating systems	Indirect Boiling pans
Round monoblock boiling pan suitable for cooking, sautéing and poaching	Uniformly heated in the base and side walls of the pan by integrally generated saturated steam at a temperature of 110°C and a pressure of 0,4 bar in the jacket.
Double skin lid with counter balanced mechanism for easy opening	Safety valve with manometer to avoid overpressure of the steam in the jacket
High quality thermal insulation of the pan for energy saving	External valve to evacuate manually excess air accumulated in the jacket during heating phase.
Energy regulation through a control knob	Micro perforated high performance stainless steel burners with flame failure device on gas models
Chrome-plated draining valve with large athermic handle	Electronic ignition system visually controlled by indicator lamp on the front of gas models
Solenoid valve and chromed swivel tap on top to refill with hot and cold water	Incloy armored heating elements fitted inside the jacket cavity base with safety thermostat on electric models
2" chrome-plated draining valve with large athermic handle	

Boiling Pans

	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER
	7855.N1.80708.04		800	700	850	230 V/NPE 50/60 Hz	60 lt	Indirect	11 kW
	7855.N1.80708.14		800	700	850	230 V/NPE 50/60 Hz	60 lt	Direct	11 kW
	7855.N1.80708.01		800	700	850	400 V/3 NPE 50/60 Hz	60 lt	Indirect	9 kW

7855.N1.80708.01**Bratt Pans**

Optional 10 mm thick duomat cooking surface with the combination of 2 different stainless steel for better thermal stability available on request
Rounded corners for ease of cleaning
Electronic ignition system visually controlled by indicator lamp on the front of gas models
Safety system to cut off gas and heating if the pan is raised
Safety thermostat to avoid overheating
Thermostatic temperature control between 50-300°C on gas models and 50-300°C on electric models
High quality thermal insulation for limited heat radiation and low energy consumption
Double skin lid with counter balanced mechanism for easy opening
Manual wheel-operated or optional electrically controlled tilt mechanism
Chromed swivel tap on top to refill with hot or cold water.
Even heat distribution with armored heating elements under the cooking surface on electric models



	CODE		L	W	H	VOLTAGE	CAPACITY	POWER
	7867.N1.80708.04		800	700	850	230 V / NPE 50 / 60 Hz	50 lt	13 kW
	7867.N1.80708.01		800	700	850	400 V / 3 NPE 50 / 60 Hz	50 lt	7.5 kW

7867.N1.80708.01

700 SERIES

02

Worktops



7911.N1.80703.00

1.5 mm thick stainless steel work top

Compatible with other 700 series appliances

Heavy duty internal frame

	CODE	L	W	H
	7911.N1.40703.00	400	700	280
	7911.N1.80703.00	800	700	280

Base Cupboards



7911.N1.80705.00

Open base cupboards with door option

Large base compartment for storage of pots, pans, etc.

Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene

	CODE	L	W	H	
	7876.N1.40705.00	with door	400	630	570
	7876.N1.80705.00	with door	800	630	570
	7876.N1.40705.10	without door	400	580	570
	7876.N1.80705.10	without door	800	580	570

	01 0339.02813.01		02 6260.00072.70		03 6260.00072.44		04 6260.00072.42
	05 6260.00072.71		06 6019.00005.28		07 2864.N1.70802.IZ		08 2864.N30.GR067.01
	09 2864.Z20.01710054.A.65		10 2179.250.01830183.0.01		11 2864.Q3028.99		

Accessories

	CODE	TYPE	APPLIANCE		TYPE	CODE	APPLIANCE
01	0339.02808.01	BASKET	PASTA COOKER	07	2864.N1.70802.IZ	BAR GRID	CHARGRILLS
02	0339.01313.01	BASKET	PASTA COOKER	08	2864.N30.GR067.01	GRILL CLEANING COMB	GRILLS
03	6260.00072.70	BASKET	FRYER	09	2864.Z20.01710054.A.65	GRILL CLEANING COMB	GRILLS
04	6260.00072.44	BASKET	FRYER	10	2179.250.01830183.0.01	FLAME REDUCER	GAS RANGES
05	6260.00072.63	BASKET BASE	FRYER	11	2864.N1.Q3028.99	GNITER MATCHES	GRILLS
06	6019.00005.28	WIRE GRID	GAS RANGE				

700 SERIES

02

PRODUCT CODE	PRODUCT DESCRIPTION	MODEL	TYPE	L	W	H	Oven (kW)	kW	Kcal/h	BTU/h	G20 (m3/h)	G25 (m3/h)	G30 (kg/h)
7854.N1.40703.13	Bainmarie (gas)	OBG 4070	Gas	400	700	280		2	1.720	6.824	0,21	0,25	0,16
7854.N1.80703.13	Bainmarie (gas)	OBG 8070	Gas	800	700	280		4	3.440	13.648	0,42	0,49	0,31
7856.N1.40703.03	Fryer (gas)	OGFI 4070	Gas	400	700	280		10	8.600	34.120	1,06	1,23	0,78
7856.N1.80703.13	Fryer (gas)	OGFI 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7864.N1.80703.19C	Grill (gas) (smooth) (chrom)	OGG 8070	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.13C	Grill (gas) (groove) (chrom)	OGG 8070 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.40703.06	Grill (gas) (smooth)	OGG 4070	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.40703.03	Grill (gas) (groove)	OGG 4070 N	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.40703.03C	Grill (gas) (groove) (chrom)	OGG 4070 N	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.40703.06C	Grill (gas) (smooth) (chrom)	OGG 4070 C	Gas	400	700	280		7	6.020	23.884	0,74	0,86	0,55
7864.N1.80703.16	Grill (gas) (half groove)	OGG 8070 1_2 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.19	Grill (gas) (smooth)	OGG 8070	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.13	Grill (gas) (groove)	OGG 8070 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7864.N1.80703.16C	Grill (gas) (half groove) (chrom)	OGG 8070 1_2 N	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.40703.33	Cooker (gas)	OSOG 4070	Gas	400	700	280		10	8.600	34.120	1,06	1,23	0,78
7865.N1.80703.35	Cooker (gas)	OSOG 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7855.N1.80708.14	Boiling pan (gas) (direct)	OTGD 60	Gas	800	700	850		11	9.460	37.532	1,17	1,35	0,86
7855.N1.80708.04	Boiling pan (gas) (indirect)	OTGI 60	Gas	800	700	850		11	9.460	37.532	1,17	1,35	0,86
7864.N1.80703.70	Chargrill (gas)	ODG 8070	Gas	800	700	280		20	17.200	68.240	2,12	2,46	1,56
7865.N1.80703.WK	Wok burner (gas)	OWG 8070	Gas	800	700	280		28	24.080	95.536	2,97	3,44	2,18
7865.N1.40703.WK	Wok burner (gas)	OWG 4070	Gas	400	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80703.53	Cooker (gas)	OSOG 8070 T	Gas	800	700	280		14	12.040	47.768	1,48	1,72	1,09
7865.N1.80708.10	Range (gas)	OSOGF 8070	Gas	800	700	850	7	27	23.220	92.124	2,86	3,32	2,11
7867.N1.80708.04	Tilting bratt pan (gas) (manuel)	OTG 50	Gas	800	700	850		13	11.180	44.356	1,38	1,60	1,01



600 SERIES

34

Electric Ranges
Las Boiling Tops
Wok Burners

35

Chargrill
Grills
Fryers

36

Pasta Cooker
Electric Chip 3cuttle
Bain Marie

37

Worktops
Base Cupboards

Electric Ranges



03



Under-counter oven:

Fully stainless steel chamber with 3 level removable rack guide for grid/pan 1/1GN

Heating elements located on top and back with individual control. Back heater have turbo fan.

40mm thick stainless steel door to ensure good insulation

Ergonomic and strong door handles

Thermostatic temperature control between 50-300°C

	CODE	BURNER	L	W	H	VOLTAGE	POWER	
	7890.N1.60605.11		600	600	610	230 V / NPE 50 / 60 Hz	3 kW	7890.N1.60605.11

Boiling Tops

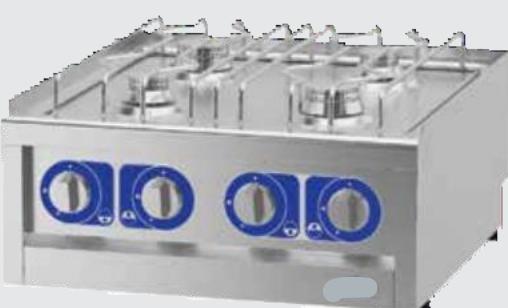


Ease of cleaning and extra strength with deep drawn monoblock cooktop

4 open burners combined with electric oven

Flame failure safety devices on all open burners

Chrome plated burners designed for maximum power, combustion and efficiency



	CODE	L	W	H	VOLTAGE	BURNER POWER	POWER	
	7865.N1.40603.33		400	600	240	-	5+3.5 kW	8.5 kW
	7865.N1.60603.35		600	600	240	-	5x2+3.5x2 kW	17 kW
	7865.N1.40603.13		400	600	240	230 V / NPE 50-60 Hz	2+1.5 kW	3.5 kW
	7865.N1.60603.14		600	600	240	400V/3 NPE 50/60 Hz	2x2+2x1.5 kW	7 kW

7865.N1.60603.35

Wok Burners



High power cast iron burners

Removable cooking ring ensures easier cleaning on the top

Durable and strong cast iron cooking ring designed to meet heavy load

Removable drip tray under the burners for easy cleaning



	CODE	BURNER	L	W	H	POWER	
	7865.N1.40603.WK		1	400	600	240	12 kW

7865.N1.40603.WK

Chargrills



Sturdy one piece stainless steel splash guard and removable cast iron grids for ease of cleaning

Large fat collection drawer on the front side for uninterrupted cooking

Heavy duty cast iron char radians and flame arrestor broiling grates on each burner

Reversible cast iron grids for self-cleaning and level broiling

Pitched grease trough in each grate to provide fat run-off and controls flare-ups



	CODE	BURNER	L	W	H	POWER
	7864.N1.60603.70		600	600	240	9 kW

7864.N1.60603.70

03

Grills



Designed for high productivity, outstanding performance and even heat distribution

Independently controlled cooking zones for economy during quiet periods

"Satin finish" mild steel plate contained in a watertight recess for more efficient cooking

Large drain hole on cooking surface for ease of operation and cleaning

Large fat collection drawer with a capacity of 1 liter for uninterrupted cooking

Stainless steel high splash guards on the rear and sides of cooking surface for operational comfort

Rapid heat up with stainless steel burners

Piezzo spark ignition

Choice of cooking surface: Smooth or fully ribbed versions are available



7864.N1.60603.19

	CODE		L	W	H	VOLTAGE	TEMPERATURE	SURFACE	POWER	
	7864.N1.40603.06		400	600	240	-	100-300 °C	<input type="checkbox"/>	Carbon Steel	3 kW
	7864.N1.40603.03		400	600	240	-	100-300 °C	<input checked="" type="checkbox"/>	Carbon Steel	3 kW
	7864.N1.60603.19		600	600	240	-	100-300 °C	<input type="checkbox"/>	Carbon Steel	5 kW
	7864.N1.40603.04		400	600	240	230 V NPE 50/60 Hz	50-300 °C	<input type="checkbox"/>	Carbon Steel	3 kW
	7864.N1.40603.01		400	600	240	230 V NPE 50/60 Hz	50-300 °C	<input checked="" type="checkbox"/>	Carbon Steel	3 kW
	7864.N1.60603.17		600	600	240	400 V/3 NPE 50/60 Hz	50-300 °C	<input type="checkbox"/>	Carbon Steel	4,5 kW

Fryers



Durable stainless steel external panels

AISI 304 stainless steel monoblock fryer tank with rounded corners for ease of cleaning and better hygiene

Oil expansion recess incorporated in the top

Continuous seal of the tank to the top by robotic welding

Thermostatic regulation of oil temperature up to a maximum of 190°C

Supplied with 1 full size basket per each tank

Safety thermostat with manual reset

Armored heating elements with low power density ensures optimum service life for the oil

Easy and safe draining with drain pipe with push and turn safety mechanism, located on the front panel



7856.N1.60603.21

	CODE		L	W	H	VOLTAGE	TEMPERATURE	CAPACITY	POWER
	7856.N1.40603.11		400	600	240	400V/3 NPE 50/60 Hz	60-190 °C	7 lt	6 kW
	7856.N1.60603.21		600	600	240	400V/3 NPE 50/60 Hz	60-190 °C	7 lt + 7 lt	12 kW

600 SERIES

Pasta Cookers

 <p>15 LITER</p> <p>WATER BASIN CAPACITY</p>								   			
Stainless steel deep drawn water basin with rounded corners for ease of cleaning and better hygiene											
Continuous seal of the water basin to the top by robotic welding											
High outputs of pasta with 15 liters water basin capacity											
Starch removal to keep water fresh for longer and to ensure perfect results											
Manual water refilling											
Easy and fast draining with manual rotary control on front panel											
High efficient armored heating elements located inside the tank for rapid heat up											
CODE	L	W	H	VOLTAGE	CAPACITY	POWER					
7858.N1.40603.11	400	600	240	400V/3 NPE 50/60 Hz	15 lt.	3.4 kW	7858.N1.40603.11				

Electric Chip Scuttle

Recommended for use in combination with a fryer to allow excess oil to drip in the basin	   						
Increased holding time with infrared heating element on the back side of the unit							
Perforated false bottom shaped for easy food collection.							
CODE	L	W	H	VOLTAGE	POWER		
7831.N1.40603.01	400	600	240	230 V/NPE 50/60 Hz	1 kW	7831.N1.40603.01	



Bain Maries

 <p>COMPATIBLE GN 1/1</p>								   			
Used for keeping cooked food at serving temperatures using hot water											
Manual water filling											
Continuous seal of the monoblock water basin to the top by robotic welding											
Easy and fast draining with manual rotary control on front panel											
Thermostatic regulation of water up to a maximum of 90°C with safety thermostat on electric models											
Compatible with standard 1/1 gastronorm containers											
High efficient heating elements for rapid heat up											
CODE	L	W	H	VOLTAGE	TEMP.	POWER					
7854.N1.40603.11	400	600	250	230 V / NPE 50/60 Hz	30-90 °C	1.5 kW	7854.N1.80903.11				
GN containers are ordered separately											



Worktops**7911.N1.40603.00**

Stainless steel work top

Compatible with other 600 series appliances

Heavy duty internal frame

	CODE	L	W	H
	7911.N1.40603.00	400	600	240
	7911.N1.60603.00	600	600	240

Base Cupboards**7876.N1.40605.00**

Large base compartment for storage of pots, pans, etc.

Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene

	CODE		L	W	H
	7876.N1.40605.00	with door	400	550	610
	7876.N1.60605.00	with door	600	550	610

01 0339.02808.01	02 0339.01313.01	03 6260.00072.57	04 6260.00072.78

05 6019.00005.58	06 6019.00005.38	07 6019.00005.39

Accessories

	CODE	TYPE	APPLIANCE		TYPE	CODE	APPLIANCE
01	0339.02808.01	BASKET	PASTA COOKER	05	6019.00005.58	WIRE GRID	RANGE
02	0339.01313.01	BASKET	PASTA COOKER	06	6019.00005.38	PAN SUPPORT GRILL	GAS BOILING TOP
03	6260.00072.44	BASKET	FRYER	07	6019.00005.39	PAN SUPPORT GRILL	GAS BOILING TOP
04	6260.00072.78	BASKET BASE	PASTA COOKER				



OVEN 3

40

Combi Oven &
Convection Oven

50

Baking Oven

52

Prover Cabinet

53

Coal Stove Oven

54

Charcoal Grill
Charcoal Grill With
Hood

55

Large Oven
Pizza Oven
Hood



Smart tray system

- Intelligent tray feature at the same time on the basis of the rack can be cooked at different times



Pre-heating system

- Adjustable cooking temperature
- Long-term slow cooking with Delta T cooking option
- Free cooking with up to 24 hours of cooking and the actual duration of cooking can be observed
- Construction and air ducts for homogenous distribution of hot cooking air



Self-Clean system

- 8 programs (cleaning of the steam generator, T9, rinse & polishing, intermediate, without a tablet, fast, medium, intensive) automatic washing mode
- Being able to detect the amount of lime formed in the steam generator and provide a cleaning warning according to the lime rate



For a healthier you

- Precise fermentation without the need for fermentation appliance
- Manual moisturizing feature (moisturizing dose adjustable)
- Automatic, active rinsing and drainage of steam generator by a pump



All-around heat insulation

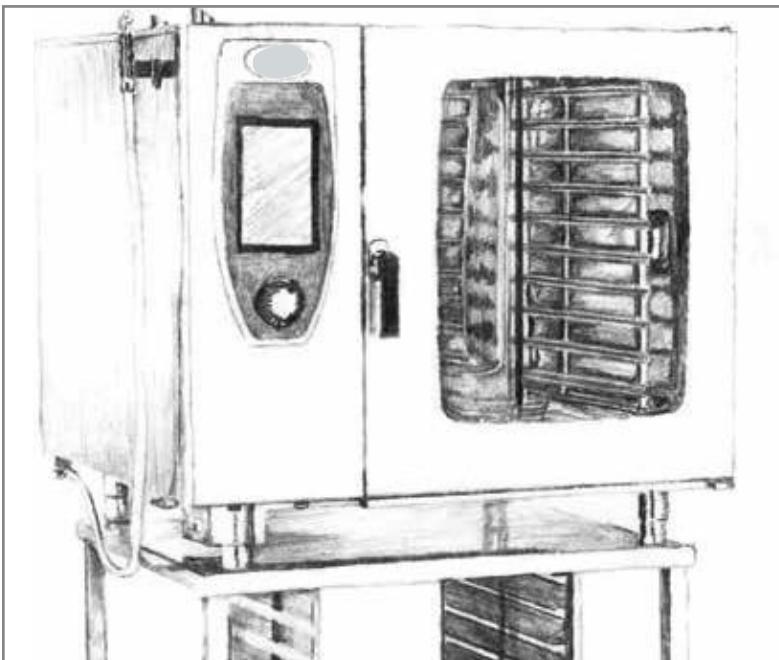
- The cooking and boiler are completely made of AISI 304 Cr-Ni and the outer cover of AISI 430 stainless steel sheet.
- Easy to install door seal to prevent steam loss
- Safe, double step door lock system
- Double glass to prevent heat loss



Less fuel, more power

- Low-emission and high-efficiency combustion system (premix system) and quiet-running high-performance burners.
- It can work with LPG or natural gas and can be transformed without any modification
- Gas valve, electronic ignition system, a safety system that automatically cuts gas if the flame extinguishes





We are trying to be creative without being outrageous for you to bring a new twist to familiar foods

- 10-inch touch-sensitive control panel for ease of use, even for inexperienced personnel
- Three different cooking modes
 1. Combi mode (25-280 °C), humidity can be adjusted to the desired ratio
 2. Dry heat mode (25-280 °C)
 3. Steam mode (25-130 °C)
- Banquet heating mode
- Specially designed oven cabin with fully hygienic and rounded interior corners
- All-around heat insulation
- A hinged control panel allows pre-servicing and inspection
- Height-adjustable feet
- High temperature and vapor resistant interior cabin halogen lighting lamp
- The fish, chicken, and meat cooking possibility with a central temperature probe (25-99°C).
- Manual hand spray for cleaning the oven cavity
- The manual steam spray system
- Temperature and time display panels from the touchscreen
- More than 100 ready-made recipes (over 1000 can be registered)
- The described number can be saved (over 1000 can be registered)
- Recipe copying and software downloading feature with USB input
- Actual date and time on the touchscreen
- Available in the desired language
- 8-step cooking program to create with the sauce adding warning system
- Lower cooking time than standard convection ovens
- The interior cabin fan system that stops in a short time when the door is opened
- Automatic resealable drainage
- Easy washability in the cabin
- To be able to perform active control of all functions in service mode
- Limit thermostats in the steam generator and cavity
- Powerful steam generator with an automatic filling system
- Water inlet: 3/4 ", water pressure: 1,5 - 4 bar
- Heat exchanger pipes with long life and heat conduction performance

Combi Ovens				CE	ER	UKCA	RoHS
TECHNICAL PROPERTIES	TYPE 101	TYPE 102	TYPE 202				
PRODUCT CODES	7890.C1.10E11.01	7890.C1.10E21.01	7890.C1.20E21.01				
MODEL NAMES	-	7890.C1.10G21.03	7890.C1.20G21.03				
CAPACITY	OKFE 101 C	OKFE 102 C	OKFE 202 C				
DIMENSIONS (WxDxH)	-	10 GN 1/1	10 GN 2/1	1230x1096x1089 mm	20 GN 2/1	1250x1117x1854 mm	-
TOTAL ELEC. POWER	19 kW	-	37 kW	66 kW			
ELECTRIC SUPPLY VOLTAGE	400 V	-	400 V	230 V	400 V	230 V	
OPERATING FREQUENCY	50/60 Hz	-	50/60 Hz	50/60 Hz	50/60 Hz	50/60 Hz	
FUSE RATING	3x32 A	-	3x63 A	16 A	3x125 A	16 A	
THERMOSTAT	25 - 280 °C	-	25 - 280 °C	25 - 280 °C	25 - 280 °C	25 - 280 °C	
RAIL SPACING	68 mm	-	68 mm	68 mm	63 mm	63 mm	
GAS CONNECTION	-	-	-	-	-	-	
WATER CONNECTION	3/4"	-	3/4"	3/4"	1"	3/4"	
DRAIN CONNECTION	50 mm	-	50 mm	50 mm	50 mm	50 mm	
DRY HEAT POWER	18 kW	-	32 kW	42 kW	64 kW	84 kW	
STEAM POWER	18 kW	-	36 kW	35 kW	54 kW	40 kW	



What Is a Convection Oven?

A countertop convection oven is built like a standard toaster oven: rectangular in shape with a front door that opens on a hinge at the bottom. How it differs from an ordinary toaster oven is that a convection oven is equipped with a fan, which blows hot air around.

The motion of the air inside the oven is called a convection effect and it results in faster cooking by transferring higher temperatures to the surface of the food as compared with an ordinary oven. So it both accelerates cooking as well as enhances the browning and crisping of the surface of your food.

Like a toaster oven, a convection oven has an interior rack that will fit a sheet pan (preferably a perforated one to allow maximum air flow). Because it's wide, it allows for the food to be spread out on the rack rather than stacked in layers.

This is crucial, since stacking or layering food impedes the flow of hot air. Arranging the food in a single layer allows for even cooking all around.



OVENS

6 GN 1/1 - 10 GN 1/1 - 20 GN 1/1 - 40 GN 1/1 capacity	Silicon sealing on the door to prevent heat escape from the cabinet during operation.									
All gas models work with LPG and natural gas	Integrated stainless steel fan for even cooking									
Gas and electrical models are available	Safety door lock switch stops the oven if opened during operation.									
Stainless steel body and cooking cabinet	Double - glazed, tempered, heat - resistant door glass.									
Insulated heating cabinet for heat saving	Easy cleaning of cooking cabinet door glass inside.									
Safety thermostat against excessive heating inside a cabinet	Four - position function knob									
Digital thermostat heat control	Secure gas valve with automatic ignition system.									
Injection system for steam	20 GN 1/1 adaptable to 10 GN 2/1									
CODE		CAPACITY	VOLTAGE	GAZ	ELEC	TRAY SHELVES DISTANCE	MAX. TEMP.	WATER INLET DIA.	GAS INLET DIA.	DIMENSION (mm)
7890.6G110.03		6 GN 1/1	230V/50-60 Hz	12 kW	0.3 kW	68 mm	280	3/4"	3/4"	900 x 816 x 928
7890.95708.01		6 GN 1/1	400V/50-60 Hz	-	11 kW	68 mm	280	3/4"	-	900 x 816 x 778
7890.95701.03		10 GN 1/1	230V/50-60 Hz	19 kW	0.3 kW	68 mm	280	3/4"	3/4"	900 x 816 x 1220
7890.10G11.01		10 GN 1/1	400V/50-60 Hz	-	17 kW	68 mm	280	3/4"	-	900 x 816 x 1057
7890.10G21.03		10 GN 2/1	230V/50-60 Hz	30 kW	0.4 kW	68 mm	280	3/4"	3/4"	1100 x 932 x 1220
7890.10G21.01		10 GN 2/1	400V/50-60 Hz	-	21 kW	68 mm	280	3/4"	-	1100 x 932 x 1067
7890.20G21.03		20 GN 2/1	230V/50-60 Hz	40 kW	0.8 kW	68 mm	280	3/4"	3/4"	1100 x 950 x 2021
7890.20G21.01		20 GN 2/1	400V/50-60 Hz	-	42 kW	68 mm	280	3/4"	-	1100 x 944 x 1910
7890.20G21.03TK*		20 GN 2/1	230V/50-60 Hz	40 kW	0.8 kW	68 mm	280	3/4"	3/4"	1100 x 950 x 2021
7890.20G21.01TK*		20 GN 2/1	400V/50-60 Hz	-	42 kW	68 mm	280	3/4"	-	1100 x 944 x 1910

*Those models are with trolley kit - Kit de chariot inclus

Convection Oven Cooking Capacity							
FOODS	TRAY	OKFG 601 OKFE 601	OKFG 101 OKFE 101	OKFG 102 OKFE 102	OKFG 202 OKFE 202	TEMP	COOKING TIME
Millefeuille Pastry	Perforated Aluminium	75 Person	170 Person	250 Person	450 Person	170-180 °C	18-20 min.
Makaroni	Plate 40mm	9 kg	15 kg	30 kg	60 kg	180 °C	30 min.
Roast Beef	Plate 65mm	24 kg	45 kg	75 kg	140 kg	170 °C	100 min.
Lamb Chops	Grill	18 kg	30 kg	60 kg	120 kg	170 °C	100 min.
Chicken	Grill	12 Piece	25 Piece	50 Piece	100 Piece	160 °C	70 min.
Chicken Quarter	Grill	60 Piece	100 Piece	200 Piece	400 Piece	170 °C	55 min.
Trout	Grill	240 Piece	240 Piece	240 Piece	480 Piece	160 °C	20 min.
Salmon	Grill	60 Piece	100 Piece	200 Piece	400 Piece	180 °C	20 min.
Potato Sauce	Plate 65mm	75 Person	140 Person	250 Person	450 Person	180 °C	50 min.
Stuffed Peppers	Plate 65mm	75 Person	140 Person	250 Person	450 Person	160 °C	40 min.
Lasagna	Plate 65mm	75 Person	140 Person	250 Person	450 Person	170 °C	45 min.
Cake (Tarts)	Perfoted 20mm	60 Person	100 Person	200 Person	400 Person	180 °C	30/40 min.
Tomato Gratin	Grill	140 Piece	230 Piece	460 Piece	920 Piece	170 °C	20 min.
Eggplant Gratin	Grill	100 Piece	170 Piece	340 Piece	680 Piece	160 °C	30 min.
Stuffed Zucchini	Plate 65mm	120 Piece	200 Piece	400 Piece	800 Piece	160 °C	50 min.
Stuffed Eggplants	Plate 40mm	90 Person	150 Person	300 Person	600 Person	160-200 °C	30 min.
Roll Bread	Perforated Aluminium	45 Person	75 Person	150 Person	300 Person	190 °C	15-18 min.
Puff Pastry	Plate Aluminium	9 kg	15 kg	30 kg	60 kg	160 °C	20 min.
Sponge Cake	Plate 20 mm	3 kg	5 kg	10 kg	20 kg	170 °C	20 min.
Pastry (Tray)	Plate Aluminium	75 Person	140 Person	250 Person	450 Person	180 °C	40 min.
Muffin	Perforated Aluminium	50 Piece	85 Piece	170 Piece	340 Piece	160 °C	15 min.
Creme Caramel	Plate 40mm	75 Person	140 Person	250 Person	450 Person	170 °C	50 min.

OVENS

01 | 7895.FK202.40

Plate Trolley for Combi Oven



Should be ordered with thermal cover (GBRA.06585.01)
The thermal cover price not included to plate trolley
The plate trolley price does not include to thermal cover.

02 | 7895.FK202.30

Trolley & Kit for Combi Oven



03 | 7895.FK202.50

40x60 Trolley & Kit for Combi Oven



04 | 7895.FK202.60

40x60 Trolley & Kit for Convection Oven



04

OVENS

04

05 7895.FK202.20 Trolley & Kit for Convection Oven	06 GBRA.06585.01 Combi Oven Plate Trolley Thermal Cover
	
	The thermal cover price does not include the plate trolley.
07 7895.FK102.10 Trolley for Kit	08 7895.10G21.TK Oven Tray Kit
	

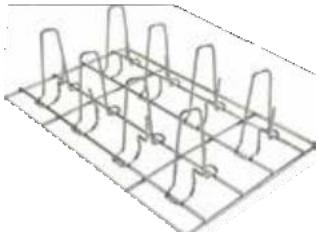
OVENS

04

<p>09 7876.09070.22</p> <p>Stand with Gn 1/1 Guide Rails for 601-101</p> 	<p>10 7876.10585.22</p> <p>Stand with Gn 2/1 Guide Rails for 102</p> 
<p>11 7911.08267.11</p> <p>Counter Bench for OKF 101 (Demounted)</p> 	<p>12 7911.10572.08</p> <p>Counter Bench for OKF 102 (Demounted)</p> 
<p>13 2890.GR005.01</p> <p>40x60 Tray Kit for 102 Convection Oven</p> 	<p>14 2890.C30.GR035.02</p> <p>40x60 Tray Kit for 102 Combi Oven</p> 

OVENS

04

15 2890.C30.GR035.01	40x60 Tray Kit for 101 Combi Oven	16 6260.00072.93	40x60 Fan Guard for 101 Combi Oven
			
17 7145.05333.02	18 7145.05333.01 7145.05365.02	19 6260.00058.100Q	20 6260.00058.101Q
			
21 2890.C30.GR033.01	22 2890.C30.GR043.01	23 2890.C30.GR041.01	24 6260.00072.91
			
25 2890.C30.GR042.01		26 2890.C30.GR042.02	
			

Accessories

	CODE	TYPE	MODELS	DIMENSIONS
1	7895.FK202.40	PLATE TROLLEY	202 COMBI MODELS	775 x 931 x 1715 mm
2	7895.FK202.30	TROLLEY & KIT for COMBI OVEN	FOR 202 MODELS	1714 X 930 X 774 MM
3	7895.FK202.50	40x60 TRAY TROLLEY	202 COMBI MODELS	775 x 931 x 1715 mm
4	7895.FK202.60	40x60 TRAY TROLLEY	202 CONVECTION MODELS	640 x 781 x 1795 mm
5	7895.FK202.20	TRAY TROLLEY	202 CONVECTION MODELS	640 x 815 x 1795 mm
6	GBRA.06585.01	PLATE TROLLEY THERMAL COVER	202 COMBI MODELS	650 x 850 x 1355 mm
7	7895.FK102.10	KIT TROLLEY	102 CONVECTION MODELS	635 x 870 x 979 mm
8	7895.10G21.TK	TRAY KIT	102 CONVECTION MODELS	589 x 726 x 704,5 mm
9	7876.09070.22	SLIDE LOWER BENCH	61-101 MODELS	900 x 750 x 600 mm
10	7876.10585.22	SLIDE LOWER BENCH	102 MODELS	1050x 850 x 600 mm
11	7911.08267.11	LOWER BENCH (UNASSEMBLED)	61-101 CONVECTION MODELS	850 x 610 x 600 mm
12	7911.10572.08	LOWER BENCH (UNASSEMBLED)	102 CONVECTION MODELS	1050 x 720 x 600 mm
13	2890.GR005.01	40x60 SHELF SYSTEM	102 CONVECTION MODELS	103,5 x 610 x 710 mm
14	2890.C30.GR035.02	40x60 SHELF SYSTEM	102 COMBI MODELS	103,5 x 610 x 724 mm
15	2890.C30.GR035.01	40x60 SHELF SYSTEM	101 COMBI MODELS	52,5 x 605 x 731 mm
16	6260.00072.93	40x60 WIRE FAN GUARD	101 COMBI MODELS	605 x 17 x 735 mm
17	7145.05333.02	GN 1/1 ITALIAN NON-STICK FLAT PAN 1.5mm	61-101-102-202 MODELS	530 x 325 mm
18	7145.05333.01	GN 1/1 ITALIAN NON-STICK FLAT PAN WITH HOLES 1.5mm	61-101-102-202 MODELS	530 x 325 mm
	7145.05365.02	GN 2/1 ITALIAN NON-STICK FLAT PAN WITH HOLES 2mm PLAT	102-202 MODELS	530 x 650 mm
19	6260.00058.100Q	GN 1/1 NON-STICK FILLED CASTING GRILL	61-101-102-202 MODELS	530 x 325 mm
20	6260.00058.101Q	GN 1/1 NON-STICK CASTING GRILL	61-101-102-202 MODELS	530 x 325 mm
21	2890.C30.GR033.01	GN 1/1 CHICKEN FRY WIRE	61-101-102-202 MODELS	530 x 325 x 152,5 mm
22	2890.C30.GR043.01	GN 1/1 ENAMEL COATED OVEN TRAY	61-101-102-202 MODELS	530 x 325 x 40 mm
23	2890.C30.GR041.01	GN 1/1 OVEN GRILL SKEWING FRAME	61-101-102-202 MODELS	530 x 325 x 35 mm
24	6260.00072.91	PANIER FOUR INOX GN 1/1	61-101-102-202 MODELS	530x325x44 mm
25	2890.C30.GR042.01	OVEN GRILL SQUARE SKEWERS 5x5 mm	61-101-102-202 MODELS	20 x 42,5 x 622,5 mm
26	2890.C30.GR042.02	OVEN GRILL FLAT SKEWERS 5x15 mm	61-101-102-202 MODELS	20 x 42,5 x 622,5 mm





04

Why a Baking Oven?

These are carefully produced for users who want to have a perfect cooking experience and designed by analyzing user needs, are offered to you with dozens of different designs and features. Industrial furnaces, which have the size and specific features required for enterprises, can easily meet the needs of large enterprises.

Whether it forms part of a smart in-store baking concept or is used for production in artisan bakeries, the bakery oven is the fundamental component of any bakery. So the success of your business mainly boils down to the right choice of bakery oven. This appliance is primarily responsible for the quality of your baked goods and has a huge impact on the production processes of your baker.



Baking Oven**7890.60400.3T****7890.60400.3TE**

Convection baking 30 °C-250 °C	Safety thermostat against excessive heating inside a cabinet
Fans with reversing gear for homogeneous temperature	Injection system for steam
Quick extraction of the humidity from the cooking chamber	Silicon sealing on the door to prevent heat escape from the cabinet during operation.
Solenoid valve that allows the connection between oven and water supply	Integrated stainless steel fan for even cooking
Aluminum flat pans	The safety door lock switch stops the oven if opened during operation.
Manual up - to - down door opening	Double - glazed, tempered, heat - resistant door glass.
Rounded cooking chamber made of high - resistant stainless steel for hygiene and ease of cleaning	Easy cleaning of cooking cabinet door glass inside
Oven lighting	Under-counter static oven:

CODE		L	W	H	VOLTAGE	POWER	TEMPERATURE RANGE	CAPACITY
7890.60400.4T	⚡	805	828	546	400 V 3NPE 50/60 Hz	6,5 kW	30 - 250 °C	40x60 cm- 4 Trays
7890.60400.3T	⚡	805	828	471	230 V NPE 50/60 Hz	3,25 kW	30 - 250 °C	40x60 cm - 3 Trays
7890.60400.4TE	⚡	805	828	546	400 V 3NPE 50/60 Hz	6,5 kW	30 - 260 °C	40x60 cm- 4 Trays
7890.60400.3TE	⚡	805	828	471	230 V NPE 50/60 Hz	3,25 kW	30 - 260 °C	40x60 cm - 3 Trays
7890.33360.4T	⚡	559	758	546	230 V NPE 50/60 Hz	3,25 kW	30 - 250 °C	GN 2/3- 4 Trays
7890.60400.7T	⚡	835	841	828	400 V 3NPE 50/60 Hz	10 kW	30 - 250 °C	40x60 cm- 7 Trays
7890.60400.7TE	⚡	835	841	828	400 V 3NPE 50/60 Hz	10 kW	30 - 260 °C	40x60 cm - 7 Trays

Prover Cabinet

CODE		L	W	H	VOLTAGE	POWER	TEMP. RANGE	CAPACITY
7868.40608.MD	⚡	807	722	823	230 V NPE 50/60 Hz	2,5 kW	30 - 65 °C	40x60 cm- 8 Trays

OVENS

Prover Cabinet



CODE	L	W	H	VOLTAGE	POWER	TEMP. RANGE	CAPACITY
7868.17107.MD	⚡ 1708	1070	830	230 V NPE 50/60 Hz	1,75 kW	30 - 65 °C	40x60 cm-12 Trays

7868.17107.MD

Prover Cabinet



CODE	L	W	H	VOLTAGE	POWER	TEMP. RANGE	CAPACITY
7868.98987.MD	⚡ 982	970	736	230 V NPE 50/60 Hz	1,75 kW	30 - 65 °C	40x60 cm-12 Trays

7868.98987.MD

Prover Cabinet



7919.70182.MD

CODE	L	W	H	VOLTAGE	POWER	TEMP. RANGE	CAPACITY
7919.70182.MD	⚡ 910	827	1816	230 V NPE 50/60 Hz	2 kW	30-65 °C	40x60 cm-22 Trays

Prover Cabinet



7868.77180.MD

CODE	L	W	H	VOLTAGE	POWER	TEMP. RANGE	CAPACITY
7868.77180.MD	⚡ 775	999	1824	230 V NPE 50/60 Hz	2.5 kW	30-65 °C	GN 2/1- 17 Tray

OVENS

2x1

GRILL AND OVEN
in one sole machine



FUELED SOLELY BY CHARCOAL
to bring about the
DEEP RICH FLAVORS
distinct to coal-fired cooking



INCREASED TEMPERATURE AND FLAME CONTROL
through effective airflow system



COOK ALL TYPES OF INGREDIENTS
meat, fish, seafood
vegetables & desserts



FASTER & CLEANER
than an open grill
consuming approx.
40% LESS CHARCOAL



EFFORTLESS DOOR OPENING SYSTEM
with zero maintenance



HEAT-FREE KITCHEN ENVIRONMENT
for the chef



Easy to manage, secure & ergonomic
AIRFLOW SYSTEM FOR THE CHEF



With the capacity to last
an entire service between
250 °C AND 500 °C



CLEANER WORKSPACE
with enclosed ash drawer
and grease collector



FASTER MAILLARD REACTION
with optional results

Working at high temperatures
sear and grills the product

SEALING IN ITS JUICES
& ENHANCING ITS FLAVOR

04

Coal Stove Oven

Top, sides and back in stainless steel with satin Scotchbrite finish

Door and frame in cast iron

Stainless steel oven interior resistant to high temperatures

Energy saving thanks to reinforced insulation with ceramic fiber cladding

Exterior door profile in enamelled steel

Thermometer displaying oven interior temperature up to 500 °C

Adjustment of the oven internal temperature, thanks to airflow system

Protective grid in the chimney to prevent the coal from falling into the aeration

Equipped with two cooking grids

Equipped with a tong

Equipped with an ash box installed in the cabinet under the oven

Supplied with 4 adjustable feet

Quick extraction of the humidity from the cooking chamber



CODE	L	W	H		IGNITION TIME	COAL CONSUM.	EQUIVALENT POWER	AVERAGE CAPACITY	COOKING TEMP.
7890.KYK00.01	699	830	1835	With Cupboard	30-40 min	14-18 kg / day	450°	80 kg / hour	300-360°C
7890.KYK00.02	686	830	1242	Without Cupboard	30-40 min	14-18 kg / day	450°	80 kg / hour	300-360°C

OVENS

			
01 6019.00005.75	02 2890.Z30.GR037.01	03 2890.Z30.GR038.01	04 9467.02002.00

04

	
05 9467.SGSFT.40	06 6110.00029.163

Accessories

	CODE	TYPE	APPLIANCE		TYPE	CODE	APPLIANCE
01	6019.00005.75	TONG FOR CHARCOAL OVEN		04	9467.02002.00	COAL TONG	
02	2890.Z30.GR037.01	GRILL CLEANING HANDLE		05	9467.SGSFT.40	TONG	
03	2890.Z30.GR038.01	ASH HANDLE FOR CHARCOAL OVEN		06	6110.00029.163	ACIER INOX	

Charcoal Grill



7864.10503.04

CODE	L	W	H
7864.10503.04	1000	500	300

Charcoal Grill With Hood



7864.10502.05

CODE	L	W	H
7864.10502.05	1000	500	1150

OVENS

Large Oven



7890.12901.55

CODE	OUTLET DIM.				INLET DIM.			POWER		SUPPLY VOLTAGE	WEIGHT
	L	W	H		L	W	H	GAS	ELECT.		
7890.12908.54	1200	900	836	🔥	947	690	500	13 kW	3.43 kW	230V / NPE 50-60 Hz	139 kg
7890.12901.55	1200	900	1561	🔥	947	690	500	2 x 13 kW	2 x 3.43 kW	230V / NPE 50-60 Hz	278 kg
7890.12908.52	1200	900	836	⚡	947	690	500	-	12 kW	400V / NPE 50-60 Hz	139 kg
7890.12901.51	1200	900	1561	⚡	947	690	500	-	12 kW	400V / NPE 50-60 Hz	278 kg

Pizza Oven



8890.P5050.02R

CODE	OUTLET DIM.			CAPACITY	INLET DIM.		POWER	TEMP.	SUPPLY VOLTAGE	WEIGHT	
	L	W	H		L	W					
8890.P5050.01R	800	640	365	⚡	4 Pizza (25 cm)	947	690	4 kW	85-450 °C	400V / NPE 50-60 Hz	56 kg
8890.P5050.02R	800	640	515	⚡	4+4 Pizza (25 cm)	947	690	6 kW	85-450 °C	400V / NPE 50-60 Hz	69 kg
8890.P6262.01R	890	720	435	⚡	4 Pizza (30 cm)	947	690	5 kW	85-450 °C	400V / NPE 50-60 Hz	68 kg
8890.P6262.02R	890	720	765	⚡	4x4 Pizza (30 cm)	947	690	10 kW	85-450 °C	400V / NPE 50-60 Hz	119 kg
8890.P6292.02R	1190	1020	765	⚡	6+6 Pizza (30 cm)	947	690	12 kW	85-450 °C	400V / NPE 50-60 Hz	157 kg
8890.P9262.01R	1190	720	435	⚡	6 Pizza (30 cm)	947	690	6 kW	85-450 °C	400V / NPE 50-60 Hz	102 kg
8890.P9262.02R	1190	720	765	⚡	6+6 Pizza (30 cm)	947	690	12 kW	85-450 °C	400V / NPE 50-60 Hz	150 kg
8890.P9292.01R	1190	1020	435	⚡	9 Pizza (30 cm)	947	690	8 kW	85-450 °C	400V / NPE 50-60 Hz	130 kg
8890.P9292.02R	1190	1020	765	⚡	9+9 (30 cm)	947	690	16 kW	85-450 °C	400V / NPE 50-60 Hz	200 kg



OTHER COOKING EQUIPMENT

58

Ranges
Over BenchCookers

59

Fryers
Floor Type Cookers

60

Bread Slicer Machine
Conveyor Toaster

61

Grill Toaster
Waffle Machines

62

Salamanders
Crepe Machine

63

Soup Bain Maries
Knife Sterilizers

65

Doner Grill Machines

70

Marine Kitchen
Equipment

Ranges



7865.90739.10



7865.12558.10



Stainless steel top.

Gas appliances supplied for use with natural or LPG gas, conversion jets supplied as standard.

All major components are located at the front for easy maintenance.

All stainless steel construction designed to avoid any infiltration.

Top, sides, back, front panels and control consoles in stainless steel with satin scotchkrite finish.

Standalone and base units are equipped with heavy duty 150 mm adjust able stainless feets.

Each open burner has a pan support made from cast iron

The oven is in AISI 430 stainless steel and equipped with two chromed container guides

Gas heated standard oven with stainless steel micro perforated burners and self stabilizing flame positioned beneath the base plate.

Oven chamber capacity 2/1 GN shelves which are removable and have three height settings.

Static oven chamber can be controlled thermotically between 100-300 °C

CODE	L	W	H	BURNER	OVEN	OVEN POWER	BURNER POWER	TOTAL POWER
7865.90739.10	900	730	885	flame		7.2 kW	6 x 4,3 kW	33 kW
7865.12558.10	1200	550	850	flame		5 kW	5 x 3 kW	20 kW

Over Bench Cooker



7865.80402.02

7865.80402.26

CODE	L	W	H	TEMPERATURE	POWER	SUPPLY VOLTAGE	WEIGHT	
7865.80402.02	flame	750	400	120	-	2x4=8 kW	-	20 kg
7865.80402.26	flame	750	400	120	450°	2x2.6=5.2 kW	400V / 3 NPE 50-60 Hz	12 kg
7865.40402.01	flame	400	400	145	-	4 kW	-	11.45 kg
7865.40402.26	flame	400	400	145	450°	2.6 kW	230V / NPE 50-60 Hz	8 kg

OTHER COOKING

Fryers



7865.80402.26

7865.80402.26

CODE	L	W	W	POWER	TEMPERATURE	SUPPLY VOLTAGE	CAPACITY		
7856.GN130.05	⚡	176	430	430	Without Tap	3 kW	190°	230V / NPE 50-60 Hz	GN 1/3 - 5 lt
7856.GN120.08	⚡	265	430	430	Without Tap	3 kW	190°	230V / NPE 50-60 Hz	GN 1/2 - 8 lt
7856.GN12S.08	⚡	265	430	430	Without Tap	6 kW	190°	400V / 3NPE 50-60 Hz	GN 1/2 - 8 lt
7856.GN23S.10	⚡	350	420	420	With Drain Tap	9 kW	190°	230V / NPE 50-60 Hz	GN 2/3 10 lt
7856.EF8D0.08	⚡	530	430	430	Without Tap	6 kW	190°	2x230V / NPE 50-60 Hz	GN 1/2 - 8+8 lt
7856.EF8DS.08	⚡	530	430	430	With Drain Tap	12 kW	190°	2x230V / NPE 50-60 Hz	GN 1/2 - 8+8 lt
7856.EF10D.S0	⚡	715	430	430	With Drain Tap	18 kW	190°	2x230V / NPE 50-60 Hz	GN 2/3 - 10+10 lt

Floor Type Cooker



7865.80402.26

Stainless Steel body Available for LPG or Natural Gas

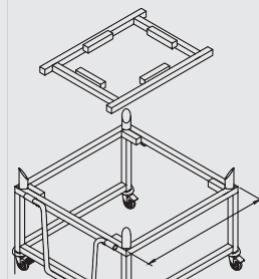
Safety gas valve with thermocouple Long lasting

Easy to clean Heavy duty top cast iron

Hygienic Ergonomic design

CODE	L	W	W	POWER	WEIGHT	
7865.70705.44	🔥 850	700	500	NG: 3 kW / LPG: 24 kW	42 kg	Four Flame
7865.70705.21	🔥 700	700	500	14 kW	40 kg	Double Flame
7865.60605.21	🔥 600	600	500	14 kW	28 kg	Double Flame
7865.50505.22	🔥 500	500	500	10 kW	18 kg	Double Flame
7865.40405.21	🔥 400	400	500	4 kW	18 kg	Single Flame

Floor Type Cooker



7865.55555.01

Stainless steel body 6 position switch to control resistance

Easy to clean Long life

Hygienic Ergonomic design

Resistances are made of cast iron

CODE	L	W	W	POWER	VOLTAGE	WEIGHT	TEMP.
7865.55555.01	🔥 550	550	500	5 kW	2x230V 50-60 Hz	33 kg	450°C

Floor Type Cooker Trolley

7959.95856.00	900	900	585	-	-	33 kg	-
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05

OTHER COOKING

Bread Slicer Machine



Bread slice thickness is 16 mm
 Bread contacting surfaces are made of stainless steel
 Easy to transport with carrying handles wheels
 Adjustable pressing system according to height of bread
 Thanks to adjustment lever cuts bread without breaking into pieces
 Bread machine automatically stops after slicing process
 The body electrostatic coated.



CODE	L	W	H	VOLTAGE	POWER	WEIGHT	
0830.03216.01	⚡ 750	765	1095	230V / NPE 50-60 Hz	0/37 kW	131 kg	0830.03216.01

05

Conveyor Toaster



Stainless Steel
 Serves bread slices both from front and back side
 Single or double-sided toasting
 Adjustable level of toaster
 Easy to clean the appliances
 Adjustable conveyor speed with rheostat
 Ventilated air circulation



CODE	L	W	H	VOLTAGE	CAPACITY	POWER	WEIGHT	
7853.NM425.00	⚡ 450	368	350	230V / NPE 50-60 Hz	400 Bread/h	2 kW	19 (± 5) kg	
7853.NM600.00	⚡ 450	368	350	230V / NPE 50-60 Hz	600 Bread/h	2.6 kW	19 (± 5) kg	7858.N1.40703.11



OTHER COOKING

Grill Toaster



8850.02745.DDR

8850.05530.DDR

CODE	OUTLET DIMENSION			INLET DIMENSION			POWER	SUPPLY VOLTAGE	WEIGHT
	L	W	H	L	W				
8850.02735.00R	395	360	225	270	350		2.5 kW	220 / 230 V.	26 kg.
8850.02735.DDR	395	360	225	270	350		2.5 kW	220 / 230 V.	26 kg.
8850.02735.IDR	395	360	225	270	350		2.5 kW	220 / 230 V.	25 kg.
8850.02740.DDR	485	365	235	270	450		3 kW	220 / 230 V.	34 kg.
8850.02745.00R	485	365	235	270	450		3 kW	220 / 230 V.	31 kg.
8850.02745.DDR	485	365	235	270	450		3 kW	220 / 230 V.	28 kg.
8850.02745.IDR	485	365	235	270	450		3 kW	220 / 230 V.	29 kg.
8850.05530.02IDR	540	305	230	300	550		3.5 kW	220 / 230 V.	56 kg.
8850.05530.02ODR	540	305	230	300	550		3.5 kW	220 / 230 V.	56 kg.
8850.05530.02R	540	305	230	300	550		3.5 kW	220 / 230 V.	31 kg.
8850.05530.DDR	540	305	230	300	550		3.5 kW	220 / 230 V.	30 kg.

Wafer Machines



	CODE	OUTLET DIMENSION				INLET DIMENSION			POWER	CAPACITY	VOLTAGE	WEIGHT
		L	W	H		L	W	H				
	8850.WKM25.00	300	320	300		80	160	50	2,2 kW	2 Portion	230 V	19 kg.
	8850.WKM25.02	580	320	300		80	160	50	2x2,2 kW	4 Portion	230 V	37 kg.
	8850.0WM25.00	300	320	300		Ø 160	-	-	2,2 kW	2 Portion	230 V	18 kg.
	8850.0WM25.02	580	320	300		Ø 160	-	-	2x2,2 kW	4 Portion	230 V	33 kg.
	8850.WF25E.00	300	320	300		Ø 210	-	-	2,2 kW	3 Portion	230 V	19 kg.
	8850.WF25E.02	580	320	300		Ø 210	-	-	2x2,2 kW	6 Portion	230 V	37 kg.

05

OTHER COOKING

Salamander



7850.58575.70

Stainless steel body		Easy to clean				
Ergonomic design		Long life				
CODE	L	W	W	POWER	VOLTAGE	WEIGHT
7850.58575.70	600	580	580	3.2 kW	230V /50-60 Hz	52 kg

Salamander Ceramic Resistance



7850.58575.70

Stainless steel construction	Chromium plated cooking grid 51x35,5 cm
2 individual controllable heating zones creates energy efficiency	Removable stainless steel fat collection tray under cooking grid
Digital control unit	Adjustable height lifting mechanism
5 level heating time	Can be stand alone or wall mounted
Automatic system that works when the plates are placed.	Easy access all major components for maintenance

CODE	L	W	W	POWER	VOLTAGE
7850.N1.58575.70	600	530	575	3.5 kW	230V /50-60 Hz

Crepe Machine



8850.0004.00R

CODE	L	W	W	SURFACE Ø	POWER	TEMP.	SUPPLY VOLTAGE	WEIGHT
8850.0004.00R	450	500	260	400	3,2 kW	50-300°C	230 V 50/60 Hz	20 kg
8850.02K40.02R	900	500	260	400	3+3 Kw	50-300°C	230 V 50/60 Hz	37 kg





05

GN Soup Bain - Maries

External body is electrostatic coated

It is easy to clean the appliances after using

Control panel is established on the outside surface

Keeps warm up to 60-70 °C



CODE	L	W	H	VOLTAGE	CAPACITY	
9479.10061.HK	⚡ 410	305	305	230 V/NPE 50/60 Hz	10 l	9479.10061.HK

Knife Sterilizer (14 Knives)

Stainless steel body and removable basket

Ergonomic design

Easy to clean

Long life

Mechanical timer stops when the door is opened

Lockable



CODE	L	W	H	POWER	VOLTAGE	WEIGHT	
7912.N1.00014.00	⚡ 472	120	575	0.008 kW	230 V/NPE 50/60 Hz	6.3 kg.	7912.N1.00014.00

OTHER COOKING

			
01 6260.00072.58	02 6260.00072.57	03 6260.00072.581	04 6019.00007.01
			
05 2CBK.6019.00005.09	06 2CBK.6019.00005.16	07 2864.Z20.01710054.A.65	08 2179.250.01830183.0.01

05

Accessories

	CODE	TYPE	APPLIANCE		TYPE		CODE	APPLIANCE
01	6260.00072.58	BASKET	FRYER	05	2CBK.6019.00005.09		KNIFE RACK	KNIFE STERILIZER
02	6260.00072.57	BASKET	FRYER	06	2CBK.6019.00005.16		KNIFE RACK	KNIFE STERILIZER
03	6260.00072.581	BASKET	FRYER	07	2864.Z20.01710054.A.65	GRILL CLEANING COMB		GRILLS
04	6260.00072.581	WIRE GRID	GAS RANGE	08	2179.250.01830183.0.01	FLAME REDUCER		GAS RANGES

PRODUCT CODE	PRODUCT DESCRIPTION	POWER	L	W	H	MODEL	kW	Kcal/h	BTU/h	G20 (m ³ /h)	G25 (m ³ /h)	G30 (kg/h)
7865.40402.01	GAS COOKER	OSOG 4040 P	400	400	145	GAS	4	3.400	13.648	0,42	0,49	0,31
7865.80402.02	GAS COOKER	OSOG 4075 PA	750	400	145	GAS	8	6.880	27.296	0,84	0,98	0,63
7865.70705.44	FLOOR GAS COOKER	OYOG 7070 PS (NG)	850	700	500	GAS	32	27.520	109.184	3,38	3,90	-
7865.70705.44	FLOOR GAS COOKER	OYOG 7070 PS (LPG)	850	700	500	GAS	24	20.640	81.888	-	-	1,88
7865.70705.21	FLOOR GAS COOKER	OYOG 7070 P	700	700	500	GAS	14	12.040	47.768	1,48	1,72	1,10
7865.60605.21	FLOOR GAS COOKER	OYOG 6060 P	600	600	500	GAS	14	12.040	47.768	1,48	1,72	1,10
7865.50505.21	FLOOR GAS COOKER	OYOG 5050 P	500	500	500	GAS	4	3.440	13.648	0,42	0,49	0,31
7865.50505.22	FLOOR GAS COOKER	OYOG 5050 PS	500	500	500	GAS	10	8.600	34.120	1,05	1,23	0,78
7865.40405.21	FLOOR GAS COOKER	OYOG 4040 P	400	400	500	GAS	4	3.440	13.648	0,42	0,49	0,31
7890.20G21.03	CONVECTION OVEN	OKFG 202	1100	944	2011	GAS	40	34.400	136.480	4,23	4,91	3,14
7890.95701.03	CONVECTION OVEN	OKFG 101	700	950	1050	GAS	19	16.340	64.820	2,00	2,33	1,49
7890.20G21.03	CONVECTION OVEN	OKFG 102	1100	944	2011	GAS	30	25.800	102.360	3,15	3,69	2,34
7890.6G110.03	CONVECTION OVEN	OKFG 601	700	950	750	GAS	12	10.392	10.392	1,26	1,47	0,94

DONER GRILL MACHINES



OTHER COOKING

 **Doner Grill Machines Upper Drive**

Stainless steel construction to meet hygiene standards									
Natural Gas or LPG compatible									
Heated by independently controlled infrared burners									
Dual-rail system allows meats to be broiled close, far or angled in relation to burner									
Right/left rotation by electric motor 1 rpm									
Flame failure gas-cut-out system for safety									
Type	Typ 3GD			Typ 4GD			Typ 5GD		
Code	8859.00GD3.8T			8859.00GD4.8T			8859.00GD5.8T		
Gas Type	Natural Gas/ LPG			Natural Gas / LPG			Natural Gas / LPG		
Natural Gas Consumption	1.031 m3/h			1.375 m3/h			1.718 m3/h		
LPG Consuption	0.767 kg/h			1.023 kg/h			1.279 kg/h		
Dimension (LxWxH)	987 mm	450 mm	560 mm	1150 mm	450 mm	560 mm	900 mm	900 mm	900 mm
Power	9.75 kW			13 kW			16,25 kW		
Skewer	736 mm			900 mm			1060 mm		
Meat Capacity	40 kg			80 kg			120 kg		
Burner	3			4			5		
Max. Meat Mountage Height	450 mm			630 mm			810 mm		
Weight	24 kg			28 kg			32 kg		
All upper drive models have octagonal fat tray									

8859.00GD4.8T



 **Doner Grill Machines Lower Drive**

Stainless steel construction to meet hygiene standards									
Natural Gas or LPG compatible									
Heated by independently controlled infrared burners									
Movable heater housing for controlled roasting									
Removable fat collection drawer									
Right/left rotation by electric motor 1 rpm									
Flame failure gas-cut-out system for safety									
Heating system under the monoblock grease pan for keeping cooked meat at serving temperatures									
Type	Typ 3GUD W			Typ 4GUD W			Typ 5GUD W		
Code	8859.0GUD3.W0			8859.0GUD4.W0			8859.00GD5.8T		
Gas Type	Natural Gas / LPG			Natural Gas / LPG			Natural Gas / LPG		
Natural Gas Consumption	1.031 m3/h			1.375 m3/h			1.718 m3/h		
LPG Consuption	0.767 kg/h			1.023 kg/h			1.279 kg/h		
Dimension (LxWxH)	736 mm	530 mm	650 mm	1070 mm	530 mm	650 mm	1230 mm	530 mm	650 mm
Power	9.75 kW			13 kW			16,25 kW		
Skewer	736 mm			900 mm			1060 mm		
Meat Capacity	50 kg			90 kg			110 kg		
Burner	3			4			5		
Max. Meat Mountage Height	450 mm			630 mm			810 mm		
Weight	27 kg			33 kg			39 kg		
With resistance heater at the bottom of fat tray									

8859.00GD5.8T



Doner Grill Machines Upper Drive

Stainless steel construction to meet hygiene standards
Heated by independently controlled heating elements behind ceramic glass
Dual-rail system allows meats to be broiled close, far or angled in relation to burner
Right/left rotation by electric motor 1 rpm

Type	Typ 3E	Typ 4E	Typ 4E
Code	8859.000E3.8T	8859.000E4.8T	8859.000E5.8T
Dimension (LxWxH)	987 mm 450 mm 560 mm	1150 mm 450 mm 560 mm	1312 mm 450 mm 560 mm
Power	5.4 kW	7.2 kW	9 kW
Voltage	400/230 V	400/230 V	400/230 V
Skewer	736 mm	900 mm	1060 mm
Meat Capacity	40 kg	80 kg	120 kg
Burner	3	4	5
Max. Meat Mountage Height	450 mm	630 mm	810 mm
Weight	27 kg	30 kg	32 kg

All upper drive models have octagonal fat tray
8859.000E4.8T

05

Doner Grill Machines Lower Drive

Stainless steel construction to meet hygiene standards
Heated by independently controlled heating elements behind ceramic glass
Movable heater housing for controlled roasting
Right/left rotation by electric motor 1 rpm
Heating system under the monoblock grease pan for keeping cooked meat at serving temperatures

Type	Typ 3EU W	Typ 4EU W	Typ 5EU W
Code	8859.00EU3.W0	8859.00EU4.W0	8859.00EU5.W0
Dimension (LxWxH)	780 mm 530 mm 650 mm	1070 mm 530 mm 650 mm	1230 mm 530 mm 650 mm
Power	5.4 kW	7.2 kW	9 kW
Voltage	400/230 V	400/230 V	400/230 V
Skewer	736 mm	900 mm	1060 mm
Meat Capacity	50 kg	90 kg	120 kg
Burner	3	4	5
Max. Meat Mountage Height	450 mm	630 mm	810 mm
Weight	28 kg	34 kg	40 kg

With resistance heater at the bottom of fat tray
8859.00EU5.W0

OTHER COOKING

Doner Grill Machines V Type Lower Drive CE

Stainless steel construction to meet hygiene standards
 Heated by independently controlled burners behind ceramic glass
 Movable heater housing for controlled roasting
 Right/left rotation by electric motor 1 rpm
 Natural Gas or LPG compatible
 Flame failure gas-cut-out system for safety
 Transportable with trolley for the preparation and cooking period
 Robax Thermal Glass

Type	44GUD-V-CA	55GUD-V-CA
Code	8859.GUD44.CVA	8859.GUD55.CVA
Gas Type	Natural Gas / LPG	Natural Gas / LPG
Natural Gas Consumption	2.3264 m3	2.908 m3
LPG Consuption	1.7312 kg/h	2.1643 kg/h
Dimension (LxWxH)	996 mm 1130 mm 1740 mm	996 mm 1130 mm 1898 mm
Power	22 kW	27.5 kW
Voltage	-	-
Skewer	900 mm	1060 mm
Meat Capacity	150 kg	200 kg
Burner	8	10
Max. Meat Mountage Height	630 mm	810 mm
Weight	32 kg	18 kg

With resistance heater at the bottom of fat tray **8859.GUD55.CVA**



Doner Grill Machines V Type Lower Drive CE

Stainless steel construction to meet hygiene standards
 Heated by independently controlled burners behind ceramic glass
 Movable heater housing for controlled roasting
 Right/left rotation by electric motor 1 rpm
 Natural Gas or LPG compatible
 Flame failure gas-cut-out system for safety
 Transportable with trolley for the preparation and cooking period
 Robax Thermal Glass

Type	44GUD-V	55GUD-V
Code	8859.GUD44.V0	8859.GUD55.V0
Gas Type	Natural Gas / LPG	Natural Gas / LPG
Natural Gas Consumption	2.3264 m3	2.908 m3
LPG Consuption	1.7312 kg/h	2.1643 kg/h
Dimension (LxWxH)	800 mm 920 mm 1290 mm	800 mm 920 mm 1290 mm
Power	22 kW	27.5 kW
Voltage	-	-
Skewer	900 mm	1060 mm
Meat Capacity	150 kg	200 kg
Burner	8	10
Max. Meat Mountage Height	630 mm	810 mm
Weight	32 kg	33 kg

With resistance heater at the bottom of fat tray **8859.GUD44.V0**



OTHER COOKING

Doner Grill Machines Lower Drive



Stainless steel construction to meet hygiene standards

Natural Gas or LPG compatible

Heated by independently controlled infrared burners

Movable heater housing for controlled roasting

LOCK SYSTEM FOR MOVABLE HEATER HOUSING

Removable fat collection drawer

Right/left rotation by electric motor 1 rpm

Flame failure gas-cut-out system for safety

Type	Typ 4GUD		Typ 4EU	
Code	8859.0GUD3.W0		8859.00EU4.E0	
Gas Type	Natural Gas / LPG		-	
Natural Gas Consumption	1.375 m³/h		-	
LPG Consumption	1.023 kg/h		-	
Dimension (LxWxH)	1100 mm	530 mm	650 mm	1100 mm
Power	13kW		7.2 kW	
Voltage	-		400/230 V	
Skewer	900 mm		900 mm	
Meat Capacity	80 kg		80 kg	
Burner	4		4	
Max. Meat Mountage Height	630 mm		630 mm	
Weight	32 kg		33 kg	

With resistance heater at the bottom of fat tray



8859.0GUD3.W0

8859.0GUD3.W0

Doner Slicing Machine



8350.OZT10.00

Ergonomically designed

Waterproof

Adjustable thickness

Cleanable without dismantling

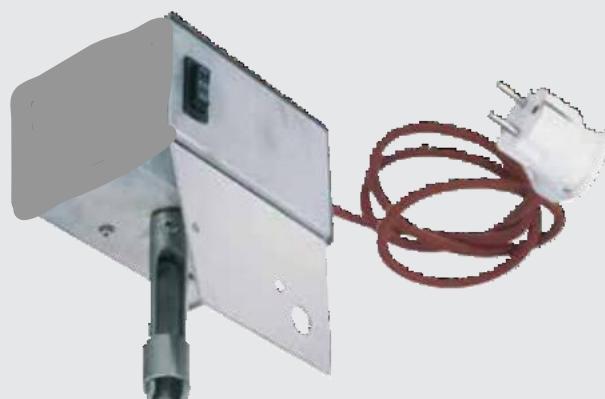
Suitable for all kinds of doner meat

Circling: 4500 rpm

CODE	L	W	W	POWER	KNIFE	VOLTAGE	WEIGHT
------	---	---	---	-------	-------	---------	--------

8350.OZT10.00		290	130	140	0.1 kW	Ø 100 mm	220 V / 24 V	900 g.
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Doner Grill Machine Motor



2859.D30.GR002.01

Construction of product is made of stainless steel

CODE	POWER	VOLTAGE
2859.D30.GR002.01		3.7 Watt 230V / 50-60 Hz

OTHER COOKING



05

All appliances can be produced to work properly in all kinds of ships.



OTHER COOKING

Ranges for Marine Kitchen



7865.N1.80908.11G

7865.N1.80708.02G

05

	CODE	L	W	H	BURNER	CABINET	OVEN	OVEN DIMENSION	OVEN POWER	BURNER POWER	TOTAL POWER	VOLTAGE
	7865.N1.80908.11G	800	900	850		4	-		GN-2/1	6 kW	4x4 kW	22 kW
	7865.N1.80708.02G	800	700	850		6	-		GN-2/1	6 kW	4x2.6 kW	16.4 kW

Salamander



7850.58575.70G

Stainless steel body

Easy to clean

Ergonomic design

Long life

CODE	L	W	W	POWER	VOLTAGE	WEIGHT
7850.58575.70G		600	580	580	3.2 kW	440V / 50-60 Hz



COLD UNIT3

84

3-Series Refrigerators

86

3-Series Freezers

88

K-Series Refrigerators

90

K-Series Refrigerators

92

Slim Type Refrigerator & Freezer

94

700 Serie Counter Type Refrigerators

96

700 Serie Counter Type Freezers

98

600 Serie Counter Type Refrigerators

99

600 Serie Counter Type Freezers

100

700 Serie Counter Type Refrigerator with Basin

101

Counter Type Refrigerator Pizza or Salad Unit
Counter Type Refrigerator with Sink Unit

102

Under Counter Type Refrigerator

103

Under Counter Type Freezers

104

Cold Rooms





FEATURES AFFECTING HIGH PERFORMANCE

Optimized Cooling System



Efficient Refrigerant



High Efficiency Compressor and Fans



Maintenance Saving



Intelligent Defrost System



Insulation



Wire Frame Condenser



Offer the highest in performance and efficiency.
Provide low energy consumption and cost benefits compared to standard refrigerators.



Energy conservation is an important consideration factored into the designed production of Equipment refrigerator units. Our high-density, environmentally friendly, HFC-Free Polyurethane insulation allows our customers to benefit from reduced energy consumption costs. Through this technology temperature increase is effectively minimized during defrost periods.



Together with the eco-friendly refrigerant (R134A/R404A) and high performance compressor, the carbon emission is minimized and cooling efficiency is maximized.

Standard: HC Refrigerant (R290)

Features of Intelligent Defrost System (IDS)

- Evaluates frost accumulation on the evaporator and determines whether or not the accumulation is significant enough to allow a defrosting to take place.
- Icing is kept under constant control. During intensive use it provides high-performance in cooling.
- Reduces the risk of food spoilage due to frost.
- Provides higher efficiency than the traditional defrost systems working in non-intensive use.
- Employs a series of sophisticated algorithms to ensure the evaporator is providing maximum system to the efficiency through individual components such as High/Low temp. alarm, condenser temperature alarm recording/monitoring, humidity control and MODBUS support features.
- It supports centrally controlled network data and alarm systems.

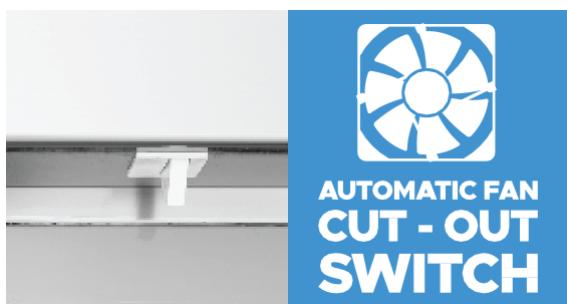




Self closing below 90°



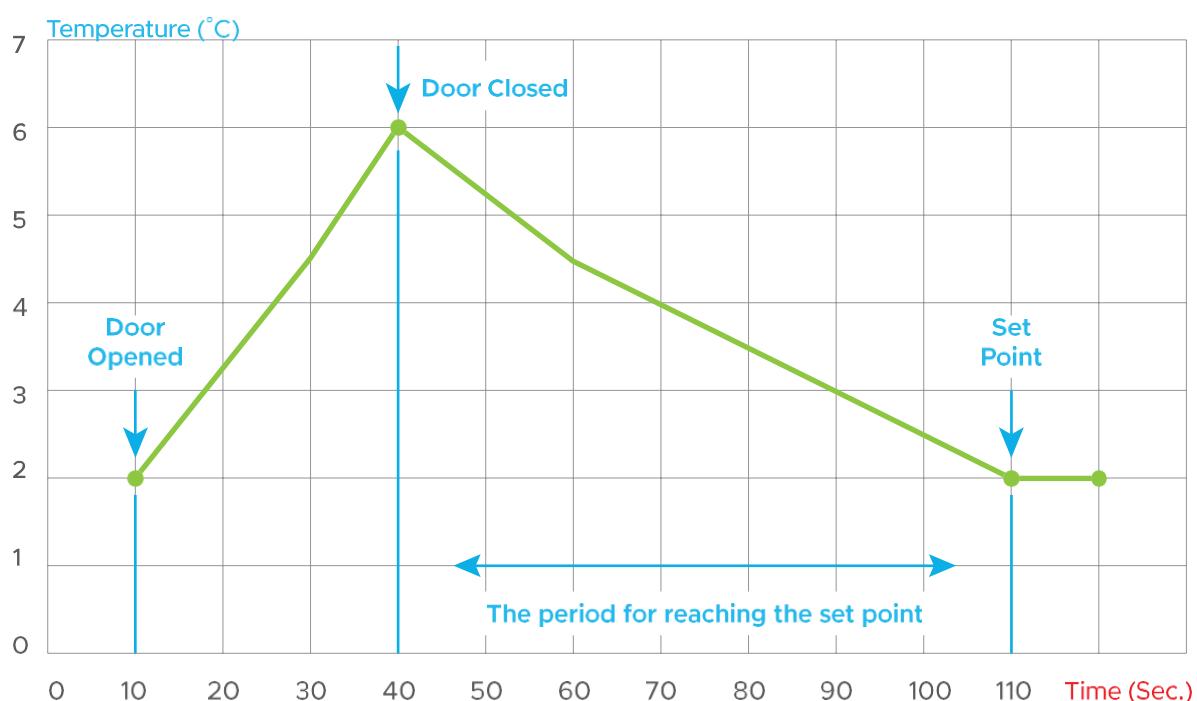
- 40-42 kg/m³ density environment friendly
- HFC-Free high pressurised polyurethane insulation
- 60 mm thickness for counter-type models



Minimized heat loss against frequent door usage



The lowest energy consumption (internal neon light on glass models)



In high ambient temperatures, due to the frequent door usage, storage time of the food is reduced. It is extremely important to reach the optimum internal temperature rapidly to maintain the freshness the food products.



Cool with Care

Our refrigerator units meet the highest standards for hygiene. Deep - drawn inner liners made of stainless steel maximize hygiene and make cleaning easy. Rounded corners are another key feature for easy cleaning and a more hygienic inner structure.





Curved Base Corners

Mono-block base plate for easy cleaning



Handle

- Ergonomic handle design
- Side by side installation



Radius Inner Liners

- Upright GN 2/1 capacity, (except counter type GN 1/1 capacity)
- 22 liners with 57mm height deep-drawn inner liners provides the highest hygiene standards
- Innovative design of inner liners for tilt-free containers
- 40 kg shelf load



Stainless Steel Legs

150 mm high adjustable stainless steel!



Removable Gaskets

Triple insulated, wide magnetic gaskets



High Quality Stainless Steel

304 S/S interior and exterior (front and sides)

HACCP

DIGITAL CONTROL PANEL

- High/low temperature alarm, open door alarm and high condenser temperature alarm display and saving
- High condenser temperature alarm
- Basic humidity control (High, med., low)
- MODBUS protocol
- Enables networking with central data logging and alarm systems.



Freeze your maintenance budget Wire Frame Condenser

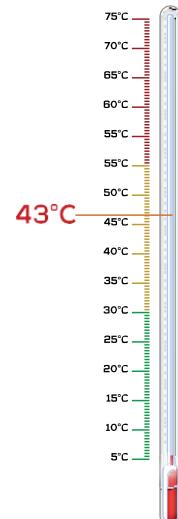
Dust-free wire condenser with a large surface area provides higher performance and lower maintenance costs.

High Internal Volume

Mono-block cooling system with built-in evaporator Evaporator-free cabin

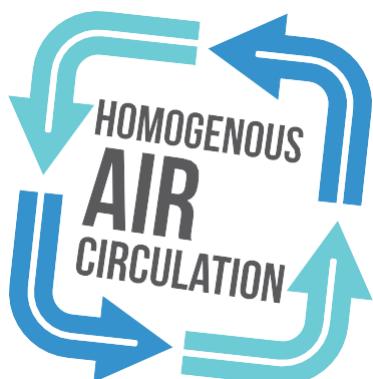
Mono-block refrigeration unit

- Tropicalised cooling system +43°C, 65% relative humidity
- Low energy consumption!
- Large surface area of the evaporator!
- ESP painting against corrosion
- Ease of maintenance
- CFC-Free cooling gas R134A/R404A
- Optional: HC Refrigerant (R290)



sustainable freshness

Tropicalized cooling system (+43 C°, 65% relative humidity) keeps your foods fresh. Intelligent Defrost System increases performance. Mono-block cabinet, Mono-block refrigeration system, Compact design with hidden evaporator and 80 mm insulated walls (only for cabinets) provide higher performance



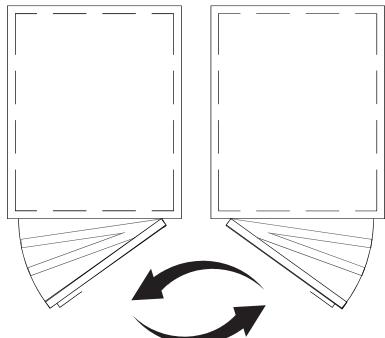
Uniform air circulation with air distribution channel





Flexibility

Reversible doors



IP2X water protection

Full frontal water-proof design.

Heavy Duty Runners

Anti-tilt runners for drawers

S - SERIES
GN 2/1 SIZE
700-1400 LT
REFRIGERATOR

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-2 / +8 °C

**OPTIONAL
ACCESSORIES**



	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	7919.06NMV.00	7219.06NMV.00	⚡	C	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	116 kg
	7919.12NMV.00	7219.12NMV.00	⚡	D	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	194 kg
	7919.06NMV.10	7219.06NMV.10	⚡	C	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	120 kg
	7919.12NMV.10	7219.12NMV.10	⚡	D	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	201 kg
	7919.06NMV.01	7219.06NMV.01	⚡	D	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	123 kg
	7919.12NMV.01	7219.12NMV.01	⚡	E	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	208 kg
	7919.06NMV.11	7219.06NMV.11	⚡	D	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	124 kg
	7919.12NMV.11	7219.12NMV.11	⚡	E	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	211 kg

COLD UNIT



S - SERIES
GN 2/I SIZE
700-1400 LT
REFRIGERATOR

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
-2 / +8 °C

OPTIONAL ACCESSORIES

	REMOTE CONDENSING UNIT		WATER COOLED CONDENSER
	WIFI MONITORING KIT		BLUETOOTH MONITORING KIT
	RS 485 / RS 232 ADAPTER		GRID SHELF
	DOOR/DRAWER LOCK		H:150MM / Ø:25MM. CASTER

06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	79E4.06NMV.00	72E4.06NMV.00		C	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	116 kg
	79E4.12NMV.00	72E4.12NMV.00			D	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	
	79E4.06NMV.10	72E4.06NMV.10		C	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	120 kg
	79E4.12NMV.10	72E4.12NMV.10			D	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	
	79E4.06NMV.01	72E4.06NMV.01		D	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	123 kg
	79E4.12NMV.01	72E4.12NMV.01			E	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	
	79E4.06NMV.11	72E4.06NMV.11		D	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	124 kg
	79E4.12NMV.11	72E4.12NMV.11			E	1380	840	2100	1400 lt	80 mm	6	-2 / +8 °C	

COLD UNIT

S - SERIES
GN 2/I SIZE
700-1400 LT
FREEZERS

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

**OPTIONAL
ACCESSORIES**



	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R404A)	(R290)											
	7919.06LMV.00	7219.06LMV.00		D	690	840	2100	700 lt	80 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	7919.12LMV.00	7219.12LMV.00		D	1380	840	2100	1400 lt	80 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg
	7919.06LMV.10	7219.06LMV.10		E	690	840	2100	700 lt	80 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	7919.12LMV.10	7219.12LMV.10		E	1380	840	2100	1400 lt	80 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

COLD UNIT



S - SERIES
GN 2/1 SIZE
700-1400 LT
FREEZERS

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL ACCESSORIES

	REMOTE CONDENSING UNIT		WATER COOLED CONDENSER
	WIFI MONITORING KIT		BLUETOOTH MONITORING KIT
	RS 485 / RS 232 ADAPTER		GRID SHELF
	DOOR/DRAWER LOCK		H:150MM / Ø:25MM CASTER



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R404A)	(R290)											
	79E4.06LMV.00	72E4.06LMV.00	⚡	D	690	840	2100	700 lt	80 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79E4.12LMV.00	72E4.12LMV.00	⚡	D	1380	840	2100	1400 lt	80 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg
	79E4.06LMV.10	72E4.06LMV.10	⚡	E	690	840	2100	700 lt	80 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79E4.12LMV.10	72E4.12LMV.10	⚡	E	1380	840	2100	1400 lt	80 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

COLD UNIT

K - SERIES
GN 2/1 SIZE
600-1200 LT
REFRIGERATOR

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
0 / +10 °C

**OPTIONAL
ACCESSORIES**



	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	79K3.07NMV.00	72K3.07NMV.00		C	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	107 kg
	79K3.14NMV.00	72K3.14NMV.00		C	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	176 kg
	79K3.07NMV.10	72K3.07NMV.10		C	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	107 kg
	79K3.14NMV.10	72K3.14NMV.10		C	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	171 kg
	79K3.07NMV.01	72K3.07NMV.01		D	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	114 kg
	79K3.14NMV.01	72K3.14NMV.01		D	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	185 kg
	79K3.07NMV.11	72K3.07NMV.11		D	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	114 kg
	79K3.14NMV.11	72K3.14NMV.11		D	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	185 kg

COLD UNIT



K - SERIES
GN 2/I SIZE
600-1200 LT
REFRIGERATOR

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
0 / +10 °C

OPTIONAL ACCESSORIES

	REMOTE CONDENSING UNIT		WATER COOLED CONDENSER
	WIFI MONITORING KIT		BLUETOOTH MONITORING KIT
	RS 485 / RS 232 ADAPTER		GRID SHELF
	DOOR/DRAWER LOCK		H:150MM / Ø:25MM. CASTER



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	79K4.07NMV.00	72K4.07NMV.00	⚡	C	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	107 kg
	79K4.14NMV.00	72K4.14NMV.00	⚡	C	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	176 kg
	79K4.07NMV.10	72K4.07NMV.10	⚡	C	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	107 kg
	79K4.14NMV.10	72K4.14NMV.10	⚡	C	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	171 kg
	79K4.07NMV.01	72K4.07NMV.01	⚡	D	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	114 kg
	79K4.14NMV.01	72K4.14NMV.01	⚡	D	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	185 kg
	79K4.07NMV.11	72K4.07NMV.11	⚡	D	654	830	2000	700 lt	60 mm	3	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	114 kg
	79K4.14NMV.11	72K4.14NMV.11	⚡	D	1344	830	2000	1400 lt	60 mm	6	0 / +10 °C	220-240 / 50-60 Hz 230V / 50 Hz	185 kg

COLD UNIT

K - SERIES
GN 2/I SIZE
600-1200 LT
FREEZERS

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL
ACCESSORIES



	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT
	(R404A)	(R290)										
	79K3.07LMV.00	72K3.07LMV.00	⚡ D	654	830	2000	700 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79K3.14LMV.00	72K3.14LMV.00	⚡ D	1344	830	2000	1400 lt	60 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg
	79K3.07LMV.10	72K3.07LMV.10	⚡ E	654	830	2000	700 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79K3.14LMV.10	72K3.14LMV.10	⚡ E	1344	830	2000	1400 lt	60 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

COLD UNIT



K - SERIES
GN 2/I SIZE
600-1200 LT
FREEZERS

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL ACCESSORIES

	REMOTE CONDENSING UNIT		WATER COOLED CONDENSER
	WIFI MONITORING KIT		BLUETOOTH MONITORING KIT
	RS 485 / RS 232 ADAPTER		GRID SHELF
	DOOR/DRAWER LOCK		H:150MM / Ø:25MM. CASTER



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R404A)	(R290)											
	79K4.07LMV.00	72K4.07LMV.00	⚡	D	654	830	2000	700 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79K4.14LMV.00	72K4.14LMV.00	⚡	D	1344	830	2000	1400 lt	60 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg
	79K4.07LMV.10	72K4.07LMV.10	⚡	E	654	830	2000	700 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79K4.14LMV.10	72K4.14LMV.10	⚡	E	1344	830	2000	1400 lt	60 mm	6	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

COLD UNIT

SLIM TYPE
GN 2/1 SIZE
REFRIGERATOR
AND FREEZERS
WITH SINGLE DOOR
AND 3 DRAWERS

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

OPTIONAL ACCESSORIES



06

	REFRIGERANT		ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT
	(R404A)	(R134A)										
	7919.06LMV.13	7919.06NMV.13		-	690	840	2100	700 lt	80 mm	3	-2 / +8 °C	220-240 / 50-60 Hz
												130 kg
												124 kg

COLD UNIT

 REMOTE CONDENSING UNIT	
CODE	ADDITIONAL OPTIONS
2919.RMTCU.N1	Up to 400 W Remote condensing unit with R134a including installation equipments for 15m max. REMOTE UNIT "A"
2919.RMTCU.N3	Up to 700 W Remote condensing unit with R134a including installation equipments for 15m max. REMOTE UNIT "B"
2919.RMTCU.L1	Up to 500 W Remote condensing unit with R404a including installation equipments for 15m max. REMOTE UNIT "C"
2919.RMTVU.L3	Up to 800 W Remote condensing unit with R404a including installation equipments for 15m max. REMOTE UNIT "D"

 WIFI MONITORING KIT	
CODE	ADDITIONAL OPTIONS
2919.EPOCA.00	Wifi Monitoring Kit with EV3294 Controller
2919.EPOCA.0J	Wifi Monitoring Kit with Jumbo Controller

 GRID SHELF	
CODE	ADDITIONAL OPTIONS
6268.00019.36	Wifi Monitoring Kit with EV3294 Controller
6268.00019.31	GN 2/1 Stainless steel grid shelf. GN 2/1 SHELF SS
2919.04060.00	Shelf for EN40X60 trays / Dimensions : 40x60 cm Shelves : 600 NMV-K: 10 Pieces - 1200 NMV-K: 20 Pieces

 BLUETOOTH MONITORING KIT	
CODE	ADDITIONAL OPTIONS
2919.BLUET.00	Bluetooth Monitoring Kit with EV3294 Controller

 RS485/RS232 ADAPTER	
CODE	ADDITIONAL OPTIONS
6234.00009.42	RS485/RS232 adapter for BMS Systems RS485 / RS232 ADAPTER

 H:150MM./ Ø:125MM. CASTER	
CODE	ADDITIONAL OPTIONS
2920.93570.25	4 Pieces Casters Set (2A+2B) h=150mm Ø=125mm. A: With Brakes / B: Without Brakes

 MEAT RACK	
CODE	ADDITIONAL OPTIONS
2919.ETASK.06	Meat Rack-600
2919.ETASK.12	Meat Rack-1200

 DOOR/DRAWER LOCK	
CODE	ADDITIONAL OPTIONS
2919.KLTMJ.00	Optional Key Locks for each door/drawer LOCK

 WATER COOLED CONDENSER	
CODE	ADDITIONAL OPTIONS
2919.SSWCV.M0	Optional for Water cooled condenser. WATER COOLED CONDENSER

06

COLD UNIT

700 SERIE
GN I/I SIZE
COUNTER TYPE
REFRIGERATOR

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-2 / +8 °C

**OPTIONAL
ACCESSORIES**



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	79E3.27NMV.00	72E3.27NMV.00	⚡	C	700	1314	850	301 lt	60 mm	2	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	95 kg
	79E3.37NMV.00	72E3.37NMV.00	⚡	C	700	1780	850	457 lt	60 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	128 kg
	79E3.47NMV.00	72E3.47NMV.00	⚡	C	700	2246	850	625 lt	60 mm	4	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	159 kg
	79E3.27NMV.01	72E3.27NMV.01	⚡	D	700	1314	850	301 lt	60 mm	2	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	99 kg
	79E3.37NMV.01	72E3.37NMV.01	⚡	D	700	1780	850	457 lt	60 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	134 kg
	79E3.47NMV.01	72E3.47NMV.01	⚡	D	700	2246	850	625 lt	60 mm	4	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	167 kg
	79E3.27NMV.02	72E3.27NMV.02	⚡	C	700	1314	850	301 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	110 kg
	79E3.37NMV.02	72E3.37NMV.02	⚡	C	700	1780	850	457 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	151 kg
	79E3.47NMV.02	72E3.47NMV.02	⚡	D	700	2246	850	625 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	189 kg
	79E3.27NMV.03	72E3.27NMV.03	⚡	C	700	1314	850	301 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	117 kg
	79E3.37NMV.03	72E3.37NMV.03	⚡	C	700	1780	850	457 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E3.47NMV.03	72E3.47NMV.03	⚡	D	700	2246	850	625 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

COLD UNIT



700 SERIE
GN 1/1 SIZE
COUNTER TYPE
REFRIGERATOR

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
-2 / +8 °C

OPTIONAL ACCESSORIES



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	79E4.27NMV.00	72E4.27NMV.00	⚡	C	700	1314	850	301 lt	60 mm	2	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	95 kg
	79E4.37NMV.00	72E4.37NMV.00	⚡	C	700	1780	850	457 lt	60 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	128 kg
	79E4.47NMV.00	72E4.47NMV.00	⚡	C	700	2246	850	625 lt	60 mm	4	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	159 kg
	79E4.27NMV.01	72E4.27NMV.01	⚡	D	700	1314	850	301 lt	60 mm	2	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	99 kg
	79E4.37NMV.01	72E4.37NMV.01	⚡	D	700	1780	850	457 lt	60 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	134 kg
	79E4.47NMV.01	72E4.47NMV.01	⚡	D	700	2246	850	625 lt	60 mm	4	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	167 kg
	79E4.27NMV.02	72E4.27NMV.02	⚡	C	700	1314	850	301 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	110 kg
	79E4.37NMV.02	72E4.37NMV.02	⚡	C	700	1780	850	457 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	151 kg
	79E4.47NMV.02	72E4.47NMV.02	⚡	D	700	2246	850	625 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	189 kg
	79E4.27NMV.03	72E4.27NMV.03	⚡	C	700	1314	850	301 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	117 kg
	79E4.37NMV.03	72E4.37NMV.03	⚡	C	700	1780	850	457 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E4.47NMV.03	72E4.47NMV.03	⚡	D	700	2246	850	625 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

COLD UNIT

700 SERIE
GN I/I SIZE
COUNTER TYPE
FREEZERS

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL ACCESSORIES



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R404A)	(R290)											
	79E3.27LMV.00	72E3.27LMV.00	⚡	E	700	1314	850	301 lt	60 mm	2	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	97 kg
	79E3.37LMV.00	72E3.37LMV.00	⚡	E	700	1780	850	457 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	130 kg
	79E3.47LMV.00	72E3.47LMV.00	⚡	D	700	2246	850	625 lt	60 mm	4	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E3.27LMV.02	72E3.27LMV.02	⚡	E	700	1314	850	301 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	112 kg
	79E3.37LMV.02	72E3.37LMV.02	⚡	E	700	1780	850	457 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	153 kg
	79E3.47LMV.02	72E3.47LMV.02	⚡	E	700	2246	850	625 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	191 kg
	79E3.27LMV.03	72E3.27LMV.03	⚡	E	700	1314	850	301 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	119 kg
	79E3.37LMV.03	72E3.37LMV.03	⚡	E	700	1780	850	457 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	163 kg
	79E3.47LMV.03	72E3.47LMV.03	⚡	E	700	2246	850	625 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	205 kg

COLD UNIT



**700 SERIE
GN 1/1 SIZE
COUNTER TYPE
FREEZERS**

**OUTER BODY
AISI 430
INSIDE CABINET
AISI 304**

**TEMPERATURE
-5 / -22 °C**

**OPTIONAL
ACCESSORIES**

	REMOTE CONDENSING UNIT		WATER COOLED CONDENSER
	WIFI MONITORING KIT		BLUETOOTH MONITORING KIT
	RS 485 / RS 232 ADAPTER		GRID SHELF
	DOOR/DRAWER LOCK		H:150MM / Ø:25MM. CASTER



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT
	(R404A)	(R290)										
	79E4.27LMV.00	72E4.27LMV.00	⚡ E	700	1314	850	301 lt	60 mm	2	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	97 kg
	79E4.37LMV.00	72E4.37LMV.00	⚡ E	700	1780	850	457 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	130 kg
	79E4.47LMV.00	72E4.47LMV.00	⚡ D	700	2246	850	625 lt	60 mm	4	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E4.27LMV.02	72E4.27LMV.02	⚡ E	700	1314	850	301 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	112 kg
	79E4.37LMV.02	72E4.37LMV.02	⚡ E	700	1780	850	457 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	153 kg
	79E4.47LMV.02	72E4.47LMV.02	⚡ E	700	2246	850	625 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	191 kg
	79E4.27LMV.03	72E4.27LMV.03	⚡ E	700	1314	850	301 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	119 kg
	79E4.37LMV.03	72E4.37LMV.03	⚡ E	700	1780	850	457 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	163 kg
	79E4.47LMV.03	72E4.47LMV.03	⚡ E	700	2246	850	625 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	205 kg

COLD UNIT

600 SERIE
325x430 SIZE
COUNTER TYPE
REFRIGERATOR

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-2 / +8 °C

**OPTIONAL
ACCESSORIES**



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R134A)	(R290)											
	79E3.26NMV.00	72E3.26NMV.00	⚡	C	600	1314	850	252 lt	60 mm	2	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	88 kg
	79E3.36NMV.00	72E3.36NMV.00	⚡	C	600	1780	850	380 lt	60 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	126 kg
	79E3.46NMV.00	72E3.46NMV.00	⚡	C	600	2246	850	518 lt	60 mm	4	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	148 kg
	79E3.26NMV.01	72E3.26NMV.01	⚡	D	600	1314	850	252 lt	60 mm	2	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	92 kg
	79E3.36NMV.01	72E3.36NMV.01	⚡	D	600	1780	850	380 lt	60 mm	3	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	132 kg
	79E3.46NMV.01	72E3.46NMV.01	⚡	D	600	2246	850	518 lt	60 mm	4	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	156 kg
	79E3.26NMV.02	72E3.26NMV.02	⚡	C	600	1314	850	252 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	103 kg
	79E3.36NMV.02	72E3.36NMV.02	⚡	C	600	1780	850	380 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	149 kg
	79E3.46NMV.02	72E3.46NMV.02	⚡	D	600	2246	850	518 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	178 kg
	79E3.26NMV.03	72E3.26NMV.03	⚡	C	600	1314	850	252 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	110 kg
	79E3.36NMV.03	72E3.36NMV.03	⚡	C	600	1780	850	380 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	159 kg
	79E3.46NMV.03	72E3.46NMV.03	⚡	D	600	2246	850	518 lt	60 mm	-	-2 / +8 °C	220-240 / 50-60 Hz 230V / 50 Hz	192 kg

COLD UNIT



600 SERIE
325x430 SIZE
COUNTER TYPE
FREEZERS

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL ACCESSORIES



06

	REFRIGERANT		ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT	
	(R404A)	(R290)											
	79E3.26LMV.00	72E3.26LMV.00	⚡	E	600	1314	850	301 lt	60 mm	2	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	90 kg
	79E3.36LMV.00	72E3.36LMV.00	⚡	E	600	1780	850	457 lt	60 mm	3	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	128 kg
	79E3.46LMV.00	72E3.46LMV.00	⚡	D	600	2246	850	625 lt	60 mm	4	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	150 kg
	79E3.26LMV.02	72E3.26LMV.02	⚡	E	600	1314	850	301 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	105 kg
	79E3.36LMV.02	72E3.36LMV.02	⚡	E	600	1780	850	457 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	151 kg
	79E3.46LMV.02	72E3.46LMV.02	⚡	E	600	2246	850	625 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	180 kg
	79E3.26LMV.03	72E3.26LMV.03	⚡	E	600	1314	850	301 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	112 kg
	79E3.36LMV.03	72E3.36LMV.03	⚡	E	600	1780	850	457 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E3.46LMV.03	72E3.46LMV.03	⚡	E	600	2246	850	625 lt	60 mm	-	-5 / -22 °C	220-240 / 50-60 Hz 230V / 50 Hz	194 kg

COLD UNIT

700 SERIE

COUNTER TYPE
REFRIGERATOR
WITH BASIN

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE

+1 / +8 °C



06

	CODE	ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMPERATURE	VOLTAGE	WEIGHT	
	7919.27NTV.24	⚡	-	700	1420	850	280 lt	60 mm	2	+1 / +8 °C	220-240 / 50-60 Hz	105 kg
	7919.37NTV.24	⚡	-	700	1880	850	460 lt	60 mm	3	+1 / +8 °C	220-240 / 50-60 Hz	130 kg
	7919.47NTV.24	⚡	-	700	2400	850	630 lt	60 mm	4	+1 / +8 °C	220-240 / 50-60 Hz	155 kg

Basin work tops are only suitable for NTV models.

700 SERIE

COUNTER TYPE
REFRIGERATOR
WITHOUT BASIN

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE

+1 / +8 °C



	CODE	ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMPERATURE	VOLTAGE	WEIGHT	
	7919.27NTV.T1	⚡	-	700	1420	850	-	60 mm	-	+1 / +8 °C	220-240 / 50-60 Hz	105 kg
	7919.37NTV.T1	⚡	-	700	1880	850	-	60 mm	-	+1 / +8 °C	220-240 / 50-60 Hz	130 kg
	7919.47NTV.T1	⚡	-	700	2400	850	-	60 mm	-	+1 / +8 °C	220-240 / 50-60 Hz	155 kg

The cooling of the gn containers is done with the cold air coming from the refrigerator.

COLD UNIT



700 SERIE

COUNTER TYPE
REFRIGERATOR
PIZZA OR
SALAD UNIT

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
+2 / +5 °C

OPTIONAL ACCESSORIES



	CODE	ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMPERATURE	VOLTAGE	WEIGHT	
	7619.27NTV.SO	⚡	-	700	1420	850	-	60 mm	-	+2 / +5°C	220-240 / 50-60 Hz	133 kg
	7619.37NTV.SO	⚡	-	700	1880	850	-	60 mm	-	+2 / +5 °C	220-240 / 50-60 Hz	170 kg
	7619.47NTV.SO	⚡	-	700	2400	850	-	60 mm	-	+2 / +5 °C	220-240 / 50-60 Hz	230 kg

06



700 SERIE

COUNTER TYPE
REFRIGERATOR
WITH SINK UNIT

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
+2 / +5 °C

OPTIONAL ACCESSORIES



	CODE	ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMPERATURE	VOLTAGE	WEIGHT	
	7619.27NTV.EO	⚡	-	700	1420	850	-	60 mm	-	+2 / +5°C	220-240 / 50-60 Hz	105 kg
	7619.37NTV.EO	⚡	-	700	1880	850	-	60 mm	-	+2 / +5 °C	220-240 / 50-60 Hz	130 kg
	7619.47NTV.EO	⚡	-	700	2400	850	-	60 mm	-	+2 / +5 °C	220-240 / 50-60 Hz	155 kg

The cooling of the gn containers is done with the cold air coming from the refrigerator.

COLD UNIT

**UNDER COUNTER
GN 1/1 SIZE
REFRIGERATOR**

**OUTER BODY
AISI 304
INSIDE CABINET
AISI 304**

**TEMPERATURE
0 / +10 °C**

OPTIONAL ACCESSORIES



	CODE REFRIGERANT (R134A)	ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMPE.	VOLTAGE	WEIGHT	
	7919.26NTV.C1	⚡	-	600	1420	614	136 lt	60 mm	-	0 / +10 °C	230V / 50 Hz	67 kg
	7919.36NTV.C1	⚡	-	600	1880	614	215 lt	60 mm	-	0 / +10 °C	230V / 50 Hz	108 kg
	7919.46NTV.C1	⚡	-	600	2400	614	295 lt	60 mm	-	0 / +10 °C	230V / 50 Hz	124 kg
	7919.27NTV.C1	⚡	-	700	1420	614	170 lt	60 mm	-	0 / +10 °C	230V / 50 Hz	75 kg
	7919.37NTV.C1	⚡	-	700	1880	614	265 lt	60 mm	-	0 / +10 °C	230V / 50 Hz	122 kg
	7919.47NTV.C1	⚡	-	700	2400	614	365 lt	60 mm	-	0 / +10 °C	230V / 50 Hz	148 kg
	7919.26NTV.C2	⚡	-	600	1420	614	136 lt	60 mm	4	0 / +10 °C	230V / 50 Hz	77 kg
	7919.36NTV.C2	⚡	-	600	1880	614	215 lt	60 mm	6	0 / +10 °C	230V / 50 Hz	123 kg
	7919.46NTV.C2	⚡	-	600	2400	614	295 lt	60 mm	8	0 / +10 °C	230V / 50 Hz	144 kg
	7919.27NTV.C2	⚡	-	700	1420	614	170 lt	60 mm	4	0 / +10 °C	230V / 50 Hz	85 kg
	7919.37NTV.C2	⚡	-	700	1880	614	265 lt	60 mm	6	0 / +10 °C	230V / 50 Hz	137 kg
	7919.47NTV.C2	⚡	-	700	2400	614	365 lt	60 mm	8	0 / +10 °C	230V / 50 Hz	168 kg

COLD UNIT



**UNDER COUNTER
GN 1/1 SIZE
FREEZERS**

**OUTER BODY
AISI 304
INSIDE CABINET
AISI 304**

**TEMPERATURE
-5 / -18 °C**

OPTIONAL ACCESSORIES

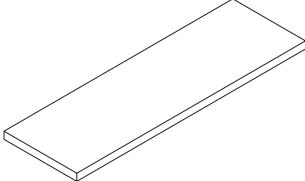


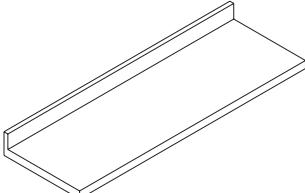
06

	CODE REFRIGERANT (R134A)	ENERGY EFFICIENCY	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMPE.	VOLTAGE	WEIGHT	
	7919.26LTV.C1	⚡	-	600	1420	614	136 lt	60 mm	-	-5/-18 °C	230V / 50 Hz	67 kg
	7919.36LTV.C1	⚡	-	600	1880	614	215 lt	60 mm	-	-5/-18 °C	230V / 50 Hz	108 kg
	7919.46LTV.C1	⚡	-	600	2400	614	295 lt	60 mm	-	-5/-18 °C	230V / 50 Hz	124 kg
	7919.27LTV.C1	⚡	-	700	1420	614	170 lt	60 mm	-	-5/-18 °C	230V / 50 Hz	75 kg
	7919.37LTV.C1	⚡	-	700	1880	614	265 lt	60 mm	-	-5/-18 °C	230V / 50 Hz	122 kg
	7919.47LTV.C1	⚡	-	700	2400	614	365 lt	60 mm	-	-5/-18 °C	230V / 50 Hz	148 kg
	7919.26LTV.C2	⚡	-	600	1420	614	136 lt	60 mm	4	-5/-18 °C	230V / 50 Hz	77 kg
	7919.36LTV.C2	⚡	-	600	1880	614	215 lt	60 mm	6	-5/-18 °C	230V / 50 Hz	123 kg
	7919.46LTV.C2	⚡	-	600	2400	614	295 lt	60 mm	8	-5/-18 °C	230V / 50 Hz	144 kg
	7919.27LTV.C2	⚡	-	700	1420	614	170 lt	60 mm	4	-5/-18 °C	230V / 50 Hz	85 kg
	7919.37LTV.C2	⚡	-	700	1880	614	265 lt	60 mm	6	-5/-18 °C	230V / 50 Hz	137 kg
	7919.47LTV.C2	⚡	-	700	2400	614	365 lt	60 mm	8	-5/-18 °C	230V / 50 Hz	168 kg

COLD UNIT

Worktop for Refrigerated Counters and Under-Counters	CODE				
	MARBLE	GRANITE	POLYETHYLENE	POLYETHYLENE	GRANITE
	7745.106A3.15	7745.106A3.11			
	7745.126A3.15	7745.126A3.11			
	7745.146A3.15	7745.146A3.11			
	7745.166A3.15	7745.166A3.11			
	7745.196A3.15	7745.196A3.11			
	7745.107A3.15	7745.107A3.11			

Worktop for Refrigerated Counters and Under-Counters	APPROVED	INOX	MARBLE	POLYETHYLENE	GRANITE
	TA 260	2920.13260.01	2920.13260.02	2920.13260.27	2920.13260.37
	TA 360	2920.17860.01	2920.17860.02	2920.17860.27	2920.17860.37
	TA 460	2920.22560.01	2920.22560.02	2920.22560.27	2920.22560.37
	TAG 270	2920.13270.01	2920.13270.02	2920.13270.27	2920.13270.37
	TAG 370	2920.17870.01	2920.17870.02	2920.17870.27	2920.17870.37
	TAG 470	2920.22570.01	2920.22570.02	2920.22570.27	2920.22570.37

	TA 260	2920.13260.03	2920.13260.04	2920.13260.28	2920.13260.38
	TA 360	2920.17860.03	2920.17860.04	2920.17860.28	2920.17860.38
	TA 460	2920.22560.03	2920.22560.04	2920.22560.28	2920.22560.38
	TAG 270	2920.13270.03	2920.13270.04	2920.13270.28	2920.13270.38
	TAG 370	2920.17870.03	2920.17870.04	2920.17870.28	2920.17870.38
	TAG 470	2920.22570.03	2920.22570.04	2920.22570.28	2920.22570.38

06



COLD UNIT



CODE	ADDITIONAL OPTIONS
2919.RMTCU.N1	Up to 400 W Remote condensing unit with R134a including installation equipments for 15m max. REMOTE UNIT "A"
2919.RMTCU.N3	Up to 700 W Remote condensing unit with R134a including installation equipments for 15m max. REMOTE UNIT "B"
2919.RMTCU.L1	Up to 500 W Remote condensing unit with R404a including installation equipments for 15m max. REMOTE UNIT "C"
2919.RMTVU.L3	Up to 800 W Remote condensing unit with R404a including installation equipments for 15m max. REMOTE UNIT "D"



CODE	ADDITIONAL OPTIONS
6268.00019.08	GN 1/1 Plastic coated grid shelf GN 1/1 SHELF PVC
6268.00019.09	SN 325x430 Plastic coated grid shelf SN 325x430 PLASTIC SHELF PVC
6268.00019.32	SN 325x430 Stainless steel grid shelf SN 325x430 SHELF SS
6268.00019.34	GN 1/1 Stainless steel grid shelf. GN 1/1 SHELF SS



CODE	ADDITIONAL OPTIONS
2919.DRAWR.0A	Optional GN 1/1 Drawers (2/3+1/3). Available only for Counter fridges "A" TYPE DRAWERS
2919.DRAWR.0B	Optional GN 1/1 Drawers (2 x 1/2). Available only for Counter fridges "B" TYPE DRAWERS
2919.DRAWR.0C	Optional GN 1/1 Drawers (3 x 1/3). Available only for Counter fridges "C" TYPE DRAWERS
2919.DRAWR.0D	Optional GN 1/1 Drawers (2 x 1/3). Available only for Under-Counter fridges "D" TYPE DRAWERS
2919.DRAWR.0E	Optional GN 1/1 Drawers (1 x 2/3). Available only for Under-Counter fridges "E" TYPE DRAWERS



CODE	ADDITIONAL OPTIONS
2919.CDOOR.0G	Optional counter type glass door "G" TYPE DOOR



CODE	ADDITIONAL OPTIONS
2919.EPOCA.00	Wifi Monitoring Kit with EV3294 Controller
2919.EPOCA.0J	Wifi Monitoring Kit with Jumbo Controller



CODE	ADDITIONAL OPTIONS
2919.BLUET.00	Bluetooth Monitoring Kit with EV3294 Controller



CODE	ADDITIONAL OPTIONS
6234.00009.42	RS485/RS232 adapter for BMS Systems RS485 / RS232 ADAPTER



CODE	ADDITIONAL OPTIONS
2920.93570.25	4 Pieces Casters Set (2A+2B) h=150mm Ø=125mm. A: With Brakes / B: Without Brakes



CODE	ADDITIONAL OPTIONS
2919.SSWCV.M0	Optional for Water cooled condenser. WATER COOLED CONDENSER



CODE	ADDITIONAL OPTIONS
2919.GCITA.00	Optional for Key Locks for each door/drawer LOCK

06

COLD UNIT



Split Type Refrigeration Unit

Standard panel-type and special designed cooler and freezer rooms are available. Cold rooms are being manufactured between 1kW-10kW of cooling capacities with hermetic compressors and air-cooled condensers as standard. All equipment and components are world brands having CE and ISO certificates. Customized solutions are provided on request, container type cold rooms, walk-in rooms with higher dimensions, rooms with stainless properties, rooms with special doors, water cooled and central unit systems, semi-hermetic units, gas defrosting etc.

SPLIT COLD SERIES (Evap. Temperature -8°C, Cond. Temperature +45°C) HERMETIC R404A

TYPE	Q (Watt)	P(Hp)	TP (kW)	C.O.P	COMP TYPE	WEIGHT	POWER SUPPLY
CR060 - STA	975	1/2	0,70	1,4	CAE 9460 Z	56	220V / 50 Hz
CR075 - STA	1600	3/4	1,00	1,6	CAJ 9480 Z	57	220V / 50 Hz
CR100 - STA	1708	1/1	1,20	1,4	CAJ 9510 Z	57	220V / 50 Hz
CR110 - STA	2056	1/1+	1,40	1,5	CAJ 9513 Z	60	220V / 50 Hz
CR130 - STA	2436	1,3	1,60	1,5	CAJ 4517 Z	74	220V / 50 Hz
CR150 - STA	3218	1,5	2,20	1,5	CAJ 4519 Z	75	220V / 50 Hz
CR200 - STA	3373	2,0	2,40	1,4	TFH 4524 Z	76	380V / 50 Hz
CR250 - STA	4363	2,5	2,90	1,5	TFH 4531 Z	93	380V / 50 Hz
CR300 - STA	5661	3,0	3,80	1,5	CAE 4540 Z	94	380V / 50 Hz
CR400 - STA	6092	4,0	4,00	1,5	CAJ 4546 Z	96	380V / 50 Hz
CR450 - STA	6924	4,5	4,50	1,5	CAJ 4553 Z	100	380V / 50 Hz
CR500 - STA	7863	5,0	5,00	1,6	CAJ 4561 Z	139	380V / 50 Hz
CR600 - STA	9331	6,0	6,00	1,6	CAJ 4568 Z	142	380V / 50 Hz
CR700 - STA	10056	7,0	5,50	1,5	CAJ 4573 Z	146	380V / 50 Hz

SPLIT COLD SERIES (Evap. Temperature -25°C, Cond. Temperature +45°C) HERMETIC R404A

DF100 - STA	1005	1/1	1,2	0,8	CAJ 2446 Z	60	380V / 50 Hz
DF150 - STA	1285	1,5	1,5	0,9	CAJ 2464 Z	60	380V / 50 Hz
DF200 - STA	1865	2,0	2,0	0,9	TFH 2480 Z	76	380V / 50 Hz
DF300 - STA	2518	3,0	2,5	1,0	TFH 2518 Z	96	380V / 50 Hz
DF500 - STA	3687	5,0	3,5	1,1	TAG 2516 Z	96	380V / 50 Hz
DF700 - STA	4702	7,0	4,5	1,0	TAG 2522 Z	96	380V / 50 Hz

Q: Refrigeration Capacity

C.O.P.: Coefficient of performance

P: Nominal Compressor Horse Power

TP: Nominal Compressor Input Powe



Ozticold condensing units are used in industrial and commercial cooling applications such as cold rooms, central system fridges and icecream machines. Ozticold cooling units are designed and manufactured to operate at lower sound levels. In order to minimize the sound level, compressors are mounted in a separate compartment and 900 rpm fans are optionally used. Average sound level is measured at 10m distance (ISO3744) and 43db(A) at max. fan cycle. We consider all reliable and ergonomic products for our clients and for the environment. Knowing that the future will be based on energy savings, we use our energy most efficiently.

Units are being manufactured from the first quality components according to the latest regulations. In the units Tecumseh, Copeland, Frascold, Bitzer, Dorin, Bock brand name compressors are used. As a standard option condensers are designed for +38/43 °C with R404a gas but depending on the needs special designs for +50/55 °C with R134a gas are also available. All condensers are manufactured with copper tubing and aluminum fins. Coils have ergonomic design and are electrostatically powder painted. Fans are EBM or Ziehl-ABEGG brands and fan speed control can be utilised for energy saving purposes. Also energy savings between 33% - 50% can be realised by using inverters at semi-hermetic and scroll units.

Cold room doors can be 80/100/120/150/200 mm in thickness as required with 40/42 kg/m³ of poliurethane density. Door resistances are used at negative temperature room applications. In case the doors are being locked from outside they still can be opened from inside. There are nitrile rubber gaskets in the doors. Sliding, hinged and monorailed doors with any dimensions are available. Stainless Steel and PVC coated doors with peek window can be manufactured on request.

Panels are manufactured in 80/100/120/150 mm thicknesses as required with 40/42 kg/m³ of poliurethane density. 0.5 mm thick wall and ceiling panel sheets are painted with 25µ thick RAL9002 colour anti-bacterial polyester paint. Surface materials can be stainless steel sheet or PVC coated as required. Floor panels can be PLYWOOD on the poliurethane (Beech tree being durable to 1200 kg/m of loads) or non-slippery stainless steel surfaces on plywood. Thermal conductivity factor of the panels is 0.022 W/mK and is classified as B2 (normal flammable) according to the TS EN14509 (DIN4102) norms. Depending on the needs B1 type (low-flamable) panels can be manufactured. There is a protecting film layer on the panels.

COLD UNIT

Cold Rooms

CODE	L	W/P	H
7919.CR1515.00	1500	1500	2400
7919.CR1517.00	1500	1750	2400
7919.CR2015.00	2000	1500	2400
7919.CR2020.00	2000	2000	2400
7919.CR2022.00	2000	2250	2400
7919.CR2515.00	2500	1500	2400
7919.CR2517.00	2500	1750	2400
7919.CR2520.00	2500	2000	2400
7919.CR2525.00	2500	2500	2400
7919.CR3015.00	3000	1500	2400
7919.CR3020.00	3000	2000	2400
7919.CR3025.00	3000	2500	2400
7919.CR3030.00	3000	3000	2400
7919.CR3515.00	3500	1500	2400
7919.CR3017.00	3000	1750	2400
7919.CR3520.00	3500	2000	2400
7919.CR3525.00	3500	2500	2400
7919.CR3530.00	3500	3000	2400
7919.CR3535.00	3500	3500	2400
7919.CR4015.00	4000	1500	2400
7919.CR4020.00	4000	2000	2400
7919.CR4025.00	4000	2500	2400

CODE	L	W/P	H
7919.CR4030.00	4000	3000	2400
7919.CR4035.00	4000	3500	2400
7919.CR4040.00	4000	4000	2400
7919.CR4515.00	4500	1500	2400
7919.CR4520.00	4500	2000	2400
7919.CR4525.00	4500	2500	2400
7919.CR4530.00	4500	3000	2400
7919.CR4535.00	4500	3500	2400
7919.CR4540.00	4500	4000	2400
7919.CR4545.00	4500	4500	2400
7919.CR5025.00	5000	2500	2400
7919.CR5030.00	5000	3000	2400
7919.CR5035.00	5000	3500	2400
7919.CR5040.00	5000	4000	2400
7919.CR5045.00	5000	4500	2400
7919.CR5050.00	5000	5000	2400
7919.CR6030.00	6000	3000	2400
7919.CR6040.00	6000	4000	2400
7919.CR6045.00	6000	4500	2400
7919.CR6050.00	6000	5000	2400
7919.CR6055.00	6000	5500	2400
7919.CR6060.00	6000	6000	2400

Deep Freezer Rooms

CODE	L	W/P	H
7919.DF1515.00	1500	1500	2400
7919.DF1517.00	1500	1750	2400
7919.DF2015.00	2000	1500	2400
7919.DF2022.00	2000	2000	2400
7919.DF2020.00	2000	2250	2400
7919.DF2015.00	2500	1500	2400
7919.DF2517.00	2500	1750	2400
7919.DF2520.00	2500	2000	2400
7919.DF2525.00	2500	2500	2400
7919.DF3015.00	3000	1500	2400
7919.DF3020.00	3000	2000	2400
7919.DF3025.00	3000	2500	2400
7919.DF3030.00	3000	3000	2400
7919.DF3515.00	3500	1500	2400
7919.DF3017.00	3000	1750	2400
7919.DF3520.00	3500	2000	2400
7919.DF3525.00	3500	2500	2400
7919.DF3530.00	3500	3000	2400
7919.DF3535.00	3500	3500	2400
7919.DF4015.00	4000	1500	2400
7919.DF4020.00	4000	2000	2400
7919.DF4025.00	4000	2500	2400

CODE	L	W/P	H
7919.DF4030.00	4000	3000	2400
7919.DF4035.00	4000	3500	2400
7919.DF4040.00	4000	4000	2400
7919.DF4515.00	4500	1500	2400
7919.DF4520.00	4500	2000	2400
7919.DF4525.00	4500	2500	2400
7919.DF4530.00	4500	3000	2400
7919.DF4535.00	4500	3500	2400
7919.DF4540.00	4500	4000	2400
7919.DF4545.00	4500	4500	2400
7919.DF5025.00	5000	2500	2400
7919.DF5030.00	5000	3000	2400
7919.DF5035.00	5000	3500	2400
7919.DF5040.00	5000	4000	2400
7919.DF5045.00	5000	4500	2400
7919.DF5050.00	5000	5000	2400
7919.DF6030.00	6000	3000	2400
7919.DF6040.00	6000	4000	2400
7919.DF6045.00	6000	4500	2400
7919.DF6050.00	6000	5000	2400
7919.DF6055.00	6000	5500	2400
7919.DF6060.00	6000	6000	2400



BANQUET TROLLEY3

110

Hot Banquet Trolleys

112

Cold Banquet Trolleys

113

Cold & Hot Banquet Trolley
Dual Banquet Trolley

Hot Banquet Trolley



Shelves are sold separately in the banquet trolleys

7919.70182.00

7919.14018.00

The convection-heated banquet trolleys can be used with dry or moist air, depending on what is best for your food.

Large storage area suitable to contain 2/1 GN containers or shelves on anti-tilt pressed runners.

Optimized bottom to up forced air flow provides even temperature distribution and fast heating in any conditions.

Cabinet fitted with up to 70 mm thickness of eco friendly polyurethane insulation for best insulating performance.

Removable triple-chamber balloon magnetic gasket to improve insulation and to reduce energy consumption.

The gap on the sides-end ensures the circulation of the convection air to achieve even temperature inside the banquet trolley.

The slide-in heating module can be removed easily.

The water tank for the moist-air heating can also be removed conveniently.

Complete stainless steel inner and outer body.

Digital thermometer thermostat can be operated between 50-80°C.

Environment friendly insulation polyurethan injection at the density of 40 kg./m3.

Manual water refilling.

07

MODEL	CODE	TYPE	L	W	H	POWER	TEMP	VOLUME	WEIGHT	VOLTAGE
	7919.70182.00	11 GN 2/1-100	910	827	1816	2 kW	50-80 °C	1.51 m³	117 kg	230V / 50-60 Hz
	7943.70182.00	11 GN 2/1-100 430 AISI	910	827	1816	2 kW	50-80 °C	1.51 m³	117 kg	230V / 50-60 Hz
	7919.70182.01	11 GN 2/1-100	910	827	1816	2 kW	50-80 °C	1.51 m³	121 kg	230V / 50-60 Hz
	7919.14018.00	11+11 GN 2/1-100	910	1517	1816	2 kW	50-80 °C	2.75 m³	189 kg	230V / 50-60 Hz
	7919.14018.01	11+11 GN 2/1-100	910	1517	1816	2 kW	50-80 °C	2.75 m³	191 kg	230V / 50-60 Hz
	7919.70130.00	5 GN 2/1-100	910	827	1160	2 kW	50-80 °C	0.99 m³	84 kg	230V / 50-60 Hz
	7919.70130.01	5 GN 2/1-100	910	827	1160	2 kW	50-80 °C	0.99 m³	87 kg	230V / 50-60 Hz

BANQUET TROLLEYS

Hot Banquet Trolley - With Steam



2.5 lt. Capacity water tank.

5-stage steam system.

Interior base with corners, pressed from a single sheet.

High quality thermal insulation of the cabinet for energy saving.

Silicone gasket prevents heat escape.

The convection heated banquet trolleys can be used dry or with moist air, depending on what is best for your food.

Up to 85 °C heat setting option in the cab.

Doors are self closing and can be fully opened up to 270 degree.

Protective rubber wedges against impacts around the device.

Ergonomic locking system.

Easy transport.

7868.52180.11



CODE	TYPE	L	W	H	POWER	TEMP	TRAY	VOLTAGE
7868.52108.11	GN 1/1	570	879	1114	1.5 kW	30-85°C	10	230 V / NPE 50-60 Hz
7868.52144.11	GN 1/1	570	879	1469	1.5 kW	30-85°C	15	230 V / NPE 50-60 Hz
7868.52180.11	GN 1/1	570	879	1824	1.5 kW	30-85°C	20	230 V / NPE 50-60 Hz
7868.77108.12	GN 2/1	775	999	1114	1.5 kW	30-85°C	10	230 V / NPE 50-60 Hz
7868.77144.12	GN 2/1	775	999	1469	1.5 kW	30-85°C	15	230 V / NPE 50-60 Hz
7868.77180.12	GN 2/1	775	999	1824	3 kW	30-85°C	20	230 V / NPE 50-60 Hz

07

Hot Banquet Trolley - Without Steam



Interior base with corners, pressed from a single sheet.

High quality thermal insulation of the cabinet for energy saving.

Silicone gasket prevents heat escape.

The convection heated banquet trolleys can be used dry or with moist air, depending on what is best for your food.

Up to 85 °C heat setting option in the cab.

Doors are self closing and can be fully opened up to 270 degree.

Protective rubber wedges against impacts around the device.

Ergonomic locking system.

Easy transport.

CODE	TYPE	L	W	H	POWER
7868.52108.10	GN 1/1	570	879	1114	1.5 kW
7868.52144.10	GN 1/1	570	879	1469	1.5 kW
7868.52180.10	GN 1/1	570	879	1824	1.5 kW
7868.77108.10	GN 2/1	999	775	1114	1.5 kW
7868.77144.10	GN 2/1	999	775	1469	1.5 kW
7868.77180.10	GN 2/1	999	775	1824	3 kW



7868.52180.10

BANQUET TROLLEYS

Cold Banquet Trolley



Environment friendly insulation polyurethane injection at the density of 40-42 kg /m3.

Complete stainless steel inner and outer body.

GN 2/1 tray can be fitted. The refrigeration is ventilated, plastic coated adjustable wire shelves. HACCP Digital thermometer and wheels.

7919.GNB05.00

MODEL	CODE	TYPE	L	W	H	POWER	CAPACITY	TEMP	VOLUME	WEIGHT	VOLTAGE
	7919.GNB05.00	3 GN 2/1	910	850	1816	0.31 kW	500 lt	-2 / +8 °C	1.55 m ³	127 kg	230 V / NPE 50 Hz

07

Cold Banquet Trolley



Digital control with cabinet temperature display and setting and manual activation of defrost cycle.

Automatic defrost.

Performance guaranteed at ambient temperatures of +43°C.

High quality thermal insulation of the cabinet for energy saving.

Cleaning-free condenser: the structure of the wire frame condenser prevents dust and grease accumulation avoiding periodical cleaning operations and reducing energy consumption.

Automatic evaporation of the defrosting water by hot gas on the top for energy saving.

Hidden evaporator thus guaranteeing higher storage capacity and less corrosion problems. **7819.15G11.01**

CODE	L	W	H	POWER	TEMP	VOLTAGE
7819.15G11.01	570	880	1750	0.23 kW	0-10 °C	230 V / NPE 50 - 60Hz
7819.15G21.01	775	1000	1755	0.25 kW	0-10 °C	230 V / NPE 50 - 60Hz

BANQUET TROLLEYS

Cold & Hot Banquet Trolley



Digital control with cabinet temperature display and setting and manual activation of defrost cycle.
Automatic defrost.
Performance guaranteed at ambient temperatures of +43°C.
High quality thermal isolation.
Cleaning-free condenser: the structure of the wire frame condenser prevents dust and grease accumulation avoiding periodical cleaning operations and reducing energy consumption.
Automatic evaporation of the defrosting water by hot gas on the top for energy saving.
Hidden evaporator thus guaranteeing higher storage capacity and less corrosion problems.
Up to 85°C heat setting option in the cabinet.
5-stage steam system.
Optimized bottom to up forced air flow provide even temperature distribution and fast heating in any conditions.
Protective rubber wedges against impact around the device.
Silicone gasket prevents heat escape.



7919.15G11.11

CODE	TYPE	L	W	H	POWER	TEMP	VOLTAGE
7819.15G11.11	GN1/1	570	893	1749	1.85 kW	0-85 °C	230 V / NPE 50 - 60Hz

Neutral Banquet Trolley



07



7919.70182.03

7919.14018.03

Complete stainless steel inner and outer body. Environment friendly insulation polyurethane injection at the density of 40-42 kg /m3

MODEL	CODE	TYPE	L	W	H	VOLUME	WEIGHT
	7919.14018.03	GN 2/1	910	1517	1816	2.75 m³	185 kg
	7919.70182.03	GN 2/1	910	827	1816	1.51 m³	113 kg
	7919.70130.03	GN 2/1	910	827	1160	0.99 m³	80 kg



DISHWASHER

116

35x35 - 40x40
Dishwasher

120

50x50 Dishwasher

126

Hood Type Dishwasher

130

Conveyor Type
Dishwasher

132

Flight Type
Dishwasher

134

Pot & Utensil Washer

135

Vegetable Washing Machine
Salad and Vegetable Dryer

35x35-40x40 Mechanical Panel Glasswashers



Stainless steel pressed body and inclined washing tank.
Drawn tank base housing filter (Hygienic).
2.5 l water consumption per cycle.
Automatic, user friendly electromechanical control panel.
Saves energy, detergent and water.
Washing arms in reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: one button to fill in and heat water in the boiler tank.
Electrical components and cabling according to international standards and security regulations.
Completely sealed body to guarantee IPX5 water protection.
Thermostat-controlled rinse and washing temperature for efficient washing.
Non-return - Check valve system.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85 °C (water supply at a minimum of 2 bar and 50°C).

	35 x 35 GLASHWASHER CODE					40 x 40 GLASHWASHER CODE				
	OBY 35M	OBY 35M P	OBY 35M PT	OBY 35M PD	OBY 35M PDT	OBY 40M	OBY 40M P	OBY 40M PT	OBY 40M PD	OBY 40M PDT
	073M.00000.AD	073M.10000.AD	073M.10010.AD	073M.11000.AD	073M.11010.AD	074M.00000.AD	074M.10000.AD	074M.10010.AD	074M.11000.AD	074M.11010.AD
Detergent Dispenser	-	-	-	✓	✓	-	-	-	✓	✓
Rinse Aid Dispenser	-	✓	✓	✓	✓	-	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	-	-	-	-	-	-
Drain Pump	-	-	✓	-	✓	-	-	✓	-	✓
1 Glass Rack Promotional with cutlery and cup holders.	✓	✓	✓	✓	✓	-	-	-	-	-
2 basket promotional (plate/glass) with cutlery holders	-	-	-	-	-	✓	✓	✓	✓	✓

	TECHNICAL FEATURES		35 x 35 GLASSWASHER	40 x 40 GLASSWASHER		35 x 35 GLASSWASHER	40 x 40 GLASSWASHER
Electric connection	230V~NPE / 50 Hz	230V~NPE / 50 Hz			Water inlet pressure / Temp.	2-4 Bar / 50 °C	2-4 Bar / 50 °C
Total rating	3.1 kW	3.3 kW			Heat power (Washing/Rinsing)	2 / 3 kW	2 / 3 kW
Washing capacity (glass/hr)	500 glass (Max.)	500 glass (Max.)			Dirty water discharge connection	3/4 " (Ø 28 mm)	3/4 " (Ø 28 mm)
Washing capacity (basket/hr)	30	30			Maximum noise	61 dBA	70 dBA
Washing / Boiler tank capacity	9,2 / 2,8 l	18,4 / 2,8 l			Gross weight	35 (±5) kg	40 (±5) kg
Washing program number	1	1			Dimensions (WxDxH)	425x465x630 mm	475x540x765 mm
Program times (seconds)	120	120			Protection class	IPX5	IPX5
Washing water temp.	55-60°C	55-60°C			Rack dimension	35 x 35 cm	40 x 40 cm
Rinsing water temp.	80-85 °C (max.)	80-85 °C (max.)			Useful loading height	225 mm	330 mm
Water inlet connection	3/4 "	3/4 "			Inclination	6°	6°
Washing pump power	0.075 kW	0.31 kW					

GLASSWASHER

35x35-40x40 Touch Panel Glasswashers



- Stainless steel pressed body and inclined washing tank.
- Drawn tank base housing filter (Hygienic).
- 2.5 l water consumption per cycle, 3 Selectable Washing Programmes.
- Automatic, user-friendly control panel. It also includes temperature indicator on the front panel.
- Adjustable detergent / rinse aid time from touch panel.
- Digital pressure switch for washing tank.
- Easy to follow washing steps with dynamic and coloured touch screen.
- Saves energy, detergent and water.
- Washing arms in reinforced polypropylene.
- Adjustable feet for height optimization.
- Easy start up: one button to fill in and heat water in the boiler tank.
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed body to guarantee IPX5 water protection.
- Digital controlled rinse and washing temperature for efficient washing .
- Non-return - Check valve system.
- Gentlewash option, Adjustment of washing pressure level with the minimum wear to dishes.
- The soft start option enables ultra-sensitive and quiet starting of the program.
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
- Rinsing temperature at 80-85 °C (water supply at a minimum of 2 bar and 50°C).

	35 x 35 GLASHWASHER CODE					40 x 40 GLASHWASHER CODE				
	OBY 35T	OBY 35T P	OBY 35T PT	OBY 35T PD	OBY 35T PDT	OBY 40T	OBY 40T P	OBY 40T PT	OBY 40T PD	OBY 40T PDT
	073T.00000.AD	073T.10000.AD	073T.10010.AD	073T.11000.AD	073T.11010.AD	074T.00000.AD	074T.10000.AD	074T.10010.AD	074T.11000.AD	074T.11010.AD
Detergent Dispenser	-	-	-	✓	✓	-	-	-	✓	✓
Rinse Aid Dispenser	-	✓	✓	✓	✓	-	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	-	-	-	-	-	-
Drain Pump	-	-	✓	-	✓	-	-	✓	-	✓
1 Glass Rack Promotional with cutlery and cup holders.	✓	✓	✓	✓	✓	-	-	-	-	-
2 basket promotional (plate/glass) with cutlery holders	-	-	-	-	-	✓	✓	✓	✓	✓
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

08

	TECHNICAL FEATURES					
	35 x 35 GLASSWASHER	40 x 40 GLASSWASHER				35 x 35 GLASSWASHER
Electric connection	230V~NPE / 50 Hz	230V~NPE / 50 Hz	Water inlet pressure / Temp.		2-4 Bar / 50 °C	2-4 Bar / 50 °C
Total rating	3.1 kW	3.3 kW	Heat power (Washing/Rinsing)		2 / 3 kW	2 / 3 kW
Washing capacity (glass/hr)	500 glass (Max.)	500 glass (Max.)	Dirty water discharge connection		3/4 " (Ø 28 mm)	3/4 " (Ø 28 mm)
Washing capacity (basket/hr)	31/26/20	34/26/18	Maximum noise		61 dBA	70 dBA
Washing / Boiler tank capacity	9,2 / 2,8 l	18,4 / 2,8 l	Gross weight		35 (±5) kg	40 (±5) kg
Washing program number	3	3	Dimensions (WxDxH)		425x465x630 mm	475x540x765 mm
Program times (seconds)	115/135/175	105/135/195	Protection class		IPX5	IPX5
Washing water temp.	55-60°C	55-60°C	Rack dimension		35 x 35 cm	40 x 40 cm
Rinsing water temp.	80-85 °C (max.)	80-85 °C (max.)	Useful loading height		225 mm	330 mm
Water inlet connection	3/4 "	3/4 "	Inclination		6°	6°
Washing pump power	0.075 kW	0.31 kW				

GLASSWASHER

35x35-40x40 King Touch Panel Glasswashers



- Stainless steel pressed body and inclined washing tank.
- Drawn tank base housing filter (Hygienic).
- 2.5 l water consumption per cycle.
- Automatic, user-friendly control panel. It also includes temperature indicator on the front panel
- Ajustable detergent / rinse aid time from touch panel.
- Digital pressure switch for washing tank.
- Easy to follow washing steps with dynamic and coloured touch screen .
- Saves energy, detergent and water.
- Washing arms in reinforced polypropylene.
- Adjustable feet for height optimization.
- Easy start up: one button to fill in and heat water in the boiler tank.
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed body to guarantee IPX5 water protection.
- Digital controlled rinse and washing temparature for efficient washing.
- Non-return - Check valve system.
- Gentlewash option , Adjustment of washing pressure level with the minimum wear to dishes.
- The soft start option enables ultra-sensitive and quiet starting of the program.
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
- Rinsing temperature at 80-85 °C (water supply at a minimum of 2 bar and 50°C).
- High efficiency air gap (class AB) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
- Smart rinse option, atmospheric boiler combine with rinse booster pump offer a perfect rinsing performance in term of constant pressure and high temperature of the water always at same temparature.

	35 x 35 GLASHWASHER CODE					40 x 40 GLASHWASHER CODE				
	OBY 35T R	OBY 35T PR	OBY 35T PRT	OBY 35T PDR	OBY 35T PDRT	OBY 40T R	OBY 40T PR	OBY 40T PRT	OBY 40T PDR	OBY 40T PDRT
	073T.0010B.AK	073T.1010B.AK	073T.1011B.AD	073T.1110B.AK	073T.1111B.AK	074T.0010B.AK	074T.1010B.AK	074T.1011B.AD	074T.1110B.AK	074T.1111B.AK
	-	-	-	✓	✓	-	-	-	✓	✓
Rinse Aid Dispenser	-	✓	✓	✓	✓	-	✓	✓	✓	✓
Rinsing Pump	✓	✓	✓	✓	✓	✓	✓	✓	✓	✓
Drain Pump	-	-	✓	-	✓	-	-	✓	-	✓
1 Glass Rack Promotional with cutlery and cup holders.	✓	✓	✓	✓	✓	-	-	-	-	-
2 basket promotional (plate/glass) with cutlery holders	-	-	-	-	-	✓	✓	✓	✓	✓
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

TECHNICAL FEATURES						
	35 x 35 GLASSWASHER	40 x 40 GLASSWASHER			35 x 35 GLASSWASHER	40 x 40 GLASSWASHER
Electric connection	230V~NPE / 50 Hz	230V~NPE / 50 Hz	Water inlet pressure / Temp.		2-4 Bar / 50 °C	2-4 Bar / 50 °C
Total rating	3.1 kW	3.3 kW	Heat power (Washing/Rinsing)		2 / 3 kW	2 / 3 kW
Washing capacity (glass/hr)	500 glass (Max.)	500 glass (Max.)	Dirty water discharge connection		3/4 " (Ø 28 mm)	3/4 " (Ø 28 mm)
Washing capacity (basket/hr)	32/27/21	36/27/18	Maximum noise		61 dBA	70 dBA
Washing / Boiler tank capacity	9,2 / 2,5 l	18,4 / 2,5 l	Gross weight		35 (±5) kg	40 (±5) kg
Washing program number	3	3	Dimensions (WxDxH)		425x465x630 mm	475x540x765 mm
Program times (seconds)	110/130/170	100/130/190	Protection class		IPX5	IPX5
Washing water temp.	55-60°C	55-60°C	Rack dimension		35 x 35 cm	40 x 40 cm
Rinsing water temp.	80-85 °C (max.)	80-85 °C (max.)	Useful loading height		225 mm	330 mm
Water inlet connection	3/4 "	3/4 "	Inclination		6°	6°
Washing pump power	0.1 kW	0.31 kW				

GLASSWASHER

35x35-40x40 Eco Touch Type Glasswashers



Stainless steel pressed body and inclined washing tank.
Drawn tank base housing filter (Hygienic).
2.5 l water consumption per cycle.
Automatic, user-friendly control panel. It also includes temperature indicator on the front panel.
Afjustable detergent / rinse aid time from touch panel.
Digital pressure switch for washing tank.
Easy to follow washing steps with dynamic and coloured touch screen.
Saves energy, detergent and water.
Washing arms in reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: one button to fill in and heat water in the boiler tank.
Electrical components and cabling according to international standards and security regulations.
Completely sealed body to guarantee IPX5 water protection.
Digital controlled rinse and washing temparature for efficient washing.
Non-return - Check valve system.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85 °C (water supply at a minimum of 2 bar and 50°C).

	35 x 35 GLASHWASHER CODE					40 x 40 GLASHWASHER CODE				
	OBY 35S	OBY 35S P	OBY 35S PT	OBY 35S PD	OBY 35S PDT	OBY 40S	OBY 40S P	OBY 40S PT	OBY 40S PD	OBY 40S PDT
	073S.00000.AD	073S.10000.AD	073S.10010.AD	073T.11000.AD	073S.11010.AD	074S.00000.AD	074T.10000.AD	074S.10010.AD	074S.11000.AD	074S.11010.AD
	-	-	-	✓	✓	-	-	-	✓	✓
Detergent Dispenser	-	-	-	✓	✓	-	✓	✓	✓	✓
Rinse Aid Dispenser	-	✓	✓	✓	✓	-	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	-	-	-	-	-	-
Drain Pump	-	-	✓	-	✓	-	-	✓	-	✓
1 Glass Rack Promotional with cutlery and cup holders.	✓	✓	✓	✓	✓	-	-	-	-	-
2 basket promotional (plate/glass) with cutlery holders	-	-	-	-	-	✓	✓	✓	✓	✓

	TECHNICAL FEATURES					
	35 x 35 GLASSWASHER		40 x 40 GLASSWASHER			
Electric connection	230V~NPE / 50 Hz	230V~NPE / 50 Hz	Water inlet pressure / Temp.		2-4 Bar / 50 °C	2-4 Bar / 50 °C
Total rating	3.1 kW	3.3 kW	Heat power (Washing/Rinsing)		2 / 3 kW	2 / 3 kW
Washing capacity (glass/hr)	432 glass (Max.)	432 glass (Max.)	Dirty water discharge connection		3/4 " (Ø 28 mm)	3/4 " (Ø 28 mm)
Washing capacity (basket/hr)	27/18/14	27/18/14	Maximum noise		61 dBA	70 dBA
Washing / Boiler tank capacity	9,2 / 2,8 l	18,4 / 2,8 l	Gross weight		35 (±5) kg	40 (±5) kg
Washing program number	3	3	Dimensions (WxDxH)		425x465x630 mm	475x540x765 mm
Program times (seconds)	132/192/252	132/192/252	Protection class		IPX5	IPX5
Washing water temp.	55-60°C	55-60°C	Rack dimension		35 x 35 cm	40 x 40 cm
Rinsing water temp.	80-85 °C (max.)	80-85 °C (max.)	Useful loading height		225 mm	330 mm
Water inlet connection	3/4 "	3/4 "	Inclination		6°	6°
Washing pump power	0.075 kW	0.31 kW				

DISHWASHER

50 x 50 Mechanical Panel Dishwasher



Stainless steel pressed body and inclined washing tank.
Drawn tank base housing filter (Hygienic).
2.8 l water consumption per cycle.
Automatic, user friendly control panel.
Saves energy, detergent and water.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: one button to fill in and heat water in the boiler tank.
Electrical components and cabling according to international standards and security regulations.
Completely sealed body to guarantee IPX5 water protection.
Thermostat-controlled rinse and washing temperature for efficient washing.
Non-return - Check valve system.
Washing temperature at 55-60 °C (water supply at a minimum of 2 bar and 50 °C).
Rinsing temperature at 80-85 °C (water supply at a minimum of 2 bar and 50 °C).

	50 x 50 DISHWASHER CODE							
	OBY 50M P	OBY 50M PD	OBY 50M PT	OBY 50M PDT	OBY 50M PR	OBY 50M PDR	OBY 50M PRT	OBY 50M PDRT
	075M.10000.AD	075M.1100.AD	075M.10010.AD	075M.11010.AD	075M.10100.AD	075M.11100.AD	075M.10110.AD	075M.11110.AD
Detergent Dispenser	-	✓	-	✓	-	✓	-	✓
Rinse Aid Dispenser	✓	✓	✓	✓	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	✓	-	-	✓	✓
2 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

TECHNICAL FEATURES			
Electric connection	230V~NPE / 50 Hz	Rinsing pump power	0,25 kW (OBY 50M PR / OBY 50M PDR / OBY 50M PRT / OBY 50M PDRT)
Total rating	5.5 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	560 plate (Max.)	Heat power (Washing/Rinsing)	2 / 5 kW
Washing capacity (basket/hr)	35 / 18	Dirty water discharge connection	1 1/4" (Ø42 mm) OBY 50M P / OBY 50M PD OBY 50M PR / OBY 50M PD 3/4" (Ø28 mm) OBY 50M PT / OBY 50M PDT OBY 50M PRT / OBY 50M PDRT
Washing / Boiler tank capacity	27 / 6 l	Maximum noise	75 dBA
Washing program number	2	Gross weight	70 (±5) kg
Program times (seconds)	102 / 192	Dimensions (WxDxH)	595x645x830 mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful loading height	335 mm
Washing pump power	0.66 kW	Inclination	6°

DISHWASHERS

50 x 50 Touch Panel Dishwashers



Stainless steel pressed body and inclined washing tank .
Drawn tank base housing filter (Hygenic).
2.8 l water consumptioin per cycle.
Automatic, user-friendly control panel. It also includes temperature indicator on the front panel.
Afjustable detergent / rinse aid time from touch panel.
Digital pressure switch for washing tank.
Easy to follow washing steps with dynamic and coloured touch screen .
Saves energy, detergent and water.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: one button to fill in and heat water in the boiler tank.
Electrical components and cabling according to international standarts and security regulations.
Completely sealed body to guarantee IPX5 water protection.
Digital controlled rinse and washing temparature for efficient washing.
Non-return - Check valve system.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).
The soft start option enables ultra-sensitive and quiet starting of the program.
Gentlewash option , Adjustment of washing pressure level with the minimum wear to dishes.

	50 x 50 DISHWASHER CODE							
	OBY 50T P	OBY 50T PD	OBY 50T PT	OBY 50T PDT	OBY 50T PR	OBY 50T PDR	OBY 50T PRT	OBY 50T PDRT
	075T.10000.AD	075T.1100.AD	075T.10010.AD	075T.11010.AD	075T.10100.AD	075T.11100.AD	075T.10110.AD	075T.11110.AD
Detergent Dispenser	-	✓	-	✓	-	✓	-	✓
Rinse Aid Dispenser	✓	✓	✓	✓	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	✓	-	-	✓	✓
2 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentle wash	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

For the models do not have rinsing pump, program times are 5 seconds longer.

08

TECHNICAL FEATURES	
Electric connection	230V~NPE / 50Hz
Total rating	5.5 kW
Washing capacity (plate/hr)	576 plate (Max.)
Washing capacity (basket/hr)	36 / 27 / 24 / 21 / 18
Washing / Boiler tank capacity	27/6
Washing program numbers	5
Program times (seconds)	100 / 130 / 150 / 170 / 190
Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0,25 kW (OBY 50T PR / OBY 50T PDR / OBY 50T PRT / OBY 50T PDRT)
Rinsing pump power	0,25 kW (OBY 50T PR / OBY 50T PDR / OBY 50T PRT / OBY 50T PDRT)
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 5 kW
Dirty water discharge connection	1 1/4" (Ø42 mm) OBY 50T P / OBY 50T PD / OBY 50T PR / OBY 50T PDR 3/4" (Ø28 mm) OBY 50T PT / OBY 50T PDT / OBY 50T PRT / OBY 50T PDRT
Maximum noise	75 dBA
Gross weight	70 (±5) kg
Dimensions (WxDxH)	595x650x830mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Useful Loading height	335 mm
Inclination	6°

DISHWASHER

50 x 50 King Touch Panel Dishwashers



Stainless steel pressed body and inclined washing tank.
Drawn tank base housing filter (Hygenic).
2.5 l water consumption per cycle.
Automatic, user-friendly control panel. It also includes temperature indicator on the front panel
Ajustable detergent / rinse aid time from touch panel.
Digital pressure switch for washing tank.
Easy to follow washing steps with dynamic and coloured touch screen.
Saves energy, detergent and water.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: one button to fill in and heat water in the boiler tank.
Electrical components and cabling according to international standards and security regulations.
Completely sealed body to guarantee IPX5 water protection.
Digital controlled rinse and washing temperature for efficient washing.
Non-return - Check valve system.
Gentlewash option , Adjustment of washing pressure level with the minimum wear to dishes.
The soft start option enables ultra-sensitive and quiet starting of the program.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85 °C (water supply at a minimum of 2 bar and 50°C).
High efficiency air gap (class AB) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
Smart rinse option, atmospheric boiler combine with rinse booster pump offer a perfect rinsing performance in term of constant pressure and high temperature of the water always at same temperature.

	50 x 50 DISHWASHER CODE							
	OBY 50T R	OBY 50T RT	OBY 50T PR	OBY 50T DR	OBY 50T DRT	OBY 50T PDR	OBY 50T PRT	OBY 50T PDRT
	075T.0010B.AK	075T.0011B.AK	075T.1010B.AK	075T.0110B.AK	075T.0111B.AK	075T.1110B.AK	075T.1011B.AK	075T.1111B.AK
Detergent Dispenser	-	-	-	✓	✓	✓	-	✓
Rinse Aid Dispenser	-	-	✓	-	-	✓	✓	✓
Rinsing Pump	✓	✓	✓	✓	✓	✓	✓	✓
Drain Pump	-	✓	-	-	✓	-	✓	✓
2 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

TECHNICAL FEATURES			
Electric connection	230V~NPE / 50Hz	Rinsing pump power	0,18 kW
Total rating	5.5 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	576 plate (Max.)	Heat power (Washing/Rinsing)	2 / 5 kW
Washing capacity (basket/hr)	36/ 28 / 24 / 21 / 19	Dirty water discharge connection	1 1/4" (Ø42 mm) OBY 50T P / OBY 50T PD / OBY 50T PR / OBY 50T PDR 3/4" (Ø28 mm) OBY 50T PT / OBY 50T PDT / OBY 50T PRT / OBY 50T PDRT
Washing / Boiler tank capacity	27/6	Maximum noise	75 dBA
Washing program numbers	5	Gross weight	70 (±5) kg
Program times (seconds)	98 / 128 / 148 / 168 / 188	Dimensions (WxDxH)	595x650x830mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful Loading height	335 mm
Washing pump power	0.66 kW	Inclination	6°

DISHWASHER

50 x 50 Eco Touch Type Dishwashers



Stainless steel pressed body and inclined washing tank.
Drawn tank base housing filter (Hygenic).
2.8 l water consumption per cycle.
Automatic, user-friendly control panel. It also includes temperature indicator on the front panel
Temperature Indication on front panel.
5 Selectable Washing Programmes.
Adjustable detergent / rinse aid time from touch panel.
Digital pressure switch for washing tank.
Easy to follow washing steps with dynamic and coloured touch screen.
Saves energy, detergent and water.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: one button to fill in and heat water in the boiler tank.
Electrical components and cabling according to international standards and security regulations.
Completely sealed body to guarantee IPX5 water protection.
Digital controlled rinse and washing temperature for efficient washing.
Non-return - Check valve system.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).

	50 x 50 DISHWASHER CODE							
	OBY 50S P	OBY 50S PD	OBY 50S PT	OBY 50S PDT	OBY 50S PR	OBY 50S PDR	OBY 50S PRT	OBY 50S PDRT
	075S.10000.AD	075S.1100.AD	075S.10010.AD	075S.11010.AD	075S.10100.AD	075S.11100.AD	075S.10110.AD	075S.11110.AD
Detergent Dispenser	-	✓	-	✓	-	✓	-	✓
Rinse Aid Dispenser	✓	✓	✓	✓	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	✓	-	-	✓	✓
2 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

For the models do not have rinsing pump, program times are 5 seconds longer.

08

TECHNICAL FEATURES			
Electric connection	230V~NPE / 50Hz	Rinsing pump power	0,25 kW (OBY 50T PR / OBY 50T PDR / OBY 50T PRT / OBY 50T PDRT)
Total rating	5.5 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	560 plate (Max.)	Heat power (Washing/Rinsing)	2 / 5 kW
Washing capacity (basket/hr)	35 / 27 / 18	Dirty water discharge connection	1 1/4" (Ø42 mm) OBY 50T P / OBY 50T PD / OBY 50T PR / OBY 50T PDR 3/4" (Ø28 mm) OBY 50T PT / OBY 50T PDT / OBY 50T PRT / OBY 50T PDRT
Washing / Boiler tank capacity	27/6	Maximum noise	75 dBA
Washing program numbers	5	Gross weight	70 (±5) kg
Program times (seconds)	102 / 132 / 192	Dimensions (WxDxH)	595x650x830mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful Loading height	335 mm
Washing pump power	0.66 kW	Inclination	6°

DISHWASHER

50 x 50 Touch Panel Double Walled Dishwashers



	Stainless steel pressed body and tank, rounded corners for easy cleaning,
	Low water, energy and detergent consumption because of including half tank.
	The counterbalanced door is equipped with shock absorber to lighten the impact of opening and closing.
	Contains stainless steel tank filter .
	A double filter system provides effective wash pump protection.
	Extra increased washing height.
	The double skin insulated wall ensures a low noise level and a reduction in heat loss from the machine.
	2.8 l water consumption per cycle.
	Automatic, user-friendly control panel. It also includes temperature indicator on the front panel
	Adjustable detergent / rinse aid time from touch panel.
	Digital pressure switch for washing tank.
	Easy to follow washing steps with dynamic and coloured touch screen.
	Washing arms both available in stainless steel and reinforced polypropylene.
	Adjustable feet for height optimization.
	Easy start-up: Single button for water filling and heating in the boiler tank.
	Electrical components and cabling according to international standards and safety regulations.
	The dishwasher is completely sealed to guarantee IPX5 water protection.
	Digital controlled rinsing and washing temperatures for efficient washing.
	NonReturned - check valve system.
	Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
	Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).
	Gentlewash option , Adjustment of washing pressure level with the minimum wear to dishes.
	The soft start option enables ultra-sensitive and quiet starting of the program.

	50 x 50 DISHWASHER CODE							
	OBY 50T HT P	OBY 50T HT PD	OBY 50T HT PT	OBY 50T HT PDT	OBY 50T HT PR	OBY 50T HT PDR	OBY 50T HT PRT	OBY 50T HT PDRT
	075T.1000A.AA	075T.1100A.AA	075T.1001A.AA	075T.1101A.AA	075T.1010A.AA	075T.1110A.AA	075T.1011A.AA	075T.1111A.AA
Detergent Dispenser	-	✓	-	✓	-	✓	-	✓
Rinse Aid Dispenser	✓	✓	✓	✓	✓	✓	✓	✓
Rinsing Pump	-	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	✓	-	-	✓	✓
2 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

For the models do not have rinsing pump, program times are 5 seconds longer.

TECHNICAL FEATURES			
Electric connection	230V~NPE / 50Hz	Rinsing pump power	0,25 kW (OBY 50T HT PR / OBY 50T HT PDR / OBY 50T HT PRT / OBY 50T HT PDRT)
Total rating	5.4 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	576 plate (Max.)	Heat power (Washing/Rinsing)	2 / 4.75 kW
Washing capacity (basket/hr)	36 / 27 / 24 / 21 / 18	Dirty water discharge connection	1 1/4" (Ø42 mm) OBY 50T HT P / OBY 50T HT PD / OBY 50T HT PR / OBY 50T HT PDR 3/4" (Ø28 mm) OBY 50T HT PT / OBY 50T HT PDT / OBY 50T HT PRT / OBY 50T HT PDRT
Washing / Boiler tank capacity	12/6 l	Maximum noise	65 dBA
Washing program number	5	Gross weight	70 (±5) kg
Program times (seconds)	100 / 130 / 150 / 170 / 190	Dimensions (WxDxH)	600x655x830 mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful Loading height	390 mm
Washing pump power	0.66 kW	Inclination	6°

DISHWASHER

50 x 50 King Touch Panel Double Walled Dishwashers



Stainless steel pressed body and tank, rounded corners for easy cleaning,
 Low water, energy and detergent consumption because of including half tank.
 The counterbalanced door is equipped with shock absorber to lighten the impact of opening and closing
 Contains Stainless Steel tank filter
 A double filter system provides effective wash pump protection
 Extra increased washing height
 The double skin insulated wall ensures a low noise level and a reduction in heat loss from the machine
 2.5 l water consumption per cycle.
 Automatic, user-friendly control panel. It also includes temperature indicator on the front panel
 Adjustable detergent / rinse aid time from touch panel
 Digital pressure switch for washing tank
 Easy to follow washing steps with dynamic and coloured touch screen
 Washing arms both available in stainless steel and reinforced polypropylene
 Adjustable feet for height optimization
 Easy start-up: Single button for water filling and heating in the boiler tank
 Electrical components and cabling according to international standards and safety regulations
 The dishwasher is completely sealed to guarantee IPX5 water protection
 Digital controlled rinsing and washing temperatures for efficient washing
 NonReturned - check valve system
 Gentlewash option, Adjustment of washing pressure level with the minimum wear to dishes.
 The soft start option enables ultra-sensitive and quiet starting of the program.
 High efficiency air gap (class AB) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
 Smart rinse option, atmospheric boiler combine with rinse booster pump offer a perfect rinsing performance in term of constant pressure and high temperature of the water always at same temperature.

	50 x 50 DISHWASHER CODE							
	OBY 50T HT R	OBY 50T HT RT	OBY 50T HT PR	OBY 50T HT DR	OBY 50T HT DRT	OBY 50T HT PDR	OBY 50T HT PRT	OBY 50T HT PDT
	075T.0010B.AE	075T.0011B.AE	075T.1010B.AE	075T.0110B.AE	075T.0111B.AE	075T.1110B.AE	075T.1011B.AA	075T.1111B.AE
Detergent Dispenser	-	-	-	✓	✓	✓	-	✓
Rinse Aid Dispenser	-	-	✓	-	-	✓	✓	✓
Rinsing Pump	✓	✓	✓	✓	✓	✓	✓	✓
Drain Pump	-	✓	-	-	✓	-	✓	✓
2 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT	OPT

TECHNICAL FEATURES			
Electric connection	230V~NPE / 50Hz	Rinsing pump power	0,18 kW
Total rating	5.4 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	576 plate (Max.)	Heat power (Washing/Rinsing)	2 / 4.75 kW
Washing capacity (basket/hr)	36 / 28 / 24 / 21 / 19	Dirty water discharge connection	1 1/4" (Ø42 mm) OBY 50T HT P / OBY 50T HT PD / OBY 50T HT PR / OBY 50T HT PDR 3/4" (Ø28 mm) OBY 50T HT PT / OBY 50T HT PDT / OBY 50T HT PRT / OBY 50T HT PDT
Washing / Boiler tank capacity	12/6 l	Maximum noise	65 dBA
Washing program number	5	Gross weight	70 (±5) kg
Program times (seconds)	98 / 128 / 148 / 168 / 188	Dimensions (WxDxH)	600x655x830 mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful Loading height	390 mm
Washing pump power	0.66 kW	Inclination	6°

DISHWASHER

Hood Type Mechanical Panel Dishwashers



User friendly control panel.
Monoblock washing tank with round corners for hygienic.
69 racks per hour (Rack dimensions 50x50 cm).
2.8 l water consumption per cycle.
Automatic, user friendly electromechanical control panel.
3 washing programmes- cycle 52/102/132 seconds.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start-up: Single button for water filling and heating in the boiler tank.
Electrical components and cabling according to international standards and safety regulations.
The dishwasher is completely sealed to guarantee IPX5 water protection.
Thermostat-controlled rinsing and washing temperatures for efficient washing.
Contains stainless steel tank filter.
NonReturned - check valve system.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).

	HOOD TYPE DISHWASHER CODE						
	OBM 1080M P	OBM 1080M PD	OBM 1080M PDT	OBM 1080M PDR	OBM 1080M PDRT	OBM 1080M R	OBM 1080M RT
	071M.10000.BB	071M.11000.BB	071M.11010.BB	071M.11100.BB	071M.11110.BB	071M.00100.BB	071M.00110.BB
Detergent Dispenser	-	✓	✓	✓	✓	-	-
Rinse Aid Dispenser	✓	✓	✓	✓	✓	-	-
Rinsing Pump	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	-	✓	-	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT

TECHNICAL FEATURES		
Electric connection	400V 3NPE / 50 Hz	Rinsing pump power
Total rating	9.66 kW	Water inlet pressure / Temp.
Washing capacity (plate/hr)	1108 plate (Max.)	Heat power (Washing/Rinsing)
Washing capacity (basket/hr)	69 / 35 / 27	Dirty water discharge connection
Washing / Boiler tank capacity	23 / 7 l.	Maximum noise
Washing program number	3	Gross weight
Program times (seconds)	52 / 102 / 132	Dimensions (WxDxH)
Washing water temp.	55-60°C	Protection class
Rinsing water temp.	80-85 °C (max.)	Rack dimension
Water inlet connection	3/4 "	Useful loading height
Washing pump power	0.66 kW	Inclination

DISHWASHER

Hood Type Touch Panel Dishwashers



User friendly Touch Control Panel.
Stainless steel body, washing and boiler tank. Contains stainless steel tank filter.
Monoblock washing tank with round corners - Hygenic.
2.8 l water consumption per cycle.
Ajustable detergent / rinse aid time from touch panel.
Digital pressure switch for washing tank.
Easy to follow washing steps with dynamic and coloured touch screen.
Suitable for corner or in-line installation.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: single button for water filling and heating in the boiler tank.
Electrical components and wiring according to international standards and security regulations.
Digital controlled, washing and rinsing temperatures for efficient washing.
Non-return - Check valve system.
Digital screen for temperature and error displays.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).
Gentlewash option , Adjustment of washing pressure level with the minimum wear to dishes.
The soft start option enables ultra-sensitive and quiet starting of the program.

	HOOD TYPE DISHWASHER CODE						
	OBM 1080T P	OBM 1080T PD	OBM 1080T PDT	OBM 1080T PDR	OBM 1080T PDRT	OBM 1080T R	OBM 1080T RT
	071T.10000.BB	071T.11000.BB	071T.11010.BB	071T.11100.BB	071T.11110.BB	071T.00100.BB	071T.00110.BB
Detergent Dispenser	-	✓	✓	✓	✓	-	-
Rinse Aid Dispenser	✓	✓	✓	✓	✓	-	-
Rinsing Pump	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	-	✓	-	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT

For the models do not have rinsing pump, program times are 5 seconds longer.

08

TECHNICAL FEATURES	
Electric connection	400V 3NPE / 50 Hz
Total rating	9.66 kW
Washing capacity (plate/hr)	1152 plate (Max.)
Washing capacity (basket/hr)	72 / 36 / 27 / 24 / 18
Washing / Boiler tank capacity	23 / 7 l.
Washing program number	5
Program times (seconds)	50 / 100 / 130 / 150 / 190
Washing water temp.	55-60°C
Rinsing water temp.	80-85 °C (max.)
Water inlet connection	3/4 "
Washing pump power	0,25 kW (OBM 1080T PDR / OBM 1080T PDRT OBM 1080T R / OBM 1080T RT)
Water inlet pressure / Temp.	2-4 Bar / 50 °C
Heat power (Washing/Rinsing)	2 / 9 kW
Dirty water discharge connection	1 1/4" (Ø42 mm) OBM 1080T P / OBM 1080T PDR / OBM 1080T R 3/4" (Ø28 mm) OBM 1080T PDT / OBM 1080T PDRT / OBM 1080T RT
Maximum noise	75 dBA
Gross weight	120 (±5) kg
Dimensions (WxDxH)	700x785x1480 (1960) mm
Protection class	IPX5
Rack dimension	50 x 50 cm
Useful loading height	445 mm
Inclination	6°

DISHWASHER

Hood Type King Touch Panel Dishwashers



User friendly Touch Control Panel.
Stainless steel body, washing and boiler tank. Contains stainless steel tank filter.
Monoblock washing tank with round corners - Hygenic.
2,5 l water consumption per cycle.
Afjustable detergent / rinse aid time from touch panel.
Digital pressure switch for washing tank.
Easy to follow washing steps with dynamic and coloured touch screen.
Suitable for corner or in-line installation.
Washing arms both available in stainless steel and reinforced polypropylene.
Adjustable feet for height optimization.
Easy start up: single button for water filling and heating in the boiler tank.
Electrical components and wiring according to international standards and security regulations.
Digital controlled, washing and rinsing temperatures for efficient washing.
Non-return - Check valve system.
Digital screen for temperature and error displays.
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).
Gentlewash option, Adjustment of washing pressure level with the minimum wear to dishes.
The soft start option enables ultra-sensitive and quiet starting of the program.
High efficiency air gap (class AB) in water inlet circuit to avoid water being siphoned back into the network as a result of a sudden drop in main pressures.
Smart rinse option, atmospheric boiler combine with rinse booster pump offer a perfect rinsing performance in term of constant pressure and high temperature of the water always at same temparature.

	HOOD TYPE DISHWASHER CODE						
	OBM 1080T R	OBM 1080T RT	OBM 1080T PR	OBM 1080T DR	OBM 1080T DRT	OBM 1080T PRT	OBM 1080T PDRT
	071T.0010B.BG	071T.0011B.BG	071T.1010B.BG	071T.0110B.BG	071T.0111B.BG	071T.1011B.BG	071T.1111B.BG
Detergent Dispenser	-	-	-	✓	✓	-	✓
Rinse Aid Dispenser	-	-	✓	-	-	✓	✓
Rinsing Pump	✓	✓	✓	✓	✓	✓	✓
Drain Pump	-	✓	-	-	✓	✓	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT

TECHNICAL FEATURES			
Electric connection	400V 3NPE / 50 Hz	Rinsing pump power	0,18 kW
Total rating	9.66 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	1152 plate (Max.)	Heat power (Washing/Rinsing)	2 / 9 kW
Washing capacity (basket/hr)	72 / 36 / 27 / 24 / 18	Dirty water discharge connection	1 1/4" (Ø42 mm) OBM 1080T P / OBM 1080T PDR / OBM 1080T R 3/4" (Ø28 mm) OBM 1080T PDT / OBM 1080T PDRT / OBM 1080T RT
Washing / Boiler tank capacity	23 / 7 l.	Maximum noise	75 dBA
Washing program number	5	Gross weight	120 (±5) kg
Program times (seconds)	50 / 100 / 130 / 150 / 190	Dimensions (WxDxH)	700x785x1480 (1960) mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful loading height	445 mm
Washing pump power	0.66 kW	Inclination	6°

DISHWASHER

Hood Type Eco Touch Dishwashers



- User friendly Touch Control Panel.
- Stainless steel body, washing and boiler tank.
- Monoblock washing tank with round corners - Hygenic.
- 2.8 l water consumption per cycle.
- Afjustable detergent / rinse aid time from touch panel.
- Digital pressure switch for washing tank.
- Easy to follow washing steps with dynamic and coloured touch screen.
- Suitable for corner or in-line installation.
- Washing arms both available in stainless steel and reinforced polypropylene.
- Contains stainless steel tank filter.
- Adjustable feet for height optimization.
- Easy start up: single button for water filling and heating in the boiler tank.
- Electrical components and wiring according to international standards and security regulations.
- Digital controlled, washing and rinsing temperatures for efficient washing.
- Non-return - Check valve system.
- Digital screen for temperature and error displays.
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).

	HOOD TYPE DISHWASHER CODE						
	OBM 1080S P	OBM 1080S PD	OBM 1080S PDT	OBM 1080S PDR	OBM 1080S PDRT	OBM 1080S R	OBM 1080S RT
	071S.10000.BB	071S.11000.BB	071S.11010.BB	071S.11100.BB	071S.11110.BB	071S.00100.BB	071S.00110.BB
Detergent Dispenser	-	✓	✓	✓	✓	-	-
Rinse Aid Dispenser	✓	✓	✓	✓	✓	-	-
Rinsing Pump	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	-	✓	-	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT

For the models do not have rinsing pump, program times are 5 seconds longer.

08

TECHNICAL FEATURES		
Electric connection	400V 3NPE / 50 Hz	Rinsing pump power 0,25 kW (OBM 1080T PDR / OBM 1080T PDRT OBM 1080T R / OBM 1080T RT)
Total rating	9.66 kW	Water inlet pressure / Temp. 2-4 Bar / 50 °C
Washing capacity (plate/hr)	1108 plate (Max.)	Heat power (Washing/Rinsing) 2 / 9 kW
Washing capacity (basket/hr)	69 / 35 / 18	Dirty water discharge connection 1 1/4" (Ø42 mm) OBM 1080T P / OBM 1080T PDR / OBM 1080T R 3/4" (Ø28 mm) OBM 1080T PDT / OBM 1080T PDRT / OBM 1080T RT
Washing / Boiler tank capacity	23 / 7 l.	Maximum noise 75 dBA
Washing program number	3	Gross weight 120 (±5) kg
Program times (seconds)	52 / 102 / 192	Dimensions (WxDxH) 700x785x1480 (1960) mm
Washing water temp.	55-60°C	Protection class IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension 50 x 50 cm
Water inlet connection	3/4 "	Useful loading height 445 mm
Washing pump power	0.66 kW	Inclination 6°

DISHWASHER

OBY 1500 Conveyor Type Mechanical Panel Dishwashers



- Stainless steel body including washing and boiler tank
- Hygienic washing tank
- 100 rack per hour (Rack dimension 50 x 50 cm)
- Effective drying through a high powered fan
- 3 l water consumption per cycle
- Automatic, user friendly control panel
- Continuous washing through conveyor system with dryer (in the model with dryer)
- Saves energy, detergent and water
- Stainless steel washing arms
- Adjustable feet for height optimization
- Easy start up: one button to fill in and heat water in the boiler tank
- Electrical components and cabling according to international standards and security regulations.
- Completely sealed to guarantee IPX5 water protection
- Thermostat-controlled rinse and washing temperature for efficient washing
- Non-return - Check valve system
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDARD EQUIPMENT

OPTIONAL EQUIPMENT

Stainless Steel Washing Arms	Drain Pump
Rinsing Pump	Detergent Dispenser
5 Baskets Promotional (3x Plate, 1x Glass and 1x Cutlery)	Rinse Aid Dispenser
Flexible Water Supply and Drain Hose	

WITH DRYER UNIT TECHNICAL FEATURES

Code (right)	076R.0010K.BD	Rinsing pump power	0.37 kW
Code (left)	076L.0010K.BD	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Electric connection	400V~3NPE / 50 Hz	Heat power (Washing/Rinsing)	9 / 27 kW
Total rating	47 kW	Drying fan power	8 kW
Washing capacity (plate/hr)	1650 plate (Max.)	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Washing capacity (basket/hr)	100	Maximum noise	80 dBA
Washing / Boiler tank capacity	90 / 18 l	Gross weight	270 (±5) kg
Washing program number	-	Dimensions (LxWxD)	800x2050x1880 mm
Program times	-	Protection class	IPX5
Washing water temp.	55-60°C	Rack dimension	50 x 50 cm
Rinsing water temp.	80-85 °C (max.)	Useful loading height	42 cm
Water inlet connection	3/4 "	Inclination	6°
Washing pump power	1,5 kW		

WITHOUT DRYER UNIT TECHNICAL FEATURES

Code (right)	076R.00100.BD	Rinsing pump power	0.37 kW
Code (left)	076L.00100.BD	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Electric connection	400V~3NPE / 50Hz	Heat power (Washing/Rinsing)	9 / 27 kW
Total rating	38 kW	Drying fan power	-
Washing capacity (plate/hr)	1650 plate (Max.)	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Washing capacity (basket/hr)	100	Maximum noise	80 dBA
Washing / Boiler tank capacity	90 / 18 l	Gross weight	220 (±5) kg
Washing program number	-	Dimensions (LxWxD)	800x1750x1500 mm
Program times	-	Protection class	IPX5
Washing water temp.	55-60°C	Rack dimension	50 x 50 cm
Rinsing water temp.	80-85 °C (max.)	Useful loading height	42 cm
Water inlet connection	3/4 "	Inclination	6°
Washing pump power	1,5 kW		

DISHWASHER

OBY 2000 Conveyor Type Mechanical Panel Dishwashers



	Stainless steel body including washing and boiler tank Hygienic washing tank. 133 rack per hour (Rack dimension 50 x 50 cm) Effective drying through a high powered fan. 3 l water consumption per cycle. Automatic, user friendly control panel Continuous washing through conveyor system with dryer Saves energy, detergent and water Stainless steel washing arms Adjustable feet for height optimization Easy start up: one button to fill in and heat water in the boiler tank Electrical components and cabling according to international standards and security regulations Completely sealed to guarantee IPX5 water protection Thermostat-controlled rinse and washing temperature for efficient washing Non-return - Check valve system Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C) Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)
	STANDARD EQUIPMENT
	Stainless Steel Washing Arms
	Rinsing Pump
	5 Baskets Promotional (3x Plate, 1x Glass and 1x Cutlery)
	Flexible Water Supply and Drain Hose
	OPTIONAL EQUIPMENT
	Drain Pump
	Detergent Dispenser
	Rinse Aid Dispenser

WITH DRYER UNIT TECHNICAL FEATURES			
Code (right)	072R.0010K.BD	Main washing pump power	1,5 kW
Code (left)	072L.0010K.BD	Rinsing pump power	0.37 kW
Electric connection	400V~3NPE / 50 Hz	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Total rating	48 kW	Heat power (Washing/Rinsing)	9 / 27 kW
Washing capacity (plate/hr)	2130 plate (Max.)	Drying fan power	8 kW
Washing capacity (basket/hr)	133	Dirty water discharge con.	1 1/4 " (Ø 42 mm)
Pre main washing/Boiler tank capacity	60 / 90 / 18 l	Maximum noise	80 dBA
Washing program number	-	Gross weight	350 (±5) kg
Program times	-	Dimensions (LxWxD)	800x2550x1880 mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful loading height	42 cm
Pre washing pump power	0.72 kW	Inclination	6°

DISHWASHER

Flight Type Mechanical Panel Dishwashers



Designed for high volume operations
Stainless steel body including washing and boiler tank.
Automatically water power cutting system for washing, rinsing, drying and condensation zones for Energy saving.
Easy installation because of modular system
Digital controlled temperature display on control panel for different modules of the machine.
New designed shape washing tank for perfect washing.
Easily removed filters
Easy service (All mainly components are accessible from the front side of the machine)
Automatic user friendly control panel
Saves energy detergent and water

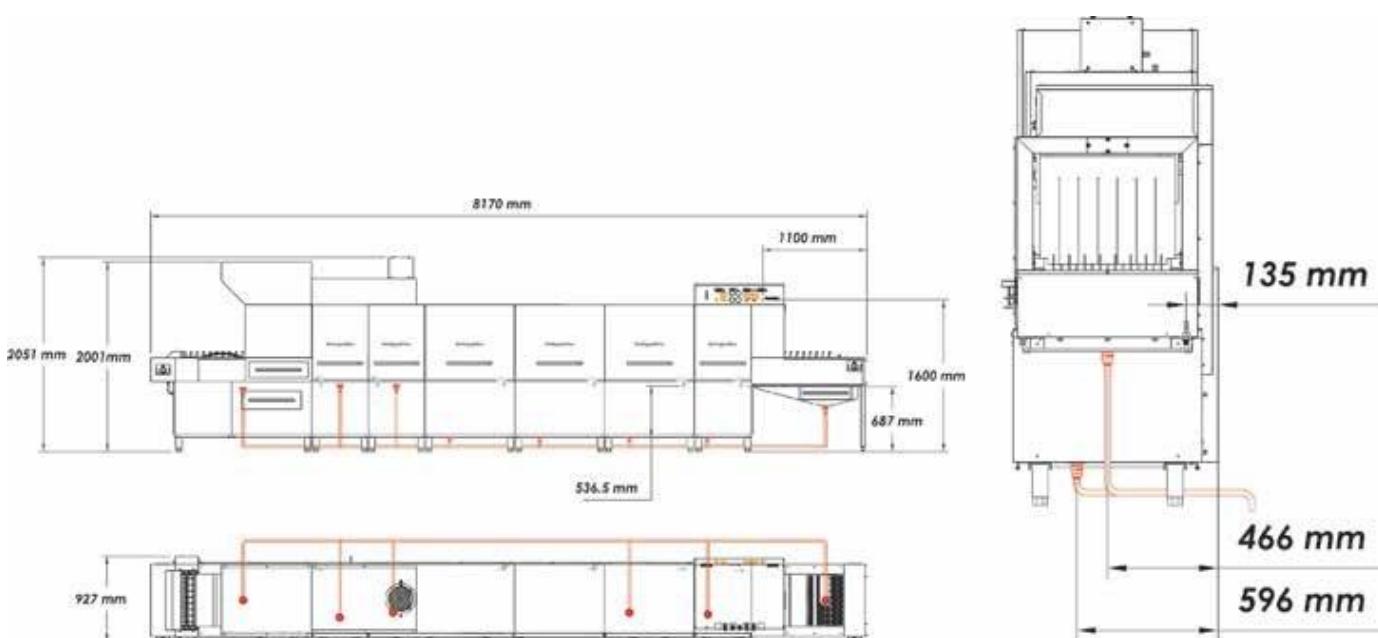
Stainless steel washing arms
Easy start up, one button to fill in and heat water in the boiler tank.
Adjustable feet for height optimization.
Double rinsing system
Electrical components and cabling according to international standards and security regulations.
Adjustable secured non-slip, protected conveyor chain drive
Completely sealed to guarantee IPX5 water protection.
Digital thermostat-controlled rinse and washing temperature for efficient washing.
Non-return - Check valve system
Optional unit; Energy Recovery System, captures escaping heat and steam from the exhaust air and reduces energy use

CODE	MODEL	ENTRY	PREWASH	MAINWASH	RINSING	DRYING	EXIT	WIDTH (mm)	LENGTH (mm)	TOTAL HEIGHT (mm)	
										WITHOUT HEAT REGEN	WITH HEAT REGEN.
07AL.0010K.BF	OBF 3000M	1	n/a	1	1	1	1	927	4470	2001	2051
07AR.0010K.BF											
07BL.0010K.BF	OBF 3600M	1	1	1	1	1	1	927	5070	2001	2051
07BR.0010K.BF											
07CL.0010K.BF	OBF 4500M	1	1	2	1	1	1	927	6020	2001	2051
07CR.0010K.BF											
07DL.0010K.BF	OBF 5200M	1	2	1	2	1	1	927	6320	2001	2051
07DR.0010K.BF											
07EL.0010K.BF	OBF 6000M	1	1	2	2	1	1	927	6620	2001	2051
07ER.0010K.BF											
07FL.0010K.BF	OBF 7000M	1	2	3	2	1	1	927	8170	2001	2051
07FR.0010K.BF											

DISHWASHER

STANDARD EQUIPMENT		RECOMENDED EQUIPMENT			
Rinsing Pump		Detergent Dispencer			
Flexible water supply and Drain hose		Rinse Aid Dispencer			
		Scrubbing table+soaking sink unit 120 cm+prewash hose			

TECHNICAL FEATURES						
MODELS	OBF 3000M	OBF 3600M	OBF 4500M	OBF 5200M	OBF 6000M	OBF 7000M
Code Left	07AL.0010K.BF	07BL.0010K.BF	07CL.0010K.BF	07DL.0010K.BF	07EL.0010K.BF	07FL.0010K.BF
Code Right	07AR.0010K.BF	07BR.0010K.BF	07CR.0010K.BF	07DR.0010K.BF	07ER.0010K.BF	07FR.0010K.BF
Dishes Per Hour (pc./h)	3000	3600	4500	5200	6000	7000
Pre-Wash Tank Capacity (l)	-	60	60	60	60	60
Wash Tank Capacity (l)	125	125	125	125	125	125
Rinse Tank Capacity (l)	30	30	30	30	30	30
Water Intake Diameter (mm)	3/4"	3/4"	3/4"	3/4"	3/4"	3/4"
Water Intake Pressure (bar)	2-4	2-4	2-4	2-4	2-4	2-4
Washing Water Temperature (°C)	45	45	45	45	45	45
Rinsing Water Temperature (°C)	85	85	85	85	85	85
Electric Intake (V/Hz)	400V/ 3NPE 50 Hz	400V/ 3NPE 50Hz				
Pre-Wash Pump Power (kW)	-	0,72	0,72	0,72	0,72	0,72
Main Wash Pump Power (kW)	2,7	2,7	2,7	2,7	2,7	2,7
Rinsing Pump Power (kW)	0,37	0,37	0,37	0,37	0,37	0,37
Blower Motor Power (kW)	0,4	0,4	0,4	0,4	0,4	0,4
Heat Regeneration Motor Power (kW)	0,25	0,25	0,25	0,25	0,25	0,25
Conveyor Motor Power (kW)	0,37	0,37	0,37	0,37	0,37	0,37
Main Wash Heating power (kW)	12	12	12	12	12	12
Rinsing Heating power (kW)	2 x 12	2 x 12	2 x 12	2 x 12	2 x 12	2 x 12
Blower Heating Power (kW)	6 x 2	6 x 2	6 x 2	6 x 2	6 x 2	6 x 2
Total Power (kW)	52,09	52,8	67,5	77,9	91,9	107,3
Total Width (mm) (with handles)	927	927	927	927	927	927
Total Length (mm)	4470	5070	6020	6320	6620	8170
Total Height (mm)	2001	2001	2001	2001	2001	2001
Total Height (mm) (with Heat Regen.) (mm)	2051	2051	2051	2051	2051	2051



DISHWASHER

Pot & Utensil Washer



Stainless Steel Body
Hygienic washing tank
GN 2/1 washing ability to featured
60 cm in diameter, cylinder-type pot to wash featured
4.5 l water consumption per cycle
Easy to use electromechanical control panel
3 Washing Programmes
Saves energy, detergent and water
Stainless steel washing arms
Adjustable feet for height optimization
Easy start up: one button to fill in and heat water in the boiler tank
Electrical components and cabling according to international standards and security regulations
The potwasher is completely sealed to guarantee IPX5 water protection
Thermostat-controlled rinse and washing temperature for efficient washing
Non-return - Check valve System
Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)
Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)

STANDARD EQUIPMENT

Stainless Steel Washing Arms	Rinse Aid Dispenser
Rinsing Pump	2 Baskets Promotional (Main and inner frame)
Drain Pump	Electrical Connection Cable, Flexible Water Supply and Drain Hose
Detergent Dispenser	

WITH DRYER UNIT TECHNICAL FEATURES

Code	078M.11110.BD	Rinsing pump power	0.37 kW
Electric connection	400V~3NPE / 50Hz	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Total rating	16.7 kW	Heat power (Washing/Rinsing)	4,5 / 14 kW
Washing capacity (pan/hr)	600 pan (Max.)	Dirty water discharge con.	3/4 " (Ø 28 mm)
Washing capacity (basket/hr)	30/10/7,5	Maximum noise	80 dBA
Washing / Boiler tank capacity	65 / 18 l	Gross weight	220 (±5) kg
Washing program number	3	Dimensions (WxDxH)	780 x 950 x 1962 (2400) mm
Program times	120/360/480 sec.	Protection class	IPX5
Washing water temp.	55-60°C	Rack dimension	60 x 70 cm
Rinsing water temp.	80-85 °C (max.)	Useful loading height	80 cm
Water inlet connection	3/4 "	Inclination	6°
Washing pump power	2.8 kW		

DISHWASHER

Vegetable Washing Machine



Stainless steel body	
Washing capacity is 4-6 kg/hour for leaf vegetables and 10-15 kg/hour for root vegetables	
Washing tank is completely stainless steel.	
Washing tank specially designed for easy cleaning and straining.	
Washing pump is made of special plastic material to prevent corrosion and chemical reactions	
TECHNICAL FEATURES	
Code	079M.00000.AD
Electricity connection	230V~NPE / 50 Hz
Total load	0.66 kW
Washing (Leaf vegetables)	4 - 6 kg
Washing (Heavy vegetables, fruits and frozen food)	10 - 15 kg
Washing time	3 - 4 min.
Drying (Leaf vegetables)	-
Drying (Heavy vegetables, fruits and frozen food)	-
Total water consumption	85 l
Water inlet connection	3/4 "
Dirty water discharge connection	1 1/4 " (Ø 42mm)
Spin dryer motor speed (rpm)	-
Washing tank capacity	97 l
Maximum noise	75 dBA
Gross weight	60 (±5) kg
Dimensions (WxDxH)	700x700x850 mm
Protection class	IPX5
Inclination	6°

Salad and Vegetable Dryer



Stainless steel body	
Time adjustable and thermic protected	
Machine is automatically stopped, when the cover is opened	
Easy to use and clean	
Vegetables are completely dried within a few seconds.	
TECHNICAL FEATURES	
Model	SKM 4035
Code	0840.40035.01
Total load	0.55 kW
Electricity connection	400V 3NPE / 50 Hz
Washing tank capacity	40 l
Gross weight	51 kg
Dimensions (WxDxH)	560x730x1085 mm

08

Compartment Glass Rack


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.0BB09.00	500	500	100	9
8740.0BB16.00	500	500	100	16
8740.0BB25.00	500	500	100	25
8740.0BB36.00	500	500	100	36
8740.0BB49.00	500	500	100	49

Compartment Rack Extender


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.0BY09.00	500	500	45	9
8740.0BY16.00	500	500	45	16
8740.0BY25.00	500	500	45	25
8740.0BY36.00	500	500	45	36
8740.0BY49.00	500	500	45	49

Rack Base For Plate And Tray


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.0TB50.00	500	500	100	-

Glass Rack


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.DBB50.00	500	500	100	-

Cutlery Rack Base For Plate And Tray


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.CKB50.00	500	500	100	-

Tray Rack


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.00009.00	500	500	100	-

Plate And Tray Rack Glasswasher 40x40


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
9740.COD21.50	400	400	110	-

Glass Rack Glasswasher 40x40


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
9740.COD21.46	400	400	150	-

Glass Rack Glasswasher 35x35


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.BMS35.00	350	350	150	-

Obf Conveyor Complete For Dishes


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
6262.00055.05	-	-	-	-

Obf Conveyor Complete For Self-Service Tray


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
6262.00055.09	-	-	-	-

Obf Conveyor Complete For Dishes (Special Short Type)


CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
6262.00055.10	-	-	-	-

ACCESSORIES

8 Compartment Cutlery Rack



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.000008.00	450	193	184	-

Basket Trolley



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
7959.60578.40	-	-	-	-

Pre Wash Hose



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8760.MT001.00	-	-	-	-
8760.MT003.00	-	-	-	-

Rinsing Pump



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
9099.R63T3.30	-	-	-	-

Drain Pump



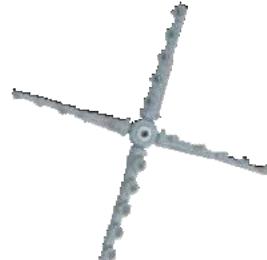
CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
9099.P251E.00	-	-	-	-

Rinse and Detergent Pump



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
6262.DETP7.NS	-	-	-	-
6262.PARP8.NS	-	-	-	-

Reinforced Washing Arms



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
6262.00033.33	-	-	-	-

Stainless Steel Washing Arms



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
2710.00033.33	-	-	-	-

Conveyor Benches



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
0711.00000.01	-	-	-	-

Corner Conveyor Benches



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
0711.00000.00	-	-	-	-

Inlet Table



RIGHT	LEFT	DIMENSIONS		
		L	W	H
7711.07075.22	7711.07075.21	700	750	870
7711.09075.22	7711.09075.21	900	750	870
7711.12075.22	7711.12075.21	1200	750	870
7711.14075.22	7711.14075.21	1400	750	870
7711.16075.22	7711.16075.21	1600	750	870
7711.19075.22	7711.19075.21	1900	750	870

Outlet Table



RIGHT	LEFT	DIMENSIONS		
		L	W	H
7711.07075.22	7711.07075.21	700	750	870
7711.09075.22	7711.09075.21	900	750	870
7711.12075.22	7711.12075.21	1200	750	870
7711.14075.22	7711.14075.21	1400	750	870
7711.16075.22	7711.16075.21	1600	750	870
7711.19075.22	7711.19075.21	1900	750	870



PREPARATIONS MACHINES

140

Dough Kneading Machines
Planet Mixer (FC)

141

Planet Mixers
Planet Mixers Mechanical
Controlling

143

Potato Peelers
Potato Peelers With Filter

144

Potato Peelers With Filter
Filter for Patato Peelers
Potato Chipper

145

Larlic Peelers
Onion Peelers

146

Bowl Cutter Mixers

147

Vertical Cutter Mixers

Dough Kneading Machines	CE	EAC	UAT DES	RoHS	KOD	0820.00030.11	0820.00050.11							
	TYPE		OHY 30 TF			OHY 50 TF								
	DIMENSION (LxWxH) mm		520	800	1075	580	910							
	BOWL DIMENSION (ØxH) mm		465	290	540	335	1110							
	POWER		1.27 kW		2.15 kW									
	CAPACITY		30 kg.		50 kg.									
	FLOUR CAPACITY		20 kg.		35 kg.									
	SUPPLY VOLTAGE		400V 3NPE / 50 Hz		400V 3NPE / 50 Hz									
	WEIGHT		134 kg.		162 kg.									
	VOLUME (m³)		0.62		0.78									
Double reductor, upper reductor has two speed, bottom reductor has single speed.														
The ideal machine for kneading all types of dough (pita, pizza, pastry, baklava, patty doughs).														
Bowl, safety guard and mixing tools are made of stainless steel.														
Automatic shut off if the safety guard is opened during mixing operation.														
It operates without noise and vibration.														
Main body is electrostatic powder coated.														

Planet Mixer (FC)	CE	EAC	UAT DES	RoHS	KOD	0810.00010.14					
	TYPE		OM 10 MF								
	DIMENSION (LxWxH) mm		510	525	660						
	BOWL DIMENSION (ØxH) mm		260	205							
	POWER		0.55 kW								
	CAPACITY		10 lt.								
	FLOUR CAPACITY		1.5 kg.								
	SUPPLY VOLTAGE		230V NPE / 50 Hz								
	WEIGHT		47 kg.								
	VOLUME (m³)		0.29								
Main body, mixing tools and bowl are made of stainless steel.											
3 different tools for beating, mixing, kneading											
It operates with speed control inverter and it can operate in different speeds between 40-210 tour minutes.											
It operates without noise and vibration.											
The safety guard is switch controlled.											

PREPARATIONS MACHINES

Planet Mixers	   	KOD	0810.00020.03	0810.00040.03			0810.00060.03									
	TYPE	OMG 20 TF			OMG 40 TF			OMG 60 TF								
	DIMENSION (LxWxH) mm	605	640	1015	690	725	1285	700	825	1315						
	BOWL DIMENSION (ØxH) mm	310	280		400	415		460	430							
	POWER	0.55 kW			1.1 kW			1.5 kW								
	CAPACITY	20 lt.			40 lt.			60 lt.								
	FLOUR CAPACITY	4 kg.			8 kg.			14 kg.								
	SUPPLY VOLTAGE	400V 3NPE / 50 Hz			400V 3NPE / 50 Hz			400V 3NPE / 50 Hz								
	WEIGHT	137 kg.			197 kg.			213 kg.								
	VOLUME (m3)	0.5			0.7			0.9								

Gearbox transmission system. 3 different tools for beating, mixing kneading.

Increased mixing capacity . It operates without noise and vibration.

Easily adjustable speed. 0-90 minute timer.

Wider cycle scale (40-60 rpm.) Automatically stops when adjusted time is over.

All mixing tools and bowl are stainless steel. The safety guard is switch controlled

Main body is electrostatic powder coated.

Planet Mixers Mechanical Controlling	   	KOD	0810.00020.01	0810.00020.04			0810.00040.01			0810.00060.01											
	TYPE	OM 20 TF			OM 20 MF			OM 40 TF			OM 60 TF										
	DIMENSION (LxWxH) mm	605	640	985	605	640	985	690	725	1155	700	825	1235								
	BOWL DIMENSION (ØxH) mm	310	280		310	280		400	415		460	430									
	POWER	0.55 kW			0.55 kW			1.1 kW			1.5 kW										
	CAPACITY	20 lt.			20 lt.			40 lt.			60 lt.										
	FLOUR CAPACITY	2 kg.			2 kg.			6 kg.			10 kg.										
	SUPPLY VOLTAGE	400V NPE / 50 Hz			230V NPE / 50 Hz			400V 3NPE / 50 Hz			400V 3NPE / 50 Hz										
	WEIGHT	106 kg.			106 kg.			166 kg.			189 kg.										
	VOLUME (m3)	0.5			0.5			0.7			0.9										

All mixing tools and bowl are stainless steel.

Main body is electrostatic powder coated.

3 different tools for beating, mixing, kneading

It operates without noise and vibration.

Mechanical speed variator.

Machine works with a variator control system three phase models with speed of 40-160 spe./ min., monophase models with speed of 55-160 spe./min.

0-90 minute timer.

Automatically stops when adjusted time is over.

The safety guard is switch controlled.

PREPARATIONS MACHINES

Standard Accessories

			
BOWL	BEATING TOOL	MIXING TOOL	KNEADING TOOL
	OM 10	OM 20	OM 40
BOWL	2810.00010.31	2810.00020.06	2810.00040.06
MIXING TOOL	2810.00010.13	2810.00020.50	2810.00040.49
KNEADING TOOL	2810.00010.08	2810.00020.49	2810.00040.48
BEATING TOOL	2810.00010.16	2810.00020.53	2810.00040.52
			2810.00060.17

Converting Chart of the Accessories

	"20LT./ 10LT. MIXER 10Lt. MIXER TOOLS FOR 20 Lt MIXER"	"40 Lt / 20 Lt. MIXER 20Lt. MIXER TOOLS FOR 40 Lt MIXER"	"60LT./ 40 Lt. MIXER 40lt. MIXER TOOLS FOR 60 Lt MIXER"
BOWL	2810.20010.00	2810.40020.00	2810.60040.00
MIXING TOOL	2810.20010.01	2810.40020.01	2810.60040.01
KNEADING TOOL	2810.20010.02	2810.40020.02	2810.60040.02
BEATING TOOL	2810.20010.03	2810.40020.03	2810.60040.03



PREPARATIONS MACHINES

Potato Peelers	  	KOD	0840.00010.11	0840.00010.14	0840.00020.01	0840.00030.01
	TYPE	PSM 10 TF	PSM 10 MF	PSM 20 TF	PSM 30 TF	
	DIMENSION (LxWxH) mm	480 750 890	480 750 890	510 875 990	610 980 1065	
	POWER	0.75 kW	0.75 kW	1.1 kW	1.5 kW	
	CAPACITY	10 lt.	10 lt.	20 lt.	30 lt.	
	SUPPLY VOLTAGE	400V 3NPE / 50 Hz	230V NPE / 50 Hz	400V 3NPE / 50 Hz	400V 3NPE / 50 Hz	
	WEIGHT	39 kg.	39 kg.	60 kg.	79 kg.	
	VOLUME (m3)	0.47	0.47	0.64	0.88	
Stainless steel body	It peels and washes the potatoes automatically					
Timer stops the machine automatically when adjusted time is over	— PSM 10 model; peels 10 kg. potatoes per times					
Compatible with HACCP requirements	— PSM 20 model peels 20 kg. potatoes per times					
The engine is thermic protected	— PSM 30 model peels 30 kg. potatoes per times					
Evacuation from the front lid						

Potato Peelers With Filter	   	KOD	0840.00010.21	0840.00020.21	0840.00030.21
	TYPE	PSM 10 TF	PSM 20 TF	PSM 30 TF	
	DIMENSION (LxWxH) mm	410 750 1300	510 875 1400	610 980 1475	
	POWER	0.75 kW	1.1 kW	1.5 kW	
	CAPACITY	10 kg.	20 kg.	30 kg.	
	SUPPLY VOLTAGE	400V 3NPE / 50 Hz	400V 3NPE / 50 Hz	400V 3NPE / 50 Hz	
	WEIGHT	50 kg.	78 kg.	101 kg.	
	VOLUME (m3)	0.6	0.8	1,1	
Stainless steel body.	Evacuation from the front lid.				
Non-clogging drainaged filter system which was integrated under the machine gather up all potato peelings.	It peels and washes the potatoes automatically.				
The engine is thermic protected.	— PSM 10 model peels 10 kg. potatoes per times				
Timer stops the machine automatically when adjusted time is over	— PSM 20 model peels 20 kg. potatoes per times.				
Compatible with HACCP requirements.	— PSM 30 model peels 30 kg. potatoes per times.				

09

PREPARATIONS MACHINES

Potato Peelers With Filter		KOD	0840.00010.31	0840.00020.31	0840.00030.31
		TYPE	PSM 10 TF	PSM 20 TF	PSM 30 TF
		DIMENSION (LxWxH) mm	410 750 1260	510 875 1360	610 980 1435
		POWER	0.75 kW	1.1 kW	1.5 kW
		CAPACITY	10 kg.	20 kg.	30 kg.
		SUPPLY VOLTAGE	400V 3NPE / 50 Hz	400V 3NPE / 50 Hz	400V 3NPE / 50 Hz
		WEIGHT	50 kg.	78 kg.	101 kg.
		VOLUME (m³)	0.6	0.8	1,1
Stainless steel body.					Evacuation from the front lid.
Non-clogging drainaged filter system which was integrated under the machine gather up all potato peelings.					It peels and washes the potatoes automatically.
The engine is thermic protected.					— PSM 10 model peels 10 kg. potatoes per times
Timer stops the machine automatically when adjusted time is over					— PSM 20 model peels 20 kg. potatoes per times.
Compatible with HACCP requirements.					— PSM 30 model peels 30 kg. potatoes per times.

Filter for Patato Peelers	KOD	
	2840.00010.40	PSM 10
	2840.00020.40	PSM 20
	2840.00030.40	PSM 30

Potato Chipper		KOD	0840.16010.00
		TYPE	PDM
		DIMENSION (LxWxH) mm	390 680 905
		POWER	0.37 kW
		SUPPLY VOLTAGE	400V 3NPE / 50 Hz
		WEIGHT	47 kg.
		VOLUME (m³)	0.18
The whole machine is made of stainless steel.			
It cuts the potatoes into finger chips with different cross sections.			
Ergonomic blade block can be removed and washed easily.			
Drum and block are easy to remove.			
Integrated operation feature potato peelers equipped with filter.			

Blade Block Type	
CODE	DIMENSION
2840.16010.03	8x8 mm
2840.16010.04	10x10 mm
2840.16010.05	14x14 mm
2840.16010.06	14x17 mm
2840.16010.09	CRISPY CHIPS

PREPARATIONS MACHINES

Garlic Peelers		KOD	0840.00005.00	Onion Peelers		KOD	0840.00010.33
		TYPE	SSM5			TYPE	SSM10
		DIMENSION (LxWxH) mm	420 700 900			DIMENSION (LxWxH) mm	510 870 1235
		POWER	0.55 kW			POWER	0.75 kW
		CAPACITY	5 kg.			CAPACITY	6-10 kg.
		SUPPLY VOLTAGE	400V 3NPE/50 Hz			SUPPLY VOLTAGE	400V 3NPE/50 Hz
		WEIGHT	34 kg.			WEIGHT	60 kg.
		VOLUME (m3)	0.49			VOLUME (m3)	0.87
Stainless steel body.							
Easy changeable peeler disc made by stainless steel . Peeler disc has self cleaning feature by using a special brush.							
Automatically stops when adjusted time is over.							
The engine is thermic protected.							
Evacuation from the front lid							
It peels 5 kg. cloves of garlics in 3-7 min according to clove types and sizes and simultaneously washes.							
Peelings are drained easily over drain line of the machine.							
The machine was stabilized by 3 feet that decreases vibrations.							
Transparent polycarbonate cover can be locked easily.							
The machine will not operate as long as the cover was not closed.							
All rotating parts are dynamically balanced for less vibration and higher performance.							



09

PREPARATIONS MACHINES

Bowl Cutter Mixers	CE	KOD	0830.00010.00	Bowl Cutter Mixers	CE	KOD	0830.00010.02	
		TYPE	SPM 10 FC			TYPE	SPM 10 2-SPD	
		DIMENSION (LxWxH) mm	320 360 610			DIMENSION (LxWxH) mm	320 360 610	
		POWER	1.5 kW			POWER	1 kW-1.3 kW	
		SUPPLY VOLTAGE	230V NPE / 50 Hz			SUPPLY VOLTAGE	400V 3NPE / 50 Hz	
		WEIGHT	35 kg.			WEIGHT	36 kg.	
		VOLUME (m3)	0.07			VOLUME (m3)	0.07	
		VARIABLE SPEED		600 - 2800 rpm		DOUBLE SPEED (low/high)		1500 - 3000 rpm
Stainless steel body.								
Hummus, vegetable cutter and homogenizer mixer.								
Thanks to inverter drive, it can be operated in variable speeds.								
Safety sensor system on the lid and on the bowl.								
Easy to use and ergonomic.								
Quiet and vibration free operation.								
Easy to clean thanks to machines detachable parts.								
Blades are made of hardened stainless steel AISI 420.								

Flat / Vegetable, fruit, hummus	CODE	MODEL
	2830.00010.05	SPM 10
	2830.00020.04	SPM 20
	2830.00030.04	SPM 30
	2830.00050.04	SPM 50
	2830.00070.04	SPM 70

Blades are made of hardened stainless steel AISI 420.

Blade types should be chosen according to product model.

Because, each blade group is designed according to own product type.



PREPARATIONS MACHINES

Vertical Cutter Mixers		CE	EAC	KOD	0830.00020.00								
		TYPE			SPM 20 FC								
DIMENSION (LxWxH) mm		531	700	1270									
POWER		2.2 kW											
SUPPLY VOLTAGE		230V NPE / 50 Hz											
WEIGHT		50 kg.											
VOLUME (m3)		0.36											
VARIABLE SPEED 		600 - 2800 rpm											
Vertical Cutter Mixers													
		CE	EAC	KOD	0830.00020.02								
TYPE		SPM 20 2-SPD											
DIMENSION (LxWxH) mm		531	700	1270									
POWER		1.8kW-2.2kW											
SUPPLY VOLTAGE		400V 3NPE / 50 Hz											
WEIGHT		52 kg.											
VOLUME (m3)		0.36											
DOUBLE SPEED (low/high) 		1500 - 3000 rpm											
FC: Frequency Controlled													
2-SPD: 2 Speed													

Vertical Cutter Mixers		CE	EAC	KOD	0830.00030.00		
		TYPE			SPM 30 FC		
DIMENSION (L x W x H) mm		480	740	1070			
POWER		3 kW					
SUPPLY VOLTAGE		400V 3NPE / 50 Hz					
WEIGHT		75 kg.					
VOLUME (m3)		0.38					
VARIABLE SPEED 		600 - 2800 rpm					
Vertical Cutter Mixers							
		CE	EAC	KOD	0830.00030.02		
TYPE		SPM 30 2-SPD					
DIMENSION (L x W x H) mm		480	740	1070			
POWER		2,4-3 kW					
SUPPLY VOLTAGE		400V 3NPE / 50 Hz					
WEIGHT		75 kg.					
VOLUME (m3)		0.38					
DOUBLE SPEED (low/high) 		1500 - 3000 rpm					

PREPARATIONS MACHINES

Vertical Cutter Mixers	CE	KOD	0830.00050.00
			
TYPE	SPM 50 FC		
DIMENSION (LxWxH) mm	580	850	1140
POWER	7.5 kW		
SUPPLY VOLTAGE	400V 3NPE / 50 Hz		
WEIGHT	175 kg.		
VOLUME (m3)	0.36		
VARIABLE SPEED		600 - 2800 rpm	

Vertical Cutter Mixers	CE	KOD	0830.00050.02
			
TYPE	SPM 50 2-SPD		
DIMENSION (LxWxH) mm	580	850	1140
POWER	4.7 kW-6 kW		
SUPPLY VOLTAGE	400V 3NPE / 50 Hz		
WEIGHT	180 kg.		
VOLUME (m3)	0.36		
DOUBLE SPEED (low/high)		1500 - 3000 rpm	

Vertical Cutter Mixers	CE	KOD	0830.00070.00
			
TYPE	SPM 70 FC		
DIMENSION (LxWxH) mm	580	850	1190
POWER	11 kW		
SUPPLY VOLTAGE	400V 3NPE / 50 Hz		
WEIGHT	200 kg.		
VOLUME (m3)	0.58		
VARIABLE SPEED		600 - 2800 rpm	

Vertical Cutter Mixers	CE	KOD	0830.00070.02
			
TYPE	SPM 70 2-SPD		
DIMENSION (LxWxH) mm	580	850	1190
POWER	6,3 - 7,8 kW		
SUPPLY VOLTAGE	400V 3NPE / 50 Hz		
WEIGHT	200 kg.		
VOLUME (m3)	0.58		
DOUBLE SPEED (low/high)		1500 - 3000 rpm	





KITCHEN AND SERVICE

152

Plate Dispensers

153

Salad Bar

155

Display Units

162

Built-in Self Service
Display Unit

166

Sneeze
Guards

168

Mobile Bain - Maries

169

Trolleys

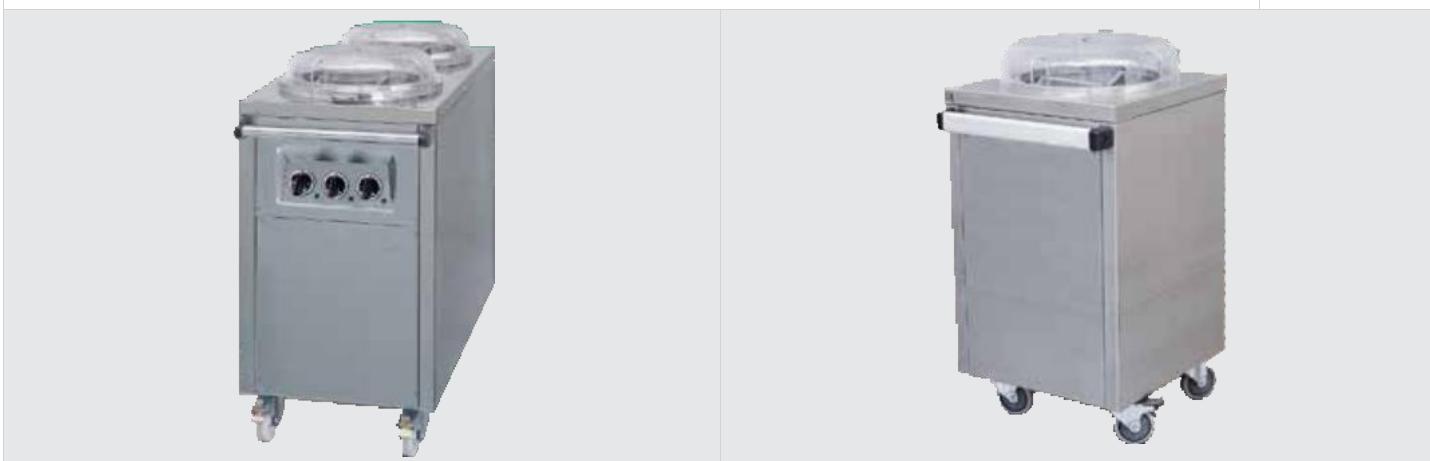
173

Flour and Sugar Trolleys
Dry Product Trolley
Garbage Container

174

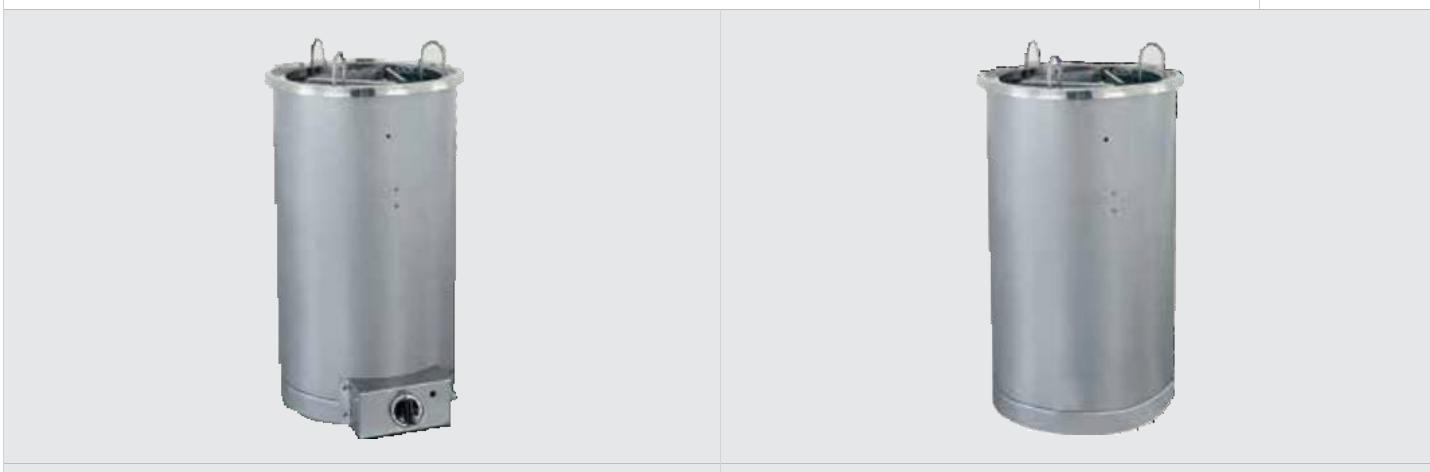
Waste Bins

Plate Dispensers


7868.44780.01
7868.04444.00

MODEL	CODE	TYPE	L	W	H	POWER	TEMP	CAPACITY	VOLTAGE
	7868.44780.01	80 PLATE - HOT	440	780	850	3 kW	30-90°C	26-32	230V / 50-60 Hz
	7868.44780.00	80 PLATE - NEUTRAL	440	780	850	-	-	26-32	230V / 50-60 Hz
	7868.04444.01	40 PLATE - HOT	440	440	850	1,5 kW	30-90°C	26-32	230V / 50-60 Hz
	7868.04444.00	40 PLATE - NEUTRAL	440	440	850	-	-	26-32	230V / 50-60 Hz

Plate Cartridge


7868.00030.01
7868.00030.00

Stainless steel body

Easy to clean

Ergonomic design

Long lasting

Adjustable temperature

Adjustable mechanism (Dimensions between Ø26-Ø32 cm)

Cover

CODE	TYPE	D	H	POWER	TEMP	CAPACITY	VOLTAGE
7868.00030.01	40 PLATE - HOT	430	850	1.5 kW	30-90°C	26-32	230 - 240 V / 50 Hz
7868.00030.00	40 PLATE - NEUTRAL	430	850	-	-	26-32	-

KITCHEN AND SERVICE

Salad Bar Without Underneath	   	Salad Bar With Lift	   							
		7912.16894.00	7912.15070.M0							
Units is made complete stainless steel body. Underneath refrigerator with 2 doors and suitable for										
GN 1/1-100 size. Plexiglass roofing can be electrically raised and lowered. Roof light.										
Digital thermometer thermostat.										
CODE	COATING	TYPE	L	W	H	POWER Monophase	TEMP	WEIGHT	VOLUME	VOLTAGE
7912.16894.00	 OAK	Without	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg	2.72 m³	230V / 50-60 Hz
7912.16894.M0	 MAHOGANY	Without	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg	2.72 m³	230V / 50-60 Hz
7912.16894.W0	 WALNUT	Without	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg	2.72 m³	230V / 50-60 Hz
7912.15070.00	 OAK	With	1570	720	880/1500	0.25 kW	-	125 kg	2.4 m³	230V / 50 Hz
7912.15070.M0	 MAHOGANY	With	1570	720	880/1500	0.25 kW	-	125 kg	2.4 m³	230V / 50 Hz
7912.15070.W0	 WALNUT	With	1570	720	880/1500	0.25 kW	-	125 kg	2.4 m³	230V / 50 Hz
!IGN CONTAINERS ARE ORDERED SEPERATELY.										

Pizza Stand



7ETX.51000.02

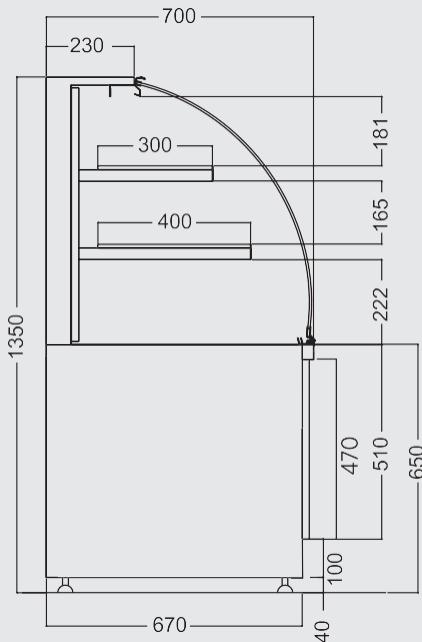
CODE	L	W	H	POWER	WEIGHT	DEGREES	SUPPLY VOLTAGE
7ETX.51000.02	820	500	600	2 kW	28 kg	+30 +90 thermostat	230V / 50-60 Hz

KITCHEN AND SERVICE

Salad Bar With GN Cells Wooden Surface	Salad Bar With Plate Wooden Surface	CE	ER	RoHS	WEEE																																							
																																												
7EKO.OSBEC.01				7EKO.OSBEC.02																																								
<table border="1"> <thead> <tr> <th>CODE</th><th>TYPE</th><th>L</th><th>W</th><th>H</th><th>POWER</th><th>TEMP.</th><th>WEIGHT</th></tr> </thead> <tbody> <tr> <td>7EKO.OSBEC.01</td><td>Cold / GN Cells</td><td>1565</td><td>725/1090</td><td>900/1440</td><td>0.25 kW</td><td>+2 / +7°C</td><td>80 kg</td></tr> <tr> <td>7EKO.OSBEH.01</td><td>Hot / GN Cells</td><td>1565</td><td>725/1090</td><td>900/1440</td><td>0.25 kW</td><td>+2 / +7°C</td><td>80 kg</td></tr> <tr> <td>7EKO.OSBEC.02</td><td>Cold / Plate</td><td>1565</td><td>725/1090</td><td>900/1440</td><td>0.25 kW</td><td>+2 / +7°C</td><td>80 kg</td></tr> <tr> <td>7EKO.OSBEH.02</td><td>Hot / / Plate</td><td>1570</td><td>720</td><td>880/1500</td><td>0.25 kW</td><td>-</td><td>125 kg</td></tr> </tbody> </table>				CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	7EKO.OSBEC.01	Cold / GN Cells	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg	7EKO.OSBEH.01	Hot / GN Cells	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg	7EKO.OSBEC.02	Cold / Plate	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg	7EKO.OSBEH.02	Hot / / Plate	1570	720	880/1500	0.25 kW	-	125 kg	
CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT																																					
7EKO.OSBEC.01	Cold / GN Cells	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg																																					
7EKO.OSBEH.01	Hot / GN Cells	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg																																					
7EKO.OSBEC.02	Cold / Plate	1565	725/1090	900/1440	0.25 kW	+2 / +7°C	80 kg																																					
7EKO.OSBEH.02	Hot / / Plate	1570	720	880/1500	0.25 kW	-	125 kg																																					
																																												
There may be differences between the printed colors and the actual colors of the product.																																												

Heated Service Unit	CE	ER	RoHS																																				
Pool is heated with heating elements located under the pool. 4 pcs.																																							
GN 1/1-150 capacity, wheels. Digital thermometer thermostat.																																							
<table border="1"> <thead> <tr> <th>CODE</th><th>COATING</th><th>L</th><th>W</th><th>H</th><th>POWER</th><th>TEMP.</th><th>WEIGHT</th><th>VOLTAGE</th></tr> </thead> <tbody> <tr> <td>7912.15894.00</td><td>Oak</td><td>1570</td><td>720</td><td>800/1440</td><td>0.25 kW</td><td>+70/+80°C</td><td>66 kg</td><td>230V / 50-60 Hz</td></tr> <tr> <td>7912.15894.M0</td><td>Mahogany</td><td>1570</td><td>720</td><td>800/1440</td><td>0.25 kW</td><td>+70/+80°C</td><td>66 kg</td><td>230V / 50-60 Hz</td></tr> <tr> <td>7912.15894.W0</td><td>Walnut</td><td>1570</td><td>720</td><td>800/1440</td><td>0.25kW</td><td>+70/+80°C</td><td>66 kg</td><td>230V / 50-60 Hz</td></tr> </tbody> </table>				CODE	COATING	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE	7912.15894.00	Oak	1570	720	800/1440	0.25 kW	+70/+80°C	66 kg	230V / 50-60 Hz	7912.15894.M0	Mahogany	1570	720	800/1440	0.25 kW	+70/+80°C	66 kg	230V / 50-60 Hz	7912.15894.W0	Walnut	1570	720	800/1440	0.25kW	+70/+80°C	66 kg	230V / 50-60 Hz
CODE	COATING	L	W	H	POWER	TEMP.	WEIGHT	VOLTAGE																															
7912.15894.00	Oak	1570	720	800/1440	0.25 kW	+70/+80°C	66 kg	230V / 50-60 Hz																															
7912.15894.M0	Mahogany	1570	720	800/1440	0.25 kW	+70/+80°C	66 kg	230V / 50-60 Hz																															
7912.15894.W0	Walnut	1570	720	800/1440	0.25kW	+70/+80°C	66 kg	230V / 50-60 Hz																															
																																							

Curved Glass Display Unit



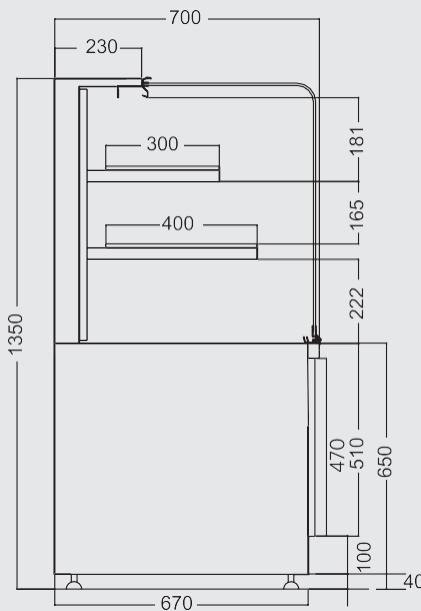
7ETD.11C10.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETD.11C10.SS	Cold	1000	700	1350	0.75 kW - MF	+4 / +6 °C	195 kg	240 lt	230V / 50-60 Hz
7ETD.11C12.SS	Cold	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg	290 lt	230V / 50-60 Hz
7ETD.11C15.SS	Cold	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg	360 lt	230V / 50-60 Hz
7ETD.11C18.SS	Cold	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg	430 lt	230V / 50-60 Hz
7ETD.11C20.SS	Cold	2000	700	1350	1.1 kW - MF	+4 / +6 °C	311 kg	480 lt	230V / 50-60 Hz
7ETD.11H10.SS	HOT	1000	700	1350	2.1 kW - MF	+40 / +45 °C	160 kg	240 lt	230V / 50-60 Hz
7ETD.11H12.SS	HOT	1200	700	1350	2.1 kW - MF	+40 / +45 °C	190 kg	290 lt	230V / 50-60 Hz
7ETD.11H15.SS	HOT	1500	700	1350	2.7 kW - MF	+40 / +45 °C	210 kg	360 lt	230V / 50-60 Hz
7ETD.11H18.SS	HOT	1800	700	1350	2.8 kW - MF	+40 / +45 °C	249 kg	430 lt	230V / 50-60 Hz
7ETD.11H20.SS	HOT	2000	700	1350	2.8 kW - MF	+40 / +45 °C	283 kg	480 lt	230V / 50-60 Hz
7ETD.11N10.SS	Neutral	1000	700	1350	0.03 kW - MF	-	155 kg	240 lt	230V / 50 Hz
7ETD.11N12.SS	Neutral	1200	700	1350	0.04 kW - MF	-	185 kg	290 lt	230V / 50 Hz
7ETD.11N15.SS	Neutral	1500	700	1350	0.05 kW - MF	-	205 kg	360 lt	230V / 50 Hz
7ETD.11N18.SS	Neutral	1800	700	1350	0.06 kW - MF	-	244 kg	430 lt	230V / 50 Hz
7ETD.11N20.SS	Neutral	2000	700	1350	0.07 kW - MF	-	278 kg	480 lt	230V / 50 Hz

!See page 181 for front decor and table options.

KITCHEN AND SERVICE

Flat Glass Display Unit



7ETD.12C10.SS

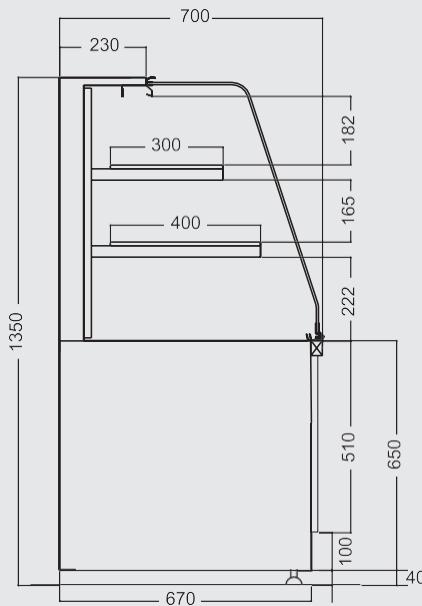
CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETD.12C10.SS	Cold	1000	700	1350	0.75 kW - MF	+4 / +6 °C	195 kg	240 lt	230V / 50-60 Hz
7ETD.12C12.SS	Cold	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg	290 lt	230V / 50-60 Hz
7ETD.12C15.SS	Cold	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg	360 lt	230V / 50-60 Hz
7ETD.12C18.SS	Cold	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg	430 lt	230V / 50-60 Hz
7ETD.12C20.SS	Cold	2000	700	1350	1.1 kW - MF	+4 / +6 °C	311 kg	480 lt	230V / 50-60 Hz

7ETD.12H10.SS	HOT	1000	700	1350	2.1 kW - MF	+40 / +45 °C	160 kg	240 lt	230V / 50-60 Hz
7ETD.12H12.SS	HOT	1200	700	1350	2.1 kW - MF	+40 / +45 °C	190 kg	290 lt	230V / 50-60 Hz
7ETD.12H15.SS	HOT	1500	700	1350	2.7 kW - MF	+40 / +45 °C	210 kg	360 lt	230V / 50-60 Hz
7ETD.12H18.SS	HOT	1800	700	1350	2.8 kW - MF	+40 / +45 °C	249 kg	430 lt	230V / 50-60 Hz
7ETD.12H20.SS	HOT	2000	700	1350	2.8 kW - MF	+40 / +45 °C	283 kg	480 lt	230V / 50-60 Hz

7ETD.12N10.SS	Neutral	1000	700	1350	0.03 kW - MF	-	155 kg	240 lt	230V / 50-60 Hz
7ETD.12N12.SS	Neutral	1200	700	1350	0.04 kW - MF	-	185 kg	290 lt	230V / 50-60 Hz
7ETD.12N15.SS	Neutral	1500	700	1350	0.05 kW - MF	-	205 kg	360 lt	230V / 50-60 Hz
7ETD.12N18.SS	Neutral	1800	700	1350	0.06 kW - MF	-	244 kg	430 lt	230V / 50-60 Hz
7ETD.12N20.SS	Neutral	2000	700	1350	0.07 kW - MF	-	278 kg	480 lt	230V / 50-60 Hz

!See page 181 for front decor and table options.

Bent Glass Display Unit



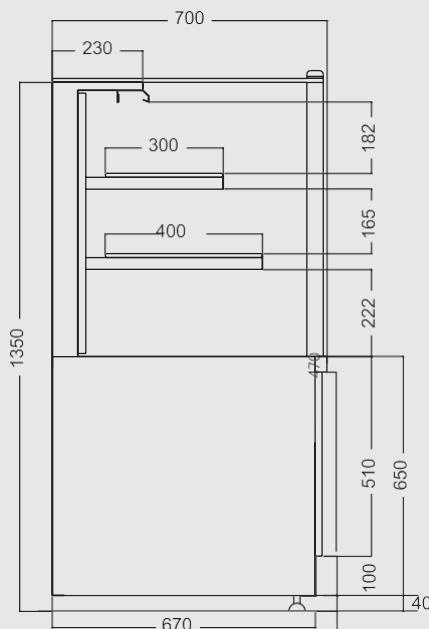
7ETD.13C10.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETD.13C10.SS	Cold	1000	700	1350	0.75 kW - MF	+4 / +6 °C	195 kg	240 lt	230V / 50-60 Hz
7ETD.13C12.SS	Cold	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg	290 lt	230V / 50-60 Hz
7ETD.13C15.SS	Cold	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg	360 lt	230V / 50-60 Hz
7ETD.13C18.SS	Cold	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg	430 lt	230V / 50-60 Hz
7ETD.13C20.SS	Cold	2000	700	1350	1.1 kW - MF	+4 / +6 °C	311 kg	480 lt	230V / 50-60 Hz
7ETD.13H10.SS	HOT	1000	700	1350	2.1 kW - MF	+40 / +45 °C	160 kg	240 lt	230V / 50-60 Hz
7ETD.13H12.SS	HOT	1200	700	1350	2.1 kW - MF	+40 / +45 °C	190 kg	290 lt	230V / 50-60 Hz
7ETD.13H15.SS	HOT	1500	700	1350	2.7 kW - MF	+40 / +45 °C	210 kg	360 lt	230V / 50-60 Hz
7ETD.13H18.SS	HOT	1800	700	1350	2.8 kW - MF	+40 / +45 °C	249 kg	430 lt	230V / 50-60 Hz
7ETD.13H20.SS	HOT	2000	700	1350	2.8 kW - MF	+40 / +45 °C	283 kg	480 lt	230V / 50-60 Hz
7ETD.13N10.SS	Neutral	1000	700	1350	0.03 kW - MF	-	155 kg	240 lt	230V / 50-60 Hz
7ETD.13N12.SS	Neutral	1200	700	1350	0.04 kW - MF	-	185 kg	290 lt	230V / 50-60 Hz
7ETD.13N15.SS	Neutral	1500	700	1350	0.05 kW - MF	-	205 kg	360 lt	230V / 50-60 Hz
7ETD.13N18.SS	Neutral	1800	700	1350	0.06 kW - MF	-	244 kg	430 lt	230V / 50-60 Hz
7ETD.13N20.SS	Neutral	2000	700	1350	0.07 kW - MF	-	278 kg	480 lt	230V / 50-60 Hz

!See page 181 for front decor and table options.

KITCHEN AND SERVICE

Tubular Glass Display Unit



7ETD.14C10.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETD.14C10.SS	Cold	1000	700	1350	0.75 kW - MF	+4 / +6 °C	195 kg	240 lt	230V / 50-60 Hz
7ETD.14C12.SS	Cold	1200	700	1350	0.85 kW - MF	+4 / +6 °C	210 kg	290 lt	230V / 50-60 Hz
7ETD.14C15.SS	Cold	1500	700	1350	0.85 kW - MF	+4 / +6 °C	253 kg	360 lt	230V / 50-60 Hz
7ETD.14C18.SS	Cold	1800	700	1350	0.95 kW - MF	+4 / +6 °C	280 kg	430 lt	230V / 50-60 Hz
7ETD.14C20.SS	Cold	2000	700	1350	1.1 kW - MF	+4 / +6 °C	311 kg	480 lt	230V / 50-60 Hz
<hr/>									
7ETD.14H10.SS	HOT	1000	700	1350	2.1 kW - MF	+40 / +45 °C	160 kg	240 lt	230V / 50-60 Hz
7ETD.14H12.SS	HOT	1200	700	1350	2.1 kW - MF	+40 / +45 °C	190 kg	290 lt	230V / 50-60 Hz
7ETD.14H15.SS	HOT	1500	700	1350	2.7 kW - MF	+40 / +45 °C	210 kg	360 lt	230V / 50-60 Hz
7ETD.14H18.SS	HOT	1800	700	1350	2.8 kW - MF	+40 / +45 °C	249 kg	430 lt	230V / 50-60 Hz
7ETD.14H20.SS	HOT	2000	700	1350	2.8 kW - MF	+40 / +45 °C	283 kg	480 lt	230V / 50-60 Hz
<hr/>									
7ETD.14N10.SS	Neutral	1000	700	1350	0.03 kW - MF	-	155 kg	240 lt	230V / 50-60 Hz

KITCHEN AND SERVICE

7ETD.14N12.SS	Neutral	1200	700	1350	0.04 kW - MF	-	185 kg	290 lt	230V / 50-60 Hz
7ETD.14N15.SS	Neutral	1500	700	1350	0.05 kW - MF	-	205 kg	360 lt	230V / 50-60 Hz
7ETD.14N18.SS	Neutral	1800	700	1350	0.06 kW - MF	-	244 kg	430 lt	230V / 50-60 Hz
7ETD.14N20.SS	Neutral	2000	700	1350	0.07 kW - MF	-	278 kg	480 lt	230V / 50-60 Hz

!See page 181 for front decor and table options.

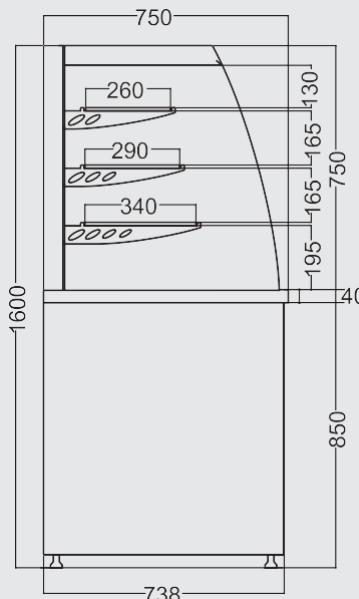
KITCHEN AND SERVICE

Front Decor							
CODE OAK	CODE MAHOGANY	CODE WALNUT	L	H	VOLUME	WEIGHT	
7ETX.21A10.00	7ETX.21A10.M0	7ETX.21A10.W0	1000	470	0.04 m ³	3.5 kg	
7ETX.21A12.00	7ETX.21A12.M0	7ETX.21A12.W0	1200	470	0.05 m ³	4 kg	
7ETX.21A15.00	7ETX.21A15.M0	7ETX.21A15.W0	1500	470	0.06 m ³	5 kg	
7ETX.21A18.00	7ETX.21A18.M0	7ETX.21A18.W0	1800	470	0.07 m ³	6 kg	
7ETX.21A20.00	7ETX.21A20.M0	7ETX.21A20.W0	2000	470	0.08 m ³	7 kg	

Front Decor							
CODE OAK	CODE MAHOGANY	CODE WALNUT	L	H	VOLUME	WEIGHT	
7ETX.22A06.00	7ETX.22A06.M0	7ETX.22A06.W0	600	660	0.03 m ³	2.8 kg	
7ETX.22A09.00	7ETX.22A09.M0	7ETX.22A09.W0	900	660	0.05 m ³	4.2 kg	
7ETX.22A10.00	7ETX.22A10.M0	7ETX.22A10.W0	1000	660	0.06 m ³	4.7 kg	
7ETX.22A12.00	7ETX.22A12.M0	7ETX.22A12.W0	1200	660	0.07 m ³	5.6 kg	
7ETX.22A15.00	7ETX.22A15.M0	7ETX.22A15.W0	1500	660	0.08 m ³	7 kg	
7ETX.22A18.00	7ETX.22A18.M0	7ETX.22A18.W0	1800	660	0.09 m ³	8.5 kg	
7ETX.22A20.00	7ETX.22A20.M0	7ETX.22A20.W0	2000	660	0.1 m ³	9.4 kg	

KITCHEN AND SERVICE

Self Service Display Unit



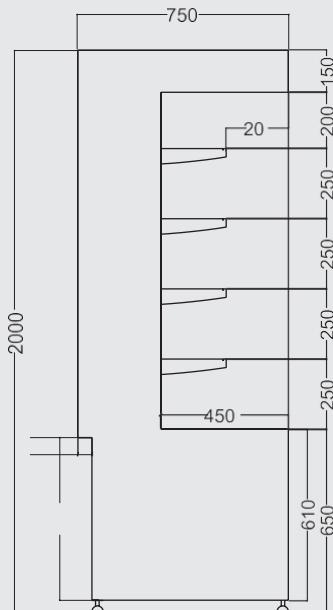
7ETD.25C10.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETD.25C10.SS	Cold	1000	750	1600	0.95 kW - MF	+4 / +6 °C	230 kg	320 lt	230V / 50-60 Hz
7ETD.25C12.SS	Cold	1200	750	1600	1.25 kW - MF	+4 / +6 °C	261 kg	390 lt	230V / 50 Hz
7ETD.25C15.SS	Cold	1500	750	1600	1.25 kW - MF	+4 / +6 °C	286 kg	480 lt	230V / 50 Hz
7ETD.25C18.SS	Cold	1800	750	1600	1.85 kW - MF	+4 / +6 °C	313 kg	580 lt	230V / 50 Hz
7ETD.25C20.SS	Cold	2000	750	1600	1.85 kW - MF	+4 / +6 °C	345 kg	640 lt	230V / 50 Hz
7ETD.25H10.SS	HOT	1000	750	1600	2.1 kW - MF	+40 / +45 °C	200 kg	320 lt	230V / 50-60 Hz
7ETD.25H12.SS	HOT	1200	750	1600	2.1 kW - MF	+40 / +45 °C	228 kg	390 lt	230V / 50-60 Hz
7ETD.25H15.SS	HOT	1500	750	1600	2.8 kW - MF	+40 / +45 °C	251 kg	480 lt	230V / 50-60 Hz
7ETD.25H18.SS	HOT	1800	750	1600	2.8 kW - MF	+40 / +45 °C	278 kg	580 lt	230V / 50-60 Hz
7ETD.25H20.SS	HOT	2000	750	1600	2.8 kW - MF	+40 / +45 °C	303 kg	640 lt	230V / 50-60 Hz
7ETD.25N10.SS	Neutral	1000	750	1600	0.01 kW - MF	-	180 kg	320 lt	230V / 50-60 Hz

KITCHEN AND SERVICE

7ETD.25N12.SS	Neutral	1200	750	1600	0.01 kW - MF	-	200 kg	390 lt	230V / 50-60 Hz
7ETD.25N15.SS	Neutral	1500	750	1600	0.02 kW - MF	-	230 kg	480 lt	230V / 50-60 Hz
7ETD.25N18.SS	Neutral	1800	750	1600	0.02 kW - MF	-	250 kg	580 lt	230V / 50-60 Hz
7ETD.25N20.SS	Neutral	2000	750	1600	0.03 kW - MF	-	280 kg	640 lt	230V / 50-60 Hz

Wall Type Self Service Display Unit



7ETD.35C10.SS

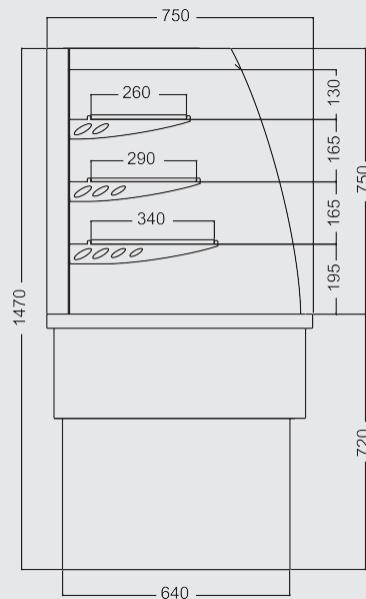
CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETD.35C10.SS	Cold	1000	750	2000	0.95 kW - MF	+4 / +6 °C	226 kg	490 lt	230V / 50-60 Hz
7ETD.35C12.SS	Cold	1200	750	2000	1.25 kW - MF	+4 / +6 °C	249 kg	590 lt	230V / 50 Hz
7ETD.35C15.SS	Cold	1500	750	2000	1.25 kW - MF	+4 / +6 °C	270 kg	740 lt	230V / 50 Hz
7ETD.35C18.SS	Cold	1800	750	2000	1.85 kW - MF	+4 / +6 °C	336 kg	880 lt	230V / 50 Hz
7ETD.35C20.SS	Cold	2000	750	2000	1.85 kW - MF	+4 / +6 °C	370 kg	980 lt	230V / 50 Hz
7ETD.35H10.SS	HOT	1000	750	2000	2.6 kW - MF	+40 / +45 °C	176 kg	490 lt	230V / 50-60 Hz
7ETD.35H12.SS	HOT	1200	750	2000	2.6 kW - MF	+40 / +45 °C	199 kg	590 lt	230V / 50-60 Hz
7ETD.35H15.SS	HOT	1500	750	2000	3.4 kW - MF	+40 / +45 °C	270 kg	740 lt	230V / 50-60 Hz
7ETD.35H18.SS	HOT	1800	750	2000	3.5 kW - MF	+40 / +45 °C	281 kg	880 lt	230V / 50-60 Hz
7ETD.35H20.SS	HOT	2000	750	2000	3.5 kW - MF	+40 / +45 °C	300 kg	980 lt	230V / 50-60 Hz
7ETD.35N10.SS	Neutral	1000	750	2000	0.01 kW - MF	-	150 kg	490 lt	230V / 50-60 Hz

KITCHEN AND SERVICE

7ETD.35N12.SS	Neutral	1200	750	2000	0.01 kW - MF	-	170 kg	590 lt	230V / 50-60 Hz
7ETD.35N15.SS	Neutral	1500	750	2000	0.02 kW - MF	-	250 kg	740 lt	230V / 50-60 Hz
7ETD.35N18.SS	Neutral	1800	750	2000	0.02 kW - MF	-	261 kg	880 lt	230V / 50-60 Hz
7ETD.35N20.SS	Neutral	2000	750	2000	0.03 kW - MF	-	281 kg	980 lt	230V / 50-60 Hz

KITCHEN AND SERVICE

Built-in Self Service Display Unit



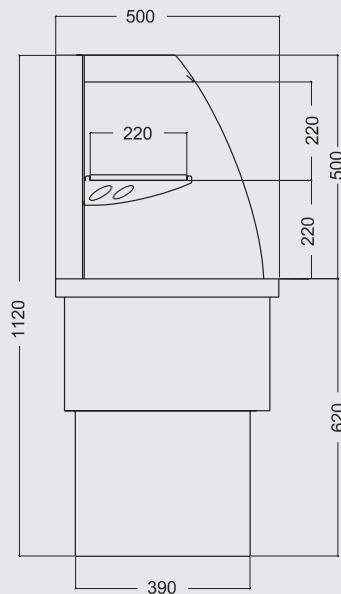
7ETA.21C10.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.21C10.SS	Cold	1000	750	720/1470	0.95 kW - MF	+4 / +6 °C	170 kg	320 lt	230V / 50-60 Hz
7ETA.21C12.SS	Cold	1200	750	720/1470	1.25 kW - MF	+4 / +6 °C	200 kg	390 lt	230V / 50 Hz
7ETA.21C15.SS	Cold	1500	750	720/1470	1.25 kW - MF	+4 / +6 °C	220 kg	480 lt	230V / 50 Hz
7ETA.21C18.SS	Cold	1800	750	720/1470	1.85 kW - MF	+4 / +6 °C	240 kg	580 lt	230V / 50 Hz
7ETA.21C20.SS	Cold	2000	750	720/1470	1.85 kW - MF	+4 / +6 °C	260 kg	640 lt	230V / 50 Hz

7ETA.21H10.SS	HOT	1000	750	720/1130	2.1 kW - MF	+40 / +45 °C	125 kg	320 lt	230V / 50-60 Hz
7ETA.21H12.SS	HOT	1200	750	720/1130	2.1 kW - MF	+40 / +45 °C	150 kg	390 lt	230V / 50-60 Hz
7ETA.21H15.SS	HOT	1500	750	720/1130	2.8 kW - MF	+40 / +45 °C	180 kg	480 lt	230V / 50-60 Hz
7ETA.21H18.SS	HOT	1800	750	720/1130	2.8 kW - MF	+40 / +45 °C	215 kg	580 lt	230V / 50-60 Hz
7ETA.21H20.SS	HOT	2000	750	720/1130	2.8 kW - MF	+40 / +45 °C	235 kg	640 lt	230V / 50-60 Hz

KITCHEN AND SERVICE

Built-in Self Service Mini Display Unit



7ETA.22C06.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.22C06.SS	Cold	600	500	620/1150	0.9 kW - MF	+4 / +6 °C	100 kg	90 lt	230V / 50 Hz
7ETA.22C09.SS	Cold	900	500	620/1150	0.9 kW - MF	+4 / +6 °C	133 kg	140 lt	230V / 50 Hz
7ETA.22C12.SS	Cold	1200	500	620/1150	0.9 kW - MF	+4 / +6 °C	163 kg	180 lt	230V / 50 Hz

7ETA.22H06.SS	HOT	600	500	620/880	2 kW - MF	40 + 45	70 kg	90 lt	230V / 50-60 Hz
7ETA.22H09.SS	HOT	900	500	620/880	2 kW - MF	40 + 45	89 kg	140 lt	230V / 50-60 Hz
7ETA.22H12.SS	HOT	1200	500	620/880	2 kW - MF	40 + 45	104 kg	180 lt	230V / 50-60 Hz

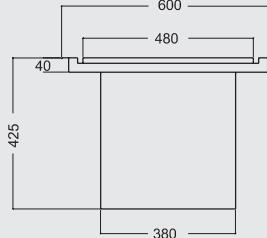
KITCHEN AND SERVICE

Built-in Cold Pool				Built-in Hot Pool					
7ETA.11C2G.SS				7ETA.11H2G.SS					
CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.11C2G.SS	Cold	795	600	520	0.25 kW-MF	+3 / +5 °C	42 kg	39 lt	230V / 50-60 Hz
7ETA.11C3G.SS	Cold	1115	600	520	0.25 kW-MF	+3 / +5 °C	50 kg	54 lt	230V / 50-60 Hz
7ETA.11C4G.SS	Cold	1440	600	520	0.25 kW-MF	+3 / +5 °C	57 kg	72 lt	230V / 50-60 Hz
7ETA.11C5G.SS	Cold	1765	600	520	0.3 kW-MF	+3 / +5 °C	65 kg	90 lt	230V / 50-60 Hz
7ETA.11C6G.SS	Cold	2090	600	520	0.3 kW-MF	+3 / +5 °C	72 kg	130 lt	230V / 50-60 Hz
7ETA.11H2G.SS	HOT	795	600	300	1 kW - MF	+70 / +80 °C	11 kg	36 lt	230V / 50-60 Hz

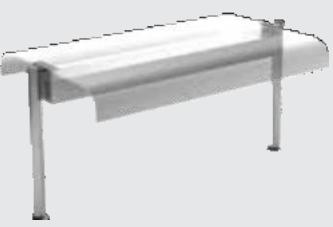
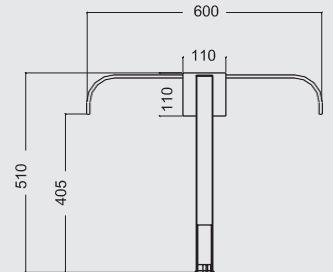
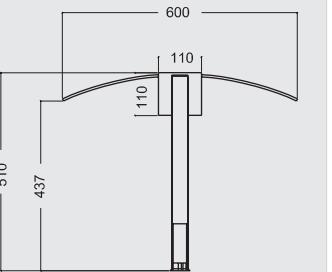
KITCHEN AND SERVICE

7ETA.11H3G.SS	HOT	1115	600	300	2 kW - MF	+70 / +80 °C	15 kg	54 lt	230V / 50-60 Hz
7ETA.11H4G.SS	HOT	1440	600	300	2 kW - MF	+70 / +80 °C	19 kg	72 lt	230V / 50-60 Hz
7ETA.11H5G.SS	HOT	1765	600	300	3 kW - MF	+70 / +80 °C	25 kg	90 lt	230V / 50-60 Hz
7ETA.11H6G.SS	HOT	2090	600	300	4 kW - MF	+70 / +80 °C	35 kg	130 lt	230V / 50-60 Hz

KITCHEN AND SERVICE

Built-in Cold Surface			CE		Built-in Hot Surface			CE					
			  					 					
													
7ETA.12C2G.SS					7ETA.12H2G.SS								
CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE				
7ETA.12C2G.SS	Cold	795	600	370	0.25 kW-MF	+3 / +5 °C	41 kg	-	230V / 50-60 Hz				
7ETA.12C3G.SS	Cold	1115	600	370	0.25 kW-MF	+3 / +5 °C	50 kg	-	230V / 50-60 Hz				
7ETA.12C4G.SS	Cold	1440	600	370	0.3 kW-MF	+3 / +5 °C	57 kg	-	230V / 50-60 Hz				
7ETA.12C5G.SS	Cold	1765	600	370	0.3 kW-MF	+3 / +5 °C	65 kg	-	230V / 50-60 Hz				
7ETA.12C6G.SS	Cold	2090	600	370	0.3 kW-MF	+3 / +5 °C	72 kg	-	230V / 50-60 Hz				
7ETA.12H2G.SS	HOT	795	600	80	1 kW - MF	+40 / +45 °C	13 kg	-	230V / 50-60 Hz				
7ETA.12H3G.SS	HOT	1115	600	80	2 kW - MF	+40 / +45 °C	18 kg	-	230V / 50-60 Hz				
7ETA.12H4G.SS	HOT	1440	600	80	2 kW - MF	+40 / +45 °C	23 kg	-	230V / 50-60 Hz				
7ETA.12H5G.SS	HOT	1765	600	80	3 kW - MF	+40 / +45 °C	32 kg	-	230V / 50-60 Hz				
7ETA.12H6G.SS	HOT	2090	600	80	4 kW - MF	+40 / +45 °C	40 kg	-	230V / 50-60 Hz				

KITCHEN AND SERVICE

Curved Glass Sneeze Guard	Bent Glass Sneeze Guard
 	 

7ETX.11F09.BC

7ETX.11F09.YC

Fluorescent

CODE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	HOLE CENTER	VOLTAGE
7ETX.11F09.BC	CURVED	790	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11F09.YC	BENT								
7ETX.11F12.BC	CURVED	1110	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11F12.YC	BENT								
7ETX.11F15.BC	CURVED	1435	600	510	0.02 kW MF	-	35 kg	1360	230V / 50-60 Hz
7ETX.11F15.YC	BENT								
7ETX.11F18.BC	CURVED	1760	600	510	0.02 kW MF	-	42 kg	1685	230V / 50-60 Hz
7ETX.11F18.YC	BENT								
7ETX.11F20.BC	CURVED	2085	600	510	0.03 kW MF	-	49 kg	2010	230V / 50-60 Hz
7ETX.11F20.YC	BENT								

Led

7ETX.11L09.BC	CURVED	790	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11L09.YC	BENT								
7ETX.11L12.BC	CURVED	1110	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11L12.YC	BENT								
7ETX.11L15.BC	CURVED	1435	600	510	0.02 kW MF	-	35 kg	1360	230V / 50-60 Hz
7ETX.11L15.YC	BENT								
7ETX.11L18.BC	CURVED	1760	600	510	0.02 kW MF	-	42 kg	1685	230V / 50-60 Hz
7ETX.11L18.YC	BENT								
7ETX.11L20.BC	CURVED	2085	600	510	0.03 kW MF	-	49 kg	2010	230V / 50-60 Hz
7ETX.11L20.YC	BENT								

Halogen

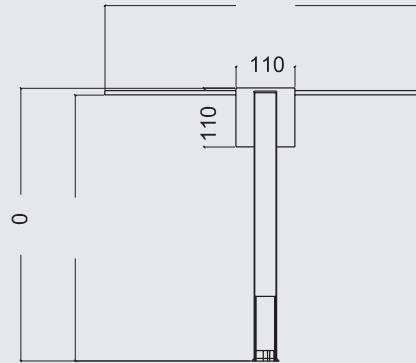
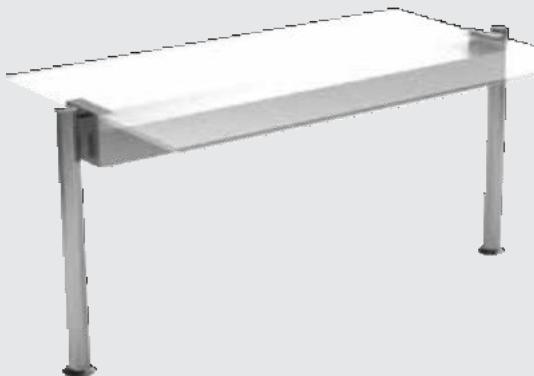
7ETX.11H09.BC	CURVED	790	600	510	0.15 kW MF	+30 / +60 °C	26 kg	1035	230V / 50-60 Hz
7ETX.11H09.YC	BENT								
7ETX.11H12.BC	CURVED	1110	600	510	0.3 kW MF	+30 / +60 °C	26 kg	1035	230V / 50-60 Hz
7ETX.11H12.YC	BENT								
7ETX.11H15.BC	CURVED	1435	600	510	0.3 kW MF	+30 / +60 °C	36 kg	1360	230V / 50-60 Hz
7ETX.11H15.YC	BENT								
7ETX.11H18.BC	CURVED	1760	600	510	0.45 kW MF	+30 / +60 °C	44 kg	1685	230V / 50-60 Hz
7ETX.11H18.YC	BENT								

KITCHEN AND SERVICE

7ETX.11H18.YC	BENT								
7ETX.11H20.BC	CURVED	2085	600	510	0.6 kW MF	+30 / +60 °C	51 kg	2010	230V / 50-60 Hz
7ETX.11H20.YC	BENT								

KITCHEN AND SERVICE

Flat Glass Sneeze Guard



7ETX.11F09.DC

Fluorescent

CODE	L	W	H	POWER	TEMP.	WEIGHT	HOLE CENTER	VOLTAGE
7ETX.11F09.DC	1110	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11F12.DC	1110	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11F15.DC	1435	600	510	0.02 kW MF	-	35 kg	1360	230V / 50-60 Hz
7ETX.11F18.DC	1760	600	510	0.02 kW MF	-	42 kg	1685	230V / 50-60 Hz
7ETX.11F20.DC	2085	600	510	0.03 kW MF	-	49 kg	2010	230V / 50-60 Hz

Led

7ETX.11L09.DC	1110	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11L12.DC	1110	600	510	0.01 kW MF	-	25 kg	1035	230V / 50-60 Hz
7ETX.11L15.DC	1435	600	510	0.02 kW MF	-	35 kg	1360	230V / 50-60 Hz
7ETX.11L18.DC	1760	600	510	0.02 kW MF	-	42 kg	1685	230V / 50-60 Hz
7ETX.11L20.DC	2085	600	510	0.03 kW MF	-	49 kg	2010	230V / 50-60 Hz

Halogen

7ETX.11H09.DC	1110	600	510	0.15 kW MF	+30 / +60 °C	26 kg	1035	230V / 50-60 Hz
7ETX.11H12.DC	1110	600	510	0.3 kW MF	+30 / +60 °C	26 kg	1035	230V / 50-60 Hz
7ETX.11H15.DC	1435	600	510	0.3 kW MF	+30 / +60 °C	36 kg	1360	230V / 50-60 Hz
7ETX.11H18.DC	1760	600	510	0.45 kW MF	+30 / +60 °C	44 kg	1685	230V / 50-60 Hz
7ETX.11H20.DC	2085	600	510	0.6 kW MF	+30 / +60 °C	51 kg	2010	230V / 50-60 Hz

KITCHEN AND SERVICE

Mobile Bain - Marie With Under Shelf, Front Control Panel



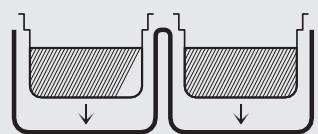
7854.2GN | 3GN | 4GN11.00

Separately controlled GN pools.

GN 1/1 20 to GN 1/1 150 models compatible.

4 swivel casters, 2 with break.

Tray sliding shelf and upper shelf are optional



!GN CONTAINERS ARE ORDERED SEPARATELY.

Mobile Bain-Marie With Cupboard



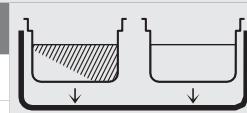
Mobile Bain - Marie With Under Shelf



7854.07128.15

7854.07098.25

CODE	L	W	H	POWER	TEMP.	CAPACITY	VOLUME	VOLTAGE
7854.07128.15	1200	700	850	2.6 kW	30-90°C	3 x GN 1/1 - 150	1.03 m³	230-240V / 50 Hz
7854.07098.25	900	700	850	1.3 kW	30-90°C	2 x GN 1/1 - 150	0.79 m³	230-240V / 50 Hz



* One piece GN bowl

KITCHEN AND SERVICE

Bain-Marie Trolley With Serving Bar, 3 Drawer And Capacity Of 3 Pcs GN 1/1



850

7854.13785.10

CODE	L	W	H	POWER	TEMP.	VOLUME	VOLTAGE
7854.13785.10	1200	700	850/1300	2.6 kW	30-90°C	1.73 m³	230 V / 50 -60 Hz

!GN CONTAINERS ARE ORDERED SEPERATELY.

Rack Trolley

Stainless steel.

Manufactured according to the gastronomic size.

Manufactured with welding system- Easily to demontage / montage by users.

Easy to clean after use.

4 swivel casters, 2 with break.

Suitable for empty and filled trays for welded - Suitable for empty trays for de mounte

CODE	MODEL	L	W	H	TRAYS	VOLUME
7895.46615.00	40x60 demontage	460	610	1780	20	0.76 m³
7895.46615.01	40x60 welded	460	610	1780	20	0.76 m³
7895.40550.00	GN 1/1 demontage	382	550	1660	17	0.45 m³
7895.40550.01	GN 1/1 welded	382	550	1660	17	0.45 m³
7895.58660.00	GN 2/1 demontage	590	650	1660	17	0.76 m³
7895.58660.01	GN 2/1 welded	590	650	1660	17	0.76 m³



KITCHEN AND SERVICE

Basket Stacking Trolley



7959.55659.01

CODE	L	W	H	VOLUME
7959.55659.01	550	650	900	0.45 m ³

Tray Stacking Trolley



7959.55302.02

CODE	L	W	H	VOLUME
7959.55302.02	550	650	900/1300	0.45 m ³

Basket Trolley

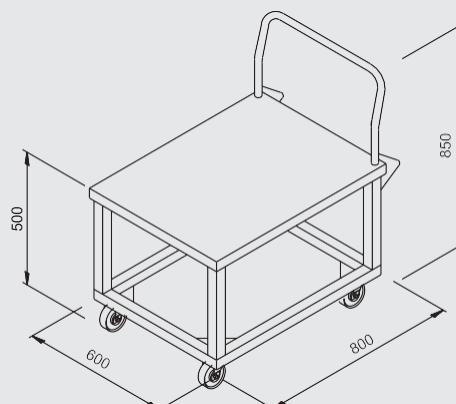


7959.55659.01

CODE	L	W	H	VOLUME
7959.60578.40	600	600	850	0.10 m ³

Units are made of stainless steel.

Pot Carrying Trolley



7959.55302.02

CODE	L	W	H	VOLUME
7772.06080.01	600	800	850	0.43 m ³

KITCHEN AND SERVICE

Meat Hanger Trolley

EAC



7270.10060 .01

CODE	L	W	H	VOLUME
7270.10060.00	1000	600	1750	1.08 m ³
7270.12060.00	1200	600	1750	1.29 m ³
7270.14060.00	1400	600	1750	1.51 m ³
7270.16060.00	1600	600	1750	1.72 m ³
7270.19060.00	1900	600	1750	2.05 m ³

Meat hangers are not included.

Plate Trolley

EAC
UA-UF



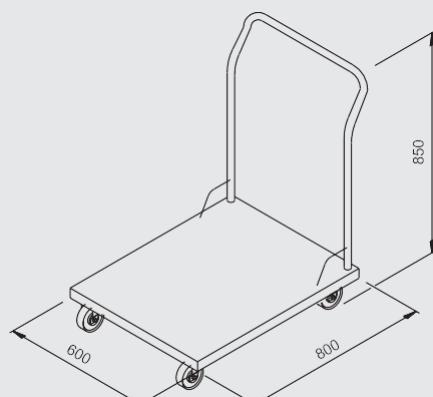
7959.10052.80

CODE	L	W	H	VOLUME	CAPACITY
7959.10052.80	980	500	780	0.44 m ³	150 plate

Units are made of stainless steel.

Cargo Carrying Trolley

EAC



7772.06080.00

CODE	L	W	H	VOLUME
7772.06080.00	600	800	850	0.43 m ³

Stainless Steel Meat Hanger



8360.00007.08

KITCHEN AND SERVICE

Dirty Dish Trolley



7959.87579.50

CODE	L	W	H	VOLUME
7959.87579.50	800	550	850	0.76 m ³

Service Trolley Two Shelves



0913.00507.01

CODE	L	W	H	VOLUME
0913.00507.01	550	800	850	0.14 m ³

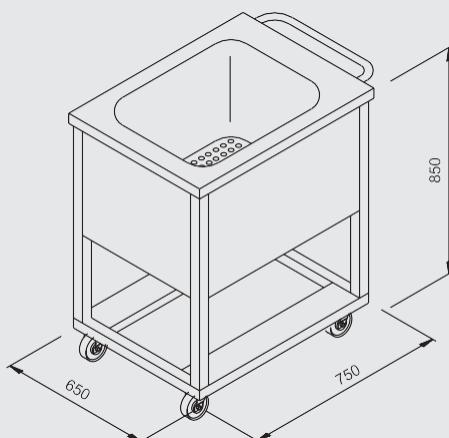
Service Trolley Three Shelves



0913.00508.01

CODE	L	W	H	VOLUME
0913.00508.01	550	800	850	0.14 m ³

Meat and Vegetable Trolley



7959.65758.00

CODE	L	W	H	VOLUME
7959.65758.00	650	750	850	0.50 m ³

KITCHEN AND SERVICE

Flour and Sugar Trolleys



7370.50505.80

CODE	L	W	H	VOLUME
7370.50505.80	500	500	610	0.20 m ³

Flour and Sugar Trolleys



7370.64436.80

CODE	L	W	H	VOLUME
7370.64436.80	450	650	660	0.26 m ³

Dry Product Trolley



8913.IBS27.148

CODE	L	W	H	VOLUME
8913.IBS27.148	750	420	710	0.102 m ³

Garbage Container



8893.00120.00

CODE	CAPACITY	L	W	H
8893.00120.00	120 lt.	240	770	-
8893.00240.00	240 lt.	240	770	-
8893.00770.00	770 lt.	240	770	-

KITCHEN AND SERVICE

Waste Bin With Pedal

EAC
CE

		
5 lt	13 lt	16 lt
CODE	CAPACITY	VOLUME
8893.00405.00	5 lt	0.06 m ³
8893.00413.00	13 lt	0.15 m ³
8893.00416.00	16 lt	0.17 m ³

Waste Bin With Pedal

EAC
CE

		
54 lt	78 lt	104 lt
CODE	CAPACITY	VOLUME
8893.04050.00	54 lt	0.65 m ³
8893.04070.00	78 lt	0.85 m ³
8893.04090.00	104 lt	1.10 m ³

Waste Trolley

EAC
CE



7959.87579.50

CODE	CAPACITY	Q	H	VOLUME
0893.04040.01	50 lt	400	400	0.13 m ³

Units are made of stainless steel.





SERVING COUNTERS

178

Serving Counter

179

Wooden Decorated
Serving Counter

181

Cutlery Counter
3shelf Options

SERVING COUNTERS

Hot Serving Counter With GN 1/1 Cells



7912.1207.00

CODE	L	W	H	POWER	TEMP	CAPACITY	VOLUME	VOLTAGE
7912.12070.00	1200	700	850	2.6 kW	30-90°C	3xGN 1/1-150	1 m³	230V / 50 Hz
7912.15070.00	1500	700	850	2.6 kW	30-90°C	4xGN 1/1-150	1.23 m³	230V / 50 Hz
7912.19070.00	1900	700	850	3.9 kW	30-90°C	5xGN 1/1-150	1.54 m³	230V / 50 Hz
7912.12070.10	1200	700	850	4.1 kW	30-90°C	3xGN 1/1-150	1 m³	220 V / 50 Hz
7912.15070.10	1500	700	850	4.1 kW	30-90°C	4xGN 1/1-150	1.23 m³	220 V / 50 Hz
7912.19070.10	1900	700	850	6.9 kW Trifaze	30-90°C	5xGN 1/1-150	1.54 m³	400 V / 50 Hz

!GN CONTAINERS ARE ORDERED SEPERATELY.

Neutral Serving Counter With Under Shelf Without Door



CODE	L	W	H	VOLUME
7911.12070.80	1200	700	850	1 m³
7911.14070.80	1400	700	850	1.23 m³
7911.16070.80	1600	700	850	1.54 m³
7911.19070.80	1900	700	850	1.93 m³

7911.12070.80

Cold Serving Counter



CODE	L	W	H	POWER	TEMP.	VOLTAGE	CAPACITY	VOLUME
7919.27NTV.24	1420	700	850	0.57kW	+2 / +5	220 V	4xGN 1/1-150	1.17 m³
7919.37NTV.24	1880	700	850	0.88kW	+2 / +5	220 V	5xGN 1/1-150	1.53 m³

7919.27NTV.24

NTV: Ventilated refrigeration at regular temperature.

Ambient temperature: +32.2 C° Relative humidity: %65

SERVING COUNTERS

Wooden Decorated Hot Serving Counter With GN Sized Cells



7912.12070.A0

Oak Mahogan Walnu

CODE	L	W	H	POWER	TEMP.	VOLUME	CAPACITY	VOLTAGE
7912.12070.A0	1200	700	850	2.6 kW	30-90°C	1.50 m³	3 x GN 1/1 - 150	230-240V / 50 Hz
7912.15070.A0	1500	700	850	2.6 kW	30-90°C	1.85 m³	4 x GN 1/1 - 150	230-240V / 50 Hz
7912.19070.A0	1900	700	850	3.9 kW	30-90°C	2.3 m³	5 x GN 1/1 - 150	230-240V / 50 Hz
7912.12070.A1	1200	700	850	4.1 kW	30-90°C	1.50 m³	3 x GN 1/1 - 150	230-240V / 50 Hz
7912.15070.A1	1500	700	850	4.1 kW	30-90°C	1.85 m³	4 x GN 1/1 - 150	230-240V / 50 Hz
7912.19070.A1	1900	700	850	6.9 kW Trifaze	30-90°C	2.3 m³	5 x GN 1/1 - 150	400V / 50 Hz

!GN CONTAINERS ARE ORDERED SEPERATELY.

Wooden Decorated Neutral Serving Counter



CODE	L	W	H	VOLUME
7912.12078.A8	1200	700	850	0.13 m³
7912.14078.A8	1400	700	850	0.14 m³
7912.16078.A8	1600	700	850	0.16 m³
7912.19078.A8	1900	700	850	0.17 m³

7912.12078.A8

!GN CONTAINERS ARE ORDERED SEPERATELY.

Wooden Decorated Cold Serving Counter With GN Sized Cells



CODE	L	W	H	POWER	TEMP.	VOLTAGE	CAPACITY	VOLUME
7919.27NTV.A4	1420	700	850	0.57kW	+2 / +5	230V / 50 Hz	4xGN 1/1-150	1.71 m³
7919.37NTV.A4	1880	700	850	0.88kW	+2 / +5	230V / 50 Hz	5xGN 1/1-150	1.53 m³

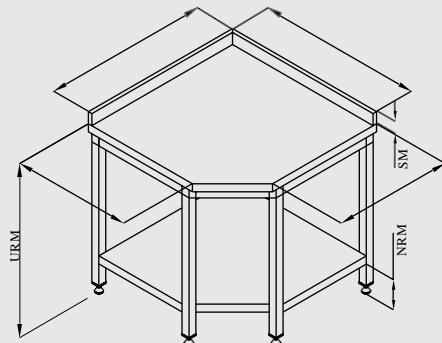
7919.27NTV.A4

NTV: Air ventilated refrigeration at regular temperature.

Ambient temperature: +32.2 C° Relative humidity: %65

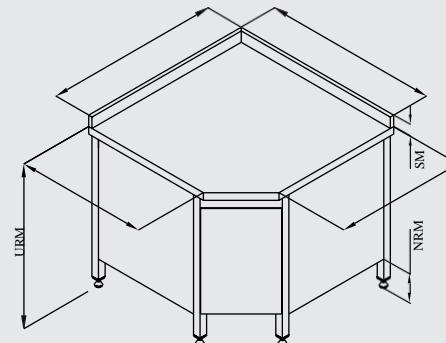
SERVING COUNTERS

Corner Bench With Shelf



7911.06060.81K

Corner Bench With Cabinet



7911.06060.12K

CODE	MODEL	L	W	H	VOLUME
7911.06060.81K	Neutral - Shelf	885	885	850	0.94 m ³
7911.07070.81K	Neutral - Shelf	985	985	850	1.06 m ³
7911.06060.12K	Neutral - Cabinet	885	885	850	0.94 m ³
7911.07070.12K	Neutral - Cabinet	985	995	850	1.06 m ³

Angled, Wooden Decorated Neutral Serving Counter



7912.15078.30A

CODE	L	W	H	VOLUME
7912.15078.30A	1500	700	850	2.26 m ³

SERVING COUNTERS

Neutral Cutlery Counter

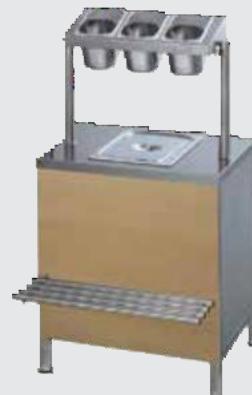


7912.07070.50

CODE	L	W	H	VOLUME
7912.07070.50	700	700	850 / 1380	0.94 m ³
7912.08070.50	800	700	850 / 1380	1.06 m ³
7912.10070.50	1000	700	850 / 1380	1.3 m ³

IGN CONTAINERS ARE ORDERED SEPERATELY.

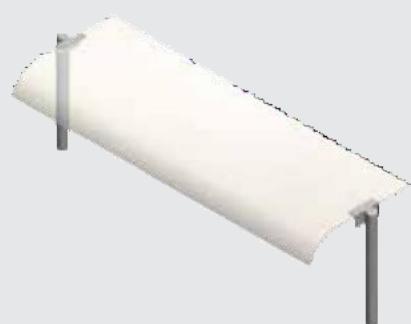
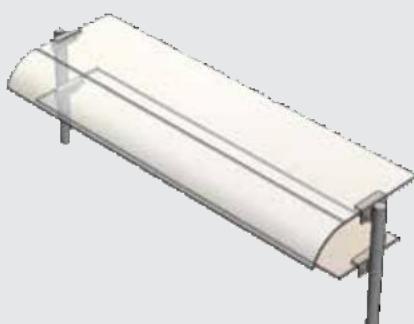
Wooden Decorated Cutlery Counter



7912.07070.51

CODE	L	W	H	VOLUME
7912.07070.51	700	700	850 / 1380	0.94 m ³
7912.08070.51	800	700	850 / 1380	1.06 m ³
7912.10070.51	1000	700	850 / 1380	1.3 m ³

Shelf Options



7897.12030.03

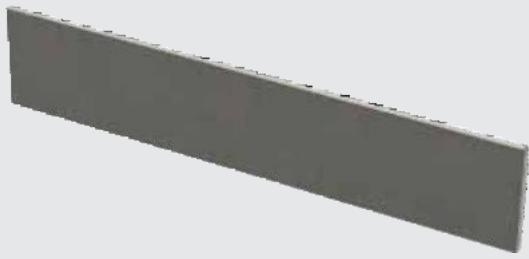
CODE	L	W	H	VOLUME	CODE	L	W	H	VOLUME	CODE	L	W	H	VOLUME
7897.12030.04	1200	370	730	0.18 m ³	7897.12030.03	1200	370	470	0.13 m ³	7897.12030.08	1200	370	730	0.13 m ³
7897.14030.04	1400	370	730	0.22 m ³	7897.14030.03	1400	370	470	0.14 m ³	7897.14030.08	1400	370	730	0.14 m ³
7897.15030.04	1500	370	730	0.23 m ³	7897.15030.03	1500	370	470	0.16 m ³	7897.15030.08	1500	370	730	0.16 m ³

SERVING COUNTERS

7897.16030.04	1600	370	730	0.25 m ³	7897.16030.03	1600	370	470	0.17 m ³	7897.16030.08	1600	370	730	0.17 m ³
7897.19030.04	1900	370	730	0.29 m ³	7897.19030.03	1900	370	470	0.19 m ³	7897.19030.08	1900	370	730	0.19 m ³
Double curved glass serving shelf					Curved glass serving shelf					Serving shelf				

SERVING COUNTERS

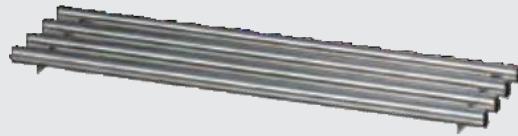
Plinth For Serving Counter



7999.07015.80

CODE	L	W	H
7999.07015.80	700	15	140
7999.08015.80	800	15	140
7999.10015.80	1000	15	140
7999.12015.80	1200	15	140
7999.14015.80	1400	15	140
7999.15015.80	1500	15	140
7999.16015.80	1600	15	140
7999.19015.80	1900	15	140

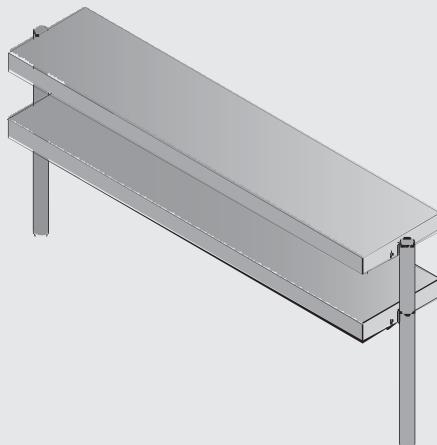
Tray Sliding Shelf



7897.12030.05

CODE	L	W	VOLUME
7897.12030.05	1200	300	0.08 m³
7897.14030.05	1400	300	0.10 m³
7897.15030.05	1500	300	0.11 m³
7897.16030.05	1600	300	0.12 m³
7897.19030.05	1900	300	0.14 m³

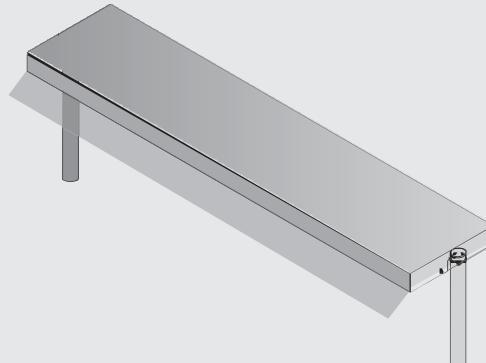
Double Serving Counter



7897.12030.07

CODE	L	W	H
7897.12030.07	1200	300	730
7897.14030.07	1400	300	730
7897.15030.07	1500	300	730
7897.16030.07	1600	300	730
7897.19030.07	1900	300	730

Single Upper Shelf



7897.12030.02

CODE	L	W	H	VOLUME
7897.12030.02	1200	300	470	0.33 m³
7897.14030.02	1400	300	470	0.38 m³
7897.15030.02	1500	300	470	0.41 m³
7897.16030.02	1600	300	470	0.43 m³
7897.19030.02	1900	300	470	0.50 m³

SAK'DUNYA
TURKISH KITCHEN
sakdunya.com





SINK UNIT

186

Hand Washing Sink

188

Sink Bowls

190

Sink Tops

192

Sink Units

203

Bar and Coctail Station

205

Inlet-Outlet Tables
for Dishwashing

206

Scraping Tables

204

Working Benches

212

Wall Mounted
Cupboard and Shelves

214

Storage Shelf

215

Hoods

219

Floor Drains

SINK UNITS

7759.50393.92

Wall Mounted, Knee Operated Hand Washing Sink



CODE		L	W	H	WATER INLET CONNECTION
7759.50393.90	with mechanism	500	390	230	SINGLE
7759.50393.91	with mechanism	500	390	230	HOT/COLD
7759.50393.92	without mechanism	500	390	230	SINGLE

7759.40332.30

Wall Mounted, Knee Operated Hand Washing Sink



CODE		L	W	H	WATER INLET CONNECTION
7759.50393.90	with mechanism	400	330	230	SINGLE
7759.50393.91	with mechanism	400	330	230	HOT/COLD
7759.40332.30	without mechanism	400	390	230	SINGLE



SINK UNITS

7759.50392.90

Wall mounted hand washing sink



CODE	L	W	H	WATER INLET CONNECTION
7759.50392.90	500	390	290	SINGLE

0759.04031.00

Wall Mounted Hand Washing Sink



CODE	L	W	H	WATER INLET CONNECTION
0759.04031.00	500	390	230	SINGLE

0759.40311.31

Wall Mounted Hand Washing Sink



CODE	L	W	H	WATER INLET CONNECTION
0759.40311.31	400	310	190	-



SINK UNITS

0753.35402.10

Rectangular Bowl



CODE	L	W	H	WATER INLET CONNECTION
0753.35402.10	355	105	190	-

0753.03436.08

Rectangular Bowl



CODE	L	W	H	WATER INLET CONNECTION
0753.03436.08	345	375	140	-

0753.40402.10

Rectangular Bowl



CODE	L	W	H		CODE	L	W	H		CODE	L	W	H
0753.40402.10	400	400	250		0753.40503.10	400	500	300		0753.50602.10	500	600	250
0753.40403.10	400	400	300		0753.45602.10	450	600	250		0753.50603.10	500	600	300
0753.45452.10	450	450	250		0753.45603.10	450	600	300		0753.60602.10	600	600	250
0753.45453.10	450	450	300		0753.50502.10	500	500	250		0753.60603.10	600	600	300
0753.40502.10	450	500	250		0753.50503.10	500	500	300		0753.70702.10	700	700	250

SINK UNITS

0753.00023.09

Round sink bowl



CODE	Ø	H
0753.00023.09	230	105
0753.00026.09	260	105
0753.00029.09	290	105
0753.00038.09	380	105

0753.03818.10

Round sink bowl



CODE	Ø	W/P
0753.03818.10	380	180
0753.04018.10	400	180

0753.01719.07

Rectangular Bowl



CODE	L	W	H
0753.01719.07	430	480	130



SINK UNITS

0754.106A0.11

Single Bowl Left Drainer Sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.106A0.11	400	400	250	A	1000 600
0754.126A0.11	400	400	250	A	1200 600
0754.146E0.11	500	400	250	E	1400 600
0754.107C0.11	500	500	300	C	1000 700
0754.127C0.11	500	500	300	C	1200 700
0754.147C0.11	500	500	300	C	1400 700
0754.147D0.11	600	500	300	D	1400 700

0754.106A0.15

Single Bowl Right Drainer Sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.106A0.15	400	400	250	A	1000 600
0754.126A0.15	400	400	250	A	1200 600
0754.146E0.15	500	400	250	E	1400 600
0754.107C0.15	500	500	300	C	1000 700
0754.127C0.15	500	500	300	C	1200 700
0754.147C0.15	500	500	300	C	1400 700
0754.147D0.15	600	500	300	D	1400 700

0754.126A0.13

Single Bowl Double Drainer Sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.126A0.13	400	400	250	A	1200 600
0754.146A0.13	400	400	250	A	1400 600
0754.166E0.13	400	400	250	A	1600 600
0754.147C0.13	500	500	300	C	1400 700
0754.167C0.13	500	500	300	C	1600 700

0754.166A0.23

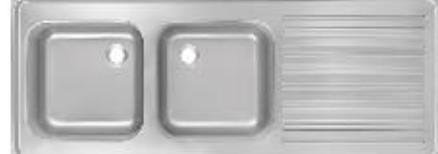
Double Bowl Double Drainer Sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.166A0.23	400	400	250	A	1600 600
0754.186E0.23	500	400	250	E	1800 600
0754.196E0.23	500	400	250	E	1900 600
0754.246E0.23	500	400	250	E	2400 600
0754.187C0.23	500	500	300	C	1800 700
0754.197C0.23	500	500	300	C	1900 700
0754.207C0.23	500	500	300	C	2000 700
0754.247D0.23	600	500	300	D	2400 700

0754.146A0.25

Double bowl right drainer sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.146A0.25	400	400	250	A	1400 600
0754.156A0.25	400	400	250	A	1500 600
0754.166A0.25	400	400	250	A	1600 600
0754.166E0.25	500	400	250	E	1600 600
0754.186E0.25	500	400	250	E	1800 600
0754.196E0.25	500	400	250	E	1900 600
0754.157B0.25	500	400	250	E	1500 700
0754.167B0.25	400	500	250	B	1600 700
0754.167C0.25	400	500	300	B	1600 700
0754.187C0.25	500	500	300	C	1800 700
0754.197C0.25	500	500	300	C	1900 700
0754.197D0.25	600	500	300	D	1900 700
0754.207C0.25	500	500	300	C	2000 700
0754.217D0.25	600	500	300	D	2100 700

0754.146A0.21

Double bowl left drainer sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.146A0.21	400	400	250	A	1400 600
0754.156A0.21	400	400	250	A	1500 600
0754.166A0.21	500	400	250	E	1600 600
0754.166E0.21	500	500	250	E	1600 600
0754.186E.21	400	500	250	B	1800 600
0754.196E0.21	400	500	250	B	1900 600
0754.157B0.21	400	500	250	B	1500 700
0754.167B0.21	400	500	250	B	1600 700
0754.167C0.21	400	500	300	B	1600 700
0754.187C0.21	400	500	300	B	1800 700
0754.197C0.21	400	500	300	B	1900 700
0754.197D0.21	500	500	300	C	1900 700
0754.217D0.21	500	500	300	C	2100 700

SINK UNITS

0754.216E0.31



Three bowls left drainer sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.216E0.31	500	400	250	E	2100 600

0754.247C0.33



Three bowls right drainer sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.247C0.33	500	500	300	C	2400 700

0754.196A0.41



Four bowls sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W/P	H	L	W
0754.196A0.41	400	400	250	A	1900 600

0754.056A0.01



Single Bow Sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.056A0.01	400	400	250	A	500 600
0754.066A0.01	400	400	250	A	600 600
0754.066E0.01	500	400	250	E	600 600
0754.076E0.01	500	500	250	E	700 600
0754.057B0.01	400	500	250	B	500 700
0754.067B0.01	400	500	250	B	600 700
0754.067C0.01	500	500	300	C	600 700
0754.077C0.01	500	500	300	C	700 700
0754.087D0.01	600	500	300	D	800 700

0754.126E0.27



Double Bowl Sink



CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.126E0.27	500	400	250	E	1200 600
0754.146E0.27	500	400	250	E	1400 600
0754.127C0.27	500	500	300	C	1200 700
0754.147C0.27	500	500	300	C	1400 700
0754.147D0.27	600	500	300	D	1400 700

0754.166A0.35



Three Bowls Sink

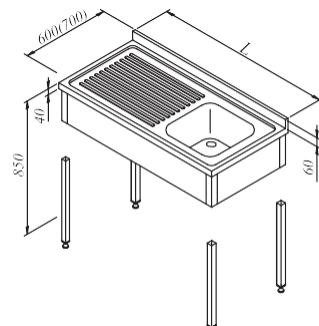
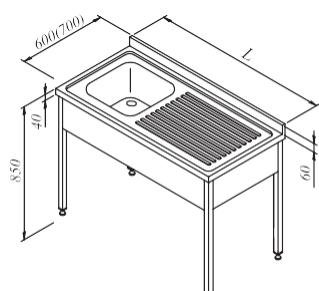


CODE	BOWL DIMENSION			EXTERNAL DIMENSION	
	L	W	H	L	W
0754.166A0.35	400	400	250	A	1600 600
0754.186E0.35	500	400	250	E	1800 600
0754.196E0.35	500	400	250	E	1900 600
0754.187C0.35	500	500	300	C	1800 700
0754.197C0.35	500	500	300	C	1900 700

SINK UNITS

Single Bowl, Single Drainer Sink Unit With Fascia

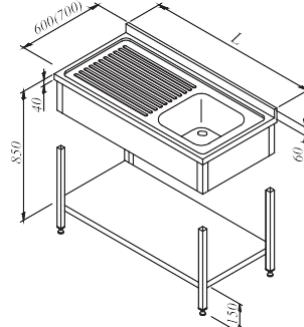
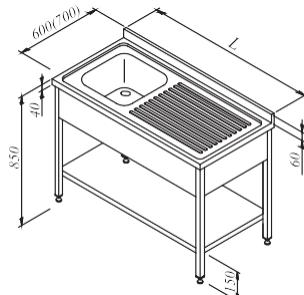
EAC



LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
_MOUNTED	_DEMOUNTED	_MOUNTED	_DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.106A5.11	7754.106A5.15	7758.106A5.11	7754.106A5.15	400	400	250	A	1000	600	850	0.61	0.23
7758.126A5.11	7754.126A5.15	7758.126A5.11	7754.126A5.15	400	400	250	A	1200	600	850	0.73	0.28
7758.146E5.11	7754.146E5.15	7758.146E5.11	7754.146E5.15	500	400	250	E	1400	600	850	0.85	0.32
7758.107C5.11	7754.107C5.15	7758.107C5.11	7754.107C5.15	500	500	300	C	1000	700	850	0.71	0.27
7758.127C5.11	7754.127C5.15	7758.127C5.11	7754.127C5.15	500	500	300	C	1200	700	850	0.84	0.35
7758.147C5.11	7754.147C5.15	7758.147C5.11	7754.147C5.15	500	500	300	C	1400	700	850	0.98	0.41
7758.147D5.11	7754.147D5.15	7758.147D5.11	7754.147D5.15	600	500	300	D	1400	700	850	0.98	0.41

Single Bowl, Single Drainer Sink Unit With Under Shelf And Fascia

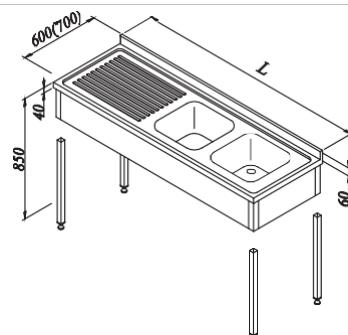
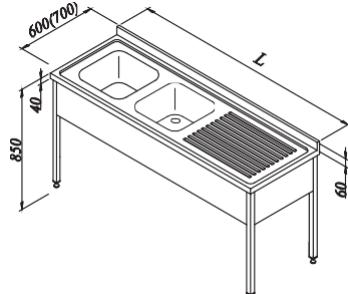
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LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
_MOUNTED	_DEMOUNTED	_MOUNTED	_DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.106A8.11	7754.106A8.11	7758.106A8.15	7754.106A8.15	400	400	250	A	1000	600	850	0.61	0.23
7758.126A8.11	7754.126A8.11	7758.126A8.15	7754.126A8.15	400	400	250	A	1200	600	850	0.73	0.28
7758.146E8.11	7754.146E8.11	7758.146E8.15	7754.146E8.15	500	400	250	E	1400	600	850	0.85	0.32
7758.107C8.11	7754.107C8.11	7758.107C8.15	7754.107C8.15	500	500	300	C	1000	700	850	0.71	0.27
7758.127C8.11	7754.127C8.11	7758.127C8.15	7754.127C8.15	500	500	300	C	1200	700	850	0.84	0.35
7758.147C8.11	7754.147C8.11	7758.147C8.15	7754.147C8.15	500	500	300	C	1400	700	850	0.98	0.41
7758.147D8.11	7754.147D8.11	7758.147D8.15	7754.147D8.15	600	500	300	D	1400	700	850	0.98	0.41

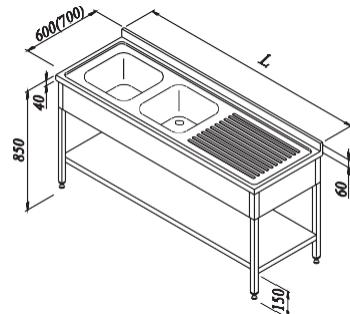
SINK UNITS

Double Bowl, Single Drainer Sink Unit With Fascia



LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.146A5.21	7754.146A5.21	7758.146A5.25	7754.146A5.25	400	400	250	A	1400	600	850	0.85	0.32
7758.156A5.21	7754.156A5.21	7758.156A5.25	7754.156A5.25	400	400	250	A	1500	600	850	0.91	0.35
7758.166A5.21	7754.166A5.21	7758.166A5.25	7754.166A5.25	400	400	250	A	1600	600	850	0.96	0.37
7758.166E5.21	7754.166E5.21	7758.166E5.25	7754.166E5.25	500	400	250	E	1600	600	850	0.96	0.37
7758.186E5.21	7754.186E5.21	7758.186E5.25	7754.186E5.25	500	400	250	E	1800	600	850	1.08	0.42
7758.196E5.21	7754.196E5.21	7758.196E5.25	7754.196E5.25	500	400	250	E	1900	600	850	1.14	0.44
7758.157B5.21	7754.157B5.21	7758.157B5.25	7754.157B5.25	400	500	250	B	1500	700	850	1.05	0.40
7758.167B5.21	7754.167B5.21	7758.167B5.25	7754.167B5.25	400	500	250	B	1600	700	850	1.12	0.46
7758.167C5.21	7754.167C5.21	7758.167C5.25	7754.167C5.25	500	500	300	C	1600	700	850	1.12	0.46
7758.187C5.21	7754.187C5.21	7758.187C5.25	7754.187C5.25	500	500	300	C	1800	700	850	1.25	0.52
7758.197C5.21	7754.197C5.21	7758.197C5.25	7754.197C5.25	500	500	300	C	1900	700	850	1.32	0.55
7758.197D5.21	7754.197D5.21	7758.197D5.25	7754.197D5.25	600	500	300	D	1900	700	850	1.32	0.55
7758.207C5.21	7754.207C5.21	7758.207C5.25	7754.207C5.25	500	500	300	C	2000	700	850	1.39	0.58
7758.217D5.21	7754.217D5.21	7758.217D5.25	7758.217D5.25	500	500	300	D	2100	700	850	1.46	0.61

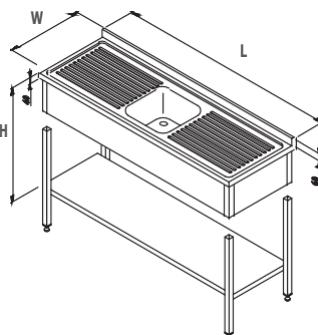
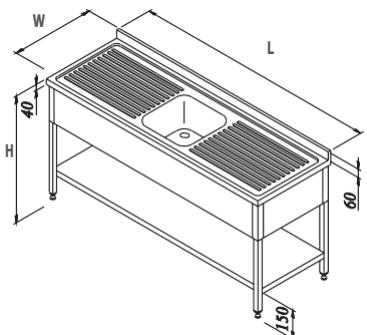
Double Bowl, Single Drainer Sink Unit With Under Shelf And Fascia



LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.146A8.21	7754.146A8.21	7758.146A8.25	7754.146A8.25	400	400	250	A	1400	600	850	0.85	0.32
7758.156A8.21	7754.156A8.21	7758.156A8.25	7754.156A8.25	400	400	250	A	1500	600	850	0.91	0.35
7758.166A8.21	7754.166A8.21	7758.166A8.25	7754.166A8.25	400	400	250	A	1600	600	850	0.96	0.37
7758.166E8.21	7754.166E8.21	7758.166E8.25	7754.166E8.25	500	400	250	E	1600	600	850	0.96	0.37
7758.186E8.21	7754.186E8.21	7758.186E8.25	7754.186E8.25	500	400	250	E	1800	600	850	1.08	0.42
7758.196E8.21	7754.196E8.21	7758.196E8.25	7754.196E8.25	500	400	250	E	1900	600	850	1.14	0.44
7758.157B8.21	7754.157B8.21	7758.157B8.25	7754.157B8.25	400	500	250	B	1500	700	850	1.05	0.40
7758.167B8.21	7754.167B8.21	7758.167B8.25	7754.167B8.25	400	500	250	B	1600	700	850	1.12	0.46
7758.167C8.21	7754.167C8.21	7758.167C8.25	7754.167C8.25	500	500	300	C	1600	700	850	1.12	0.46
7758.187C8.21	7754.187C8.21	7758.187C8.25	7754.187C8.25	500	500	300	C	1800	700	850	1.25	0.52
7758.197C8.21	7754.197C8.21	7758.197C8.25	7754.197C8.25	500	500	300	C	1900	700	850	1.32	0.55
7758.197D8.21	7754.197D8.21	7758.197D8.25	7754.197D8.25	600	500	300	D	1900	700	850	1.32	0.55
7758.207C8.21	7754.207C8.21	7758.207C8.25	7754.207C8.25	500	500	300	C	2000	700	850	1.39	0.58
7758.217D8.21	7754.217D8.21	7758.217D8.25	7754.217D8.25	500	500	300	D	2100	700	850	1.46	0.61

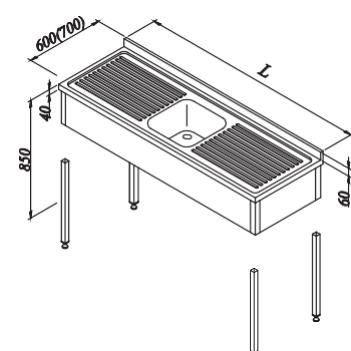
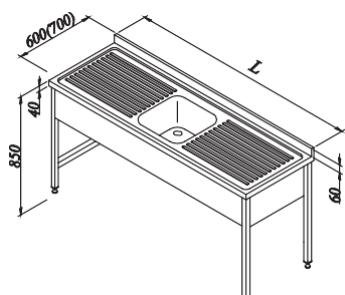
SINK UNITS

Single Bowl, Double Drainer Sink Unit With Fascia



CODE		LEGS	BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED		L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.126A8.13	7754.126A8.13	4	400	400	250	A	1200	600	850	0.73	0.37
7758.146A8.13	7754.146A8.13	4	400	400	250	A	1400	600	850	0.85	0.42
7758.166A8.13	7754.166A8.13	4	400	400	250	A	1600	600	850	0.96	0.44
7758.147C8.13	7754.147C8.13	6	500	500	300	C	1400	700	850	0.98	0.48
7758.167C8.13	7754.167C8.13	6	500	500	300	C	1600	700	850	1.12	0.52

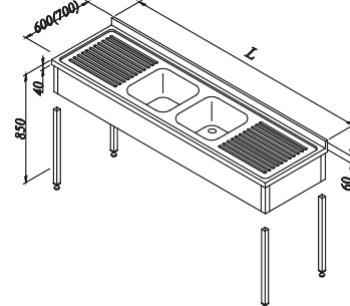
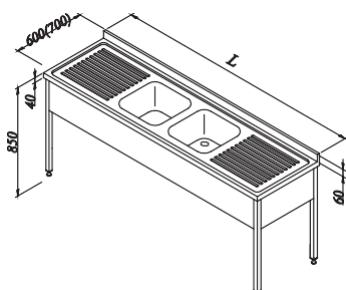
Single Bowl, Double Drainer Sink Unit With Under Shelf And Fascia



CODE		LEGS	BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED		L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.126A8.13	7754.126A5.13	4	400	400	250	A	1200	600	850	0.73	0.37
7758.146A8.13	7754.146A5.13	4	400	400	250	A	1400	600	850	0.85	0.42
7758.166A8.13	7754.166A5.13	4	400	400	250	A	1600	600	850	0.96	0.44
7758.147C8.13	7754.147C5.13	6	500	500	300	C	1400	700	850	0.98	0.48
7758.167C8.13	7754.167C5.13	6	500	500	300	C	1600	700	850	1.12	0.52

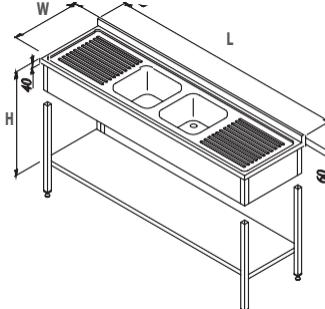
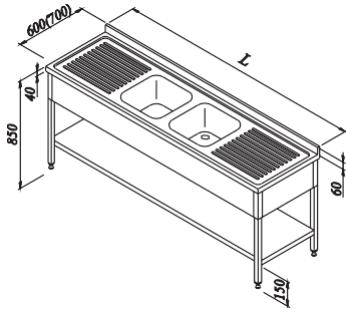
SINK UNITS

Double Bowl, Double Drainer Sink Unit With Fascia



CODE		LEGS	BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED		L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.166A5.23	7754.166A5.23	4	400	400	250	A	1600	600	850	0.96	0.37
7758.186E5.23	7754.186E5.23	4	500	400	250	E	1800	600	850	1.08	0.42
7758.196E5.23	7754.196E5.23	4	500	400	250	E	1900	600	850	1.14	0.44
7758.216E5.23	7754.216E5.23	6	500	400	250	E	2100	600	850	1.24	0.48
7758.246E5.23	7754.246E5.23	6	500	400	250	E	2400	600	850	1.44	0.52
7758.187C5.23	7754.187C5.23	4	500	500	300	C	1800	700	850	1.25	0.52
7758.197C5.23	7754.197C5.23	4	500	500	300	C	1900	700	850	1.32	0.55
7758.207C5.23	7754.207C5.23	4	500	500	300	C	2100	700	850	1.39	0.58
7758.247D5.23	7754.247D5.23	6	600	500	300	D	2400	700	850	1.67	0.69

Double Bowl, Double Drainer Sink Unit With Under Shelf And Fascia

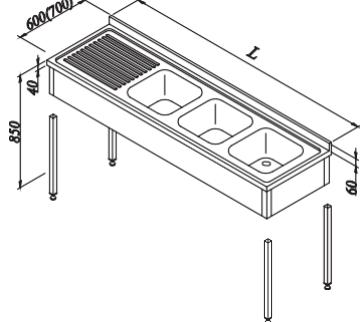
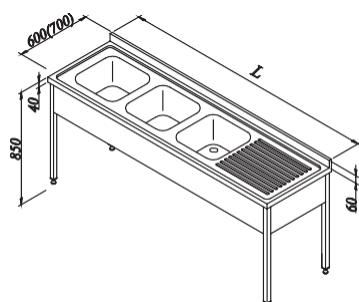


CODE		LEGS	BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED		L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.166A8.23	7754.166A8.23	4	400	400	250	A	1600	600	850	0.96	0.37
7758.186E8.23	7754.186E8.23	4	500	400	250	E	1800	600	850	1.08	0.42
7758.196E8.23	7754.196E8.23	4	500	400	250	E	1900	600	850	1.14	0.44
7758.216E8.23	7754.216E8.23	6	500	400	250	E	2100	600	850	1.24	0.48
7758.246E8.23	7754.246E8.23	6	500	400	250	E	2400	600	850	1.44	0.52
7758.187C8.23	7754.187C8.23	4	500	500	300	C	1800	700	850	1.25	0.52
7758.197C8.23	7754.197C8.23	4	500	500	300	C	1900	700	850	1.32	0.55
7758.207C8.23	7754.207C8.23	4	500	500	300	C	2100	700	850	1.39	0.58
7758.247D8.23	7754.247D8.23	6	600	500	300	D	2400	700	850	1.67	0.69

SINK UNITS

Three Bowls, Single Drainer Sink Unit With Fascia

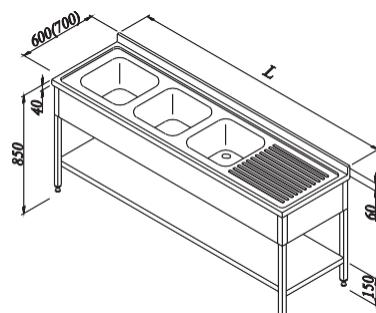
EAC



LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.196A5.31	7754.196A5.31	7758.196A5.33	7754.196A5.33	400	400	250	A	1900	600	850	1.14	0.44
7758.216E5.31	7754.216E5.31	7758.216E5.33	7754.216E5.33	500	400	250	E	2100	600	850	1.25	0.48
7758.246E5.31	7754.246E5.31	7758.246E5.33	7754.246E5.33	500	400	250	E	2400	600	850	1.44	0.55
7758.247C5.31	7754.247C5.31	7758.247C5.33	7754.247C5.33	500	500	300	C	2400	700	850	1.67	0.69

Three Bowls, Single Drainer Sink Unit With Under Shelf And Fascia

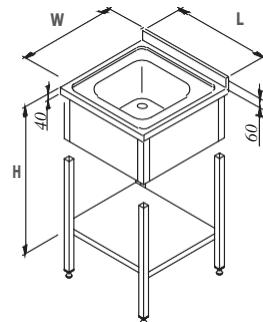
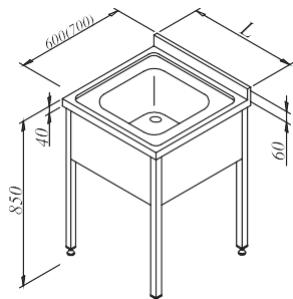
EAC



LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.196A8.31	7754.196A8.31	7758.196A8.33	7754.196A8.33	400	400	250	A	1900	600	850	1.14	0.44
7758.216E8.31	7754.216E8.31	7758.216E8.33	7754.216E8.33	500	400	250	E	2100	600	850	1.25	0.48
7758.246E8.31	7754.246E8.31	7758.246E8.33	7754.246E8.33	500	400	250	E	2400	600	850	1.44	0.55
7758.247C8.31	7754.247C8.31	7758.247C8.33	7754.247C8.33	500	500	300	C	2400	700	850	1.67	0.69

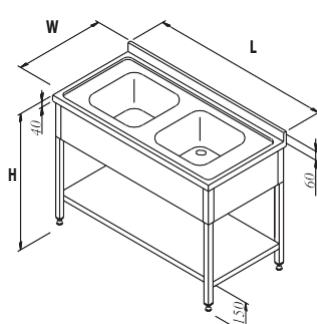
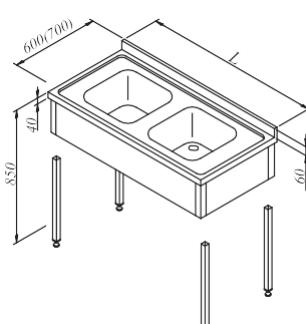
SINK UNITS

Single Bowl Sink Unit With Fascia



WITHOUT UNDER SHELF CODE		WITH UNDER SHELF CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.056A5.01	7754.056A5.01	7758.056A8.01	7754.056A8.01	400	400	250	A	500	600	850	0.31	0.12
7758.066A5.01	7754.066A5.01	7758.066A8.01	7754.066A8.01	400	400	250	A	600	600	850	0.37	0.14
7758.066E5.01	7754.066E5.01	7758.066E8.01	7754.066E8.01	500	400	250	E	600	600	850	0.37	0.14
7758.076E5.01	7754.076E5.01	7758.076E8.01	7754.076E8.01	500	400	250	E	700	600	850	0.43	0.18
7758.057B5.01	7754.057B5.01	7758.057B8.01	7754.057B8.01	400	500	250	B	500	700	850	0.36	0.14
7758.067B5.01	7754.067B5.01	7758.067B8.01	7754.067B8.01	400	500	250	B	600	700	850	0.43	0.18
7758.067C5.01	7754.067C5.01	7758.067C8.01	7754.067C8.01	500	500	300	C	600	700	850	0.43	0.18
7758.077C5.01	7754.077C5.01	7758.077C8.01	7754.077C8.01	500	500	300	C	700	700	850	0.5	0.21
7758.077D5.01	7754.077D5.01	7758.077D8.01	7754.077D8.01	600	500	300	D	700	700	850	0.5	0.21
7758.087D5.01	7754.087D5.01	7758.087D8.01	7754.087D8.01	600	500	300	D	800	700	850	0.57	0.24

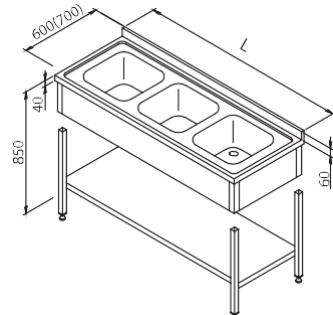
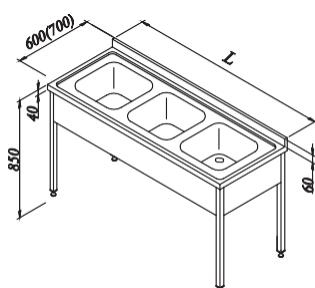
Double bowl sink unit with Fascia



WITHOUT UNDER SHELF CODE		WITH UNDER SHELF CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.126E5.27	7754.126E5.27	7758.126E8.27	7754.126E8.27	500	400	250	E	1200	600	850	0.73	0.12
7758.146E5.27	7754.146E5.27	7758.146E8.27	7754.146E8.27	500	400	250	E	1400	600	850	0.85	0.14
7758.127C5.27	7754.127C5.27	7758.127C8.27	7754.127C8.27	500	500	300	C	1200	700	850	0.84	0.14
7758.147C5.27	7754.147C5.27	7758.147C8.27	7754.147C8.27	500	500	300	C	1400	700	850	0.98	0.18
7758.147D5.27	7754.147D5.27	7758.147D8.27	7754.147D8.27	600	500	300	D	1400	700	850	0.98	0.14

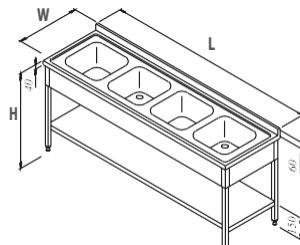
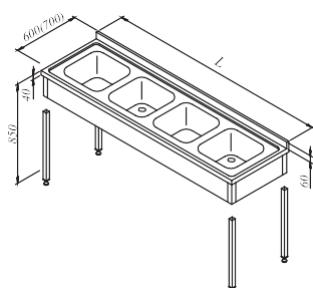
SINK UNITS

Double bowl sink unit with Fascia



WITHOUT UNDER SHELF CODE		WITH UNDER SHELF CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.166A5.35	7754.166A5.35	7758.166A8.35	7754.166A8.35	500	400	250	A	1600	600	850	0.96	0.37
7758.186E5.35	7754.186E5.35	7758.186E8.35	7754.186E8.35	500	400	250	E	1800	600	850	1.08	0.42
7758.196E5.35	7754.196E5.35	7758.196E8.35	7754.196E8.35	500	500	300	E	1900	700	850	1.14	0.44
7758.187C5.35	7754.187C5.35	7758.187C8.35	7754.187C8.35	500	500	300	C	1800	700	850	1.25	0.52
7758.197C5.35	7754.197C5.35	7758.197C8.35	7754.197C8.35	600	500	300	C	1900	700	850	1.32	0.55

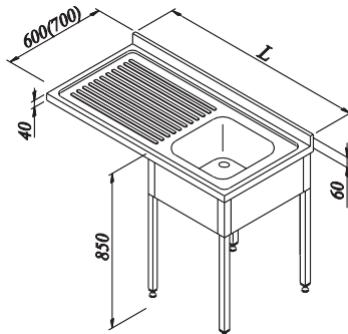
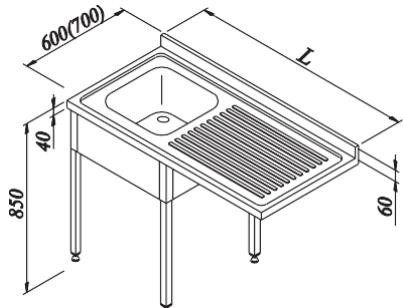
Four Bowls Sink Unit With Fascia



WITHOUT UNDER SHELF CODE		WITH UNDER SHELF CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.196A5.41	7754.196A5.41	7758.196A8.41	7754.196A8.41	400	400	250	A	1900	600	850	1.14	0.44
7758.216A5.41	7754.216A5.41	7758.216A8.41	7754.216A8.41	400	400	250	A	2100	600	850	1.25	0.48
7758.246E5.41	7754.246E5.41	7758.246E8.41	7754.246E8.41	500	400	250	E	2400	600	850	1.44	0.55

SINK UNITS

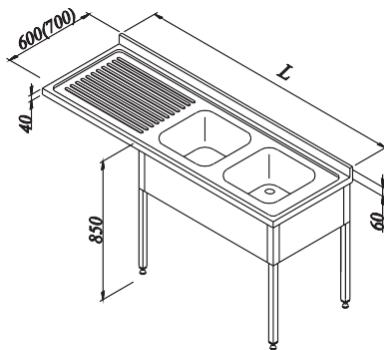
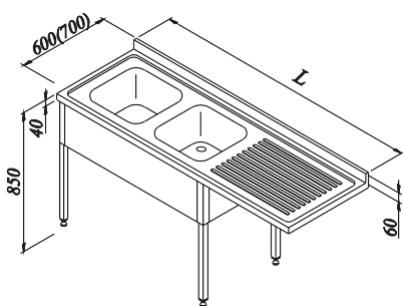
Single bowl, Single Drainer Sink Unit For Dishwashing Machine (Square Leg)



LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.126AB.11	7754.126AB.11	7758.126AB.15	7754.126AB.15	400	400	250	A	1200	600	850	0.73	0.28
7758.146EB.11	7754.146EB.11	7758.146EB.15	7754.146EB.15	500	400	250	E	1400	600	850	0.85	0.32
7758.127CB.11	7754.127CB.11	7758.127CB.15	7754.127CB.15	500	500	300	C	1200	700	850	0.84	0.35
7758.147CB.11	7754.147CB.11	7758.147CB.15	7754.147CB.15	500	500	300	C	1400	700	850	0.98	0.41

7758.127CB.15 coded product are produced with demounted appearance.

Double Bowl, Single Drainer Sink Unit For Dishwashing Machine (Square Leg)

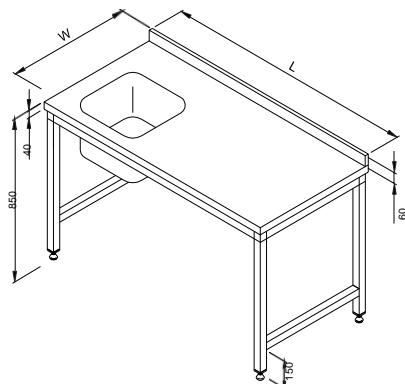


LEFT SINGLE DRAINER CODE		RIGHT SINGLE DRAINER CODE		BOWL DIMENSION			EXTERNAL DIMENSION			VOLUME (m³)		
MOUNTED	DEMOUNTED	MOUNTED	DEMOUNTED	L	W	H	L	W	H	MOUNTED	DEMOUNTED	
7758.166AB.21	7754.166AB.21	7758.166AB.25	7754.166AB.25	400	400	250	A	1600	600	850	0.96	0.23
7758.186EB.21	7754.186EB.21	7758.186EB.25	7754.186EB.25	400	400	250	A	1800	600	850	1.08	0.28
7758.196EB.21	7754.196EB.21	7758.196EB.25	7754.196EB.25	500	400	250	E	1900	600	850	1.14	0.32
7758.187CB.21	7754.187CB.21	7758.187CB.25	7754.187CB.25	500	500	300	C	1800	700	850	1.25	0.27
7758.197CB.21	7754.197CB.21	7758.197CB.25	7754.197CB.25	500	500	300	C	1900	700	850	1.32	0.35
7758.207CB.21	7754.207CB.21	7758.207CB.25	7758.207CB.25	500	500	300	C	2000	700	850	1.39	0.41

7758.187CB.25 coded product are produced with demounted appearance.

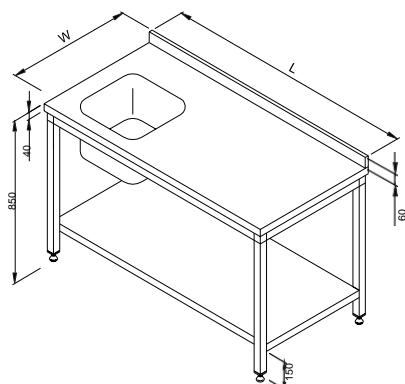
SINK UNITS

Chef's Table With Sink



BOWL DIMENSION			CODE		EXTERNAL DIMENSION			VOLUME (m³)
L	W	H	LEFT SINGLE BOWL	RIGHT SINGLE BOWL	L	W	H	
400	400	250	7745.106A2.15	7745.106A2.11	1200	600	850	0,34
400	400	250	7745.126A2.15	7745.126A2.11	1400	600	850	0,4
400	400	250	7745.146A2.15	7745.146A2.11	1600	600	850	0,48
400	400	250	7745.166A2.15	7745.166A2.11	1900	600	850	0,54
400	400	250	7745.196A2.15	7745.196A2.11	1000	600	850	0,65
400	400	250	7745.107A2.15	7745.107A2.11	1200	700	850	0,39
400	400	250	7745.127A2.15	7745.127A2.11	1400	700	850	0,47
400	400	250	7745.147A2.15	7745.147A2.11	1600	700	850	0,55
400	400	250	7745.167A2.15	7745.167A2.11	1900	700	850	0,62
400	400	250	7745.197A2.15	7745.197A2.11	700	700	850	0,74

Chef's Table With Sink and Under Shelf



BOWL DIMENSION			CODE		EXTERNAL DIMENSION			VOLUME (m³)
L	W	H	LEFT SINGLE BOWL	RIGHT SINGLE BOWL	L	W	H	
400	400	250	7745.106A3.15	7745.106A3.11	1200	600	850	0,34
400	400	250	7745.126A3.15	7745.126A3.11	1400	600	850	0,4
400	400	250	7745.146A3.15	7745.146A3.11	1600	600	850	0,48
400	400	250	7745.166A3.15	7745.166A3.11	1900	600	850	0,54
400	400	250	7745.196A3.15	7745.196A3.11	1000	600	850	0,65
400	400	250	7745.107A3.15	7745.107A3.11	1200	700	850	0,39
400	400	250	7745.127A3.15	7745.127A3.11	1400	700	850	0,47
400	400	250	7745.147A3.15	7745.147A3.11	1600	700	850	0,55
400	400	250	7745.167A3.15	7745.167A3.11	1900	700	850	0,62
400	400	250	7745.197A3.15	7745.197A3.11	700	700	850	0,74

SINK UNITS

Sink Unit, 1 Bowl, 1 Drainer, On Cupboard



BOWL DIMENSION			CODE		EXTERNAL DIMENSION			VOLUME (m³)
L	W	H	LEFT SINGLE BOWL	RIGHT SINGLE BOWL	L	W	H	
400	400	250	7758.106A3.15	7758.106A3.11	1000	600	850	0,61
500	500	300	7758.107C3.15	7758.107C3.11	1000	700	850	0,71
400	400	250	7758.126A3.15	7758.126A3.11	1200	600	850	0,73
500	500	300	7758.127C3.15	7758.127C3.11	1200	700	850	0,84
500	400	250	7758.146E3.15	7758.146E3.11	1400	600	850	0,85
500	500	300	7758.147C3.15	7758.147C3.11	1400	700	850	0,98

Sink Unit, 2 Bowls, 1 Drainer, On Cupboard



BOWL DIMENSION			CODE		EXTERNAL DIMENSION			VOLUME (m³)
L	W	H	LEFT SINGLE BOWL	RIGHT SINGLE BOWL	L	W	H	
400	400	250	7758.146A3.21	7758.146A3.25	1400	600	850	0,85
500	400	250	7758.166E3.21	7758.166E3.25	1600	600	850	0,96
500	500	300	7758.167C3.21	7758.167C3.25	1600	700	850	1,12
500	400	250	7758.196E3.21	7758.196E3.25	1900	600	850	1,14
500	500	300	7758.197C3.21	7758.197C3.25	1900	700	850	1,32



Sink Unit, 1 Bowl, 2 Drainers, On Cupboard



BOWL DIMENSION			CODE	EXTERNAL DIMENSION			VOLUME (m³)
L	W	H		L	W	H	
400	400	250	7758.126A3.13	1200	600	850	0,73
400	400	250	7758.146A3.13	1400	600	850	0,85
500	500	300	7758.147C3.13	1400	700	850	0,98
400	400	250	7758.166A3.13	1600	600	850	0,96
500	500	300	7758.167C3.13	1600	700	850	1,12

SINK UNITS

Sink Unit, 1 Bowl, On Cupboard

BOWL DIMENSION			CODE	EXTERNAL DIMENSION			VOLUME (m³)
L	W	H		L	W	H	
400	400	250	7758.056A3.01	500	600	850	0,31
400	500	250	7758.057B3.01	500	700	850	0,36
400	400	250	7758.066A3.01	600	600	850	0,37
500	400	250	7758.066E3.01	600	600	850	0,37
400	500	250	7758.067B3.01	600	700	850	0,43
500	500	300	7758.067C3.01	600	700	850	0,43
500	400	250	7758.076E3.01	700	600	850	0,43
500	500	300	7758.077C3.01	700	700	850	0,5
600	500	300	7758.077D3.01	700	700	850	0,5
600	500	300	7758.087D3.01	800	700	850	0,57

Sink Unit, 3 Bowls, On Cupboard

BOWL DIMENSION			CODE	EXTERNAL DIMENSION			VOLUME (m³)
L	W	H		L	W	H	
400	400	250	7758.166A3.35	1600	600	850	0,96
500	400	250	7758.196E3.35	1900	600	850	1,14
500	500	300	7758.197C3.35	1900	700	850	1,32



SINK UNITS

Cocktail Preparation Bench

CODE	L	W	H
7579.06608.00	600	600	850
7579.04608.00	400	600	850

Bottle Display

CODE	L	W	H
7899.06068.01	600	600	850
7899.04068.01	400	600	850

Bar Bench With Drainer

CODE	L	W	H
7911.06608.12	600	600	850
7911.04608.12	400	600	850

Bar Bench With Drainer And Bottle Display

CODE	L	W	H
7911.04608.11	600	600	850
7911.06608.11	400	600	850

Blender Bench

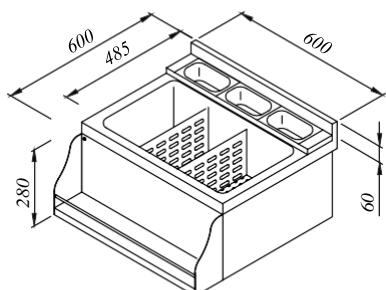
CODE	L	W	H
7758.04068.81	400	600	850

Blender Bench Counter Top

CODE	L	W	H
7758.04068.82	600	600	850

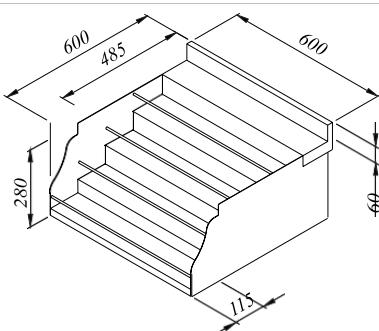
SINK UNITS

Cocktail Preparation Bench Counter Top



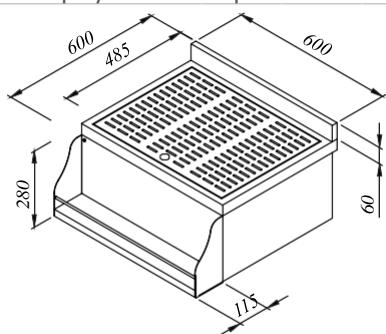
CODE	L	W	H
7579.06608.01	600	600	850
7579.04608.01	400	600	850

Bottle Display Counter Top



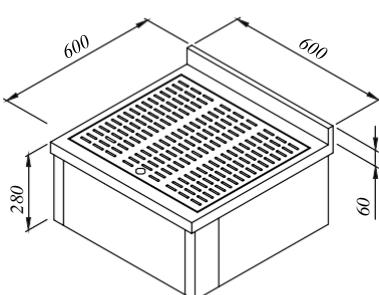
CODE	L	W	H
7899.06068.02	600	600	850
7899.04068.02	400	600	850

Bar Bench With Drainer & Bottle Display Counter Top



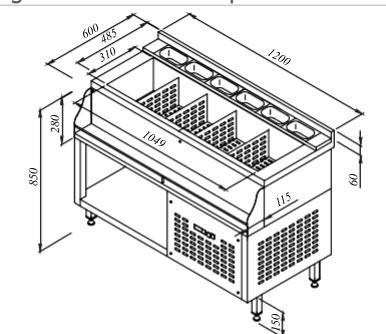
CODE	L	W	H
7911.04608.25	600	600	850
7911.06608.25	400	600	850

Bar Bench With Drainer Counter Top



CODE	L	W	H
7911.04608.32	600	600	850
7911.06608.32	400	600	850

Refrigerated Cocktail Preparation Unit

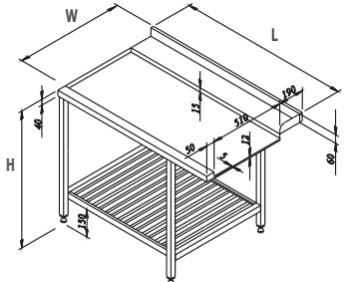


CODE	L	W	H
7579.06608.10	600	600	850
7579.08608.10	800	600	850
7579.12608.10	1200	600	850



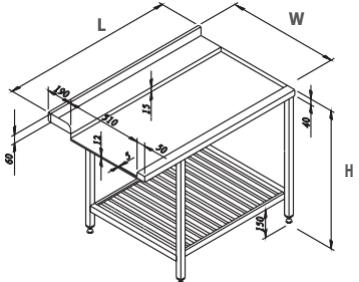
SINK UNITS

Dishwasher outlet table 



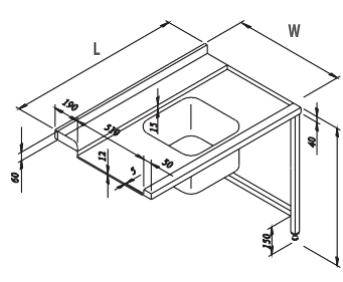
CODE	L	W	H	VOLUME (m³)
7711.07075.12	700	750	850	0.54
7711.09075.12	900	750	850	0.67
7711.12075.12	1200	750	850	0.90
7711.14075.12	1400	750	850	1.05
7711.16075.12	1600	750	850	1.19
7711.19075.12	1900	750	850	1.40

Dishwasher outlet table 



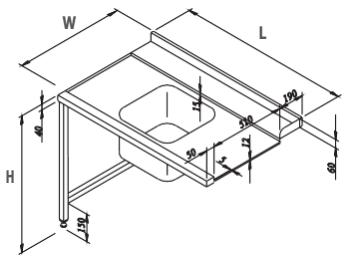
CODE	L	W	H	VOLUME (m³)
7711.07075.13	700	750	850	0.54
7711.09075.13	900	750	850	0.67
7711.12075.13	1200	750	850	0.90
7711.14075.13	1400	750	850	1.05
7711.16075.13	1600	750	850	1.19
7711.19075.13	1900	750	850	1.40

Dishwasher Inlet Table 



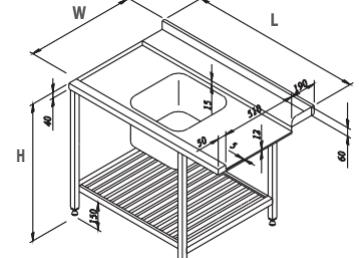
CODE	L	W	H	VOLUME (m³)
7711.07075.21	700	750	850	0.54
7711.09075.21	900	750	850	0.67
7711.12075.21	1200	750	850	0.90
7711.14075.21	1400	750	850	1.05
7711.16075.21	1600	750	850	1.19
7711.19075.21	1900	750	850	1.40

Dishwasher inlet table 



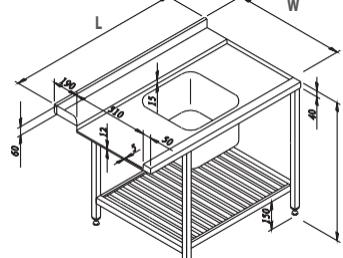
CODE	L	W	H	VOLUME (m³)
7711.07075.22	700	750	850	0.54
7711.09075.22	900	750	850	0.67
7711.12075.22	1200	750	850	0.90
7711.14075.22	1400	750	850	1.05
7711.16075.22	1600	750	850	1.19
7711.19075.22	1900	750	850	1.40

Dishwasher Inlet Table With Under Shelf 



CODE	L	W	H	VOLUME (m³)
7711.07075.23	700	750	850	0.54
7711.09075.23	900	750	850	0.67
7711.12075.23	1200	750	850	0.90
7711.14075.23	1400	750	850	1.05
7711.16075.23	1600	750	850	1.19
7711.19075.23	1900	750	850	1.40

Dishwasher Inlet Table With Under Shelf 



CODE	L	W	H	VOLUME (m³)
7711.07075.24	700	750	850	0.54
7711.09075.24	900	750	850	0.67
7711.12075.24	1200	750	850	0.90
7711.14075.24	1400	750	850	1.05
7711.16075.24	1600	750	850	1.19
7711.19075.24	1900	750	850	1.40

SINK UNITS

Scraping table with rack shelf

CODE	L	W	H	VOLUME (m³)
7712.12090.01	1200	900	850	1.06
7712.14090.01	1400	900	850	1.24
7712.16090.01	1600	900	850	1.41
7712.19090.01	1900	900	850	1.66
7712.12011.01	1200	900	850	1.29
7712.14011.01	1400	900	850	1.50
7712.16011.01	1600	900	850	1.70
7712.19011.01	1900	900	850	2.01

Scraping table without under shelf

CODE	L	W	H	VOLUME (m³)
7712.12060.03	1200	600	850	0.73
7712.14060.03	1400	600	850	0.84
7712.16060.03	1600	600	850	0.96
7712.19060.03	1900	600	850	1.14
7712.12070.03	1200	700	850	0.85
7712.14070.03	1400	700	850	0.97
7712.16070.03	1600	700	850	1.13
7712.19070.03	1900	700	850	1.32

Bench with strainer

CODE	L	W	H	VOLUME (m³)
7911.12060.19	1200	600	850	0.73
7911.14060.19	1400	600	850	0.84
7911.16060.19	1600	600	850	0.96
7911.19060.19	1900	600	850	1.14
7911.12070.19	1200	600	850	0.85
7911.14070.19	1400	600	850	0.97
7911.16070.19	1600	600	850	1.13
7911.19070.19	1900	600	850	1.32

Fish preparation table with double sink

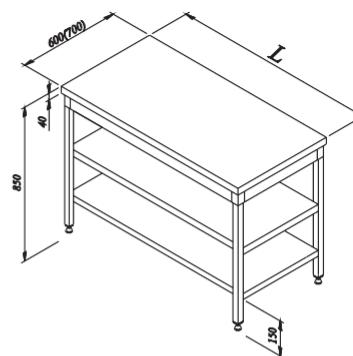
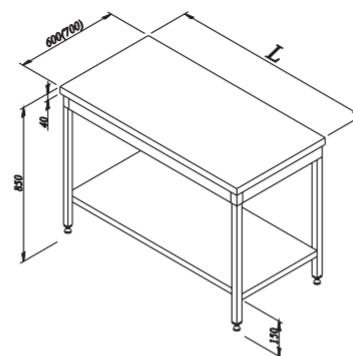
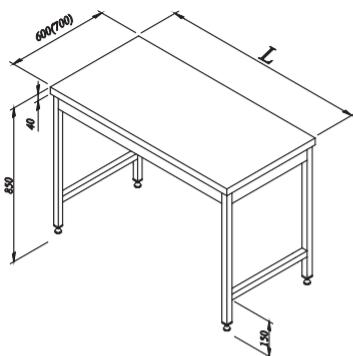
CODE	L	W	H	VOLUME (m³)
7758.14070.08	1400	700	850	0.98
7758.16070.08	1600	700	850	1.11
7758.18070.08	1800	700	850	1.25
7758.19070.08	1900	700	850	1.32
7758.21070.08	2100	700	850	1.45
7758.24070.08	2400	700	850	1.65

Pot Washing Sink

CODE	L	W	H	VOLUME (m³)
7771.12080.00	1200	800	600	1.17
7771.14080.00	1400	800	600	1.35
7771.16080.00	1600	800	600	1.54
7771.19080.00	1900	800	600	1.82

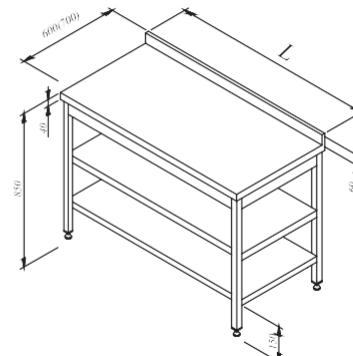
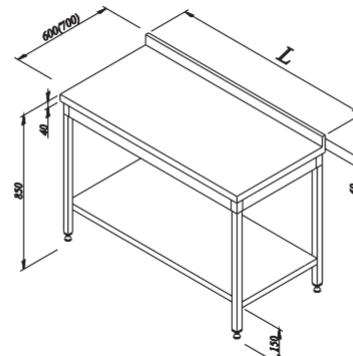
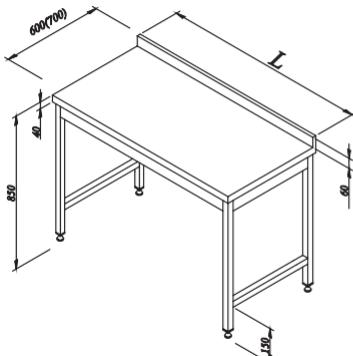
SINK UNITS

Demounted Working Bench



WITHOUT SHELF	CODE	WITH SHELF	WITH DOUBLE SHELF	DIMENSIONS			VOLUME (m³)
				L	W	H	
7911.06060.84	7911.06060.85	7911.06060.79	7911.06060.79	600	600	850	0.08
7911.09060.84	7911.09060.85	7911.09060.79	7911.09060.79	900	600	850	0.12
7911.10060.84	7911.10060.85	7911.10060.79	7911.10060.79	1000	600	850	0.14
7911.12060.84	7911.12060.85	7911.12060.79	7911.12060.79	1200	600	850	0.16
7911.14060.84	7911.14060.85	7911.14060.79	7911.14060.79	1400	600	850	0.19
7911.16060.84	7911.16060.85	7911.16060.79	7911.16060.79	1600	600	850	0.21
7911.19060.84	7911.19060.85	7911.19060.79	7911.19060.79	1900	600	850	0.25
7911.06070.84	7911.06070.85	7911.06070.79	7911.06070.79	600	700	850	0.08
7911.09070.84	7911.09070.85	7911.09070.79	7911.09070.79	900	700	850	0.11
7911.10070.84	7911.10070.85	7911.10070.79	7911.10070.79	1000	700	850	0.15
7911.12070.84	7911.12070.85	7911.12070.79	7911.12070.79	1200	700	850	0.16
7911.14070.84	7911.14070.85	7911.14070.79	7911.14070.79	1400	700	850	0.22
7911.16070.84	7911.16070.85	7911.16070.79	7911.16070.79	1600	700	850	0.25
7911.19070.84	7911.19070.85	7911.19070.79	7911.19070.79	1900	700	850	0.29

Demounted Working Bench With Splashback



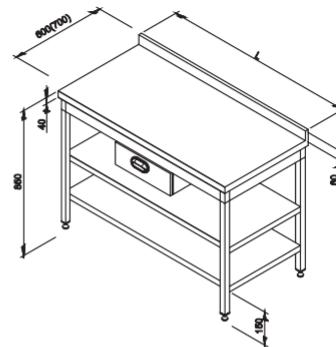
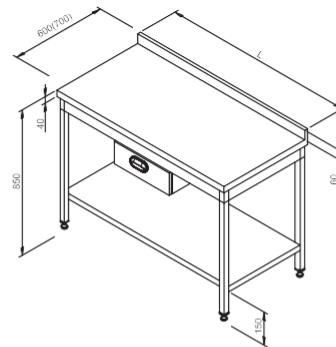
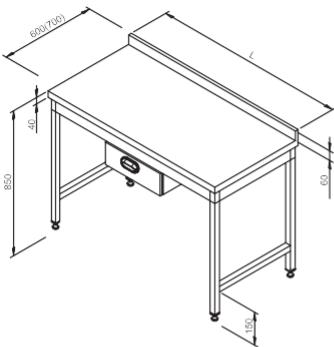
WITHOUT SHELF	CODE	WITH SHELF	WITH DOUBLE SHELF	DIMENSIONS			VOLUME (m³)
				L	W	H	
7911.06060.83	7911.06060.81	7911.06060.82	7911.06060.82	600	600	850	0.08
7911.09060.83	7911.09060.81	7911.09060.82	7911.09060.82	900	600	850	0.12
7911.10060.83	7911.10060.81	7911.10060.82	7911.10060.82	1000	600	850	0.14
7911.12060.83	7911.12060.81	7911.12060.82	7911.12060.82	1200	600	850	0.16
7911.14060.83	7911.14060.81	7911.14060.82	7911.14060.82	1400	600	850	0.19
7911.16060.83	7911.16060.81	7911.16060.82	7911.16060.82	1600	600	850	0.21
7911.19060.83	7911.19060.81	7911.19060.82	7911.19060.82	1900	600	850	0.25
7911.06070.83	7911.06070.81	7911.06070.82	7911.06070.82	600	700	850	0.08
7911.09070.83	7911.09070.81	7911.09070.82	7911.09070.82	900	700	850	0.11
7911.10070.83	7911.10070.81	7911.10070.82	7911.10070.82	1000	700	850	0.15
7911.12070.83	7911.12070.81	7911.12070.82	7911.12070.82	1200	700	850	0.16
7911.14070.83	7911.14070.81	7911.14070.82	7911.14070.82	1400	700	850	0.22
7911.16070.83	7911.16070.81	7911.16070.82	7911.16070.82	1600	700	850	0.25

SINK UNITS

7911.19070.83 7911.19070.81 7911.19070.82 1900 700 850 0.29

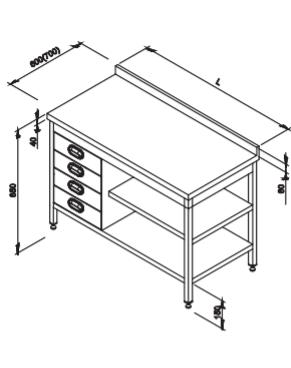
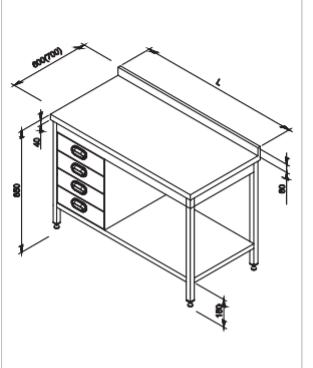
SINK UNITS

Working Bench With Drawer and Splashback



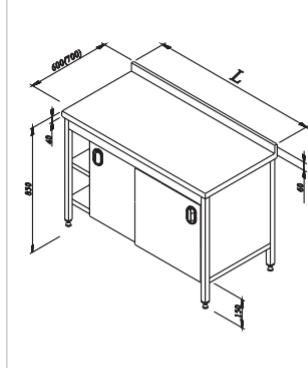
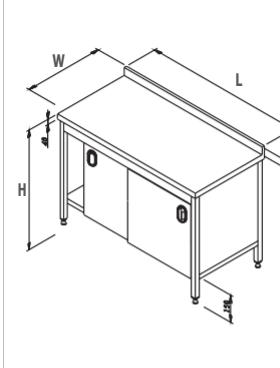
CODE			DIMENSIONS			VOLUME (m³)
WITHOUT SHELF	WITH SHELF	WITH DOUBLE SHELF	L	W	H	
7911.12060.20	7911.12060.28	7911.12060.24	1200	600	850	0.73
7911.14060.20	7911.14060.28	7911.14060.24	1400	600	850	0.84
7911.16060.20	7911.16060.28	7911.16060.24	1600	600	850	0.96
7911.19060.20	7911.19060.28	7911.19060.24	1900	600	850	1.14
7911.12070.20	7911.12070.28	7911.12070.24	1200	700	850	0.85
7911.14070.20	7911.14070.28	7911.14070.24	1400	700	850	0.97
7911.16070.20	7911.16070.28	7911.16070.24	1600	700	850	1.13
7911.19070.20	7911.19070.28	7911.19070.24	1900	700	850	1.32

Working Bench With Group Drawers and Splashback



WITH SHELF	WITH DOUBLE SHELF	DIMENSIONS			VOLUME (m³)
		L	W	H	
7911.12060.48	7911.12060.44	1200	600	850	0.73
7911.14060.48	7911.14060.44	1400	600	850	0.84
7911.16060.48	7911.16060.44	1600	600	850	0.96
7911.19060.48	7911.19060.44	1900	600	850	1.14
7911.12070.48	7911.12070.44	1200	700	850	0.85
7911.14070.48	7911.14070.44	1400	700	850	0.97
7911.16070.48	7911.16070.44	1600	700	850	1.13
7911.19070.48	7911.19070.44	1900	700	850	1.32

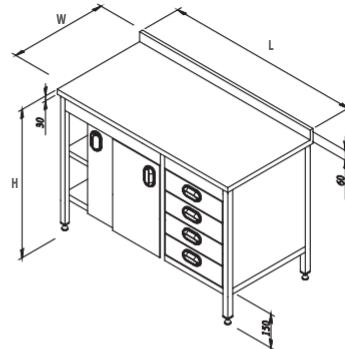
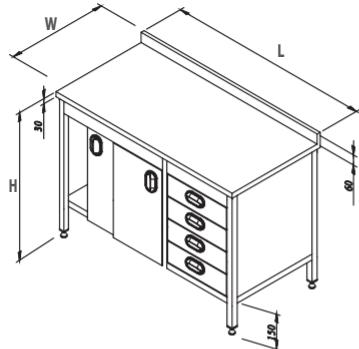
Working Bench With Cupboard And Splashback



WITH SHELF	WITH DOUBLE SHELF	DIMENSIONS			VOLUME (m³)
		L	W	H	
7911.12060.12	7911.12060.13	1200	600	850	0.73
7911.14060.12	7911.14060.13	1400	600	850	0.84
7911.16060.12	7911.16060.13	1600	600	850	0.96
7911.19060.12	7911.19060.13	1900	600	850	1.14
7911.12070.12	7911.12070.13	1200	700	850	0.85
7911.14070.12	7911.14070.13	1400	700	850	0.97
7911.16070.12	7911.16070.13	1600	700	850	1.13
7911.19070.12	7911.19070.13	1900	700	850	1.32

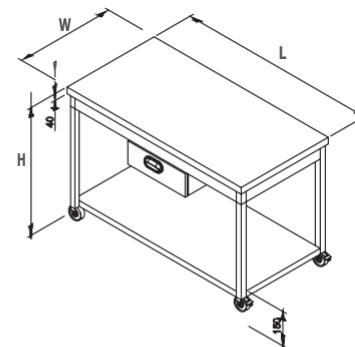
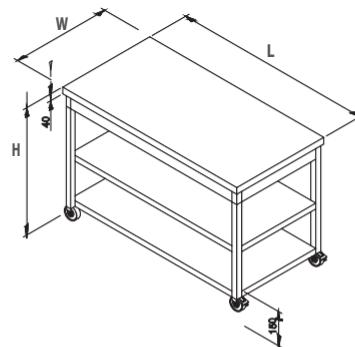
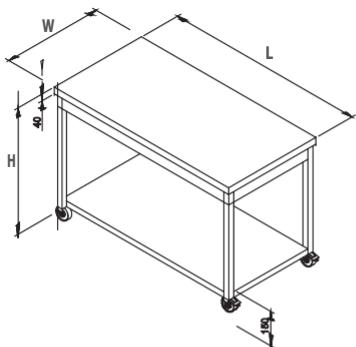
SINK UNITS

Working Bench with Group Drawers and Cupboard, Splashback



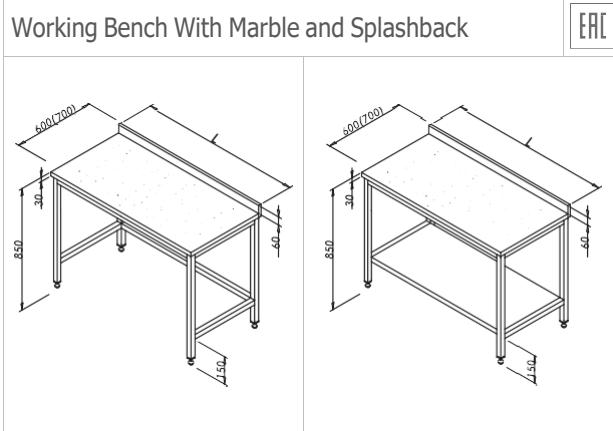
CODE		DIMENSIONS			VOLUME (m³)
WITH SHELF	WITH DOUBLE SHELF	L	W	H	
7911.12060.52	7911.12060.56	1200	600	850	0.73
7911.14060.52	7911.14060.56	1400	600	850	0.84
7911.16060.52	7911.16060.56	1600	600	850	0.96
7911.19060.52	7911.19060.56	1900	600	850	1.14
7911.12070.52	7911.12070.56	1200	700	850	0.85
7911.14070.52	7911.14070.56	1400	700	850	0.97
7911.16070.52	7911.16070.56	1600	700	850	1.13
7911.19070.52	7911.19070.56	1900	700	850	1.32

Mobile Bench and Splashback

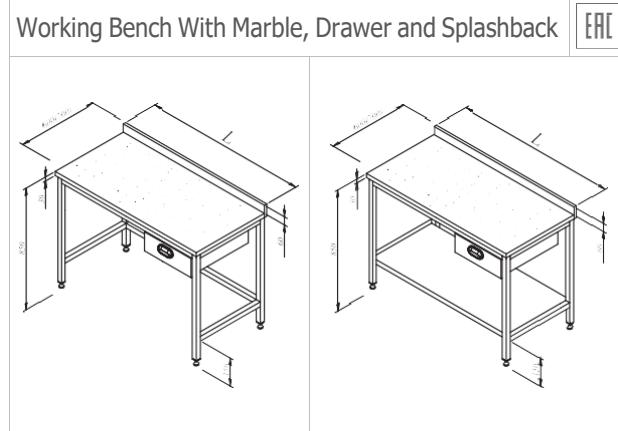


WITH SHELF	WITH DOUBLE SHELF	WITH SHELF AND DRAWER	DIMENSIONS			VOLUME (m³)
			L	W	H	
7911.12060.15	7911.12060.14	7911.12060.35	1200	600	850	0.73
7911.14060.15	7911.14060.14	7911.14060.35	1400	600	850	0.84
7911.16060.15	7911.16060.14	7911.16060.35	1600	600	850	0.96
7911.19060.15	7911.19060.14	7911.19060.35	1900	600	850	1.14
7911.12070.15	7911.12070.14	7911.12070.35	1200	700	850	0.85
7911.14070.15	7911.14070.14	7911.14070.35	1400	700	850	0.97
7911.16070.15	7911.16070.14	7911.16070.35	1600	700	850	1.13
7911.19070.15	7911.19070.14	7911.19070.35	1900	700	850	1.32

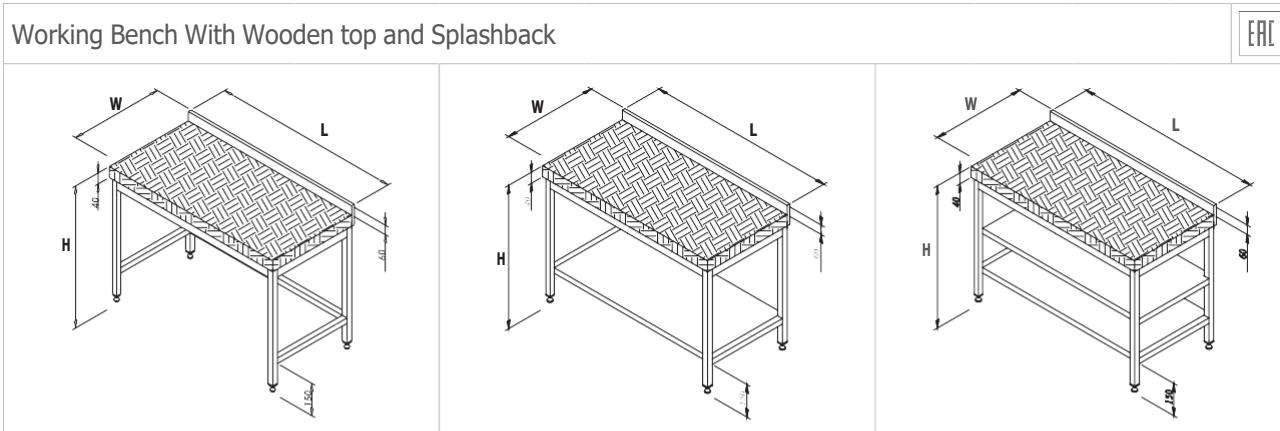
SINK UNITS



CODE		DIMENSIONS			VOLUME (m³)
WITH SHELF	WITH DOUBLE SHELF	L	W	H	
7911.12070.22M	7911.12070.30M	1200	700	850	0.85
7911.14070.22M	7911.14070.30M	1400	700	850	0.97
7911.16070.22M	7911.16070.30M	1600	700	850	1.13
7911.19070.22M	7911.19070.30M	1900	700	850	1.32
7911.12080.22M	7911.12080.30M	1200	800	850	0.95
7911.14080.22M	7911.14080.30M	1400	800	850	1.10
7911.16080.22M	7911.16080.30M	1600	800	850	1.26
7911.19080.22M	7911.19080.30M	1900	800	850	1.50



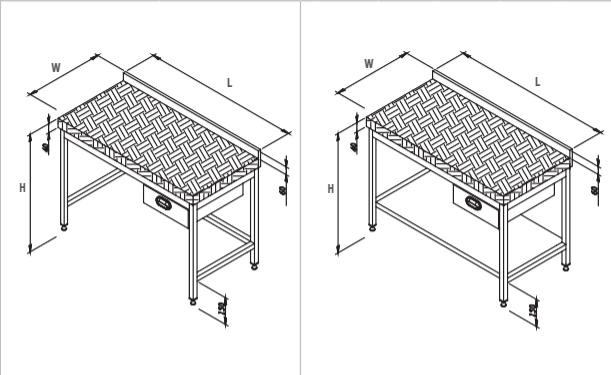
CODE		DIMENSIONS			VOLUME (m³)
WITH SHELF	WITH DOUBLE SHELF	L	W	H	
7911.12070.22	7911.12070.30	1200	700	850	0.85
7911.14070.22	7911.14070.30	1400	700	850	0.97
7911.16070.22	7911.16070.30	1600	700	850	1.13
7911.19070.22	7911.19070.30	1900	700	850	1.32
7911.12080.22	7911.12080.30	1200	800	850	0.95
7911.14080.22	7911.14080.30	1400	800	850	1.10
7911.16080.22	7911.16080.30	1600	800	850	1.26
7911.19080.22	7911.19080.30	1900	800	850	1.50



WITHOUT SHELF	WITH SHELF	WITH DOUBLE SHELF	DIMENSIONS			VOLUME (m³)
			L	W	H	
7911.12060.21A	7911.12060.09	7911.12060.04A	1200	600	850	0.73
7911.14060.21A	7911.14060.09	7911.14060.04A	1400	600	850	0.84
7911.16060.21A	7911.16060.09	7911.16060.04A	1600	600	850	0.96
7911.19060.21A	7911.19060.09	7911.19060.04A	1900	600	850	1.14
7911.12070.21A	7911.12070.09	7911.12070.04A	1200	700	850	0.85
7911.14070.21A	7911.14070.09	7911.14070.04A	1400	700	850	0.97
7911.16070.21A	7911.16070.09	7911.16070.04A	1600	700	850	1.13
7911.19070.21A	7911.19070.09	7911.19070.04A	1900	700	850	1.32

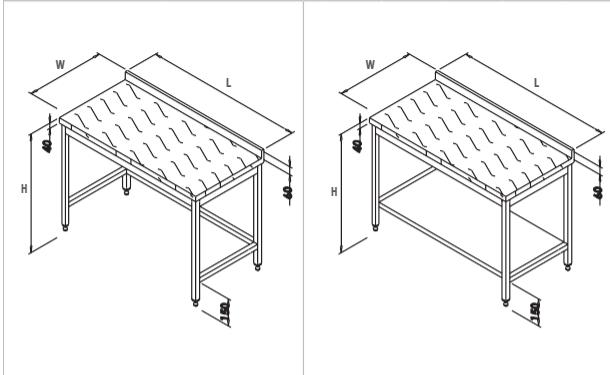
SINK UNITS

Working Bench With Wooden Top,
Drawer and Splashback



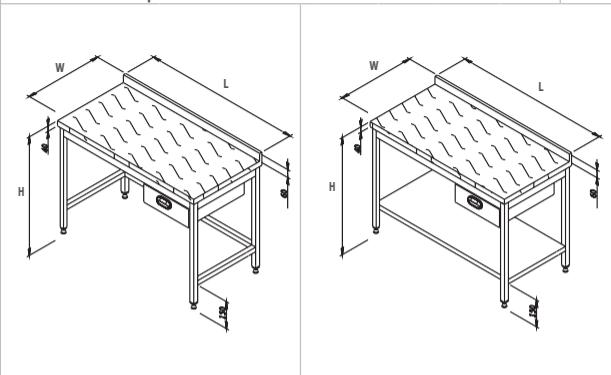
CODE		DIMENSIONS			VOLUME (m³)
WITHOUT SHELF	WITH SHELF	L	W	H	
7911.12060.21	7911.12060.29	1200	700	850	0.85
7911.14060.21	7911.14060.29	1400	700	850	0.97
7911.16060.21	7911.16060.29	1600	700	850	1.13
7911.19060.21	7911.19060.29	1900	700	850	1.32
7911.12070.21	7911.12070.29	1200	800	850	0.95
7911.14070.21	7911.14070.29	1400	800	850	1.10
7911.16070.21	7911.16070.29	1600	800	850	1.26
7911.19070.21	7911.19070.29	1900	800	850	1.50

Working Bench With Polyethylen Top,
Drawer and Splashback



CODE		DIMENSIONS			VOLUME (m³)
WITHOUT SHELF	WITH SHELF	L	W	H	
7911.12060.23P	7911.12060.31P	1200	700	850	0.85
7911.14060.23P	7911.14060.31P	1400	700	850	0.97
7911.16060.23P	7911.16060.31P	1600	700	850	1.13
7911.19060.23P	7911.19060.31P	1900	700	850	1.32
7911.12070.23P	7911.12070.31P	1200	800	850	0.95
7911.14070.23P	7911.14070.31P	1400	800	850	1.10
7911.16070.23P	7911.16070.31P	1600	800	850	1.26
7911.19070.23P	7911.19070.31P	1900	800	850	1.50

Working Bench With Polyethylen Top,
Drawer and Splashback



CODE		DIMENSIONS			VOLUME (m³)
WITHOUT SHELF	WITH SHELF	L	W	H	
7911.12060.23	7911.12060.31	1200	700	850	0.85
7911.14060.23	7911.14060.31	1400	700	850	0.97
7911.16060.23	7911.16060.31	1600	700	850	1.13
7911.19060.23	7911.19060.31	1900	700	850	1.32
7911.12070.23	7911.12070.31	1200	800	850	0.95
7911.14070.23	7911.14070.31	1400	800	850	1.10
7911.16070.23	7911.16070.31	1600	800	850	1.26
7911.19070.23	7911.19070.31	1900	800	850	1.50

Meat block



CODE		DIMENSIONS			VOLUME (m³)
WOODEN TOP	POLYETHYLEN TOP	L	W	H	
7911.05050.90	7911.05050.91	500	500	850	0.27
7911.06060.90	7911.06060.91	600	600	850	0.40
7911.06070.90	7911.06070.91	600	700	850	0.44
7911.07070.90	7911.07070.91	700	700	850	0.50

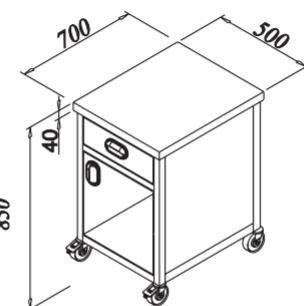
SINK UNITS

Drawer For Working Bench



CODE	DIMENSIONS			VOLUME (m³)
	L	W	H	
7999.37574.51	370	572	140	-

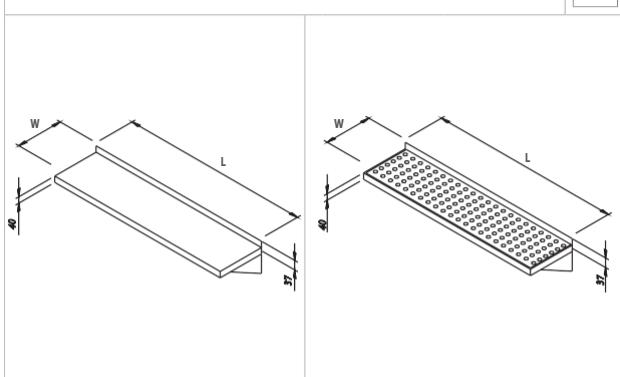
Doner Spit Mobile Bench



CODE	DIMENSIONS			VOLUME (m³)
	L	W	H	
7959.05070.00	500	700	850	0.41



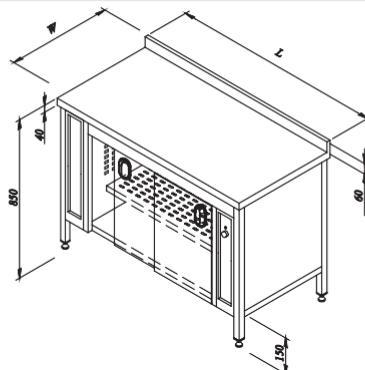
Shelves



WALL	DRAINING	DIMENSIONS			VOLUME (m³)
		L	W	H	
7897.10030.30	7897.10030.31	1000	300	40	-
7897.12030.30	7897.12030.31	1200	300	40	-
7897.14030.30	7897.14030.31	1400	300	40	-
7897.16030.30	7897.16030.31	1600	300	40	-
7897.19030.30	7897.19030.31	1900	300	40	-

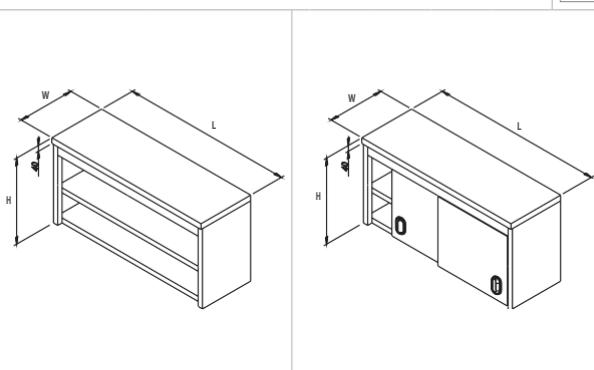
SINK UNITS

Electrical heated cupboard



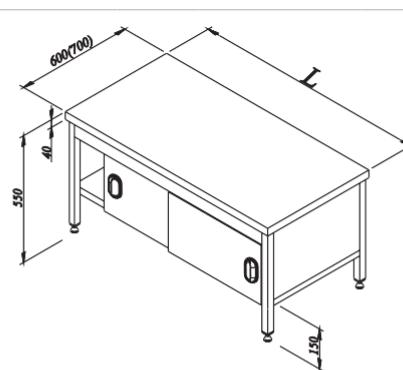
CODE		DIMENSIONS			POWER	TEMPERATURE	VOLTAGE	VOLUME (m³)
		L	W	H				
7868.12608.23	⚡	1200	600	850	1.5 kW	30-90°C	220 V - 240 V / 50 Hz	0.73
7868.14608.23	⚡	1400	600	850	1.5 kW	30-90°C	220 V - 240 V / 50 Hz	0.84
7868.16608.23	⚡	1600	600	850	3 kW	30-90°C	220 V - 240 V / 50 Hz	0.96
7868.19608.23	⚡	1900	600	850	3 kW	30-90°C	220 V - 240 V / 50 Hz	1.14
7868.12708.23	⚡	1200	700	850	1.5 kW	30-90°C	220 V - 240 V / 50 Hz	0.85
7868.14708.23	⚡	1400	700	850	1.5 kW	30-90°C	220 V - 240 V / 50 Hz	0.97
7868.16708.23	⚡	1600	700	850	3 kW	30-90°C	220 V - 240 V / 50 Hz	1.13
7868.19708.23	⚡	1900	700	850	3 kW	30-90°C	220 V - 240 V / 50 Hz	1.32

Wall Mounted Cupboard



WITHOUT DOOR	WITH DOOR	DIMENSIONS			VOLUME (m³)
		L	W	H	
7910.10040.01	7910.10040.00	1000	400	600	0.28
7910.12040.01	7910.12040.00	1200	400	600	0.36
7910.14040.01	7910.14040.00	1400	400	600	0.42
7910.16040.01	7910.16040.00	1600	400	600	0.48
7910.19040.01	7910.19040.00	1900	400	600	0.58

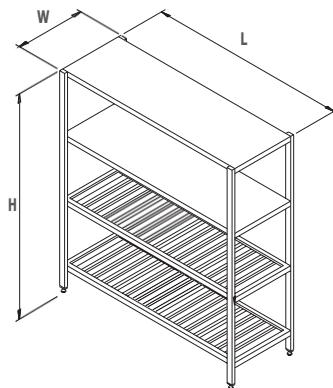
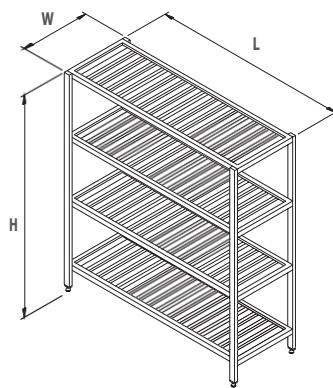
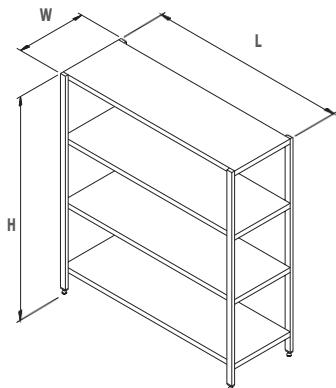
Underneath Cupboard



CODE	DIMENSIONS			VOLUME (m³)
	L	W	H	
7876.12060.00	1200	600	550	0.48
7876.14060.00	1400	600	550	0.56
7876.16060.00	1600	600	550	0.64
7876.19060.00	1900	600	550	0.76
7876.12070.00	1200	700	550	0.56
7876.14070.00	1400	700	550	0.65
7876.16070.00	1600	700	550	0.74
7876.19070.00	1900	700	550	0.87

SINK UNITS

Storage Rack



SHELF	CODE		DIMENSIONS			VOLUME (m³)
	WIRE SHELF	POT-PAN SHELF	L	W	H	
7897.09050.04	7897.09050.14	7897.09050.40	900	500	1550	0.83
7897.12050.04	7897.12050.14	7897.12050.40	1200	500	1550	1.10
7897.14050.04	7897.14050.14	7897.14050.40	1400	500	1550	1.27
7897.16050.04	7897.16050.14	7897.16050.40	1600	500	1550	1.65
7897.19050.04	7897.19050.14	7897.19050.40	1900	500	1550	1.71
7897.09060.04	7897.09060.14	7897.09060.40	900	600	1550	0.98
7897.12060.04	7897.12060.14	7897.12060.40	1200	600	1550	1.30
7897.14060.04	7897.14060.14	7897.14060.40	1400	600	1550	1.50
7897.16060.04	7897.16060.14	7897.16060.40	1600	600	1550	1.71
7897.19060.04	7897.19060.14	7897.19060.40	1900	600	1550	2.02
7897.09070.04	7897.09070.14	7897.09070.40	900	700	1550	1.14
7897.12070.04	7897.12070.14	7897.12070.40	1200	700	1550	1.50
7897.14070.04	7897.14070.14	7897.14070.40	1400	700	1550	1.75
7897.16070.04	7897.16070.14	7897.16070.40	1600	700	1550	1.98
7897.19070.04	7897.19070.14	7897.19070.40	1900	700	1550	2.34
7897.09080.04	7897.09080.14	7897.09080.40	900	800	1550	1.29
7897.12080.04	7897.12080.14	7897.12080.40	1200	800	1550	1.70
7897.14080.04	7897.14080.14	7897.14080.40	1400	800	1550	1.97
7897.16080.04	7897.16080.14	7897.16080.40	1600	800	1550	2.24
7897.19080.04	7897.19080.14	7897.19080.40	1900	800	1550	2.65

SINK UNITS

Island Type Hood



FILTER AND FRESH AIR SUPPLY	CODE	DIMENSIONS			VOLUME (m³)
		L	W	H	
7885.15155.14	7885.15155.10	1500	1650	500	1.32
7885.20155.14	7885.20155.10	2000	1650	500	1.74
7885.25155.14	7885.25155.10	2500	1650	500	2.17
7885.30155.14	7885.30155.10	3000	1650	500	2.60
7885.35155.14	7885.35155.10	3500	1650	500	3.02
7885.40155.14	7885.40155.10	4000	1650	500	3.45
7885.45155.14	7885.45155.10	4500	1650	500	3.87
7885.50155.14	7885.50155.10	5000	1650	500	4.30
7885.55155.14	7885.55155.10	5500	1650	500	4.73
7885.60155.14	7885.60155.10	6000	1650	500	5.15
7885.25205.14	7885.25205.10	2500	2000	500	2.87
7885.30205.14	7885.30205.10	3000	2000	500	3.43
7885.35205.14	7885.35205.10	3500	2000	500	4.00
7885.40205.14	7885.40205.10	4000	2000	500	4.56
7885.45205.14	7885.45205.10	4500	2000	500	5.13
7885.50205.14	7885.50205.10	5000	2000	500	5.70
7885.55205.14	7885.55205.10	5500	2000	500	6.25
7885.60205.14	7885.60205.10	6000	2000	500	6.82
7885.25255.14	7885.25255.10	2500	2500	500	3.57
7885.30255.14	7885.30255.10	3000	2500	500	4.27
7885.35255.14	7885.35255.10	3500	2500	500	4.97
7885.40255.14	7885.40255.10	4000	2500	500	5.68
7885.45255.14	7885.45255.10	4500	2500	500	6.38
7885.50255.14	7885.50255.10	5000	2500	500	7.08
7885.55255.14	7885.55255.10	5500	2500	500	7.78
7885.60255.14	7885.60255.10	6000	2500	500	8.48

SINK UNITS

Island Type Hood Without Filter



CODE	DIMENSIONS			VOLUME (m³)
	L	W	H	
7885.25155.00	2500	1650	500	2.17
7885.30155.00	3000	1650	500	2.60
7885.35155.00	3500	1650	500	3.02
7885.40155.00	4000	1650	500	3.45
7885.45155.00	4500	1650	500	3.87
7885.50155.00	5000	1650	500	4.30
7885.55155.00	5500	1650	500	4.73
7885.60155.00	6000	1650	500	5.15
7885.25205.00	2500	2000	500	2.87
7885.30205.00	3000	2000	500	3.43
7885.35205.00	3500	2000	500	4.00
7885.40205.00	4000	2000	500	4.56
7885.45205.00	4500	2000	500	5.13
7885.50205.00	5000	2000	500	5.70
7885.55205.00	5500	2000	500	6.25
7885.60205.00	6000	2000	500	6.82

Wall Mounted Hood Without Filter



CODE	DIMENSIONS			VOLUME (m³)
	L	W	H	
7885.10105.01	1000	1000	500	0.60
7885.15105.01	1500	1000	500	0.90
7885.20105.01	2000	1000	500	1.18
7885.25105.01	2500	1000	500	1.47
7885.30105.01	3000	1000	500	1.76
7885.35105.01	3500	1000	500	2.05
7885.40105.01	4000	1000	500	2.33
7885.12125.01	1200	1200	500	0.85
7885.15125.01	1500	1200	500	1.06
7885.20125.01	2000	1200	500	1.40
7885.25125.01	2500	1200	500	1.75
7885.30125.01	3000	1200	500	2.10
7885.35125.01	3500	1200	500	2.44
7885.40125.01	4000	1200	500	2.78
7885.15155.01	1500	1500	500	1.32
7885.20155.01	2000	1500	500	1.74
7885.25155.01	2500	1500	500	2.17
7885.30155.01	3000	1500	500	2.60
7885.35155.01	3500	1500	500	3.02
7885.40155.01	4000	1500	500	3.45
7885.45155.01	4500	1500	500	3.87
7885.50155.01	5000	1500	500	4.30
7885.55155.01	5500	1500	500	4.73
7885.60155.01	6000	1500	500	5.15

SINK UNITS

Wall mounted hood

EAC



CODE		DIMENSIONS			VOLUME (m³)
FILTER AND FRESH AIR SUPPLY	FLAME GUARD FILTER	L	W	H	
7885.15105.12	7885.15105.11	1500	1000	500	0.90
7885.20105.12	7885.20105.11	2000	1000	500	1.18
7885.25105.12	7885.25105.11	2500	1000	500	1.47
7885.30105.12	7885.30105.11	3000	1000	500	1.76
7885.35105.12	7885.35105.11	3500	1000	500	2.05
7885.40105.12	7885.40105.11	4000	1000	500	2.33
7885.15125.12	7885.15125.11	1500	1200	500	1.06
7885.20125.12	7885.20125.11	2000	1200	500	1.40
7885.25125.12	7885.25125.11	2500	1200	500	1.75
7885.30125.12	7885.30125.11	3000	1200	500	2.10
7885.35125.12	7885.35125.11	3500	1200	500	2.44
7885.40125.12	7885.40125.11	4000	1200	500	2.78
7885.15155.12	7885.15155.11	1500	1500	500	1.32
7885.20155.12	7885.20155.11	2000	1500	500	1.74
7885.25155.12	7885.25155.11	2500	1500	500	2.17
7885.30155.12	7885.30155.11	3000	1500	500	2.60
7885.35155.12	7885.35155.11	3500	1500	500	3.02
7885.40155.12	7885.40155.11	4000	1500	500	3.45
7885.45155.12	7885.45155.11	4500	1500	500	3.87
7885.50155.12	7885.50155.11	5000	1500	500	4.30
7885.55155.12	7885.55155.11	5500	1500	500	4.73
7885.60155.12	7885.60155.11	6000	1500	500	5.15

SINK UNITS



CODE	DIMENSIONS		POWER	VOLTAGE
	L	W		
7250.08020.20	740	210	2x18 W=36 W	220-240 V / 50 Hz
7250.13020.20	1340	210	2x36 W=72 W	220-240 V / 50 Hz



CODE	DIMENSIONS		
	L	W	W/P
7960.53347.02	520	300	470
7960.95610.02	950	610	1050



SINK UNITS

Side Drain Ø 50



OUTLET DIRECTION CODE										DIMENSIONS	OUTLET POSITION	PIPE DIAMETER	PIPE TYPE
BOTTOM	RIGHT	FRONT	LEFT	BAVK		L	W						
7960.02929.5Y1	7960.02929.5Y2	7960.02929.5Y3	7960.02929.5Y4	7960.02929.5Y5		290	290	SIDE	50 mm	Ø 50 PVC			
7960.04929.5Y1	7960.04929.5Y2	7960.04929.5Y3	7960.04929.5Y4	7960.04929.5Y5		490	290	SIDE	50 mm	Ø 50 PVC			
7960.07429.5Y1	7960.07429.5Y2	7960.07429.5Y3	7960.07429.5Y4	7960.07429.5Y5		740	290	SIDE	50 mm	Ø 50 PVC			
7960.09429.5Y1	7960.09429.5Y2	7960.09429.5Y3	7960.09429.5Y4	7960.09429.5Y5		940	290	SIDE	50 mm	Ø 50 PVC			
7960.11829.5Y1	7960.11829.5Y2	7960.11829.5Y3	7960.11829.5Y4	7960.11829.5Y5		1180	290	SIDE	50 mm	Ø 50 PVC			
7960.16229.5Y1	7960.16229.5Y2	7960.16229.5Y3	7960.16229.5Y4	7960.16229.5Y5		1620	290	SIDE	50 mm	Ø 50 PVC			
7960.20629.5Y1	7960.20629.5Y2	7960.20629.5Y3	7960.20629.5Y4	7960.20629.5Y5		2060	290	SIDE	50 mm	Ø 50 PVC			
7961.02929.5Y1	7961.02929.5Y2	7961.02929.5Y3	7961.02929.5Y4	7961.02929.5Y5		290	290	SIDE	58 mm	Ø 50 PIK			
7961.04929.5Y1	7961.04929.5Y2	7961.04929.5Y3	7961.04929.5Y4	7961.04929.5Y5		490	290	SIDE	58 mm	Ø 50 PIK			
7961.07429.5Y1	7961.07429.5Y2	7961.07429.5Y3	7961.07429.5Y4	7961.07429.5Y5		740	290	SIDE	58 mm	Ø 50 PIK			
7961.09429.5Y1	7961.09429.5Y2	7961.09429.5Y3	7961.09429.5Y4	7961.09429.5Y5		940	290	SIDE	58 mm	Ø 50 PIK			
7961.11829.5Y1	7961.11829.5Y2	7961.11829.5Y3	7961.11829.5Y4	7961.11829.5Y5		1180	290	SIDE	58 mm	Ø 50 PIK			
7961.16229.5Y1	7961.16229.5Y2	7961.16229.5Y3	7961.16229.5Y4	7961.16229.5Y5		1620	290	SIDE	58 mm	Ø 50 PIK			
7961.20629.5Y1	7961.20629.5Y2	7961.20629.5Y3	7961.20629.5Y4	7961.20629.5Y5		2060	290	SIDE	58 mm	Ø 50 PIK			

Side Drain Ø 70



DIRECTION CODE										DIMENSIONS	OUTLET POSITION	PIPE DIAMETER	PIPE TYPE
BOTTOM	RIGHT	FRONT	LEFT	BAVK		L	W						
7960.02929.7Y1	7960.02929.7Y2	7960.02929.7Y3	7960.02929.7Y4	7960.02929.7Y5		290	290	SIDE	75 mm	Ø 70 PVC			
7960.04929.7Y1	7960.04929.7Y2	7960.04929.7Y3	7960.04929.7Y4	7960.04929.7Y5		490	290	SIDE	75 mm	Ø 70 PVC			
7960.07429.7Y1	7960.07429.7Y2	7960.07429.7Y3	7960.07429.7Y4	7960.07429.7Y5		740	290	SIDE	75 mm	Ø 70 PVC			
7960.09429.7Y1	7960.09429.7Y2	7960.09429.7Y3	7960.09429.7Y4	7960.09429.7Y5		940	290	SIDE	75 mm	Ø 70 PVC			
7960.11829.7Y1	7960.11829.7Y2	7960.11829.7Y3	7960.11829.7Y4	7960.11829.7Y5		1180	290	SIDE	75 mm	Ø 70 PVC			
7960.16229.7Y1	7960.16229.7Y2	7960.16229.7Y3	7960.16229.7Y4	7960.16229.7Y5		1620	290	SIDE	75 mm	Ø 70 PVC			
7960.20629.7Y1	7960.20629.7Y2	7960.20629.7Y3	7960.20629.7Y4	7960.20629.7Y5		2060	290	SIDE	75 mm	Ø 70 PVC			
7961.02929.7Y1	7961.02929.7Y2	7961.02929.7Y3	7961.02929.7Y4	7961.02929.7Y5		290	290	SIDE	83 mm	Ø 70 PIK			
7961.04929.7Y1	7961.04929.7Y2	7961.04929.7Y3	7961.04929.7Y4	7961.04929.7Y5		490	290	SIDE	83 mm	Ø 70 PIK			
7961.07429.7Y1	7961.07429.7Y2	7961.07429.7Y3	7961.07429.7Y4	7961.07429.7Y5		740	290	SIDE	83 mm	Ø 70 PIK			
7961.09429.7Y1	7961.09429.7Y2	7961.09429.7Y3	7961.09429.7Y4	7961.09429.7Y5		940	290	SIDE	83 mm	Ø 70 PIK			
7961.11829.7Y1	7961.11829.7Y2	7961.11829.7Y3	7961.11829.7Y4	7961.11829.7Y5		1180	290	SIDE	83 mm	Ø 70 PIK			
7961.16229.7Y1	7961.16229.7Y2	7961.16229.7Y3	7961.16229.7Y4	7961.16229.7Y5		1620	290	SIDE	83 mm	Ø 70 PIK			
7961.20629.7Y1	7961.20629.7Y2	7961.20629.7Y3	7961.20629.7Y4	7961.20629.7Y5		2060	290	SIDE	83 mm	Ø 70 PIK			

SINK UNITS

Side Drain Ø 100

ERL

OUTLET DIRECTION CODE					DIMENSIONS		OUTLET POSITION	PIPE DIAMETER	PIPE TYPE
BOTTOM	RIGHT	FRONT	LEFT	BAVK	L	W			
7960.02929.1Y1	7960.02929.1Y2	7960.02929.1Y3	7960.02929.1Y4	7960.02929.1Y5	290	290	SIDE	110 mm	Ø 100 PVC
7960.04929.1Y1	7960.04929.1Y2	7960.04929.1Y3	7960.04929.1Y4	7960.04929.1Y5	490	290	SIDE	110 mm	Ø 100 PVC
7960.07429.1Y1	7960.07429.1Y2	7960.07429.1Y3	7960.07429.1Y4	7960.07429.1Y5	740	290	SIDE	110 mm	Ø 100 PVC
7960.09429.1Y1	7960.09429.1Y2	7960.09429.1Y3	7960.09429.1Y4	7960.09429.1Y5	940	290	SIDE	110 mm	Ø 100 PVC
7960.11829.1Y1	7960.11829.1Y2	7960.11829.1Y3	7960.11829.1Y4	7960.11829.1Y5	1180	290	SIDE	110 mm	Ø 100 PVC
7960.16229.1Y1	7960.16229.1Y2	7960.16229.1Y3	7960.16229.1Y4	7960.16229.1Y5	1620	290	SIDE	110 mm	Ø 100 PVC
7960.20629.1Y1	7960.20629.1Y2	7960.20629.1Y3	7960.20629.1Y4	7960.20629.1Y5	2060	290	SIDE	110 mm	Ø 100 PVC
7961.02929.1Y1	7961.02929.1Y2	7961.02929.1Y3	7961.02929.1Y4	7961.02929.1Y5	290	290	SIDE	110 mm	Ø 100 PIK
7961.04929.1Y1	7961.04929.1Y2	7961.04929.1Y3	7961.04929.1Y4	7961.04929.1Y5	490	290	SIDE	110 mm	Ø 100 PIK
7961.07429.1Y1	7961.07429.1Y2	7961.07429.1Y3	7961.07429.1Y4	7961.07429.1Y5	740	290	SIDE	110 mm	Ø 100 PIK
7961.09429.1Y1	7961.09429.1Y2	7961.09429.1Y3	7961.09429.1Y4	7961.09429.1Y5	940	290	SIDE	110 mm	Ø 100 PIK
7961.11829.1Y1	7961.11829.1Y2	7961.11829.1Y3	7961.11829.1Y4	7961.11829.1Y5	1180	290	SIDE	110 mm	Ø 100 PIK
7961.16229.1Y1	7961.16229.1Y2	7961.16229.1Y3	7961.16229.1Y4	7961.16229.1Y5	1620	290	SIDE	110 mm	Ø 100 PIK
7961.20629.1Y1	7961.20629.1Y2	7961.20629.1Y3	7961.20629.1Y4	7961.20629.1Y5	2060	290	SIDE	110 mm	Ø 100 PIK





EQUIPMENTsuppliers
INDUSTRIAL KITCHEN EQUIPMENTS

Technical support

support@equimentSupplier.com
01273569355

Sales questions

sales@equimentSupplier.com

Info

info@equimentSupplier.com

Bug report

bugs@equimentSupplier.com