



Dear Customers and Partners,

A year of new impulses and further developments lies behind us. With Pieter Derksen taking over the management of Saro Gastro-Products, significant changes have taken place within our company.

One of our key priorities has been strengthening our team and actively involving all employees in company processes. These improvements have made us more agile and efficient – qualities that are also reflected in our new **Catalog No. 37**.

This latest edition offers an even broader selection: We have expanded our product range to meet the increasing demands of the market. In addition to approximately 800 new items, we are proud to present innovative solutions that not only align with the latest kitchen trends but also set new standards in terms of energy efficiency and user-friendliness. Our new **PRO Series**, first introduced at renowned trade fairs such as Host in Milan, impresses with its modernized design and optimized technology.

In **Catalog No. 37**, you will find not only our well-established classics but also a wide array of new products specifically tailored to the current needs of the gastronomy sector. From energy-efficient refrigeration and freezing units to state-of-the-art combi steamers and innovative vending solutions – our extensive range offers the perfect solution for every requirement.

We invite you to explore **Catalog No. 37** and discover the diversity and quality of our products.

Together with you, we aim to shape the future of gastronomy – with quality, innovation, and a strong commitment to sustainability.



Pieter Derksen
COO



Clemens Hardering
Director of Sales DACH



Tonnie Cornielje
Sales Manager Export

We are always at your disposal and are happy to answer any questions.



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DIN EN ISO 9001
REG.-NR. Q1 0120137

Our services at a glance



Wide range of around 1.800 items for hotel, restaurant, catering and supermarket



As usual, you receive a 24-month spare-part warranty on our devices. You even get a 5 or 10 year spare-part warranty for marked devices!



Guaranteed spare parts supply for at least 10 years



The majority of our range can be found in the SWS planning program. If you have any questions about our articles or if you need help to create the drawing, just let us know!



Direct contact for service, technology & sales



Constant quality control by selected specialists in the factories on site, for a high quality standard



Shipping within 24 hours, also directly to your customer



We offer logistics services. Special wishes? Contact us!

Legend:



400 volt, 3 phase



„plug and play“



needs technician to install



made in Europe



sizes in mm



capacity in Liters



cups



needs gas connection



gross weight in kg



temperature in °C



drawer size in mm



grid size in mm



GN-container



1970

Hans Spangerberg exhibitet at Anuga for the first time. Food fair in Cologne counts among the leaders in the country. Here with its own stand to be there was for Hans Spangerberg an important Step to expand his young Company. For demonstration of devices such as the vegetable cutter for the professional kitchen, had to be simple tables He could not transport more in his car.



Until then the business was still run from home and increased with the success to larger premises that was found in Aachen This is where the team moved into first real office space with attached Storage hall.

1973

there was another enlargement on hand and Hans Spangerberg rented the office on Bremer Weg in Emmerich on the Rhine. His wife Kitty continues to support him.



1980

moves the company into a larger Building An der Sandbahn 6, where the company continues to this day.



1971

Hans Spangerberg founds the Spangerberg GmbH in Aachen with a starting capital of 15,000 DM. What began as a sideline quickly grew into one thriving business so this soon became his main job and gave up as a marketing specialist, to fully focus on the Sales of small kitchen appliances The top sellers counted the at that time were vegetable cutters from Hällde, who works at which were sold to many universities and companies like Lufthansa, Beiersdorf, Mercedes as well as in 15 Appetito kitchens.

1975

the Spangerberg GmbH could generate the first million. A great milestone that filled Hans Spangerberg with great pride. This big succes was unexpected. From now on the goals got higher.



1985

takes business into overdrive. With the purchase of the new sub-warehouse in Os-senbruch 7 creates immediately larger stock at Disposal. Company history

1982

the company changed the name from Spangerberg GmbH in Saro Gastro-Products.

Company history

1988

introduction of Walter Spangenberg and daughter Tanja Spangenberg into the company. In the year 2008 Walter Spangenberg takes over the Managing directors.



2010

already sold 5 million Saro articles were sold including 16,000 Bain Mariers, 24,000 coffee machines, 19,000 deep fryers, 47,000 serving trolleys, more than 800,000 GN containers and 36,000 waste bins.

2003

with Saro Hong Kong one additional location in Asia is founded.



2015

senior boss Hans Spangenberg retires from the company and leaves it to his son Walter Spangenberg.



1990

the first Branches in Europe and China are opened.

1995

Saro increases with one further location in the Netherlands



2004

Saro establishes the Quality Check office Guangzhou, to also check the high quality standards at the more distant production sites All production steps are Subject to controls regularly to this day.



2014

on the one hand Saro France was founded and also the storage area in Emmerich am Rhein with 8,000 square meters expanded.

Company history

2019

Saro got involved with the group of companies Feedaxess from France and its brands L2G and Groupe SEDA united. Since then Saro counts among the largest importers for Gastronomy equipment in Europe. In addition, with the cooperation new markets and sales channels can be developed. The merge made possible to equip wholesalers and supermarkets, Rest areas and petrol stations.



Certification according to DIN took a lot of effort but it's worth it.

2020

Saro is now according to DIN EN ISO 9001 certified.



2021

is the year of innovations at Saro and that's what the company wants to show, a modernization of the logo also demonstrates that to the outside.



2023

After more than 50 years as a family business, an era is coming to an end: Walter Spangenberg is stepping down from management after his father had already left his mark on the company. With Pieter Derksen as the new managing director, a new chapter is beginning for Saro, one that builds on proven values while also looking to the future.



2017 growing range requires appropriate storage space. So in 2017 we once again significantly expanded. Today in Emmerich am Rhein we have storage with an area of over 10,000 square meters to our Disposal.



The Saro range grows continuously every year and so it is not surprising that Catalog 35 for the professional Commercial kitchen, hotel and catering Area has appeared in 2019. While the focus in the beginning was Small kitchen appliances, Saro is now leading a full range, from cooling counter, to combi steamer with 1,800 catalog items in total.



Saro is always looking for new ways to share their knowledge and to facilitate the customers. For this reason the first Saro app was developed. Available via the popular app stores. The complete Saro portfolio can thus be called up. It also comes with a practical implemented Barcode scanner and this way the company informs his customers via the news area the app about new products and exclusive offers. Discover our diverse range

Discover our diverse range

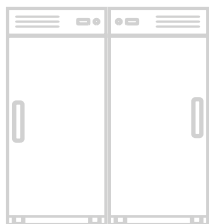
We supply catering equipment and commercial kitchen technology to restaurants, hotels, catering businesses, and large kitchens. As a wholesaler, we offer you a full range of catering supplies at fair prices.

Discover our wide range of catering supplies from A to Z.

1.

COOLING / PRESENTATION

- 1.01 Showcases / Sales units / Salad bars
- 1.02 Commercial Refrigerators
- 1.03 Milk cooler
- 1.04 Mini bars / Bottle and Wine coolers
- 1.05 Dry Age Refrigerators
- 1.06 Barcooler
- 1.07 Saladettes / Cooling tables
- 1.08 Preparation / Pizza tables
- 1.09 Countertop cold showcases
- 1.10 Freezers / Freezer tables
- 1.11 Freezers
- 1.12 Icecube makers
- 1.13 Blast chillers / Accessories



2.

PREPARATION COLD

- 2.01 Dough processing
- 2.02 Meat processing
- 2.03 Vegetable processing
- 2.04 Hand blender / high-performance blender
- 2.05 Cheese grater
- 2.06 Can opener
- 2.07 Cutting
- 2.08 Cutter, vegetable cutter
- 2.09 Cutting accessories
- 2.10 Sterilizer
- 2.11 Vacuum machines
- 2.12 Filling, pastry filler
- 2.13 Packaging
- 2.14 Thermometers
- 2.15 Timers / Sensors
- 2.16 Kitchen scales



3.

PREPARATION HOT

- 3.01 Semi-professional stoves
- 3.02 600er Professional cooking line
- 3.03 Induction cooking line
- 3.04 700er Professional cooking line
- 3.05 900er LQ- Professional cooking line
- 3.06 Grease separator
- 3.07 Thermometer
- 3.08 Hot counters / Hot showcases
- 3.09 Sous Vide
- 3.10 Induction
- 3.11 Frying / Grilling / Cooking
- 3.12 Waffle / Crêpe maker
- 3.13 Rice cooker / Pasta cooker
- 3.14 Deep frying
- 3.15 Oil test strips
- 3.16 Toaster / Salamander grills
- 3.17 Keeping warm / Bain maries / Hot Dog
- 3.18 Microwaves
- 3.19 Convection ovens / Combi steamers
- 3.20 Pizza ovens
- 3.21 Pizza ovens, accessories for pizza ovens
- 3.22 Kebab / Kebab grills / Kebab knife



4.

BUFFET AND BANQUET

- 4.01 Hot buffet / Cold buffet
- 4.02 Cooling trays / Heating plates
- 4.03 Heating bridge / Buffet lamps
- 4.04 Banquet trolley
- 4.05 Snack
- 4.06 Bainmarie trolley
- 4.07 Chafing dishes
- 4.08 Egg cooker
- 4.09 Soup kettle
- 4.10 Toaster
- 4.11 Sauce dispenser
- 4.12 Pastry filler



5.

COFFEE AND DRINKS

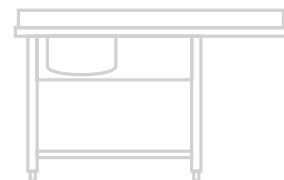
- 5.01 Hot chocolate dispenser / Mulled wine and hot water boiler
- 5.02 Coffee machines and accessories
- 5.03 Milk cooler and heater
- 5.04 Drink dispenser
- 5.06 Citrus juicer
- 5.07 Milkshaker
- 5.08 Ice crusher



6.

STAINLESS STEEL ARTICLES

- 6.01 Stainless steel tables 600 / 700 / 800 depth
- 6.02 Sink tables
- 6.03 Sink cabinets
- 6.04 Cupboards / Wall cupboards / Sliding door cupboards / Heating cupboards
- 6.05 Heating bridges
- 6.06 Top shelves / Wall mounted shelves
- 6.07 Gastronorm containers / Grids



7.

CLEANING AND HYGIENE

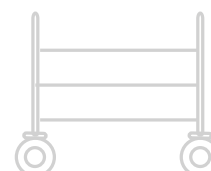
- 7.01 Dish washing / Glass washing machines
- 7.02 Rinsing baskets
- 7.03 Cleaning agent / dishwashing detergent / rinse aid
- 7.04 Polishing machines
- 7.05 Insect repellent
- 7.06 Hand dryer / Paper / Soap dispenser / Hairdryer
- 7.07 Hand basin
- 7.08 Faucets / Pre-wash showers
- 7.09 Disinfection
- 7.10 Waste bin / Trash can



8.

TRANSPORT AND STORAGE / HOTEL

- 8.01 GN-trolleys, Tray trolleys, Transport trolleys
- 8.02 Bakery baskets
- 8.03 Transport trolleys
- 8.04 Pallets
- 8.05 Cutlery cabinet / Tray dispenser
- 8.06 Plate stacker
- 8.07 Thermal container
- 8.08 Edge protection systems
- 8.09 Outdoors
- 8.10 Hotel / Laundry trolley
- 8.11 Shoe shine machine / Luggage rack



COOLING / PRESENTATION

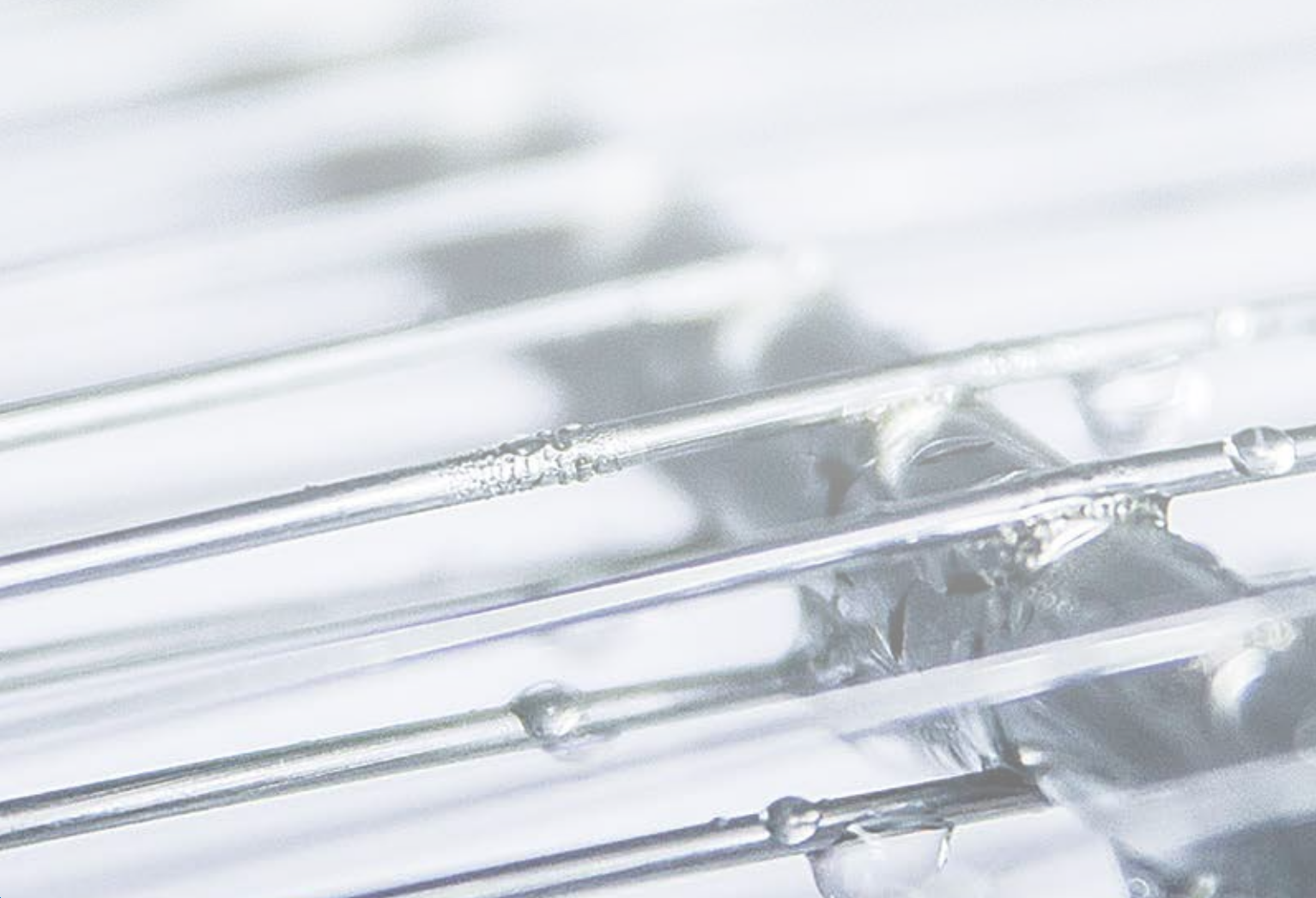


Nowadays, refrigerated showcases are not just about their pure function, namely the storage and provision of food under optimal conditions, but they also serve as a passive display, showcasing your products in the best possible way and boosting sales.

The SARO refrigerated showcases also combine these properties with a particularly energy-saving working method. Refrigerated showcases are double glazed on 4 sides and therefore together with their closed design, are very energy-efficient. The built-in interior lighting ensures an appealing presentation of the content.

All SARO refrigerated showcases are equipped with energy-saving convection cooling with automatic defrosting.

The branded compressors and fans ensure silent operation and feature adjustable thermostats. Additionally, the height-adjustable grids allow for optimal customization to meet your needs.



*The SARO refrigerated showcases are supplied ready to plug in.
For orders of 10 pieces or more, customization of the equipment with your own design/
branding is available upon request.*

Cooling / Presentation

Showcases / sales units / Salad bars



LISETTE 160



Refrigerated table top display Model LISETTE 100, 120 and 160

- Material: (housing) stainless steel
- 4 sides double glazed
- 2 adjustable grids
- LED interior lighting, separately switchable
- 2-part sliding door at the back
- Digital temperature control (DIXELL)
- Automatic defrost
- Forced-air cooling
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



323-3182



323-3185



323-3190

Model	Order no.	GTIN
LISETTE 100	323-3182	4017337037179
LISETTE 120	323-3185	4017337037186
LISETTE 160	323-3190	4017337037193

LISETTE 100	LISETTE 120	LISETTE 160
 230 V - 50 Hz - 0,16 kW	230 V - 50 Hz - 0,16 kW	230 V - 50 Hz - 0,2 kW
 +2 / +10 °C	+2 / +10	+2 / +10
 68 kg	75	85
 W 695 x D 462 x H 670 mm	W 695 x D 580 x H 670 mm	W 873 x D 580 x H 670 mm
 85 Ltr	115	146
 Top: W 642 x D 272 mm Bottom: W 642 x D 308 mm	Top: W 642 x D 372 mm Bottom: W 642 x D 408 mm	Top: W 820 x D 372 mm Bottom: W 820 x D 408 mm



KATRIN black

Refrigerated table top display, 100 Liter Model KATRIN black and white

- Material: (housing) stainless steel
- 4 sides double glazed
- 2 adjustable grids
- LED interior lighting, separately switchable
- Digital temperature control
- Automatic defrost
- Forced-air cooling
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



330-1030



330-1031



KATRIN white



Model	Order no.	GTIN
KATRIN black	330-1030	4017337330065
KATRIN white	330-1031	4017337330072
 230 V - 50 Hz - 0,16 kW	 42,5 kg	
 Int.: W 600 x D 395 (340) x H 380 mm Ext.: W 682 x D 455 x H 675 mm	 100 Ltr	
 W 600 x D 308 mm	 0 / +12 °C	



SOPHIE 120



Refrigerated table top display

Model SOPHIE 120 and 160

- Material: (housing) stainless steel
- 4 sides double glazed
- 2 adjustable grids
- LED interior lighting, separately switchable
- 2-part sliding door at the back
- Digital temperature control (DIXELL)
- Automatic defrost
- Forced-air cooling
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



330-1032



330-1033

Model	Order no.	GTIN
SOPHIE 120	330-1032	4017337330089
SOPHIE 160	330-1033	4017337330102
SOPHIE 120		SOPIE 160
230 V - 50 Hz - 0,18 kW		230 V - 50 Hz - 0,18 kW
0/ +12 °C		0/ +12 °C
57 kg		65
W 700 x D 580 x H 680 mm		W 875 x D 580 x H 680 mm
Top: W 628 x D 244 mm Bottom: W 628 x D 329 mm		Top: W 806 x D 313 mm Bottom: W 806 x D 355 mm
130 Ltr		160

Cooling / Presentation

Showcases / sales units / Salad bars



LISBETH 160

Countertop Cooling

Model LISBETH 120, 160 and 202

- Material: (housing) stainless steel, (sides, viewing window) tempered glass, (door frame) plastic
- Double glazed on all 4 sides
- 2-part sliding door on the back
- Anti-fog ventilation
- LED-interior-lighting
- Digital temperature control
- Forced air cooling / Automatic defrost
- 2 grids, height-adjustable
- Refrigerant: R600a, LISBETH 202: R290
- Energy efficiency class LISBETH 120, 202: C (spectrum A to G), Energy efficiency class LISBETH 160: B (spectrum A to G)



Model	Order no.	GTIN
LISBETH 120	330-3185	4017337068838
LISBETH 160	330-3190	4017337068845
LISBETH 202	330-3195	4017337068852

LISBETH 120	LISBETH 160	LISBETH 202
230 V - 50 Hz - 0,160 kW	230 V - 50 Hz - 0,160 kW	230 V - 50 Hz - 0,400 kW
0 / +12 °C	0 / +12	0 / +12
60 kg	69,5	92,5
B 702 x T 568 x H 686 mm	B 880 x T 568 x H 686 mm	B 1219 x T 568 x H 686 mm
120 Ltr	160	200
Top: B 636 x T 335 mm Bottom: B 636 x T 367 mm	Top: B 813 x T 335 mm Bottom: B 813 x T 367 mm	Top: B 1156 x T 335 mm Bottom: B 1156 x T 367 mm



ALICE 120

Countertop Cooling

Model ALICE 120, 160 and 202

- Material: (housing) stainless steel, (sides, viewing window) tempered glass, (door frame) plastic
- Double glazed on all 4 sides
- 2-part sliding door on the back
- Anti-fog ventilation
- 2 grids, height-adjustable
- LED-interior-lighting on top
- Digital temperature control
- Circulating air cooling
- Automatic defrost
- Refrigerant: R600a; ALICE 202: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
ALICE 120	330-3200	4017337068883
ALICE 160	330-3205	4017337068890
ALICE 202	330-3210	4017337068906

ALICE 120	ALICE 160	ALICE 202
230 V - 50 Hz - 0,160 kW	230 V - 50 Hz - 0,200 kW	230 V - 50 Hz - 0,400 kW
0 / +12 °C	0 / +12	0 / +12
60 kg	69,5	94
W 702 x D 568 x H 686 mm	W 880 x D 568 x H 686 mm	W 1219 x D 568 x H 686 mm
120 Ltr	160	200
Top: W 636 x D 335 mm Bottom: W 636 x D 367 mm	Top: W 813 x D 335 mm Bottom: W 813 x D 367 mm	Top: W 1156 x D 335 mm Bottom: W 1156 x D 367 mm

Countertop Cooling*Model TAMAR 145, 186 and 225*

- Material: (housing) stainless steel, (sides, viewing window) tempered glass, (door frame) plastic
- 4-sided double glazed
- 2-part sliding door on the back
- 3 grids, height-adjustable
- LED-interior-lighting, top
- Digital temperature control
- Fan cooling system
- Automatic defrost
- Suitable for climate class: 4
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



330-3235



330-3240



330-3245

Model	Order no.	GTIN
TAMAR 145	330-3235	4017337069026
TAMAR 186	330-3240	4017337069033
TAMAR 225	330-3245	4017337069040



TAMAR 145



TAMAR 145	TAMAR 186	TAMAR 225
230 V - 50 Hz - 0,330 kW	230 V - 50 Hz - 0,330 kW	230 V - 50 Hz - 0,450 kW
0 / +12	0 / +12	0 / +12
74	83	110
Int.: W 622 x D 490 x H 560 mm Ext.: W 704 x D 574 x H 887 mm	Int.: W 859,5 x D 490 x H 450,5 mm Ext.: W 874 x D 574 x H 887 mm	Int.: W 1198 x D 490 x H 560 mm Ext.: W 1224 x D 574 x H 887 mm
145	186	225
W 636 x D 374 mm	W 813 x D 374 mm	W 1156 x D 374 mm

**Countertop Cooling
front + rear sliding doors***Model SELF 125 K, 165 K and 205 K*

- Material: (housing) stainless steel, (sides, viewing window) tempered glass, (door frame) plastic
- Double glazed on all four sides
- LED-interior-lighting on top
- Digital temperature control
- 3 grids, height-adjustable
- Sliding doors at the front and back
- Fan cooling system / Automatic defrost
- Suitable for climate class: 4
- Refrigerant: R600a, SELF 205 K: R290
- Energy efficiency class SELF 125 K, 205 K: C (spectrum A to G)
- Energy efficiency class SELF 165 K: B (spectrum A to G)



330-3215



330-3220



330-3225

Model	Order no.	GTIN
SELF 125 K	330-3215	4017337068944
SELF 165 K	330-3220	4017337068951
SELF 205 K	330-3225	4017337068968



SELF 125 K



SELF 125 K	SELF 165 K	SELF 205 K
230 V - 50 Hz - 0,160 kW	230 V - 50 Hz - 0,210 kW	230 V - 50 Hz - 0,360 kW
0 / +12	0 / +12	0 / +12
56	69,5	94
Int.: W 662 x D 480 x H 410 mm Ext.: W 702 x D 568 x H 686 mm	Int.: W 840 x D 480 x H 410 mm Ext.: W 880 x D 568 x H 686 mm	Int.: W 1182 x D 480 x H 410 mm Ext.: W 1219 x D 568 x H 686 mm
125	160	200
1x W 636 x D 335 mm, 1 x W 636 x D 367 mm	1x W 813 x D 335 mm, 1x W 813 x D 367 mm	1 x W 1156 x D 335 mm, 1 x W 1156 x D 367 mm

Cooling / Presentation

Showcases / sales units / Salad bars



JULIAN

Countertop Refrigerated Showcase self-service Model JULIAN



330-2227

- Material: (housing, interior, drawer frame) stainless steel, (sides, viewing window) tempered glass, (door frame) plastic
- 2-part sliding door on the back
- 2 drawer compartments for product removal on the front
- LED-lighting: (Inside) 2 x LED (4.8 Watt), separately switchable
- Digital temperature control
- Static cooling with circulation fan
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
JULIAN	330-2227	4017337071869
230 V - 50 Hz - 0,360 kW +2 / +10 76,5 kg		
Int.: W 607 x D 490 x H 450 mm Ext.: W 734 x D 665 x H 798 mm 168 Ltr		



IRENE 160 BI



IRENE 202 BI



IRENE 120 BI

Built-in Refrigerated Showcase Model IRENE 120 BI, 160 BI, 202 BI



330-3265



330-3270



330-3275

- Material: (housing) stainless steel
- Specially designed for installation in existing spaces
- 4-sided double glazed
- 3 grids, height-adjustable
- LED-interior-lighting
- Digital temperature control
- Circulating air cooling
- Automatic defrosting
- Refrigerant: R290
- Energy efficiency class IRENE 120 BI, 160 BI: B (spectrum A to G), Energy efficiency class IRENE 202 BI: C (spectrum A to G)

Model	Order no.	GTIN
IRENE 120 BI	330-3265	4017337069057
IRENE 160 BI	330-3270	4017337069064
IRENE 202 BI	330-3275	4017337069071

IRENE 120 BI	IRENE 160 BI	IRENE 202 BI
230 V - 50 Hz - 0,240 kW	230 V - 50 Hz - 0,240 kW	230 V - 50 Hz - 0,380 kW
0 / +12	0 / +12	0 / +12
63 kg	73	106
Int.: W 665 x D 490 x H 410 mm Ext.: W 702 x D 575 x H 696 mm	Int.: W 818 x D 490 x H 410 mm Ext.: W 880 x D 575 x H 696 mm	Int.: W 1157 x D 490 x H 410 mm Ext.: W 1219 x D 575 x H 696 mm
115 Ltr	146	200
1 x W 636 x D 335 mm, 1 x W 636 x D 367 mm	1 x W 818 x D 327, 1 x W 818 x D 360 mm	1 x W 1157 x D 327, 1 x W 1157 x D 360 mm

Refrigerated Showcase Model ALBA



330-3230



- Material: (housing) stainless steel, (sides, viewing window) tempered glass, (door frame) plastic
- 4-sided double glazed
- 2-part sliding door on the back
- 3 shelves (W 502 x D 270 mm) + bottom plate (W 520 x D 315 mm)
- LED-lighting (inner)
- Digital temperature control
- Circulating air cooling
- Automatic defrosting
- Refrigerant: R290
- Energy efficiency class: C (spectrum from A to G)



Model	Order no.	GTIN
ALBA	330-3230	4017337069019
230 V - 50 Hz - 0,220 kW	+2 / +12	kg 61
W 624 x D 560 x H 914 mm	Ltr 129	



ALBA



Refrigerated Showcase Model SC 95 - black



330-3032



- Material: (housing, glass frame) plastic, black
- 4-sided double-glazed
- Door and controls on one side
- 3 height-adjustable glass shelves, W 357 x D 310 mm
- LED-interior-lighting, separately switchable
- Digital temperature control
- Circulating air cooling
- Automatic defrosting
- Suitable for climate class: 4
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
SC 95, black	330-3032	4017337068760
230 V - 50 Hz - 0,210 kW	+2 / +8	kg 49,5
Int.: W 400 x D 400 x H 698 mm Ext.: W 429 x D 458 x H 1004 mm	Ltr 93	



SC 95, black



Refrigerated Showcase Model SC 70 AV - black



330-30051



- Material: (housing, glass frame) plastic, black
- 4-sided double-glazed
- Door and operation opposite
- 3 height-adjustable grids
- LED interior lighting (LED strips) on 2 sides, separately switchable
- Digital temperature control
- Circulating air cooling
- Air duct outside the glass for condensation drainage
- Automatic defrosting
- Suitable for climate class: 4
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
SC 70 AV, black	330-30051	4017337068739
230 V - 50 Hz - 0,170 kW	0 / +12	kg 37
Int.: W 396 x D 347 x H 535 mm Ext.: W 452 x D 406 x H 891 mm	Ltr 68	3 x W 357 x D 310 mm



SC 70 AV, black





SC 80 AV, black

Refrigerated Showcase

Model SC 80 AV - black



330-3009

- Material: (housing, glass frame) plastic, black
- 4-sided double-glazed
- Door and operation opposite
- 3 height-adjustable grids
- LED interior lighting (LED strips) on 2 sides, separately switchable
- Digital temperature control
- Circulating air cooling
- Air duct outside the glass for condensation drainage
- Automatic defrosting
- Suitable for climate class: 4
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
SC 80 AV, black	330-3009	4017337068746
230 V - 50 Hz - 0,170 kW	0 / +12	38 kg
Int.: W 396 x D 347 x H 610 mm Ext.: W 452 x D 406 x H 966 mm	3 x W 357 x D 310 mm	78 Ltr



SC 100 AV, black

Refrigerated Showcase

Model SC 100 AV - black



330-3013

- Material: (housing, glass frame) plastic, black
- 4-sided double-glazed
- Door and operation opposite
- 4 height-adjustable grids
- LED interior lighting (LED strips) on 2 sides, separately switchable
- Digital temperature control
- Circulating air cooling
- Air duct outside the glass for condensation drainage
- Automatic defrosting
- Suitable for climate class: 4
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
SC 100 AV, black	330-3013	4017337068753
230 V - 50 Hz - 0,210 kW	0 / +12	42,5 kg
Int.: W 396 x D 347 x H 760 mm Ext.: W 452 x D 406 x H 1166 mm	4 x W 357 x D 310 mm	98 Ltr



PHIL, black

Refrigerated Showcase

Model PHIL - black



330-3036

- Material: (housing, glass frame) plastic, black
- 4-sided double-glazed
- Curved front glass door
- 4 height-adjustable grids
- LED interior lighting (LED strips) on 2 sides, separately switchable
- Digital temperature control
- Circulating air cooling
- Air duct outside the glass for condensation drainage
- Automatic defrosting
- Suitable for climate class: 4
- 4 casters, 2 braked
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
PHIL, black	330-3036	4017337068777
230 V - 50 Hz - 0,380 kW	0 / +12	81 kg
Int.: W 469 x D 439 x H 1145 mm Ext.: W 556 x D 526 x H 1713 mm	4 x W 429 x D 387 mm	235 Ltr

Refrigerated Showcase Model LEO - black



330-3038

- Material: (housing, glass frame) plastic, black
- 4-sided double glazed
- Curved front glass door
- 5 height-adjustable black grids
- LED-interior-lighting on two sides at the front, separately switchable
- Digital temperature control
- Circulating air cooling
- Air duct outside the glass for condensation drainage
- Automatic defrosting
- Suitable for climate class: 4
- 4 wheels, 2 braked
- Refrigerant: R290
- Energy efficiency class: C (spectrum from A to G)



Model	Order no.	GTIN
LEO, black	330-3038	4017337068784
230 V - 50 Hz - 0,380 kW	0 / +12	95
Int.: W 469 x D 439 x H 1345 mm Ext.: W 556 x D 526 x H 1913 mm	5 x W 428 x D 287 mm	270



LEO, black



Refrigerated Showcase Model LENN - black



330-3040

- Material: (housing, glass frame) plastic, black
- 4-sided double glazed
- Door and operation opposite
- 5 height-adjustable grates
- LED-interior-lighting on the sides, separately switchable
- Digital temperature control
- Circulating air cooling
- Automatic defrosting
- Suitable for climate class: 4
- 4 wheels, 2 braked
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
LENN, black	330-3040	4017337068791
230 V - 50 Hz - 0,460 kW	0 / +12	144
Int.: W 602 x D 603,5 x H 1345 mm Ext.: W 650 x D 650 x H 1945 mm	5 x W 516 x D 550 mm	500



LENN, black



Refrigerated Showcase 550 Liter Model LUCIA



330-1103

- Material: (housing) stainless steel
- Triple glazed on all four sides
- Door and controls on one side
- 3 adjustable chrome-plated shelves
- LED-interior-lighting, separately switchable
- Digital temperature control
- Fan cooling system
- Automatic defrost
- Suitable for climate class: 4
- 4 castors, 2 lockable
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
LUCIA	330-1103	4017337069088
230 V - 50 Hz - 0,460 kW	+2 / +12	210
Int.: W 750 x D 538 x H 1150 mm Ext.: W 850 x D 650 x H 1908 mm	3 x W 705 x D 559 mm	550



LUCIA



Cooling / Presentation

Showcases / sales units / Salad bars



SC 70 white

Mini Refrigerated Showcase Ventilated Cooling Model SC 70



330-10001

- Material: (housing) plastic
- Double-glazed on 4 sides
- Door and controls opposite each other
- 3 height-adjustable shelves, plastic-coated
- LED interior lighting, separately switchable
- Door hinges right, not interchangeable
- Digital temperature control
- Door hinges right, not interchangeable
- Fan-assisted convection cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A to G)



Model	Bestell Nr.	GTIN
SC 70 white	330-10001	4017337038794
SC 70 black	330-10051	4017337038824
SC 70 red	330-10031	4017337038800
SC 70 green	330-10041	4017337038817

	230 V - 50 Hz - 0,180 kW		0 / +12		35
	Int.: W 367 x D 305 x H 485 mm Ext.: W 428 x D 386 x H 885 mm		3 x W 357 x D 310 mm		68

also available in
other colors



330-10051



330-10041



330-10031



Mini Refrigerated Showcase Ventilated Cooling

Model SC 80 white and black

- Material: (housing) plastic, white or black
- 4 sides double glazed
- 3 adjustable grids
- Right door stop (not convertible)
- Door and operation opposite
- LED interior lighting, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



330-1007



330-1009



Model	Order no.	GTIN
SC 80 white	330-1007	4017337047956
SC 80 black	330-1009	4017337047963

230 V - 50 Hz - 0,180 kW	0 / +12	36
Int.: W 367 x D 305 x H 635 mm Ext.: W 428 x D 386 x H 960 mm	3 x W 357 x D 310 mm	78



with LED lighting

SC 80 white



Refrigerated Showcase

Model SC 100 white and black

- Material: (housing) plastic, white or black
- 4 sides double glazed
- 4 adjustable grids
- Right door stop (not convertible)
- Door and operation opposite
- LED interior lighting, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



330-1012



330-1013



Model	Order no.	GTIN
SC 100 white	330-1012	4017337330393
SC 100 black	330-1013	4017337330409

230 V - 50 Hz - 0,180 kW	0 / +12	40,5
Int.: W 367 x T 305 x H 785 mm Ext.: W 428 x T 386 x H 1110 mm	4 x W 357 x D 310 mm	98



SC 100 black



Refrigerated Showcase

Model SC 100 DD black

- Material: (housing) plastic, black
- 4 sides double glazed
- Curved glass doors front and back
- Right door stop (not convertible)
- 4 adjustable grids
- LED interior lighting, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



330-1015



Model	Order no.	GTIN
SC 100 DT black	330-1015	4017337063314

230 V - 50 Hz - 0,180 kW	0 / +12	39 / 41,5
Int.: W 365 x D 307 x H 710 mm Ext.: W 429 x D 425 x H 1080 mm	4 x W 365 x D 307 mm	98



SC 100 DT black





To maintain the performance of the cooling units and ensure a long service life, regular maintenance is required. For detailed information please refer to the operating instructions:

- The device must always be disconnected from the power supply during maintenance.
- The condenser should be cleaned every three months with a vacuum cleaner or brush from top to bottom (Attention, the lamellas are sharp!), in order to avoid the claim of the manufacturer's guarantee.
- Cooling maintenance may only be carried out by qualified personnel.



SVEN black



Refrigerated Showcase, 235 Liter *Model SVEN white and black*

- Material: (housing) plastic, white or black
- 4 sides double glazed
- 4 adjustable grids
- 4 wheels (2 with brake)
- Right door stop (not convertible)
- Door and operation opposite
- LED interior lighting, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



330-1035



330-1036



Model	Order no.	GTIN
SVEN white	330-1035	4017337330058
SVEN black	330-1036	4017337330300
230 V - 50 Hz - 0,250 kW 0 / +12 80,5		
Int.: W 440 x D 410 x H 1130 mm Ext.: W 515 x D 485 x H 1689 mm 4 x W 435 x D 347 mm 235		



Refrigerated Showcase, 400 Liter Model LEONIE



330-1100

- Material: (housing) stainless steel
- 4 sides double glazed
- 3 adjustable grids
- Door and operating element on one side
- 4 wheels (2 with brake)
- LED interior lighting, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
LEONIE	330-1100	4017337330195
230 V - 50 Hz - 0,500 kW	0 / +12	205
Int.: W 553 x D 553 x H 1164 mm Ext.: W 650 x D 650 x H 1908 mm	3 x W 496 x D 562 mm	400



LEONIE



Refrigerated Display Model SIMON



330-1070

- Material: (housing) stainless steel
- Night curtain
- 4 wheels (2 with brake)
- 3 fixed shelves, steel powder coated
- 4 x LED interior lighting, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: F (spectrum A to G)



Model	Order no.	GTIN
SIMON	330-1070	4017337330126
230 V - 50 Hz - 1,3 kW	+2 / +10	106
W 494 x D 674 x H 1742 mm	3 x W 445 x D 280 mm	220



SIMON



Counter top ice cream freezer 87 Liter Model TORINO



330-1142

- Material: (housing) stainless steel; (lid) double glazing; (cover frame) plastic, grey
- Completely hinged glass cover by means of piston
- Including 4x food containers, each 5 liters
- LED-lighting, separately switchable via thermostat
- Specially shaped evaporator for even temperatures
- Static cooling
- Digital temperature control
- Automatic defrost
- 4 adjustable legs
- Refrigerant: R290
- Energy efficiency class A (spectrum A to F)



Model	Order no.	GTIN
TORINO	330-1142	4017337067114
230 V - 50 Hz - 0,210 kW	-18 / -24	48
Ext.: W 867 x D 735 x H 373 mm	87	



TORINO



CAKE DREAMS & more...



Showcase your homemade creations in style with
our elegant range of **cake displays**.

Cake Showcase, 108 Liter Model ISABELL



330-1034

- Material: stainless steel
- 4 sides double glazed
- 4 rotating chrome plated grids, separate switch
- Distance between grids: 100 mm
- Door and operating element on one side
- LED interior lighting on 2 sides, separately switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
ISABELL	330-1034	4017337330249
230 V - 50 Hz - 0,230 kW	+2 / +10	54
W 470 x D 470 x H 870 mm	4 x Ø 382 mm	108



ISABELL



Cake Showcase, 100 Liter Model SARINA



330-1125

- Material: (housing) plastic with stainless steel cover
- Double glazed
- 3 height-adjustable glass shelves, each manually rotatable
- Door and operating element on one side
- Distance between glass shelves: 168 mm
- LED interior lighting on 2 sides, separate switch
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
SARINA	330-1125	4017337330263
230 V - 50 Hz - 0,21 kW	+2 / +8	55
Ø 480 x H 1030 mm	3 x Ø 390 mm	100



SARINA



Cake Showcase, 360 Liter Model FRANZISKA



330-1127

- Material: housing base: stainless steel / housing top: glass Adjustable glass shelves
- Double tempered glass
- 4 height-adjustable glass shelves, each manually rotatable
- Automatically closing door
- 5 wheels, 2 with brake
- Brilliant LED interior lighting on 2 sides
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
FRANZISKA	330-1127	4017337 047567
230 V - 50 Hz - 0,460 kW	+2 / +8	140
Ø 680 x H 1750 mm	4 x Ø 530 mm	360



FRANZISKA



Cooling / Presentation

Showcases / sales units / Salad bars



ELIZA



Cake Showcase

Model ELIZA

- Material: (housing) plastic, black
- Double tempered glass
- Shelf electrically rotatable, separately switchable
- Automatically closing door
- 2 feet, non-adjustable height
- Brilliant internal LED-lighting on 2 sides
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



330-3280



Model	Order no.	GTIN
ELIZA	330-3280	4017337069125
230 V - 50 Hz - 0,190 kW	+2 / +12	47,50
Ext.: W 504 x D 504 x H 1060 mm	4 x Ø 305 mm	73



MATILDE



Cake Showcase - black

Model MATILDE

- Material: (housing) steel, stove-enamelled black
- Double glazed
- 3 adjustable glass shelves, W 390 x D 390 mm
- LED-interior-lighting (on two sides), separately switchable
- Digital temperature control
- Self-closing door
- Fan cooling system
- Automatic defrost
- Suitable for climate class: 4
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



330-1126



Model	Order no.	GTIN
MATILDE	330-1126	4017337068869
230 V - 50 Hz - 0,210 kW	+2 / +8	55
Int.: W 435 x D 435 x H 656 mm Ext.: W 480 x D 480 x H 1030 mm	3x W 390 x D 390 mm	100



Cake Showcase - black Model ALESSIA



330-1128

- Material: (housing) plastic, black
- Double glazed
- Self-closing door
- 4 adjustable glass shelves
- LED-interior-lighting (on two sides), separately switchable
- Digital temperature control
- Fan cooling system
- Automatic defrost
- Suitable for climate class: 4
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
ALESSIA	330-1128	4017337068876
230 V - 50 Hz - 0,460 kW	+2 / +8	140
Int.: W 630 x D 630 x H 1140 mm Ext.: W 680 x D 680 x H 1750 mm	4 x W 535 x D 535	360



ALESSIA



Cake Showcase, 410 L - black Model MARION



330-1107

- Material: (housing) steel, black powder-coated
- Double glazed on all four sides
- 2-part sliding door on the back
- 2 adjustable glass shelves
- LED-interior-lighting (per glass shelf and bottom)
- Digital temperature control
- Fan cooling system
- Automatic defrost
- Suitable for climate class: 4
- 4 castors (2 lockable)
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
MARION	330-1107	4017337068807
230 V - 50 Hz - 0,490 kW	+2 / +8	188
Int.: W 1160 x D 574 x H 640 mm Ext.: W 1215 x D 675 x H 1210 mm	T: W 1088 x D 311 mm B: W 1088 x D 371 mm	410



MARION



Cake Showcase, 510 L - black Model VANESSA



330-1109

- Material: (housing) steel, black powder-coated
- Double glazed on all four sides
- 2-part sliding door on the back
- 2 adjustable glass shelves
- LED-interior-lighting (per glass shelf and bottom)
- Digital temperature control
- Fan cooling system
- Automatic defrost
- Suitable for climate class: 4
- 4 castors (2 lockable)
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
VANESSA	330-1109	4017337068814
230 V - 50 Hz - 0,490 kW	+2 / +8	235
Int.: W 1460 x D 574 x H 640 mm Ext.: W 1515 x D 675 x H 1210 mm	T: W 1088 x D 311 mm B: W 1088 x D 371 mm	510



VANESSA



Cooling / Presentation

Showcases / sales units / Salad bars



PATRICIA



Cake Showcase, 650 Liter

Model PATRICIA



330-1145

- Material: stainless steel
- 3 adjustable glass shelves
- Double tempered glass
- 4 wheels, 2 with brake
- 2-part sliding door at the rear
- LED interior lighting for each shelf and bottom, separately switchable
- Digital temperature control and display
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
PATRICIA	330-1145	4017337 047574
 230 V - 50 Hz - 0,490 kW	 +2 / +8	 220
 W 1200 x D 805 x H 1445 mm	 650	



JASMIN



Cake Showcase, 300 Liter

Model JASMIN



330-1105

- Material: (housing) stainless steel
- 4 side double glazed
- 2 adjustable glass shelves
- 4 x LED interior lighting
- 4 wheels, 2 with brake
- 2-part sliding door at the rear
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
JASMIN	330-1105	4017337330225
 230 V - 50 Hz - 0,480 kW	 +2 / +8	 154
 W 915 x D 693 x H 1210 mm	 300	



MAXIME



Cake Showcase, 300 Liter

Model MAXIME



330-1106

- Material: (housing) steel with wood look cover
- 4 sides double glazed
- 2 adjustable glass shelves
- 4 x LED interior lightning
- 4 wheels (2 with brake)
- 2-part sliding door at the rear
- Digital temperature control
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
MAXIME	330-1106	4017337 047550
 230 V - 50 Hz - 0,480 kW	 +2 / +8	 154
 W 915 x D 693 x H 1210 mm	 300	

Salad bar*Model PREMIUM LINE- SB-K 130/ 170 / 200 / 230 white*

- Body made of foil-coated MDF
- 17 cm thick granite plate
- Glass sneeze guard, fixed
- Color glossy white with black granite top
- Delivery without GN container
- Thermostat-controlled cooling system, static
- Space for plates
- Incl. wheels, lighting and drain tap
- Temperature range: 0 to +10 °C
- Refrigerant: R290



366-2010



PREMIUM LINE SB-K 200 white

Model	Order no.	GTIN
SB-K 130 W	366-2000	4017337366002
SB-K 170 W	366-2005	4017337062171
SB-K 200 W	366-2010	4017337062188
SB-K 230 W	366-2015	4017337062195



230 V - 50 Hz - 0,570 kW

	SB-K 130 W W 1300 x D 880 x H 1350 mm	GN 3 x 1/1		135/170 kg
	SB-K 170 W W 1700 x D 880 x H 1350 mm	GN 4 x 1/1		150/195 kg
	SB-K 200 W W 2000 x D 880 x H 1350 mm	GN 5 x 1/1		225/270 kg
	SB-K 230 W W 2300 x D 880 x H 1350 mm	GN 6 x 1/1		275/335 kg



366-2000



366-2005



366-2015

**Salad bar***Model PREMIUM LINE- SB-K 130/ 170 / 200 / 230 brown-black*

- Body made of foil-coated MDF
- 17 cm thick granite plate
- Glass sneeze guard, fixed
- Color dark walnut with black granite top
- Delivery without GN container
- Thermostat-controlled cooling system, static
- Space for plates
- Incl. wheels, lighting and drain tap
- Temperature range: 0 to +10 °C
- Refrigerant: R290



366-2210



PREMIUM LINE SB-K 200 brown-black

Model	Order no.	GTIN
SB-K 130 B	366-2200	4017337062577
SB-K 170 B	366-2205	4017337062584
SB-K 200 B	366-2210	4017337062591
SB-K 230 B	366-2215	4017337063550



230 V - 50 Hz - 0,570 kW

	SB-K 130 B W 1300 x D 880 x H 1350 mm	GN 3 x 1/1		135/170 kg
	SB-K 170 B W 1700 x D 880 x H 1350 mm	GN 4 x 1/1		150/195 kg
	SB-K 200 B W 2000 x D 880 x H 1350 mm	GN 5 x 1/1		225/270 kg
	SB-K 230 B W 2300 x D 880 x H 1350 mm	GN 6 x 1/1		275/335 kg



366-2200



366-2205



366-2215



Cooling / Presentation

Showcases / sales units / Salad bars



PREMIUM LINE SB-K 130 OAK



PREMIUM LINE SB-K 230 OAK



Salad bar

Model PREMIUM LINE

SB-K 130 / 170 / 200 / 230 OAK

- Material: basin 304 stainless steel, body MDF with foil coating
- 17 cm thick granite plate
- Fixed glass sneeze guard
- Thermostat-controlled static cooling system
- Space for plates
- Includes wheels, lighting, and drain tap
- Temperature range: 0 / +10 °C
- Delivered without GN containers
- Capacity: for 3 x 1/1 GN, depth up to 150 mm
- Refrigerant: R290



366-2700



366-2705



366-2710



366-2715

Model	Order no.	GTIN
SB-K 130 OAK	366-2700	4017337068432
SB-K 170 OAK	366-2705	4017337068449
SB-K 200 OAK	366-2710	4017337068456
SB-K 230 OAK	366-2715	4017337068463



230 V - 50 Hz - 0,570 kW



SB-K 130 OAK W 1300 x D 880 x H 1350 mm **GN** 3 x 1/1 135/170 kg



SB-K 170 OAK W 1700 x D 880 x H 1350 mm **GN** 4 x 1/1 150/195 kg



SB-K 200 OAK W 2000 x D 880 x H 1350 mm **GN** 5 x 1/1 225/270 kg



SB-K 230 OAK W 2300 x D 880 x H 1350 mm **GN** 6 x 1/1 275/335 kg



B 1600 mm, color white



B 1000 mm, color white

Neutral element

Model B 1000 mm / B 1600 mm - white

- Material: body MDF with foil coating, 17 cm thick granite plate
- White color with a black granite slab
- Plateau for dishes
- Compartment in the device base:
B 1000 mm: W 702 x D 391 x H 415 mm
- Compartment in the device base:
B 1600 mm: W 1302 x D 391 x H 415 mm
- With wheels



366-2525



366-2520

Model	Order no.	GTIN
B 1000 mm, white	366-2525	4017337068524
B 1600 mm, white	366-2520	4017337068517
B 1000 mm W 1000 x D 880 x H 850 mm without granite slab: W 900 x D 800 x H 820 mm		110 kg
B 1600 mm W 1600 x D 880 x H 850 mm without granite slab: W 1500 x D 800 x H 820 mm		140 kg





Neutral element

Model B 1000 mm / B 1600 mm - Walnuss

- Material: body MDF with foil coating, 17 cm thick granite plate
- Walnut color with a black granite slab
- Plateau for dishes
- Compartment in the device base:
B 1000 mm: W 702 x D 391 x H 415 mm
- Compartment in the device base:
B 1600 mm: W 1302 x D 391 x H 415 mm
- With wheels



366-2515



366-2510



B 1000 mm, color walnut



B 1600 mm, color walnut

Model	Order no.	GTIN
B 1000 mm, Walnut	366-2515	4017337068500
B 1600 mm, Walnut	366-2510	4017337068494

B 1000 mm W 1000 x D 880 x H 850 mm without granite slab: W 900 x D 800 x H 820 mm	110 kg
B 1600 mm W 1600 x D 880 x H 850 mm without granite slab: W 1500 x D 800 x H 820 mm	140 kg



Neutral element

Model B 1000 mm / B 1600 mm - Oak

- Material: body MDF with foil coating, 17 cm thick granite plate
- Oak color with a black granite slab
- Plateau for dishes
- Compartment in the device base:
B 1000 mm: W 702 x D 391 x H 415 mm
- Compartment in the device base:
B 1600 mm: W 1302 x D 391 x H 415 mm
- With wheels



366-2505



366-2500



B 1000 mm, color oak



B 1600 mm, color oak

Model	Order no.	GTIN
B 1000 mm, Oak	366-2505	4017337068487
B 1600 mm, Oak	366-2500	4017337068470

B 1000 mm W 1000 x D 880 x H 850 mm without granite slab: W 900 x D 800 x H 820 mm	110 kg
B 1600 mm W 1600 x D 880 x H 850 mm without granite slab: W 1500 x D 800 x H 820 mm	140 kg





To maintain the performance of the cooling units and ensure a long service life, regular maintenance is required.:



- The device must always be disconnected from the power supply during maintenance.
- The condenser should be cleaned every three months with a vacuum cleaner or brush from top to bottom (Attention, the lamellas are sharp!), in order to avoid the claim of the manufacturer's guarantee.
- Existing filters should be dedusted or removed at regular intervals be degreased. The best way to do this is by using water with a grease-dissolving detergent and a brush. The filters can be reinstalled after drying.
- Regularly check the seals on your device. Remove dirt or grease, or replace brittle seals.
- Clean the interior and the drain to ensure the drainage of condense water.
- Cooling maintenance may only be carried out by qualified personnel.



GN 350 TN

Commercial refrigerator - 1/1 GN

Model GN 350 TN

- Material: (housing and interior) stainless steel
- Self-closing door
- 3 height-adjustable grids
- Extra slim, perfect for small kitchens
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



323-1019



Model	Order no.	GTIN
GN 350 TN	323-1019	4017337324279
230 V - 50 Hz - 0,460 kW		-2 / +8
Int.: W 364 x D 580 x H 1390 mm Ext.: W 484 x D 735 x H 2010 mm		131 kg 301 Ltr
W 335 x D 530 mm		



Commercial refrigerator - 2/1 GN

Model TORE GN 700 TN



323-1020

- Material: (housing and interior) stainless steel
- Self-closing door, door hinges can be changed
- 3 height-adjustable grids (2/1GN)
- Digital temperature control (DIXELL)
- Insulation: 65 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: E (range A+++ to E)



Model	Order no.	GTIN
TORE GN 700 TN	323-1020	4017337323043
230 V - 50 Hz - 0,350 kW	-2 / +8	140
Int.: W 604 x D 680 x H 1397 mm Ext.: W 740 x D 830 x H 2010 mm	685	GN 2/1
W 540 x D 630 mm		



TORE GN 700 TN



Commercial refrigerator - 2/1 GN

Model GN 700 TN PRO



323-1420

- Material: (housing) AISI 430 stainless steel, (interior) AISI 304 stainless steel
- 1 door, self-closing, lockable, with practical magnetic seal
- Interchangeable door stop
- 3 height-adjustable grids, load capacity per grid: up to approx. 25 kg distributed
- Grid adjustment up to 80 mm minimum distance possible
- Fixed grate insertion options thanks to side wall punching
- 1 floor grid for optimal, energy-reducing air circulation
- LED-interior-lighting, separately switchable
- Digital temperature control (DIXELL)
- Insulation: 100 mm
- Circulating air cooling with highly efficient fan and optimal air flow
- Automatic fan shut-off system when door is opened
- Automatic defrosting and automatic evaporation of condensation
- Suitable for climate class 4, 5
- 4 height-adjustable feet
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to G) with climate class 5

High-performance appliance!



Model	Order no.	GTIN
GN 700 TN PRO	323-1420	4017337068036
230 V / 50 Hz / 0,070 kW	-2 / +8	130
Int.: W 533 x D 700 x H 1501 mm Ext.: W 740 x D 875 x H 2090 mm	560	GN 2/1
3 x W 530 x D 650 mm / 1 x W 510 x D 605 mm		



GN 700 TN PRO





TORE GN 1400 TN



Commercial refrigerator, 2-doors - 2/1 GN

Model TORE GN 1400 TN

- Material: (housing and interior) stainless steel
- Self-closing door
- 3 height-adjustable grids per door (2/1 GN)
- Digital temperature control (DIXELL)
- Insulation: 65 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (range A+++ to E)



323-1025



Model	Order no.	GTIN
TORE GN 1400 TN	323-1025	4017337323050
230 V - 50 Hz - 0,700 kW	-2 / +8	239 kg
Int.: W 1344 x D 680 x H 1397 mm Ext.: W 1480 x D 830 x H 2010 mm	1476 Ltr	GN 2/1
W 540 x D 630 mm		



GN 1410 TN PRO



Commercial refrigerator, 2-doors - 2/1 GN

Model GN 1410 TN PRO

- Material: (housing) stainless steel AISI 430, (interior) stainless steel AISI 304
- 2 doors, self-closing, lockable, with practical magnetic seal
- 6 adjustable shelves: W 530 x D 650 mm
- Load capacity per shelf: 25 kg
- Shelf adjustment: up to 80 mm spacing possible
- Various shelf insertion options through notches in the side wall
- 2 bottom shelves for optimal, energy-reducing air circulation
- 4 height adjustable feet
- Digital temperature control (DIXELL)
- Insulation: 90 mm
- Circulating air cooling with highly efficient fan and optimal air guidance
- Automatic fan shutdown system when door is opened
- Automatic defrosting and automatic evaporation of condensation water
- Suitable for climate class 4, 5
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to G) with climate class

High-performance appliance!



323-1425



Model	Order no.	GTIN
GN 1410 TN PRO	323-1425	4017337068043
230 V - 50 Hz - 0,130 kW	-2 / +8	210 kg
Int.: W 1240 x D 700 x H 1501 mm Ext.: W 1420 x D 875 x H 2090 mm	1300 Ltr	GN 2/1
6 x W 530 x D 650 mm / 2 x W 538 x D 630 mm		

Commercial refrigerator with glass door - 2/1 GN

Model GN 1200 TNG



323-3104

- Material: (housing and interior) stainless steel
- Self-closing doors with double glazing
- Interior lighting: LED
- 3 height-adjustable grids per door
- Digital temperature control (DIXELL)
- Forced-air cooling
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
GN 1200 TNG	323-3104	4017337036585
230 V - 50 Hz - 0,195 kW	+2 / +8	GN 2/1 217
Int.: W 1224 x D 680 x H 1384 mm Ext.: W 1340 x D 810 x H 2000 mm	W 540 x D 630 mm	1173



GN 1200 TNG



Combined ventilated refrigerator and freezer

Model GN 60 DTV



323-1220

- Material: (housing and interior) stainless steel
- Self-closing door
- 2 height-adjustable grids per door
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a / R290

Model	Order no.	GTIN
GN 60 DTV	323-1220	4017337 324033
K: 230 V - 50 Hz - 0,3 kW T: 230 V - 50 Hz - 0,6 kW	K: -2 / +8 and T: -18 / -22	191
Int.: 2 x W 560 x D 680 x H 650 mm Ext.: W 680 x D 845 x H 2010 mm	W 540 x D 630 mm	2 x 129



GN 60 DTV



Combined ventilated refrigerator and freezer

Model GN 120 DTV



323-1225

- Material: (housing and interior) stainless steel
- Cooling on the left, freezing on the right
- Self-closing doors
- 3 height-adjustable grids per door
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290 / R290

Model	Order no.	GTIN
GN 120 DTV	323-1225	4017337324040
K: 230 V - 50 Hz - 0,3 kW T: 230 V - 50 Hz - 0,6 kW	K: -2 / +8 T: -18 / -22	236 GN 2/1
Int.: 2 x W 560 x D 680 x H 1380 mm Ext.: W 1340 x D 845 x H 2010 mm	W 540 x D 630 mm	2 x 537



GN 120 DTV





GN 600 TNG



Commercial refrigerator with glass door - 2/1 GN Model GN 600 TNG



323-3102

- Material: (housing and interior) stainless steel
- Interior lighting: LED
- Self-closing door with double glazing
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced-air cooling
- Defrost: automatic
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
GN 600 TNG	323-3102	4017337036578
230 V - 50 Hz - 0,145 kW	+2 / +8	GN 2/1 146,5
Int.: W 564 x D 680 x H 1384 mm Ext.: W 680 x D 810 x H 2000 mm	W 540 x D 630 mm	537



B 800 TN



Ventilated bakery refrigerator Model W 800 TN



323-3106

- Material: (housing and interior) stainless steel
- Self-closing door
- With 10 supports
- For W 600 x D 800 mm (or 2 x W 600 x D 400 mm) grids
- Interior lighting
- Heated door frame to prevent condensation
- Digital temperature control (DIXELL)
- Insulation: 65 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: C (range A +++ to E) for climate class 5

High-performance appliance!!



Model	Order no.	GTIN
B 800 TN	323-3106	4017337036592
230 V - 50 Hz - 0,350 kW	+2 / +8	161
Int.: W 624 x D 861,5 x H 1410 mm Ext.: W 740 x D 990 x H 2010 mm	852	



GN 600 TNF



Ventilated fish refrigerator Model GN 600 TNF



323-4055

- Material: (housing and interior) stainless steel, (container) plastic
- Reversible door hinge, door self-closing
- Incl. 7 containers, W 600 x D 400 mm
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A +++ to E) for climate class 5

High-performance appliance!!



Model	Order no.	GTIN
GN 600 TNF	323-4055	4017337323708
230 V - 50 Hz - 0,300 kW	-2 / +8	152
W 680 x D 845 x H 2010 mm	537	

Refrigerator - stainless steel

Model ARV 430 CS A PO

- Material: (housing) stainless steel; (interior) plastic, white
- 1 door, self-closing, lockable
- 4 height-adjustable, plastic-coated grids
- Digital temperature control
- Water-based polyurethane insulation, 50 mm
- Static cooling with circulating air fan
- Automatic defrost
- Suitable for climate class 4
- 4 wheels + 2 adjustable feet (H 25 mm)
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A+++ to E)



486-2520



ARV 430 CS A PO



Model	Order no.	GTIN
ARV 430 CS A PO	486-2520	4017337 067411
230 V - 50 Hz - 0,180 kW	+1 / +8	87
Int.: W 477 x D 470 x H 1590 mm Ext.: W 590 x D 600/645 x H 1860 mm	4 x W 495 x D 428 mm	386/308

Refrigerator - white

Model ARV 430 CS PO

- Material: (housing) steel, plastic-coated, white; (interior) plastic, white
- 1 door, self-closing, lockable
- 4 height-adjustable, plastic-coated grids
- Digital temperature control
- Water-based polyurethane insulation, 50 mm
- Static cooling with circulating air fan
- Automatic defrost
- Suitable for climate class 4
- 4 wheels + 2 adjustable feet (H 25 mm)
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A+++ to E)



486-2530



ARV 430 CS PO



Model	Order no.	GTIN
ARV 430 CS PO	486-2530	4017337067435
230 V - 50 Hz - 0,180 kW	+1 / +8	80
Int.: W 477 x D 470 x H 1590 mm Ext.: W 590 x D 600/645 x H 1860 mm	4 x W 495 x D 428 mm	386/308

Refrigerator with glass door

Model ARV 430 CS A PV

- Material: (housing) stainless steel; (interior) plastic, white
- 1 door, self-closing, lockable
- 4 height-adjustable, plastic-coated grids
- LED-interior-lighting (1x 14.4 W), separately switchable
- Digital temperature control
- Water-based polyurethane insulation, 50 mm
- Static cooling with circulating air fan
- Automatic defrost
- Suitable for climate class 4
- 4 wheels + 2 adjustable feet (H 25 mm)
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



486-2525



ARV 430 CS A PV



Model	Order no.	GTIN
ARV 430 CS A PV	486-2525	4017337067428
230 V - 50 Hz - 0,170 kW	+1 / +8	98
Int.: W 477 x D 470 x H 1590 mm Ext.: W 590 x D 600/645 x H 1860 mm	4 x W 495 x D 428 mm	386/308

Cooling / Presentation

Commercial refrigerators



ARV 430 CS PV



Refrigerator with glass door - white

Model ARV 430 CS PV

- Material: (housing) steel, plastic-coated, white; (interior) plastic, white; glass door; (door frame) plastic, white
- 1 door, self-closing, lockable
- 4 height-adjustable, plastic-coated grids
- LED-interior-lighting (1x 14.4 W), separately switchable
- Digital temperature control
- Water-based polyurethane insulation, 50 mm
- Static cooling with circulating air fan
- Automatic defrost
- Suitable for climate class 4
- 4 wheels + 2 adjustable feet (H 25 mm)
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



486-2535



Model	Order no.	GTIN
ARV 430 CS PV	486-2535	4017337067497
230 V - 50 Hz - 0,170 kW	+1 / +8	95
Int.: W 477 x D 470 x H 1590 mm Ext.: W 590 x D 600/645 x H 1860 mm	4 x W 495 x D 428 mm	386/308



MM5 A PO



Refrigerator

Model MM5 A PO

- Material: (housing) stainless steel, (interior) plastic, white
- With circulating air fan
- Climate class: 4
- Digital thermostat
- Self-closing door, door hinges can be changed
- 4 height-adjustable grids
- 4 wheels + 2 height adjustable feet
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



486-4010



Suitable for 2/1 GN and 600 x 400 grids (available separately)

Model	Order no.	GTIN
MM5 A PO	486-4010	4017337058631
230 V - 50 Hz - 0,220 kW	+1 / +8	525/455 97
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	W 650 x D 530 mm	GN 2/1



MM5 PO



Refrigerator

Model MM5 PO

- Material: (housing) steel, plastic-coated, white (inside) plastic, white
- With circulating air fan
- Climate class: 4
- Digital thermostat
- Self-closing door, door hinges can be changed
- 4 height-adjustable grids
- 4 wheels + 2 height adjustable feet
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



486-4030



Suitable for 2/1 GN and 600 x 400 grids (available separately)

Model	Order no.	GTIN
MM5 PO	486-4030	4017337058679
230 V - 50 Hz - 0,220 kW	+1 / +8	525/455 90
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	W 650 x D 530 mm	GN 2/1

Refrigerator with glass door *Model MM5 A PV*



486-4015

- Material: (housing) stainless steel, (interior) plastic, white, glass door
- With circulating air fan
- Climate class: 4
- Digital thermostat
- LED lighting
- Self-closing door, door hinges can be changed
- 4 height-adjustable grids
- 4 wheels + 2 height adjustable feet
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Suitable for 2/1 GN
and 600 x 400 grids
(available separately)

Model	Order no.	GTIN
MM5 A PV	486-4015	4017337058648
230 V - 50 Hz - 0,220 kW	+1 / +8	525/455 108
Int.: W 650 x D 538 x H 1480 mm Ext.: B 750 x T 740 (+45) x H 1900 mm	4 x W 650 x D 530 mm	GN 2/1



MM5 A PV



Refrigerator with glass door *Model MM5 PV*



486-4035

- Material: (housing) steel, plastic-coated, white (interior) plastic, white, glass door
- Circulating air fan
- Climate class: 4
- Digital thermostat
- Self-closing door, door hinges can be changed
- 4 height-adjustable grids
- 4 wheels and 2 height-adjustable feet
- Automatic defrost
- LED lighting
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Suitable for 2/1 GN
and 600 x 400 grids
(available separately)

Model	Order no.	GTIN
MM5 PV	486-4035	4017337058686
230 V - 50 Hz - 0,240 kW	+1 / +8	525/455 104
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	W 650 x D 530 mm	GN 2/1



MM5 PV



Cooling / Presentation

Commercial refrigerators

With Dixell thermostat



HK 200 V2

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Ventilated refrigerator - white

Model HK 200 V2



323-2012

- Material: (housing) stove-enamelled steel, white (interior) plastic, white
- Interchangeable door hinge, lockable door
- 3 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: A (range A +++ to E)



additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327

Model	Order no.	GTIN
HK 200 V2	323-2012	4017337323906
230 V - 50 Hz - 0,120 kW	-2 / +8	58
W 600 x D 585 x H 855 mm	2 x W 505 x D 415 mm 1 x W 505 x D 225 mm	129/66

Ventilated refrigerator - white

Model HK 400 V2



323-2015

- Material: (housing) stove-enamelled steel, white (interior) plastic, white
- Interchangeable door hinge, lockable door
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327

Model	Order no.	GTIN
HK 400 V2	323-2015	4017337323913
230 V - 50 Hz - 0,185 kW	-2 / +8	94
W 600 x D 585 x H 1855 mm	3 x W 505 x D 415 mm 1 x W 505 x D 225 mm	361/239

With Dixell thermostat



HK 400 V2

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Ventilated refrigerator - white

Model HK 600 V2



323-2020

- Material: (housing) stove-enamelled steel, white (interior) plastic, white
- Interchangeable door hinge, lockable door
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



additional grids available
654 x 525 mm: 323-5324
654 x 330 mm: 323-5330

Model	Order no.	GTIN
HK 600 V2	323-2020	4017337323500
230 V - 50 Hz - 0,185 kW	-2 / +8	120
W 777 x D 695 x H 1895 mm	3 x W 654 x D 525 mm 1 x W 654 x D 330 mm	620/443
		GN 2/1

With Dixell thermostat



HK 600 V2

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Refrigerator - white Model HK 200 PRO



323-2212

- Material: (housing) steel, powder-coated, white; (interior) plastic, white
- Lockable door, reversible door hinge
- Newly designed air circulation provides better airflow for more uniform temperature
- Automatic fan shutdown system to reduce cold loss and energy consumption
- 3 adjustable shelves
- Digital temperature control (DIXELL)
- Static cooling with circulation fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A+ (spectrum A+++ to E)



Model	Order no.	GTIN
HK 200 PRO	323-2212	4017337070992
230 V - 50 Hz - 0,07 kW	-2 / +8	54
Int.: W 510 x D 485 x H 620 mm Ext.: W 600 x D 615 x H 855 mm	2 x W 502 x D 440 mm 1 x W 502 x D 211 mm	Ltr 129/66



HK 200 PRO



Refrigerator - white Model HK 400 PRO



323-2215

- Material: (housing) steel, powder-coated, white; (interior) plastic, white
- Lockable door, reversible door hinge
- Newly designed air circulation provides better airflow for more uniform temperature
- Automatic fan shutdown system to reduce cold loss and energy consumption
- 4 adjustable shelves
- Digital temperature control (DIXELL)
- Static cooling with circulation fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to E)



Model	Order no.	GTIN
HK 400 PRO	323-2215	4017337071005
230 V - 50 Hz - 0,08 kW	-2 / +8	82
Int.: W 510 x D 485 x H 1620 mm Ext.: W 600 x D 635 x H 1855 mm	3 x W 502 x D 440 mm 1 x W 502 x D 211 mm	Ltr 361/239



HK 400 PRO



Refrigerator - white Model HK 600 PRO



323-2220

- Material: (housing) Powder-coated steel, white, (interior) plastic, white
- Lockable door, reversible door hinge
- Newly designed air circulation system provides improved airflow for an even temperature distribution
- Automatic fan shutdown system to reduce cold loss and energy consumption
- 4 adjustable shelves
- Digital temperature control (DIXELL)
- Static cooling with circulating fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (range A+++ to E)



Model	Order no.	GTIN
HK 600 PRO	323-2220	4017337071012
230 V - 50 Hz - 0,095 kW	-2 / +8	107
Int.: W 657 x D 580 x H 1660 mm Ext.: W 777 x D 745 x H 1895 mm	3 x W 652 x D 530 mm 1 x W 652 x D 330 mm	Ltr 620/428



HK 600 PRO



Cooling / Presentation

Commercial refrigerators



HK 601



Refrigerator - white

Model HK 601



456-3000

- Material: (housing) steel, powder-coated, white, (interior) plastic, white (HIPS)
- 4 shelves + 1 bottom shelf, adjustable in height
- Reversible door hinge, self-closing, lockable
- Digital temperature control
- Static cooling with circulating air fan
- Automatic defrost
- Suitable for climate class: 4
- 2 adjustable front feet + 2 rear wheels
- Refrigerant: R600a
- Energy efficiency class C (spectrum A+++ to E)



Model	Order no.	GTIN
HK 601	456-3000	4017337071661
230 V / 50 Hz / 0,140 kW	0 / +8	94
Int.: W 675 x D 573 x H 1644 mm Ext.: W 775 x D 774 x H 1900 mm	4 x W 668 x D 525 mm 1 x W 668 x D 210 mm	562/473



HK 601 S/S



Refrigerator - stainless steel

Model HK 601 S/S



456-3005

- Material: (housing) stainless steel, (interior) plastic, white (HIPS)
- 4 shelves + 1 bottom shelf, adjustable in height
- Reversible door hinge, self-closing, lockable
- Digital temperature control
- Static cooling with fan assistance
- Automatic defrost
- Suitable for climate class: 4
- 2 adjustable front feet + 2 rear wheels
- Refrigerant: R600a
- Energy efficiency class C (spectrum A+++ to E)



Model	Order no.	GTIN
HK 601 S/S	456-3005	4017337072163
230 V / 50 Hz / 0,140 kW	0 / +8	104
Int.: W 675 x D 573 x H 1644 mm Ext.: W 775 x D 774 x H 1900 mm	4 x W 668 x D 525 mm 1 x W 668 x D 210 mm	562/473



HK 200 S/S PRO



Refrigerator - stainless steel

Model HK 200 S/S PRO



323-4300

- Material: (housing) stainless steel, white; (interior) plastic, white
- Lockable door, reversible door hinge
- Newly designed air circulation provides better airflow for a more uniform temperature
- Automatic fan shutdown system to reduce cold loss and energy consumption
- 3 adjustable shelves
- Digital temperature control (DIXELL)
- Static cooling with circulation fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A+ (spectrum A+++ to E)



Model	Order no.	GTIN
HK 200 S/S PRO	323-4300	4017337071029
230 V - 50 Hz - 0,070 kW	-2 / +8	54
Int.: W 510 x D 485 x H 620 mm Ext.: W 600 x D 615 x H 855 mm	2 x W 503 x D 415 mm 1 x W 503 x D 225 mm	129/66

Ventilated refrigerator - stainless steel

Model HK 200 S/S V2



323-4000

- Material: (housing) stainless steel, white (interior) plastic, white
- Interchangeable door hinge, lockable door
- 3 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: A (range A +++ to E)

additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327



Model	Order no.	GTIN
HK 200 S/S V2	323-4000	4017337323616
230 V - 50 Hz - 0,120 kW	-2 / +8	57
W 600 x D 585 x H 855 mm	129/66	
2 x W 505 x D 415 mm 1 x W 505 x D 225 mm		

With Dixell thermostat



HK 200 S/S V2

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Ventilated refrigerator - stainless steel

Model HK 400 S/S V2



323-4005

- Material: (housing) stainless steel, white (interior) plastic, white
- Interchangeable door hinge, lockable door
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)

additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327



Model	Order no.	GTIN
HK 400 S/S V2	323-4005	4017337323623
230 V - 50 Hz - 0,185 kW	-2 / +8	90
W 600 x D 585 x H 1855 mm	361/239	
3 x W 505 x D 415 mm 1 x W 505 x D 225 mm		

With Dixell thermostat



HK 400 S/S V2

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Ventilated refrigerator - stainless steel

Model HK 600 S/S V2



323-4010

- Material: (housing) stainless steel, white (interior) plastic, white
- Interchangeable door hinge, lockable door
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)

additional grids available
654 x 525 mm: 323-5324
654 x 330 mm: 323-5330



Model	Order no.	GTIN
HK 600 S/S V2	323-4010	4017337323630
230 V - 50 Hz - 0,185 kW	-2 / +8	132
B 777 x T 695 x H 1895 mm	620/443	GN 2/1
3 x W 654 x D 525 mm 1 x W 654 x D 330 mm		

With Dixell thermostat



HK 600 S/S V2

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Cooling / Presentation

Commercial refrigerators

With Dixell thermostat



HK 200 B V2



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Ventilated refrigerator - black

Model HK 200 B V2

- Material: (housing) stove-enamelled steel, black (interior) plastic, white
- Interchangeable door hinge, lockable door
- 3 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (range A +++ to E)



323-2112

additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327



Model	Order no.	GTIN
HK 200 B V2	323-2112	4017337055586
230 V - 50 Hz - 0,12 kW	-2 / +8	58
W 600 x D 585 x H 855 mm	2 x W 505 x D 415 mm 1 x W 505 x D 225 mm	129/66

With Dixell thermostat



HK 400 B V2



NOW
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STORAGE
SPACE

Ventilated refrigerator - black

Model HK 400 B V2

- Material: (housing) stove-enamelled steel, black (interior) plastic, white
- Interchangeable door hinge, lockable door
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



323-2115

additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327



Model	Order no.	GTIN
HK 400 B V2	323-2115	4017337055593
230 V - 50 Hz - 0,185 kW	-2 / +8	94
W 600 x D 585 x H 1855 mm	361/239	
3 x W 505 x D 415 mm 1 x W 505 x D 225 mm		

With Dixell thermostat



HK 600 B V2



NOW
WITH MORE
STORAGE
SPACE

Ventilated refrigerator - black

Model HK 600 B V2

- Material: (housing) stove-enamelled steel, black (interior) plastic, white
- Interchangeable door hinge, lockable door
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



323-2120

additional grids available
654 x 525 mm: 323-5324
654 x 330 mm: 323-5330



Model	Order no.	GTIN
HK 600 B V2	323-2120	4017337055609
230 V - 50 Hz - 0,185 kW	-2 / +8	132
W 777 x D 695 x H 1895 mm	620/443	GN 2/1
3 x W 654 x D 525 mm 1 x W 654 x D 330 mm		

Refrigerator - stainless steel Model HK 400 S/S PRO



323-4305

- Material: (housing) stainless steel, white; (interior) plastic, white
- Lockable door, reversible door hinge
- Newly designed air circulation provides better airflow for a more uniform temperature
- Automatic fan shutdown system to reduce cold loss and energy consumption
- 4 adjustable shelves
- Digital temperature control (DIXELL)
- Static cooling with circulation fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to E)



Model	Order no.	GTIN
HK 400 S/S PRO	323-4305	4017337071036
230 V - 50 Hz - 0,080 kW	-2 / +8	82
Int.: W 510 x D 485 x H 1620 mm Ext.: W 600 x D 635 x H 1855 mm	3 x W 503 x D 415 mm 1 x W 503 x D 225 mm	361/239



HK 400 S/S PRO

Refrigerator - stainless steel Model HK 600 S/S PRO



323-4310

- Material: (housing) stainless steel, white; (interior) plastic, white
- Lockable door, reversible door hinge
- Newly designed air circulation provides better airflow for a more uniform temperature
- Automatic fan shutdown system to reduce cold loss and energy consumption
- 4 adjustable shelves
- Digital temperature control (DIXELL)
- Static cooling with circulation fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to E)



Model	Order no.	GTIN
HK 600 S/S PRO	323-4310	4017337071043
230 V - 50 Hz - 0,095 kW	-2 / +8	107
Int.: W 675 x D 580 x H 1660 mm Ext.: W 777 x D 745 x H 1895 mm	3 x W 652 x D 530 mm 1 x W 652 x D 330 mm	620/428



HK 600 S/S PRO

Refrigerator - stainless steel Model HK 600I S/S



323-4410

- Material: (housing and interior) stainless steel
- 3 shelves adjustable in height, 1 bottom shelf
- Lockable, reversible door hinge
- Digital temperature control (DIXELL)
- Insulation: 60mm
- Static cooling with circulating fan
- Automatic defrosting
- Suitable for climate class: 4
- 2 feet + 2 castors
- Refrigerant R600a
- Energy efficiency class: A (spectrum from A+++ to E)



Model	Order no.	GTIN
HK 600I S/S	323-4410	4017337071760
230 V / 50 Hz / 0,120 kW	0 / +8	97
Int.: W 657 x D 580 x H 1660 mm Ext.: W 777 x D 745 x H 1895 mm	3 x W 654 x D 525 mm 1 x W 654 x D 330 mm	620/442



HK 600I S/S

With Dixell thermostat



HK 200 GD V2



Ventilated refrigerator with glass door

Model HK 200 GD V2



323-4030

- Material: (housing) stove-enamelled steel, white (interior) plastic, white
- Interchangeable door hinge
- 3 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)

additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327



Model	Order no.	GTIN
HK 200 GD V2	323-4030	4017337323678
230 V - 50 Hz - 0,12 kW	+2 / +8	66
W 600 x D 585 x H 855 mm	129	
2 x W 505 x D 415 mm 1 x W 505 x D 225 mm		

With Dixell thermostat



HK 400 GD V2



Ventilated refrigerator with glass door

Model HK 400 GD V2



323-4035

- Material: (housing) stove-enamelled steel, white (interior) plastic, white
- Interchangeable door hinge
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)

additional grids available
505 x 415 mm: 323-5326
505 x 225 mm: 323-5327



Model	Order no.	GTIN
HK 400 GD V2	323-4035	4017337323685
230 V - 50 Hz - 0,185 kW	+2 / +8	105
W 600 x D 585 x H 1855 mm	361	
3 x W 505 x D 415 mm 1 x W 505 x D 225 mm		

With Dixell thermostat



HK 600 GD V2



Ventilated refrigerator with glass door

Model HK 600 GD V2



323-2030

- Material: (housing) stove-enamelled steel, white (interior) plastic, white
- Interchangeable door hinge
- 4 height-adjustable grids
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)

additional grids available
654 x 525 mm: 323-5324
654 x 330 mm: 323-5330



Model	Order no.	GTIN
HK 600 GD V2	323-2030	4017337323524
230 V - 50 Hz - 0,185 kW	+2 / +8	148
W 777 x D 695 x H 1895 mm	620	GN 2/1
3 x W 654 x D 525 mm 1 x W 654 x D 330 mm		

Top loading bottle cooler Model FKT 935



323-3126

- Material: (housing) stove-enamelled steel, white (Lid) stainless steel, (interior) light metal
- Insulated sliding cover
- Bottle opener with collecting container
- 4 swivel castors (2 lockable)
- Lockable
- Digital temperature control (DIXELL)
- Insulation: 40 mm
- Automatic evaporator defrost
- Refrigerant: R600a
- Energy efficiency class: B (range A +++ to E)



FKT 935



Model	Order no.	GTIN
FKT 935	323-3126	4017337 036950
230 V - 50 Hz - 0,300 kW	+2 / +10	100
Int.: W 824 x D 583 x H 725 mm Ext.: W 935 x D 687 x H 888 mm	279	

Milk cooler with glass door Model PAROS



325-21701

- Material: (Housing) powder-coated steel, black; (Interior) ABS, white
- Auxiliary unit for coffee machines for continuous milk cooling
- Volume of 8.5 L is suitable for a 4.5 L milk container (optionally available 325-2179)
- Hose entry openings on 2 sides for flexible positioning
- LED interior lighting at the top, separately switchable
- Digital temperature control, control display on the top of the housing
- Air circulation cooling system with internal DC fan for airflow
- Separate condenser fan (DC, in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 black, adjustable feet
- Refrigerant: R600a

Model	Order no.	GTIN
PAROS	325-21701	4017337069415
230 V - 50 Hz - 0,063 kW	0 / +4	16
Int.: W 160 x D 190 x H 280 mm Ext.: W 220 x D 450 x H 455 mm	9/8,5	



PAROS



Milk cooler with black glass door Model DELOS



325-21751

- Material: (Housing) plastic, black; (Door) foam-insulated, black with glass front; (Interior) ABS, white
- Door with touchscreen and temperature display, lockable
- Auxiliary unit for coffee machines for continuous milk cooling
- Usable volume of 6.5 L or suitable for a 3.8 L milk container
- Hose entry openings on 2 sides for flexible positioning
- Equipped with milk level and milk temperature sensor
- Digital temperature control, control display on top of the housing
- Air circulation cooling system with internal DC fan for airflow
- Separate condenser fan (DC, in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 black, adjustable feet + 4 additional exchangeable feet (H 45 mm)
- Refrigerant: R600a

Model	Order no.	GTIN
DELOS	325-21751	4017337069422
230 V - 50 Hz - 0,039 kW	0 / +4	14,5
Int.: W 150 x D 153 x H 286 mm Ext.: W 220 x D 385 x H 430 mm	6,6/6,5	



DELOS



Cooling / Presentation

Mini bars / Bottle and Wine coolers



KEA



Milk cooler with black glass door

Model KEA

- Material: (housing) powder-coated steel, black; (door) foam-insulated, black with glass front; (interior) ABS, white
- Door with touchscreen and temperature display, lockable
- Auxiliary unit for coffee machines for continuous milk cooling
- Usable volume of 14 L or suitable for a 4.5 L milk container
- Hose entry openings on 2 sides for flexible positioning
- Equipped with milk level and milk temperature sensor
- Digital temperature control
- Air circulation cooling system with internal DC fan for airflow
- Separate condenser fan (DC, in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 black, adjustable feet
- Refrigerant: R600a

*optionally available:
4,5 L milk container (325-2179)*



325-2177

Model	Order no.	GTIN
KEA	325-2177	4017337069439
230 V - 50 Hz - 0,039 kW 0 / 48 18		
Int.: W 180 x D 218 x H 360 mm Ext.: W 240 x D 450 x H 475 mm 17/14		



MB 30 U



Minibar

Model MB 30 U

- Material: (housing) powder-coated steel, black; (interior) plastic, white
- Lockable door
- Reversible door hinge
- 1 height-adjustable shelf, W 322 x D 125 mm
- LED interior lighting
- Digital temperature control
- Absorption cooling; extremely quiet (Class A)
- Automatic defrosting
- Refrigerant: Ammonia (R717)
- Energy efficiency class: G (Scale A to G)



456-10001



Model	Order no.	GTIN
MB 30 U	456-10001	4017337069217
230 V - 50 Hz - 0,050 kW 0 / +10 19,5		
Int.: W 312 x D 225 x H 395 mm Ext.: W 402 x D 440 x H 500 mm 28/25		



MB 40 U



Minibar

Model MB 40 U

- Material: (housing) powder-coated steel, black; (interior) plastic, white
- Lockable door
- Reversible door hinge
- 2 height-adjustable shelves
- LED interior lighting
- Digital temperature control
- Absorption cooling; extremely quiet (Class A)
- Automatic defrosting
- Refrigerant: Ammonia (R717)
- Energy efficiency class: G (Scale A to G)



456-10051



Model	Bestell Nr.	GTIN
MB 40 U	456-10051	4017337069224
230 V - 50 Hz - 0,050 kW 0 / +10 21		
Int.: W 312 x D 250 x H 455 mm Ext.: W 402 x D 465 x H 560 mm 36/31		

Minibar

Model MB 50 U

- Material: (housing) powder-coated steel, black; (interior) plastic, white
- Lockable door
- Reversible door hinge
- 3 height-adjustable shelves
- 3 door compartments
- LED interior lighting
- Digital temperature control
- Absorption cooling; extremely quiet (Class A)
- Automatic defrosting
- Refrigerant: Ammonia (R717)
- Energy efficiency class: G (Scale A to G)



456-10071



MB 50 U



Model	Bestell Nr.	GTIN
MB 50 U	456-10071	4017337071753
230 V - 50 Hz - 0,050 kW	0 / +10	24,5
Int.: W 312 x D 250 x H 565 mm Ext.: W 402 x D 465 x H 670 mm	2 x W 323 x D 145 mm 1 x W 322 x D 125 mm	44/40

Minibar with glass door

Model MB 30 UG

- Material: (housing) powder-coated steel, black; (interior) plastic, white; (Shelf) plastic, light blue
- Triple-glazed door, double-coated, lockable
- Reversible door hinge
- 1 height-adjustable shelf
- LED interior lighting
- Digital temperature control
- Absorption cooling; extremely quiet (Class A)
- Automatic defrosting
- Refrigerant: Ammonia (R717)
- Energy efficiency class: G (Scale A to G)



456-10101



MB 30 UG



Model	Bestell Nr.	GTIN
MB 30 UG	456-10101	4017337071739
230 V - 50 Hz - 0,050 kW	+5 / +14	22
Int.: W 312 x D 225 x H 395 mm Ext.: W 402 x D 428 x H 500 mm	1 x W 323 x D 145 mm	28/26

Minibar with glass door

Model MB 40 UG

- Material: (housing) powder-coated steel, black; (interior) plastic, white; (Shelf) plastic, light blue
- Triple-glazed door, double-coated, lockable
- Reversible door hinge
- 2 height-adjustable shelves - LED interior lighting
- Digital temperature control
- Absorption cooling; extremely quiet (Class A)
- Automatic defrosting
- Refrigerant: Ammonia (R717)
- Energy efficiency class: G (Scale A to G)



456-10151



MB 40 UG



Model	Order no.	GTIN
MB 40 UG	456-10151	4017337071746
230 V - 50 Hz - 0,050 kW	+5 / +14	23,5
Int.: W 312 x D 250 x H 455 mm Ext.: W 402 x D 453 x H 560 mm	2 x W 323 x D 145 mm 1 x W 325 x D 205 mm	33/36

Cooling / Presentation

Mini bars / Bottle and Wine coolers



DK 90



Bottle cooler - black

Model DK 90

- Material: (housing) PCM coated black, (interior, door frame) plastic, black
- Double-glazed door, lockable
- 4 adjustable black shelves
- LED ceiling lighting, separately switchable
- Analog temperature control
- Insulation: 37 mm
- Static cooling with circulating fan
- Automatic defrosting
- Suitable for climate class 4
- 4 height adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



325-2180



Model	Order no.	GTIN
DK 90	325-2180	4017337068326
230 V - 50 Hz - 0,070kW	0 / +10	30
Int.: W 380 x D 390 x H 735 mm Ext.: W 470 x D 498 x H 827 mm	3 x W 323,5 x D 350 mm 1 x W 393,5 x D 229 mm	88/98

Ventilated bottle cooler

Model SK 301

- Material: (housing) powder-coated steel, black (interior) light metal
- Double-glazed door, self-closing door, not lockable
- 4 height-adjustable grids and tags
- 2 height-adjustable feet at the front, 2 castors at the back
- Analog temperature control
- LED lighting, switchable separately
- Automatic defrost
- Refrigerant: R600a
- Static cooling with circulating fan
- Energy efficiency class: C (spectrum A to G)



323-3150



Model	Order no.	GTIN
SK 301	323-3150	4017337037049
230 V - 50 Hz - 0,210 kW	+2 / +8	85
Int.: W 368 x D 580 x H 1755mm Ext.: W 448 x D 680 x H 1900 mm	W 346 x D 479 mm	301



SK 301



Ventilated bottle cooler

Model GTK 230

- Material: (housing) steel; stove enamelled, white; (interior) plastic, white; (glass door frame) plastic, black
- Self-closing door, double-glazed, lockable door
- 5 height-adjustable grids
- Analog temperature control
- Interior LED lighting
- 2 height-adjustable feet at the front, 2 castors at the back
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



437-1000



Model	Order no.	GTIN
GTK 230	437-1000	4017337437009
230 V - 50 Hz - 0,180 kW	+0 / +10	59
W 530 x D 635 x H 1442 mm	W 440 x D 380 mm	230



GTK 230



Ventilated bottle cooler with glass door Model GTK 310

- Material: (housing) steel; stove enamelled, white; (interior) plastic, white; (glass door frame) plastic, black
- Self-closing door, double-glazed, lockable door
- Height-adjustable grids
- Analog temperature control
- Interior LED lighting
- 2 height-adjustable feet at the front, 2 castors at the back
- Static cooling with circulating air fan
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



437-1009



Model	Order no.	GTIN
GTK 310	437-1009	4017337044412
230 V - 50 Hz - 0,180 kW	0 / +10	71
W 620 x D 635 x H 1562 mm	W 530 x D 380 mm	310



GTK 310



Ventilated refrigerator with glass door Model GTK 360

- Material: (housing) steel; stove enamelled, black; (interior) plastic, black; (glass door frame) plastic, black
- Lockable door, self-closing, double-glazed
- 5 height-adjustable grids
- 2 height-adjustable feet at the front, 2 transport wheels at the rear
- Static cooling with circulating air fan
- Interior LED lighting
- Analog temperature control
- Refrigerant: R600a
- Static cooling with circulating air fan
- Energy efficiency class: D (spectrum A to G)



213-7800



Model	Order no.	GTIN
GTK 360	437-1012	4017337037391
230 V - 50 Hz - 0,180 kW	+0 / +10	79
W 620 x D 635 x H 1732 mm	W 530 x D 380 mm	360



GTK 360



Transport trolley for GTK 360

- Material: stainless steel
- Transport trolley for drinks refrigerator GTK 360
- Delivery: flat box
- 4 wheels, 2 of which can be locked



437-1012

Stainless steel
Transport trolley

Model	Order no.	GTIN
Transport trolley	213-7800	4017337037636
W 690 x D 690 x H 1960 mm	22	



Cooling / Presentation

Mini bars / Bottle and Wine coolers



DK 134 PRO ROUND



Bottle cooler slim - black

Model DK 134 PRO ROUND



325-2255

- Material: (housing) powder-coated steel, black; (interior) PCM-coated, black; (door frame) plastic, black
- Glass door with recessed handle, double-glazed, self-closing, lockable
- Double glazing, self-closing, lockable
- LED lighting: 2 x LED (4.8 watts), separately switchable
- 6 black, height-adjustable shelves with price tags
- Analog temperature control
- Static cooling with air circulation fan
- Separate condenser fan (in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (Scale A to G)



Model	Order no.	GTIN
DK 134 PRO ROUND	325-2255	4017337071654
230 V - 50 Hz - 0,115 kW	+2 / +8	77
Int.: W 325 x D 343 x H 1405 mm Ext.: W 403 x D 439 x H 1790 mm	6 x W 308 x D 273 mm	150/130



GTK 370



Refrigerator with glass door + advertising board

Model GTK 370



453-1004

- Material: (housing, front panel) steel with powder coating, white or black; (interior) white-painted aluminum; (glass door frame) black plastic
- Equipped with an advertising panel - white, neutral display installed
- Self-closing door, double-glazed
- 4 height-adjustable shelves
- LED-interior-lighting + LED-lighting for the advertising panel, separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan
- Automatic defrost
- 4 wheels, 2 lockable
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
GTK 370	453-1004	4017337067015
230 V - 50 Hz - 0,268 kW	+1 / +10	78
Int.: W 520 x T 480 x H 1497,5 mm Ext.: W 610 x T 610 x H 1973 mm	4 x W 500 x D 378 mm	335/370

Refrigerator with advertising board - slim *Model DK 134 PRO*



325-2250

- Material: (housing and interior) PCM-coated black, (door frame) black plastic
- With neutral advertising panel and 1 glass door with recessed handle
- Double-glazed door, self-closing, lockable
- LED lighting: Canopy (2.4 watts), inside (0.4 watts) and 2x on the door (4.8 watts), separately switchable
- 6 height-adjustable, black grids with price strips
- Analog temperature control
- Automatic defrost
- Static cooling with recirculation fan
- Separate condenser fan (in the base) for better energy efficiency
- 4 height-adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



DK 134 PRO



Model	Order no.	GTIN
DK 134 PRO	325-2250	4017337068555
230 V - 50 Hz - 0,115 kW	+2 / +8 °C	77 kg
Int.: W 325 x D 343 x H 1405 mm Ext.: W 403 x D 439 x H 1900 mm	6 x W 308 x D 273 mm	150/130 Ltr

Refrigerator with sliding glass doors + advertising board *Model GTK 700 SD*



453-10075

- Material: (housing, front panel) steel with powder coating, housing white, front panel black; (interior) white-painted aluminum; (Glass door frame) black plastic
- Equipped with an advertising panel - white, neutral display installed
- 2 glass sliding doors, double-glazed with 1x low-E coating
- 8 height-adjustable shelves
- 3x LED-interior-lighting + LED-lighting for the advertising panel, separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan
- Automatic defrost
- 4 wheels, 2 lockable
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



GTK 700 SD



Model	Order no.	GTIN
GTK 700 SD	453-10075	4017337067022
230 V - 50 Hz - 0,450 kW	+1 / +10 °C	127 kg
Int.: W 1030 x D 457,5 x H 1497,5 mm Ext.: W 1120 x D 610 x H 1973 mm	8 x W 500 x D 378 mm	706/643 Ltr

Cooling / Presentation

Mini bars / Bottle and Wine coolers



GTK 1065

Refrigerator with 3 glass doors + advertising board

Model *GTK 1065*

- Material: (housing, front panel) steel with powder coating, front panel white or black; (interior) white-painted aluminum; (glass door frame) black plastic
- Equipped with an advertising panel - white, neutral display installed
- 3 self-closing doors, double-glazed
- 12 height-adjustable shelves
- 4x LED-interior-lighting + LED-lighting for the advertising panel, separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan / automatic defrost
- 8 wheels, 4 lockable.
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



453-1019



Model	Order no.	GTIN
GTK 1065	453-1019	4017337067039
230 V - 50 Hz - 0,555 kW	+1 / +10 °C	180
Int.: W 1510 x D 480 x H 1497,5 mm Ext.: W 1600 x D 610 x H 1973 mm	4 x W 521 x D 378 8 x W 466 x D 378 mm	1065/975



GTK 600 PRO

Refrigerator with glass door

Model *GTK 600 PRO*

- Material: (housing) steel with powder coating, black; (interior, front panel) black-painted aluminum; (glass door frame) aluminum with black plastic coating; (door handle) aluminum
- Self-closing door, double-glazed
- 4 height-adjustable shelves with price strips (reinforced wire mesh)
- 2x LED-interior-lighting (vertical), separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan
- Automatic defrost
- 4 wheels
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



453-1115



Model	Order no.	GTIN
GTK 600 PRO	453-1115	4017337067152
230 V - 50 Hz - 0,323 kW	+1 / +10	141,5
Int.: W 660 x D 595 x H 1568 mm Ext.: W 750 x D 710/740 x H 2003 mm	5 x W 637 x D 480 mm	614/495



GTK 1000 PRO

Refrigerator with 3 glass doors

Model *GTK 1000 PRO*

- Material: (housing) steel with powder coating, black; (interior, front panel) black-painted aluminum; (glass door frame) aluminum with black plastic coating; (door handle) aluminum
- 2 self-closing doors, double-glazed
- 10 height-adjustable shelves with price strips (reinforced wire mesh)
- 2x LED-interior-lighting (vertical), separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan
- Automatic defrost
- 4 wheels
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



453-1117



Model	Order no.	GTIN
GTK 1000 PRO	453-1117	4017337067169
230 V - 50 Hz - 0,460 kW	+1 / +10	197
Int.: W 1163 x D 595 x H 1568 mm Ext.: W 1253 x D 710/740 x H 2003 mm	10 x W 566 x D 480 mm	1081/809

Refrigerator with 3 glass doors*Model GTK 1530 PRO*

453-1120



- Material: (housing) steel with powder coating, black; (interior, front panel) white or black-painted aluminum; (glass door frame) aluminum with black plastic coating; (door handle) aluminum
- 3 self-closing doors, double-glazed
- 15 height-adjustable shelves with price strips (reinforced wire mesh)
- 3x LED-interior-lighting (vertical), separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan
- Automatic defrost
- Temperature range: +1 / +10 °C
- 8 rollers (360° rotatable)
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
GTK 1530 PRO	453-1120	4017337067176
230 V - 50 Hz - 0,700 kW	+1 / +10 °C	235
Int.: W 1790 x D 595 x H 1568 mm Ext.: W 1880 x D 710/740 x H 2003 mm	5 x W 624 x D 480 mm 10 x W 566 x D 480 mm	1664/1246



GTK 1530 PRO

**Refrigerator with 3 glass doors***Model GTK 1530 S PRO*

453-11201



- Material: (housing) steel with powder coating, black; (interior, front panel) black-painted aluminum; (glass door frame) aluminum with black plastic coating; (door handle) aluminum
- 3 self-closing doors, double-glazed
- 15 height-adjustable shelves with price strips (reinforced wire mesh)
- 3x LED-interior-lighting (vertical), separately switchable
- Digital temperature control
- Insulation: 45 mm
- Static cooling with circulating fan
- Automatic defrost
- 8 rollers (360° rotatable)
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
GTK 1530 S PRO	453-11201	4017337067183
230 V - 50 Hz - 0,700 kW	+1 / +10	235
Int.: W 1790 x D 595 x H 1568 mm Ext.: W 1880 x D 710/740 x H 2003 mm	5 x W 624 x D 480 mm 10 x W 566 x D 480 mm	1664/1246



GTK 1530 S PRO



Cooling / Presentation

Mini bars / Bottle and Wine coolers



GTK 382

Bottle cooler with canopy

Model GTK 382



437-1013

- Material: (housing) steel; stove-enamelled, white;
- (interior) plastic, white; (glass door frame) plastic, black
- With advertising panel - white, neutral display installed (coloured display with Saro-logo included as replacement)
- Door lockable, self-closing, double-glazed
- 4 height-adjustable shelves
- LED lighting, interior and advertising panel, can be switched on separately
- Analogue temperature control
- Static cooling with recirculation fan
- 2 height-adjustable feet at the front, 2 castors at the rear
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



Model	Order no.	GTIN
GTK 382	437-1013	4017337044337
230 V - 50 Hz - 0,180 kW	+0 / +10	84 kg
B 620 x T 630 x H 1935 mm	B 502 x T 420 mm	382 Ltr



GTK 282M

Bottle cooler with glass door and canopy

Model GTK 282 M



437-1006

- Material: (housing) steel; stove-enamelled, white;
- (interior) plastic, white; (glass door frame) plastic, black
- With advertising panel - white, neutral display installed (coloured display with Saro logo included as replacement)
- Door lockable, self-closing, double-glazed
- 4 height-adjustable grids
- LED lighting, interior and advertising panel, can be switched on separately
- Analogue temperature control
- Static cooling with recirculation fan
- 2 height-adjustable feet at the front, 2 castors at the rear
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



Model	Order no.	GTIN
GTK 282 M	437-1006	4017337048014
230 V - 50 Hz - 0,225 kW	+0 / +10	70 kg
B 530 x T 590 x H 1845 mm	B 422 x T 380 mm	282 Ltr



GTK 800

Bottle cooler with glass door and canopy

Model GTK 800



437-1015

- Material: (housing) steel; stove-enamelled, white;
- (interior) plastic, white; (glass door frame) plastic, black
- With advertising panel - white, neutral display installed (coloured display with Saro logo included as replacement)
- Door lockable, self-closing, double-glazed
- 4 height-adjustable grids
- LED lighting, interior and advertising panel, can be switched on separately
- Analogue temperature control
- Static cooling with recirculation fan
- 2 height-adjustable feet at the front, 2 castors at the rear
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



Model	Order no.	GTIN
GTK 800	437-1015	4017337437030
230 V - 50 Hz - 0,560 kW	+0 / +10	164 kg
W 1000 x D 730 x H 2036 mm	B 440 x T 500 mm	800 Ltr



Refrigerator with 2 glass doors Model G 920

- Material: (housing) stove-enamelled steel, white (interior) light metal
- Self-closing doors
- 4 height-adjustable grids per door
- LED lighting, switchable separately
- Digital temperature control (DIXELL)
- Forced air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: B (spectrum A to G)



323-4165



Model	Order no.	GTIN
GTK 920	323-4165	4017337323821
230 V - 50 Hz - 0,650 kW	+2 / +10	241
Int.: W 1250 x D 580 x H 1270 mm Ext.: W 1370 x D 725 x H 2000 mm	W 615 x D 445 mm	1078



G 920



Bottle cooler with glass doors and canopy Model GTK 580

- Material: (housing) stove-enamelled steel, white; (interior) white lacquered aluminum; (glass door frame and ventilation panel) plastic, black
- With advertising panel - White, neutral display installed
- 2 doors, self-closing, double-glazed
- 8 height-adjustable grids
- LED interior lighting + LED lighting advertising panel, separately switchable
- Analog temperature control with thermometer
- Insulation: 45 mm
- Static cooling with recirculation fan, automatic defrosting
- 4 castors, 2 lockable
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



453-1007



Model	Order no.	GTIN
GTK 580	453-1007	4017337049189
230 V - 50 Hz - 0,349 kW	+1 / +10	107
Int.: W 790 x D 480 x H 1497 mm Ext.: W 880 x D 610 x H 1973 mm	W 378 x D 377 mm	586



GTK 580



Refrigerator with 2 glass doors Model G 885

- Material: (housing) stove-enamelled steel, white; (interior) Aluminium, painted white; (glass door frame and ventilation panel) plastic, white
- With advertising panel - White, neutral display installed
- 2 doors, self-closing, double-glazed
- 10 height-adjustable shelves
- LED interior lighting + LED lighting advertising panel, separately switchable
- Digital temperature control with thermometer
- Insulation: 45 mm
- Static cooling with recirculation fan, automatic defrosting
- 4 castors, 2 lockable
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



453-10081



Model	Order no.	GTIN
G 885	453-10081	4017337054237
230 V - 50 Hz - 0,470 kW	+1 / +10	138
Int.: W 1020 x D 560 x H 1572 mm Ext.: W 1110 x D 690 x H 2079 mm	B 497 x T 457 mm	885



G 885



Cooling / Presentation

Mini bars / Bottle and Wine coolers



LOVE and WINE

Wine cooling cabinet

Model WK 40



446-1015



WK40



- Material: (housing) powder-coated steel, black (interior), plastic, black
- Glass door, lockable
- Insulation: 40 mm
- Forced air cooling
- Digital control
- 1 climate zone
- 5 wooden shelves, for approx. 40 standard bottles
- LED lighting, white, can be switched separately
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: G (spectrum A to G)



Model	Order no.	GTIN
WK 40	446-1015	4017337047628
230 V - 50 Hz - 0,110 kW	+5 / +20	40
W 485 x D 600 x H 820 mm	40	118

2 - zone wine climate cabinet

Model WK 77D



446-1010



WK 77 D



- Material: (housing) powder-coated steel, black (interior) plastic, black
- Glass door, lockable
- Door with low-E glass for less energy loss
- Insulation: 50mm
- With inverter compressor, output is based on the required cooling requirement
- Digital control
- 2 separate climate zones
- 8 wooden shelves, for approx. 77 standard bottles
- LED lighting, white, can be switched separately
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: G (spectrum A to G)



Model	Order no.	GTIN
WK 77D	446-1010	4017337047611
230 V - 50 Hz - 0,160 kW	Zone 1: +5 / +12 Zone 2: +12 / +20	52
W 500 x D 595 x H 1280 mm	77	191

Wine cooling cabinet Model CV 350 PV



486-1000

- Material: (housing & interior) steel, plastic-coated, black
- Glass door, lockable
- Forced air cooling
- Climate class: 4
- 4 wooden shelves + 1 bottom shelf, for approx. 127 standard bottles
- Digital thermostat
- Automatic defrost
- Interchangeable door hinge, lockable door
- LED lighting
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
CV 350 PV	486-1000	4017337058310
230 V - 50 Hz - 0,220kW	+5 / +20	103
W 600 x D 700 x H 1500 mm	127	334/244
4 x W 453 x D 543 mm / 1 x 490 x 390 mm		



CV 350 PV



2 - zone wine climate cabinet Model CV 350 PV 2T



486-1005

- Material: (housing & interior) steel, plastic-coated, black
- Glass door, lockable
- Forced air cooling
- Climate class: 4
- 7 wooden shelves + 1 bottom shelf, for approx. 127 standard bottles
- Digital thermostat
- Automatic defrost
- LED lighting
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
CV 350 PV 2T	486-1005	4017337058327
230 V - 50 Hz - 0,250 kW	Zone 1: +5 / +12 Zone 2: +12 / +20	108
W 600 x D 700 x H 1500 mm	127	334/225
7 x W 453 x D 543 mm / 1 x 490 x 390 mm		



CV 350 PV 2T



Wine cooling cabinet Model CV 430 PV



486-1010

- Material: (housing & interior) steel, plastic-coated, black
- Glass door, lockable
- Forced air cooling
- Climate class: 4
- 5 wooden shelves, for approx. 127 standard bottles
- Digital thermostat
- Automatic defrost
- LED lighting
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



Model	Order no.	GTIN
CV 430 PV	486-1010	4017337058334
230 V - 50 Hz - 0,240 kW	+3 / +20	88
W 600 x D 700 x H 1860 mm	130	386/308
W 494 x D 430 mm		



CV 430 PV



Cooling / Presentation

Mini bars / Bottle and Wine coolers



CV 450 PV



Wine cooling cabinet

Model CV 450 PV

- Material: (housing & interior) steel, plastic-coated, black
- Glass door, lockable
- 6 wooden shelves, for approx. 177 standard bottles
- Forced air cooling
- Digital thermostat
- Automatic defrost
- Glass door, lockable
- LED lighting
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



486-1015



Model	Order no.	GTIN
CV 450 PV	486-1015	4017337058341
230 V - 50 Hz - 0,220 kW	+5 /+20	108
W 600 x D 700 x H 1865 mm	177	465/352
6 x 453 x 543 mm / 1 x 490 x 390 mm		



CV 450 PV 2T



2 - zone wine climate cabinet

Model CV 450 PV 2T

- Material: (housing & interior) steel, plastic-coated, black
- Glass door, lockable
- 10 wooden shelves, for approx. 177 standard bottles
- Forced air cooling
- Digital thermostat
- Automatic defrost
- Glass door, lockable
- LED lighting
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



486-1020



Model	Order no.	GTIN
CV 450 PV 2T	486-1020	4017337058358
230 V - 50 Hz - 0,250 kW	Zone 1: +5 /+20 Zone 2: +5 /+20	121
W 600 x D 700 x H 1865 mm	177	465/352
10 x 453 x 543 mm / 1 x 490 x 390 mm		



WK 162



Wine cooling cabinet

Model WK 162

- Material: (housing) powder-coated steel, black (interior) plastic, black
- Glass door, lockable
- Forced air cooling
- Door with Low-E glass for low energy loss
- Ergänzen: 10 wooden shelves, for approx. 177 standard bottles
- Insulation: 50 mm
- With inverter compressor, output is based on the required cooling requirement
- 8 height-adjustable wooden shelves
- 2 transport wheels, at the rear
- LED lighting, white, can be switched separately
- Digital temperature control
- Refrigerant: R600a
- Energy efficiency class: G (spectrum A to G)



446-1000



Model	Order no.	GTIN
WK 162	446-1000	4017337037346
230 V - 50 Hz - 0,180 kW	+5 /+20	97
W 595 x D 710 x H 1720 mm	163	388

Wine cooling cabinet

Model WK 81

- Material: glass with vertical stainless steel trim
- Elegant, slightly curved door, double-tempered glass
- Equipped with an inverter compressor, adjusting performance based on cooling demand
- Digital control
- Insulation: 45 mm
- LED lighting, separately switchable
- Air circulation cooling
- Automatic defrosting
- 4 wheels, 2 lockable
- Refrigerant: R290
- Energy efficiency class: B (Scale A to G)



330-3750



Model	Order no.	GTIN
WK 81	330-3750	4017337068821
230 V - 50 Hz - 0,500 kW	+5 / +18	204
W 656 x D 653 x H 1892 mm	81	400
9		



WK 81



Wine cooling cabinet

Model CV 800 CS PV

- Material: (housing & interior) steel, plastic-coated, black
- Climate class: 4
- Forced air cooling
- Digital thermostat
- Automatic defrost
- LED lighting
- 4 grids, for approx 280 standard bottles
- 4 wheels (2 lockable)
- Lockable doors
- Refrigerant: R290
- Energy efficiency class: C (spectrum A to G)



486-1025



Model	Order no.	GTIN
CV 800 CS PV	486-1025	4017337058365
230 V - 50 Hz - 0,500 kW	+5 / +20	190
W 1180 x D 645 x H 1980 mm	280	765/585
1050 x 413 mm		



CV 800 CS PV



2 - zone wine climate cabinet

Model WK 162 D

- Material: (housing) powder-coated steel, black (interior) plastic, black
- Glass door, lockable
- Door with Low-E glass for low energy loss
- Insulation: 50 mm
- With inverter compressor, output is based on the required cooling requirement
- Digital control
- 2 separate climate zones
- 7 wooden shelves, for approx. 154 standard bottles
- LED lighting, white, can be switched separately
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: G (spectrum A to G)



446-1005



Model	Order no.	GTIN
WK 162 D	446-1005	4017337042296
230 V - 50 Hz - 0,180 kW	Zone 1: +5 / +12 Zone 2: +12 / +20	99
W 595 x D 710 x H 1720 mm	154	379



WK 162 D





DA 127 G



DA 388 GWS



DA 480



Dry aging cabinet

Model DA 127 G

- Material: (housing) steel, matt black, powder-coated
- Door self-closing, lockable, double-glazed
- Integrated air circulation system
- Digital temperature control
- Humidity (60% - 85%)
- LED lighting 0.8 W, separately switchable
- Ultraviolet system
- Incl. salt container
- Water tank can be filled up to 3.5 liters
- Incl. 1 grid and 3 meat hooks
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



446-2001



Model	Order no.	GTIN
DA 127 G	446-2001	4017337051021
230 V - 50 Hz - 0,140 kW	+1 / +25	45
Int.: W 512 x D 443 x H 612 mm Ext.: W 595 x D 570 x H 820 mm		130

Dry aging cabinet with tank

Model DA 388 GWS

- Material: (housing) steel, matt black powder-coated; (interior) ABS
- Double-walled door, not self-closing, lockable
- Digital temperature control: LCD temperature display
- Humidity: 60% - 85% (±10%)
- LED lighting 0.8 W (separately switchable)
- Ultraviolet system
- Water tank located at the top in the drawer
- Tank (2.5 to 3 liters) to be filled manually
- Includes 3 shelves and 3 meat hooks
- Load capacity per shelf: approx. 20 kg
- Refrigerant: R600a
- Energy efficiency class: B (Scale A to G)



446-2013



Model	Order no.	GTIN
DA 388 GWS	446-2013	4017337065448
230 V - 50-60 Hz - 0,170 kW	+1 / +25	97
Int.: W 480 x D 540 x H 1355 mm Ext.: W 595 x D 710 x H 1720 mm	3	396/352

Dry aging cabinet

Model DA 480

- Material: (housing) stainless steel; (interior) plastic (antibacterial)
- Lockable door, double-tempered glass
- Digital temperature control
- Temperature range: 0 - 25°C, humidity (30% - 90%)
- LED lighting 0.4 W (separately switchable)
- Ultraviolet system, separately switchable
- No tank or fixed water connection required
- Includes salt container and activated carbon filter
- Air circulation cooling with fan
- Includes 3 height-adjustable shelves + 2 meat hooks
- Fixed meat hook holder, load capacity up to 80 kg per hook
- 4 feet, 2 adjustable
- Refrigerant: R290



330-3760



Model	Order no.	GTIN
DA 480	330-3760	4017337071067
230 V - 50 Hz - 0,139 kW	0 / +25	137
Int.: W 572 x D 710 x H 1362 mm Ext.: W 700 x D 810 x H 1662 mm	3 x W 571 x D 451,5 mm	480

Barcooler for gastronomy

Cold drinks are an essential of the catering industry. To ensure a smooth and fast service behind the counter, we offer you professional equipment for cooling drinks in bars, pubs or restaurants.

- Bar refrigerators are equipped with an efficient forced air cooling and powerful compressors, to get your drinks to the desired temperature in the shortest time. This performance ensures cold drinks, even with frequent door openings.
- In our range you will find bar coolers that due to its flat design, save space. Models with sliding doors offer additional space savings when opening the doors. The built-in devices can be easily installed and placed under fixed counters. The device base can be used to optimize the use of space and can be used as additional storage space.



437-1035

Barcooler with sliding doors
Model BC 198 SD

- Material: (housing) stove-enamelled steel, black, (interior) light metal (aluminum)
- 4 height-adjustable grids
- 2 sliding doors, double glazed
- LED interior lighting, can be switched on separately
- Forced-air cooling
- Height adjustable feet
- Automatic defrost
- Digital temperature control (DIXELL)
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



BC 198 SD



Model	Order no.	GTIN
BC 198 SD	437-1035	4017337047697
230 V - 50 Hz - 0,230 kW	+2 / +10	72
W 900 x D 520 x H 850 mm	W 400 x D 346 mm	Ltr 198



Cooling / Presentation

Barcooler



BC 320 SD

Barcooler with sliding doors

Model BC 320 SD

- Material: (housing) stove-enamelled steel, black (interior) light metal (aluminum)
- 6 height-adjustable grids
- 3 sliding doors, double glazed
- LED interior lighting, can be switched on separately
- Forced-air cooling
- Height adjustable feet
- Automatic defrost
- Digital temperature control (DIXELL)
- Refrigerant: R600a
- Energy efficiency class: E (spectrum A to G)



437-1040



Model	Order no.	GTIN
BC 320 SD	437-1040	4017337047703
230 V - 50 Hz - 0,270 kW	+2 / +10	90
W 1350 x D 520 x H 850 mm	W 440 x D 346 mm	320



BC 138

Barcooler

Model BC 138

- Material: (housing) stove-enamelled steel, black (interior) light metal (aluminium)
- Double-glazed door, self-closing, lockable
- The door hinge cannot be changed
- 2 height-adjustable grids
- LED interior lighting, switchable separately
- Digital temperature control (DIXELL)
- Forced air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



437-1020



Model	Order no.	GTIN
BC 138	437-1020	4017337437047
230 V - 50 Hz - 0,180 kW	+2 / +10	58
W 600 x D 520 x H 850 mm	W 500 x D 346 mm	128



BC 208

Barcooler

Model BC 208

- Material: (housing) stove-enamelled steel, black (interior) light metal (aluminium)
- 2 double glazed doors, self-closing, lockable
- 4 height-adjustable grids
- LED interior lighting, switchable separately
- Digital temperature control (DIXELL)
- Forced air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A to G)



437-1025



Model	Order no.	GTIN
BC 208	437-1025	4017337437054
230 V - 50 Hz - 0,230 kW	+2 / +10	72
W 900 x D 520 x H 850 mm	W 400 x D 346 mm	198



Barcooler*Model BC 330*

- Material: (housing) stove-enamelled steel, black (interior) light metal (aluminium)
- 3 double glazed doors, self-closing, lockable
- 6 height-adjustable grids
- LED interior lighting, switchable separately
- Digital temperature control (DIXELL)
- Forced air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: E (spectrum A to G)



437-1030



BC 330



Model	Order no.	GTIN
BC 330	437-1030	4017337437061
230 V - 50 Hz - 0,270 kW	+2 / +10	90
W 1350 x D 520 x H 850 mm	W 500 x D 346 mm	320

Barcooler*Model BC 2100 - BC 3100 - BC 4100*

- Material: (housing) steel stove-enamelled, black; (interior) light metal
- doors, self-closing, door-stop cannot be changed
- 4 adjustable grids
- Height adjustable feet
- Digital temperature control (DIXELL)
- Insulation: 40 mm
- Forced air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



BC 2100

**2 doors**

Model	Order no.	GTIN
BC 2100	323-4200	4017337062683
230 V - 50 Hz - 0,320 kW	+2 / +8	89
Int.: W 1082 x D 415 x H 720 mm Ext.: W 1462 x D 513 x H 860 mm	350	W 430 x D 395 mm



323-4200

3 doors

Model	Order no.	GTIN
BC 3100	323-4210	4017337062690
230 V - 50 Hz - 0,320 kW	+2 / +8	106
Int.: W 1622 x D 415 x H 720 mm Ext.: W 2002 x D 513 x H 860 mm	537	W 430 x D 395 mm



323-4210

**4 doors**

Model	Order no.	GTIN
BC 4100	323-4220	4017337062706
230 V - 50 Hz - 0,320 kW	+2 / +8	123
Int.: W 2162 x D 415 x H 720 mm Ext.: W 2542 x D 513 x H 860 mm	598	W 430 x D 395 mm





Barcooler / 1 door and 2 drawers

Model BC 2100-2S



323-4205

- Material: (housing) steel, powder-coated, black; (interior) light metal
- 1 door, self-closing, non-reversible door hinge,
- 2 drawers
- 2 adjustable shelves
- Digital temperature control (DIXELL)
- Insulation: 40 mm
- Forced air cooling
- Automatic defrost
- 4 feet, height adjustable
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



BC 2100-2S



Model	Order no.	GTIN
BC 2100-2S	323-4205	4017337069309
230 V - 50 Hz - 0,320 kW +2 / +8 111		
Int.: W 1082 x D 415 x H 720 mm Ext.: W 1462 x D 513 x H 860 mm 350/201 W 430 x D 395 mm		



Barcooler / 3 x 2 drawers

Model BC 3100-S6



323-4215

- Material: (housing) steel, powder-coated, black; (interior) light metal
- 3 x 2 drawers
- Digital temperature control (DIXELL)
- Insulation: 40 mm
- Forced air cooling
- Automatic defrost
- 6 feet, height adjustable
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



BC 3100-S6



Model	Order no.	GTIN
BC 3100-S6	323-4215	4017337069316
230 V - 50 Hz - 0,320 kW +2 / +8 138		
Int.: W 1622 x D 415 x H 720 mm Ext.: W 2002 x D 513 x H 860 mm W 526 x D 400 x H 145 mm 537/279		



Barcooler / 1 glass door and 2 drawers

Model BC 2100 G S2



323-4230



- Material: (housing) steel, powder-coated black; (interior) light metal
- 1 glass door (non-reversible door hinge) and 2 drawers with glass
- 2 height adjustable shelves
- 6 height adjustable feet
- Digital temperature control (DIXELL)
- Insulation: 40 mm
- Circulating air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



BC 2100 G S2



Model	Order no.	GTIN
BC 2100 G S2	323-4230	4017337071975
230 V - 50 Hz - 3,176 kW	+2 / +8	131
Int.: W 1082 x D 415 x H 720 mm Ext.: W 1462 x D 513 x H 860 mm	2 x W 430 x D 395 mm	350



Barcooler / 2 glass doors and 2 drawers

Model BC 3100 G S2



323-4235



- Material: (housing) steel powder-coated, black; (interior) light metal
- 2 glass doors (door hinge not reversible) and 2 drawers with glass
- 4 height adjustable shelves
- 6 height adjustable feet
- Digital temperature control (DIXELL)
- Insulation: 40 mm
- Circulating air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



BC 3100 G S2



Model	Order no.	GTIN
BC 3100 G S2	323-4235	4017337071982
230 V - 50 Hz - 3,508 kW	+2 / +8	164
Int.: W 1622 x D 415 x H 720 mm Ext.: W 2002 x D 513 x H 860 mm	537	4x W 430 x D 395 mm



Cooling / Presentation

Saladettes / Cooling tables



With the salad bars, we placed great emphasis on the **EFFICIENCY OF ENERGY AND USER FRIENDLINESS.**

The installed trademark compressors and fans are also particularly quiet and therefore allow use of the equipment in open kitchens. Thermostats from manufacturer DIXELL, based in Europe, and the three-sided refrigeration, in combination with the interior fan, provide the best cooling distribution.

The temperature range is preset at the factory for standard use, but can easily be adjusted within the parameters to suit your needs. The automatic defrost, with which emerging condensation is drained, guarantees user-friendly operation.

In order to keep cleaning times as short as possible, the door seals and dust filter are removable, as well as the rounded corners of the interior of the salad bar, which is made of high quality stainless steel. The dividers provided allow flexible equipment of the salad bar and the lockable, telescopic sliding lid enables a fast access to the chilled goods. Our salad bars are supplied ready to plug in and have adjustable feet for easy levelling.



BALDUR S 400

Saladette *Model BALDUR S 400*

- Material: (housing and interior) stainless steel
- 1 door (Reversible door hinge), telescopic sliding cover
- Polyethylene cutting board
- 1 height-adjustable grid and 1 support rail set
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a



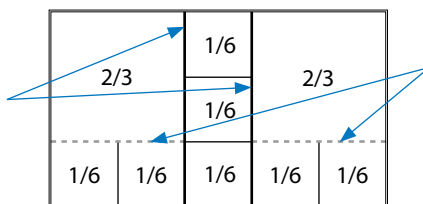
323-1501

Model	Order no.	GTIN
BALDUR S 400	323-1501	4017337323944
 230 V - 50 Hz - 0,23 kW	 +2 / +8	 62
 W 435 x D 700 x H 870 -890 mm	 W 323 x D 570mm	



Intermediate bridge 1/1 GN (535 mm),
Order no.: 323-5041

2 pieces each in the scope of delivery
of the Saladette included



Intermediate bridge 1/2 GN (325 mm),
Order no.: 323-5040

Intermediate bridge 1/6 GN (175 mm),
Order no.: 323-5048

2 pieces each in the scope of delivery of the
Saladette included

POSSIBLE COMBINATIONS FOR SALADETTE GN CONTAINERS

The maximum usable depth of the GN containers is 150 mm.

BALDUR S 900 – order no: 323-1000 – page 69

ES 900 G – order no: 465-1085 – page 87

S 900 PRO – order no: 323-1400 – page 68

A

1/4	1/4	1/4	1/4	1/4
1/4	1/4	1/4	1/4	1/4

B

1/3			1/6	1/3		
1/3			1/6	1/3		
1/9	1/9	1/9	1/6	1/9	1/9	1/9

C

1/3	1/4	1/3
1/3		1/3
1/3	1/4	1/3

D

2/3		1/6	2/3	
2/3		1/6	2/3	
1/6	1/6	1/6	1/6	1/6

E

1/3		1/6	1/3	
1/3		1/6	1/3	
1/6	1/6	1/6	1/6	1/6

F						
1/2			1/4	1/3		
1/4			1/4	1/3		
1/4	1/4		1/4	1/9	1/9	1/9

G

1/1	1/6	1/3		
	1/6	1/3		
	1/6	1/9	1/9	1/9

H

1/2		1/4	1/3	
1/2		1/4	1/3	
1/4	1/4	1/4	1/3	

I

1/2		1/6	1/2	
1/2		1/6	1/2	
1/4	1/4	1/6	1/4	1/4

J

1/2	1/4	1/2
1/2	1/4	1/2

K				
1/3		1/4	1/3	
1/3			1/3	
1/6	1/6	1/4	1/6	1/6

L

1/1	1/4	1/1
	1/4	

M

1/2	1/6	1/3		
1/2	1/6	1/9	1/9	1/9
1/2	1/6	1/9	1/9	1/9

N

1/1	1/6	1/1
	1/6	
	1/6	

O				
1/2		1/4	1/2	
1/4	1/4	1/4	1/4	1/4

P			
1/1	1/6	1/3	
	1/6	1/3	
	1/6	1/6	1/6

Q

1/2	1/6	1/3		
1/2	1/6	1/3		
1/2	1/6	1/6	1/6	1/6

R

1/2	1/6	2/3	
1/2	1/6	2/3	
1/2	1/6	1/6	1/6

S

1/3	1/6	1/3
1/3	1/6	1/3
1/3	1/6	1/3

T

1/4	1/4	1/6	1/4	1/4
1/4	1/4	1/6	1/4	1/4
1/4	1/4	1/6	1/4	1/4

Cooling / Presentation

Saladettes / Cooling tables



S 900 PRO



Saladette / 2 doors

Model S 900 PRO

- Material: (housing and interior) stainless steel
- 2 doors, telescopic sliding lid
- Polyethylene cutting board
- Delivered without GN containers
- 2 height-adjustable shelves and 2 support rail sets
- Digital temperature control (DIXELL)
- Foamed evaporator on 3 sides
- Air circulation cooling
- Automatic defrosting
- Insulation: 45 mm
- Door contact for fan
- Refrigerant: R600a



323-1400

Model	Order no.	GTIN
S 900 PRO	323-1400	4017337071883
230 V - 50 Hz - 0,150 kW	+2 / +8	80 kg
W 903 x D 700 x H 870-890 mm	2 x W 323 x D 570 mm	



S 902 PRO



Saladette / 2 doors

Model S 902 PRO

- Material: (housing and interior) stainless steel
- 2 doors, telescopic sliding lid
- Polyethylene cutting board
- Delivered without GN containers
- 2 height-adjustable shelves and 2 support rail sets
- Digital temperature control (DIXELL)
- Foamed evaporator on 3 sides
- Air circulation cooling
- Automatic defrosting
- Insulation: 45 mm
- Door contact for fan
- Refrigerant: R600a



323-1402

Model	Order no.	GTIN
S 902 PRO	323-1402	4017337071890
230 V - 50 Hz - 0,175 kW	+2 / +8	91 kg
W 1045 x D 700 x H 870-890 mm	2 x W 323 x D 570 mm	



S 903 PRO



Saladette / 3 doors

Model S 903 PRO

- Material: (housing and interior) stainless steel
- 2 doors, telescopic sliding cover
- Polyethylene cutting board
- Delivery without GN-containers
- 3 adjustable shelves and 3 support rail sets
- Digital temperature control (DIXELL)
- Foamed evaporator on 3 sides
- Circulating air cooling
- Automatic defrost
- Insulation 45 mm
- Door contact for fan
- Refrigerant: R600a



323-1404

Model	Order no.	GTIN
S 903 PRO	323-1404	4017337071906
230 V - 50 Hz - 0,235 kW	+2 / +8	122 kg
W 1368 x D 700 x H 870-890 mm	3 x W 323 x D 570 mm	

Saladette

Model *BALDUR S 900*

- Material: (housing and interior) stainless steel
- Telescopic sliding cover
- Polyethylene cutting board
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- With digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a



323-1000



BALDUR S 900



Model	Order no.	GTIN
BALDUR S 900	323-1000	4017337323005
230 V - 50 Hz - 0,230 kW	+2 / +8	80
W 900 x D 700 x H 870-890 mm	W 323 x D 570 mm	GN Siehe S. 67

Saladette

Model *BALDUR S 902*

- Material: (housing and interior) stainless steel
- Telescopic sliding cover
- Polyethylene cutting board
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a



323-1002



BALDUR S 902



Model	Order no.	GTIN
BALDUR S 902	323-1002	4017337323241
230 V - 50 Hz - 0,230 kW	+2 / +8	112
W 1045 x D 700 x H 870-890 mm	W 323 x D 570 mm	GN 3 x 1/1

Saladette

Model *ES 903*

- Material: (housing) stainless steel, (interior) stainless steel
- 3 doors, telescopic sliding cover
- Polyethylene cutting board
- 1 height-adjustable grid and 1 support rail set per door
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Refrigerant: R290



465-1005



ES 903



Model	Order no.	GTIN
ES 903	465-1005	4017337050710
230 V - 50 Hz - 0,280 kW	+2 / +8	112
W 1368 x D 700 x H 856 -1289 mm	W 323 x D 560 mm	

Cooling / Presentation

Saladettes / Cooling tables



BALDUR S 903



Saladette

Model BALDUR S 903



323-1003

- Material: (housing and interior) stainless steel
- 3 doors, selfclosing, telescopic sliding cover
- Polyethylene cutting board
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a

Model	Order no.	GTIN
BALDUR S 903	323-1003	4017337323258
230 V - 50 Hz - 0,230 kW	+2 / +8	120,5
W 1365 x D 700 x H 870-890 mm	W 323 x D 570 mm	GN 4 x 1/1



VIVIA S 401



Refrigerated working table with door

Modell VIVIA S 401



323-1502

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 1 door, door hinge changeable
- 1 height-adjustable grid and 1 support rail set
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (range A +++ to E)



Model	Order no.	GTIN
VIVIA S 401	323-1502	4017337323951
230 V - 50 Hz - 0,230 kW	+2 / +8	64
W 435 x D 700 x H 870-890 mm	W 328 x D 530 mm	



ES 901 S/S TOP



Refrigerated working table with doors

Modell ES 901 S/S TOP



465-1010

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 2 doors
- 1 height-adjustable grid and 1 support rail set per door
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A +++ to E)



Model	Order no.	GTIN
ES 901 S/S TOP	465-1010	4017337050727
230 V - 50 Hz - 0,175 kW	+2 / +8	92
W 903 x D 700 x H 876 mm	W 333 x D 530 mm	

Refrigerated working table with doors *Modell VIVIA S 901 S/S TOP*

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (range A +++ to E)



323-1006



Model	Order no.	GTIN
VIVIA S 901 S/S TOP	323-1006	4017337323166
230 V - 50 Hz - 0,230 kW	+2 / +8	84
W 900 x D 700 x H 870-890 mm	W 328 x D 530 mm	



VIVIA S 901 S/S TOP



Refrigerated working table with door and drawers *Modell ES 901 S/S TOP 1/2*

- Material: (housing) stainless steel, (interior) stainless steel
- 1 height-adjustable grid and 1 support rail set per door
- 2 drawers
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A +++ to E)



465-1015



Model	Order no.	GTIN
ES 901 S/S TOP 1/2	465-1015	4017337050734
230 V - 50 Hz - 0,175 kW	+2 / +8	92
W 903 x D 700 x H 876 mm	W 333 x D 530 mm	



ES 901 S/S TOP 1/2



Refrigerated working table with door and drawers *Modell VIVIA S 901 S/S TOP - 2x 1/2 GN*

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 1 height-adjustable grid and 1 support rails
- 2 drawers
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A +++ to E)



323-10062



Model	Order no.	GTIN
VIVIA S 901 S/S TOP - 2x 1/2	323-10062	4017337323432
230 V - 50 Hz - 0,230 kW	+2 / +8	93
W 900 x D 700 x H 870-890 mm	W 328 x D 530 mm	
W 300 x D 525 x H 140 mm		



VIVIA S 901 S/S TOP - 2x 1/2 GN



Cooling / Presentation

Saladettes / Cooling tables



VIVIA S 901 S/S TOP PRO



Refrigerated working table with 2 doors

Model VIVIA S 901 S/S TOP PRO



- Material: (housing and interior) stainless steel, (worktop) stainless steel 323-14065
- 2 adjustable shelves and 2 shelf rail sets
- Digital temperature control (DIXELL)
- Insulation: 45 mm
- Finned evaporator
- Forced air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A+ (spectrum A+++ to E)



Model	Order no.	GTIN
VIVIA S 901 S/S TOP PRO	323-14065	4017337070930
230 V - 50 Hz - 0,820 kW	+2 / +8	83
Int.: W 810 x D 585 x H 456 mm Ext.: W 900 x D 700 x H 870-890 mm	2 x W 530 x D 335 mm	215/150



S 903 S/S TOP PRO



Refrigerated working table with 3 doors

Model S 903 S/S TOP PRO



- Material: (housing and interior) stainless steel; (worktop) stainless steel
- 2 adjustable shelves and 3 shelf rail sets
- Digital temperature control (DIXELL)
- Insulation: 45 mm
- Finned evaporator
- Circulating air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to E)



Model	Order no.	GTIN
S 903 S/S TOP PRO	323-1403	4017337070916
230 V - 50 Hz - 0,076 kW	+2 / +8	130
Int.: W 1275 x D 585 x H 456 mm Ext.: W 1365 x D 700 x H 870-890 mm	3 x W 530 x D 335 mm	400/252



DRAW 2SK



Refrigerated working table with 2 doors

Model DRAW 2SK



- Material: (housing, work surface, interior) AISI 304 stainless steel, (control panel) steel painted black
- 2 drawers (int. dim. W 633 x D 543 x H 150 mm), with practical magnetic seal
- Digital temperature control (DIXELL)
- Insulation: 50 mm
- Automatic defrosting and automatic evaporation of condensation
- Suitable for climate class 4, 5
- 4 castors, 2 lockable
- Refrigerant: R290
- Energy efficiency class: B (spectrum A+++ to G) with climate class 5

High-performance appliance!



Model	Order no.	GTIN
DRAW 2SK	323-1600	4017337068548
230 V / 50 Hz / 0,320 kW	+2 / +8	101
Int.: W 675 x D 565 x H 470 mm Ext.: W 905 x D 700 x H 865 mm	3 x W 530 x D 335 mm	179/110

Refrigerated working table with 2 drawers

Model DRAW 3SK

- Material: (housing, work surface, interior) stainless steel AISI 304, (control panel) black lacquered steel
- 2 drawers with practical magnetic sealing
- Digital temperature control (DIXELL)
- Insulation: 50 mm
- Static cooling with fan
- Automatic defrosting and automatic evaporation of condensate
- Suitable for climate class 4, 5
- 4 wheels, 2 lockable
- Refrigerant: R290
- Energy efficiency class: B (spectrum A+++ to G) with climate class 5

High-performance appliance!



323-1601



DRAW 3SK



Model	Order no.	GTIN
DRAW 3SK	323-1601	4017337072248
230 V / 1 Ph. / 50 Hz / 0,460 kW +1 / +4 125		
Int.: W 1000 x D 565 x H 470 mm Ext.: W 1230 x D 700 x H 865 mm Int.: W 958 x D 545 mm 265/166		

Refrigerated working table with 2 doors

Model SNACK 2100 TN

- Material: (housing and interior) stainless steel; (working surface) stainless steel,
- 2 doors, self-closing, with practical magnetic sealing,
- 2 adjustable shelves and support rail sets
- Pull-out compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling
- Automatic defrosting
- Suitable for climate class 4, 5
- 4 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A+++ to G) with climate class 5

High-performance appliance!



323-1800



SNACK 2100 TN



Model	Order no.	GTIN
SNACK 2100 TN	323-1800	4017337068104
230 V - 50 Hz - 0,300 kW -2 / +8 103		
Int.: W 799 x D 430 x H 564 mm Ext.: W 1360 x D 600 x H 890 - 950 mm 2 x W 335 x D 430 mm 260/155		

Refrigerated working table with 2 doors + upstand

Model SNACK 2200 TN

- Material: (housing and interior) stainless steel; (worktop) stainless steel, with upstand (100 mm), 2 doors, self-closing, with convenient magnetic sealing, 2 adjustable shelves and support rail sets
- Pull-out compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Circulating cooling
- Automatic defrost
- Suitable for climate class 4, 5
- 4 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A+++ to G) with climate class 5

High-performance appliance!



323-1820



SNACK 2200 TN



Model	Order no.	GTIN
SNACK 2200 TN	323-1820	4017337068142
230 V - 50 Hz - 0,300 kW -2 / +8 119		
I.: W 799 x D 430 x H 564 mm A.: W 1360 x D 600 x H 890 - 950 / 1050 mm 2 x W 335 x D 430 mm 260/155		

Cooling / Presentation

Saladettes / Cooling tables



SNACK 3100 TN



Refrigerated working table with 3 doors

Model SNACK 3100 TN

- Material: (housing and interior) stainless steel; (worktop) stainless steel
- 3 doors, self-closing, with practical magnetic sealing
- 3 adjustable shelves and support rail sets
- Pull-out compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling
- Automatic defrosting
- Suitable for climate class 4, 5
- 6 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A+++ to G) with climate class 5



323-1805

High-performance appliance!



Model	Order no.	GTIN
SNACK 3100 TN	323-1805	4017337068098
230 V - 50 Hz - 0,300 kW	-2 / +8	145
Int.: W 1234 x D 430 x H 564 mm Ext.: W 1795 x D 600 x H 890 - 950 mm	3x W 335 x D 430 mm	386/231



SNACK 3200 TN



Refrigerated working table with 3 doors + upstand

Model SNACK 3200 TN

- Material: (housing and interior) stainless steel; (worktop) stainless steel with upstand (100 mm)
- 3 doors, self-closing, with practical magnetic seal
- 3 adjustable shelves and support rail sets
- Pull-out compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Circulating cooling
- Automatic defrost
- Suitable for climate class 4, 5
- 6 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A+++ to G) with climate class 5



323-1825

High-performance appliance!



Model	Order no.	GTIN
SNACK 3200 TN	323-1825	4017337068159
230 V - 50 Hz - 0,300 kW	-2 / +8	157,3
I.: W 1234 x D 430 x H 564 mm A.: W 1795 x D 600 x H 890 - 950 / 1050 mm	3 x W 335 x D 430 mm	386/231



SNACK 4100 TN



Refrigerated working table with 4 doors

Model SNACK 4100 TN

- Material: (housing and interior) stainless steel; (working surface) stainless steel
- 4 doors, self-closing, with practical magnetic sealing
- 4 adjustable shelves and support rail sets
- Pull-out compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling
- Automatic defrosting
- Suitable for climate class 4, 5
- 6 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A+++ to G) with climate class 5



323-1810

High-performance appliance!



Model	Order no.	GTIN
SNACK 4100 TN	323-1810	4017337068135
230 V - 50 Hz - 0,300 kW	-2 / +8	163
Int.: W 1669 x D 430 x H 564 mm Ext.: W 2230 x D 600 x H 890 - 950 mm	4 x W 335 x D 430 mm	511/312

Refrigerated working table with 4 doors + upstand Model *SNACK 4200 TN*



323-1830

- Material: (housing and interior) stainless steel; (worktop) stainless steel with upstand (100 mm)
- 4 doors, self-closing, with practical magnetic seal
- 4 adjustable shelves and support rail sets
- Pull-out compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Circulating cooling
- Automatic defrost
- Suitable for climate class 4, 5
- 6 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A+++ to G) in climate class 5

High-performance appliance!



Model	Order no.	GTIN
SNACK 4200 TN	323-1830	4017337068166
230 V - 50 Hz - 0,300 kW	-2 / +8	189
I.: W 1669 x D 430 x H 564 mm A.: W 2230 x D 600 x H 890 - 950 / 1050 mm	4x W 335 x D 430 mm	511/312



SNACK 4200 TN

Drawer sets for SNACK refrigerated working tables



323-1890



Fig.: 2-drawer set



323-1895



Fig.: 3-drawer set

Model	Order no.	GTIN
2-drawer set	323-1890	4017337068173
3-drawer set	323-1895	4017337068180
2-drawer set	3-drawer set	
19	19	
W 327 x D 440 x H 140 mm / 1 drawer	W 327 x D 440 x H 95 mm / 1 drawer	

Refrigerated working table with drawers Modell *VIVIA S 903 S/S TOP - 6x 1/2 GN*



323-10041

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 6 drawers
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A+++ to E)



Model	Order no.	GTIN
VIVIA S 903 S/S TOP - 6x 1/2	323-10041	4017337036837
230 V - 50 Hz - 0,235 kW	+2 / +8	145
W 1368 x D 700 x H 870 - 890 mm	W 300 x D 525 x H 140 mm	



VIVIA S 903 S/STOP 6x 1/2 GN

Cooling / Presentation

Saladettes / Cooling tables



ES 901 S/S TOP 0/4



Refrigerated working table with drawers

Model ES 901 S/S TOP 0/4



465-1020

- Material: (housing) stainless steel, (interior) stainless steel
- 4 drawers
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R600a
- Energy efficiency class: D (spectrum A+++ to E)



Model	Order no.	GTIN
ES 901 S/S TOP 0/4	465-1020	4017337050741
230 V - 50 Hz - 0,175 kW	+2 / +8	92
W 903 x D 700 x H 876 mm		



VIVIA S 901 S/S TOP - 4 x 1/2 GN



Refrigerated working table with drawers

Modell VIVIA S 901 S/S TOP - 4x 1/2 GN



323-1009

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 4 drawers
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



Model	Order no.	GTIN
VIVIA S 901 S/S TOP - 4x 1/2	323-1009	4017337323425
230 V - 50 Hz - 0,230 kW	+2 / +8	103
W 900 x D 700 x H 870-890 mm	W 300 x D 525 x H 140 mm	



ES 903 S/S TOP



Refrigerated working table with doors

Model ES 903 S/S TOP



465-1025

- Material: (housing) stainless steel, (interior) stainless steel
- 1 height-adjustable grid and 1 support rail set per door
- 3 doors
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290
- Energy efficiency class: E (spectrum A+++ to E)



Model	Order no.	GTIN
ES 903 S/S TOP	465-1025	4017337050758
230 V - 50 Hz - 0,280 kW	+2 / +8	130
W 1368 x D 700 x H 876 mm	W 333 x D 530 mm	

Refrigerated working table with doors

Modell VIVIA S 903 S/S TOP



323-1004

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A +++ to E)



Model	Order no.	GTIN
VIVIA S 903 S/S TOP	323-1004	4017337323289
230 V - 50 Hz - 0,230 kW	+2 / +8	118
W 1365 x D 700 x H 870-890 mm	B 328 x D 530 mm	



VIVIA S 903 S/S TOP



Refrigerated working table with door and drawers

Modell ES 903 S/S TOP 1/4



465-1030

- Material: (housing) stainless steel, (interior) stainless steel
- 1 height-adjustable grid and 1 support rail set per door
- 1 door, 4 drawers
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290
- Energy efficiency class: E (spectrum A +++ to E)



Model	Order no.	GTIN
ES 903 S/S TOP 1/4	465-1030	4017337050765
230 V - 50 Hz - 0,280 kW	+2 / +8	130
W 1368 x D 700 x H 876 mm	W 333 x D 530 mm	



ES 903 S/S TOP 1/4



Refrigerated working table with drawers

Modell ES 903 S/S TOP 0/6



465-1035

- Material: (housing) stainless steel, (interior) stainless steel
- 6 drawers
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290
- Energy efficiency class: E (spectrum A +++ to E)



Model	Order no.	GTIN
ES 903 S/S TOP 0/6	465-1035	4017337050772
230 V - 50 Hz - 0,280 kW	+2 / +8	130
W 1368 x D 700 x H 876 mm		



ES 903 S/S TOP 0/6



Cooling / Presentation

Saladettes / Cooling tables

Cooling table

Model KYLJA 2100 TN, 3100 TN and 4100 TN

- Material: (housing and interior) stainless steel
- Self-closing doors
- 1 height-adjustable grid and 1 support rail set per door
- Pull-out compressor
- Drawers for self-installation (available separately, see page 65)
- Digital temperature control (DIXELL)
- Forced air cooling
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a



230 V - 50 Hz - 0,300 kW



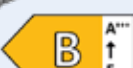
-2 / +8



Extractable compressor

Order no.	GTIN	Model	Weight	
 323-1470 	4017337068050	Cooling table Model KYLJA 2100 TN PRO, 2 doors • W 1360 x D 700 x H 890-950 mm • Capacity: 314 l gross • Energy efficiency class: A (Spectrum A+++ to G) for climate class 5 High-performance appliance!	113	 323-1470 
 323-1471 	4017337068067	Cooling table Model KYLJA 3100 TN PRO, 3 doors • W 1795 x D 700 x H 890-950 mm • Capacity: 465 l gross • Energy efficiency class: A (Spectrum A+++ to G) for climate class 5 High-performance appliance!	151	 323-1471 
 323-1472 	4017337068074	Cooling table Model KYLJA 4100 TN PRO, 4 doors • W 2230 x D 700 x H 890-950 mm • Capacity: 616 l gross • Energy efficiency class: A (Spectrum A+++ to G) for climate class 5 High-performance appliance!	275	 323-1472 



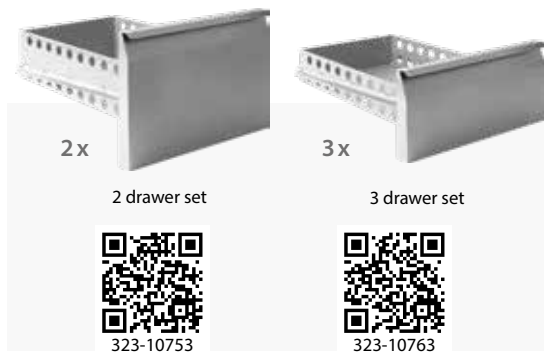
Order no.	GTIN	Model	Weight	
323-1070	4017337323173	Cooling table Model KYLJA 2100 TN - W 1360 x D 700 x H 890-950 mm - Capacity: 314 l gross - Energy efficiency class: B (Spectrum A+++ to G) for climate class 5 High-performance appliance!	132	   
323-10701	4017337324484	Cooling table incl. 2 drawer set Model KYLJA 2110 TN - W 1360 x D 700 x H 890-950 mm - Capacity: 314 l gross - Energy efficiency class: B (Spectrum A+++ to E)	140	   
323-10702	4017337324491	Cooling table incl. 3 drawer set Model KYLJA 2130 TN - W 1360 x D 700 x H 890-950 mm - Capacity: 314 l gross - Energy efficiency class: B (Spectrum A+++ to E)	170	   
323-1071	4017337323180	Cooling table Model KYLJA 3100 TN - W 1795 x D 700 x H 890-950 mm - Capacity: 465 l gross - Energy efficiency class: B (Spectrum A+++ to G) for climate class 5 High-performance appliance!	162	   
323-10716	4017337324507	Cooling table incl. 2 drawer set Model KYLJA 3110 TN - W 1795 x D 700 x H 890-950 mm - Capacity: 465 l gross - Energy efficiency class: B (Spectrum A+++ to E)	170	   
323-10718	4017337324521	Cooling table incl. 2x2 drawer set Model KYLJA 3140 TN - W 1795 x D 700 x D 890-950 mm - Capacity: 465 l gross - Energy efficiency class: B (Spectrum A+++ to E)	178	   

Cooling / Presentation

Saladettes / Cooling tables

Order no.	GTIN	Model	Weight		
323-10718 	4017337324521	Cooling table incl. 2x2 drawer set Model KYLJA 3140 TN - W 1795 x D 700 x D 890-950 mm - Capacity: 465 l gross - Energy efficiency class: B (Spectrum A+++ to E)	178	 323-10718	
323-10714 	4017337036844	Cooling table incl. 3x2 drawer set Model KYLJA 3160 TN - W 1795 x D 700 x H 890-950 mm - Capacity: 465 l gross - Energy efficiency class: C (Spectrum A+++ to E)	181	 323-10714	
323-10719 	4017337324538	Cooling table incl. 2x3 drawer set Model KYLJA 3150 TN - W 1795 x D 700 x H 890-950 mm - Capacity: 465 l gross - Energy efficiency class: B (Spectrum A+++ to E)	180	 323-10719	
323-1072 	4017337323197	Cooling table Model KYLJA 4100 TN - W 2230 x D 700 x H 890-950 mm - Capacity: 616 l gross - Energy efficiency class: C (Spectrum A+++ to G) for climate class 5 High-performance appliance!	193	 323-1072	
323-10721 	4017337324545	Cooling table incl. 2 drawer set Model KYLJA 4110 TN - W 2230 x D 700 x H 890-950 mm - Capacity: 616 l gross - Energy efficiency class: C (Spectrum A+++ to E)	201	 323-10721	
323-10722 	4017337324552	Cooling table incl. 3 drawer set Model KYLJA 4130 TN - W 2230 x D 700 x H 890-950 mm - Capacity: 616 l gross - Energy efficiency class: C (Spectrum A+++ to E)	203	 323-10722	
323-10724 	4017337324569	Cooling table incl. 2x2 drawer set Model KYLJA 4140 TN - W 2230 x D 700 x H 890-950 mm - Capacity: 616 l gross - Energy efficiency class: C (Spectrum A+++ to E)	209	 323-10724	
323-10725 	4017337324576	Cooling table incl. 2x3 drawer set Model KYLJA 4150 TN - W 2230 x D 700 x H 890-950 mm - Capacity: 616 l gross - Energy efficiency class: C (Spectrum A+++ to E)	213	 323-10725	

Order no.	GTIN	Model	Weight	
323-10726	4017337067480	Cooling table 1 door, incl. 2 x 3 drawer set Model KYLJA 4160 TN, - B 2230 x T 700 x H 890-950 mm - Capacity: 503 l gross - Energy efficiency class: C (Spectrum A+++ to E)	203	   
323-1170	4017337057726	Cooling table with upstand Model KYLJA 2200 TN 2 doors 230 V - 50 Hz - 0,345 kW - Capacity: 314 l gross - W 1360 x D 700 x H 890-950 mm - Energy efficiency class: B (Spectrum A+++ to G) for climate class 5 High-performance appliance!	132	   
323-1171	4017337057733	Cooling table with upstand Model KYLJA 3200 TN 3 doors 230 V - 50 Hz - 0,350 kW - Capacity: 465 l gross - W 1795 x D 700 x H 890-950 mm - Energy efficiency class: B (Spectrum A+++ to G) for climate class 5 High-performance appliance!	162	   
323-1172	4017337057740	Cooling table with upstand Model KYLJA 4200 TN 4 doors 230 V - 50 Hz - 0,350 kW - Capacity: 616 l gross - W 2230 x D 700 x H 890-950 mm - Energy efficiency class: C (Spectrum A+++ to G) for climate class 5 High-performance appliance!	193	   



Model	Order no.	GTIN
2 drawer set	323-10753	4017337055494
3 drawer set	323-10763	4017337063680
2 drawer set		3 drawer set
kg 19		26
W 304 x D 540 x H 140 mm each		W 304 x D 540 x H 94 mm each

Cooling / Presentation

Saladettes / Cooling tables



GN 3100 TNG



Ventilated cooling table with glass doors

Model GN 3100 TNG

- Material: (housing and interior) stainless steel
- Suitable for 1/1 GN containers
- Self-closing doors, double glazing
- 1 height-adjustable grid and 1 support rail set per door
- 4 adjustable feet
- Forced air cooling, automatic defrosting
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



323-3152



Model	Order no.	GTIN
GN 3100 TNG	323-3152	4017337037056
230 V - 50 Hz - 0,350 kW	+2 / +8	190
Int.: W 1234 x D 580 x H 596 mm Ext.: W 1795 x D 700 x H 890-950 mm	B 328 x T 530 mm	464



GN 4100 TNG



Ventilated cooling table with glass doors

Model GN 4100 TNG

- Material: (housing and interior) stainless steel
- Suitable for 1/1 GN containers
- Self-closing doors, double glazing
- 1 height-adjustable grid and 1 support rail set per door
- 6 adjustable feet
- Forced air cooling, automatic defrosting
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



323-3154



Model	Order no.	GTIN
GN 4100 TNG	323-3154	4017337037063
230 V - 50 Hz - 0,260 kW	+2 / +8	186
Int.: W 1669 x D 580 x H 596 mm Ext.: W 2230 x D 700 x H 890-950 mm	W 328 x D 530 mm	616



UGN 2100 TN-2S



Refrigerated undercounter cooling table with drawers

Modell UGN 2100 TN-2S

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 4 adjustable feet
- Forced air cooling
- Digital temperature control (DIXELL)
- Including a set of 2 drawers
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A +++ to E)



323-3112



Model	Order no.	GTIN
UGN 2100 TN-2S	323-3112	4017337045037
230 V - 50 Hz - 0,350 kW	-2 / +8	160
W 1360 x D 700 x H 650 mm	214	

Refrigerated undercounter cooling table with drawers

Model UGN 3100 TN-3S

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 4 adjustable feet
- Forced air cooling
- Digital temperature control (DIXELL)
- Including a set of 3 drawers
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A +++ to E)



323-3115



UGN 3100TN-3S

Model	Order no.	GTIN
UGN 3100 TN-3S	323-3115	4017337045044
230 V - 50 Hz - 0,350 kW	-2 / +8	180
W 1795 x D 700 x H 650 mm	317	



Refrigerated undercounter cooling table with drawers

Model UGN 4100 TN-4S

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 6 adjustable feet
- Forced air cooling
- Digital temperature control (DIXELL)
- Including a set of 4 drawers
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A +++ to E)



323-3117



UGN 4100 TN-4S

Model	Order no.	GTIN
UGN 4100 TN-4S	323-3117	4017337045051
230 V - 50 Hz - 0,350 kW	-2 / +8	190
W 2230 x D 700 x H 650 mm	420	



Refrigerated undercounter cooling table, doors

Model UGN 2100 TN

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- Suitable for 1/1 GN containers
- 1 height-adjustable grid and 1 support rail set per door
- 4 adjustable feet
- Forced air cooling
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (Spectrum A +++ to G) for climate class 5



323-3110



UGN 2100 TN

Model	Order no.	GTIN
UGN 2100 TN	323-3110	4017337045778
230 V - 50 Hz - 0,350 kW	-2 / +8	152
W 1360 x D 700 x H 650 mm	214	





Refrigerated undercounter cooling table 2x2 drawers

Model UGN 2140 TN



323-3122

- Material: (housing and interior) stainless steel; (work surface) stainless steel
- Extractable compressor for easy cleaning
- 2 x 2 drawers
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling
- Automatic defrost
- Suitable for climate class 4
- 4 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



UGN 2140 TN



Model	Order no.	GTIN
UGN 2140 TN	323-3122	4017337067121
230 V - 50 Hz - 0,150 kW	-2 / +8	115
Int.: W 799 x D 530 x H 355 mm Ext.: W 1360 x D 700 x H 670 - 730 mm	2 x 2	150/65



Refrigerated undercounter cooling table 3x2 drawers

Model UGN 3160 TN



323-3124

- Material: (housing and interior) stainless steel; (work surface) stainless steel
- Extractable compressor for easy cleaning
- 3x2 drawers
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling
- Automatic defrost
- Suitable for climate class 4
- 4 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



UGN 3160 TN



Model	Order no.	GTIN
UGN 3160 TN	323-3124	4017337067138
230 V - 50 Hz - 0,155 kW	-2 / +8	152
Int.: W 1234 x D 530 x H 355 mm Ext.: W 1795 x D 700 x H 670-730 mm	3 x 2	232/98



Refrigerated undercounter cooling table 4x2 drawers

Model **UGN 4180 TN**



323-3127



- Material: (housing and interior) stainless steel; (work surface) stainless steel
- Extractable compressor for easy cleaning
- 4 x 2 drawers
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling
- Automatic defrost
- Suitable for climate class 4
- 6 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



Model	Order no.	GTIN
UGN 4180 TN	323-3127	4017337067138
230 V - 50 Hz - 0,220 kW	-2 / +8	190
Int.: W 1669 x D 530 x H 355 mm Ext.: W 2230 x D 700 x H 670-730 mm	4 x 2	314/131



UGN 4180 TN





UGN 3100TN



Refrigerated undercounter cooling table

Model UGN 3100 TN

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- Suitable for 1/1 GN containers
- 1 height-adjustable grid and 1 support rail set per door
- 4 adjustable feet
- Forced air cooling
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (Spectrum A+++ to G) for climate class 5

High-performance appliance!



323-3114



Model	Order no.	GTIN
UGN 3100 TN	323-3114	4017337036936
230 V - 50 Hz - 0,350kW	-2 / +8	152
Int.: B 1230 x T 580 x H 340 mm Ext.: B 1795 x T 700 x H 650 mm	B 328 x T 530 mm	317



UGN 4100TN



Refrigerated undercounter cooling table

Model UGN 4100 TN

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- Suitable for 1/1 GN containers
- 1 height-adjustable grid and 1 support rail set per door
- 6 adjustable feet
- Forced air cooling
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (Spectrum A+++ to G) for climate class 5

High-performance appliance!



323-3118



Model	Order no.	GTIN
UGN 4100 TN	323-3118	4017337036943
230 V - 50 Hz - 0,350 kW	-2 / +8	190
Int.: B 1665 x T 580 x H 340 mm Ext.: B 2230 x T 700 x H 650 mm	B 328 x T 530 mm	420



FRAN 2 doors



Preparation Table - 1/6 GN

Model FRAN 2 doors

- Material: (housing and interior) stainless steel hinged lid
- Work surface: depth 305 mm
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a



323-1100

Model	Order no.	GTIN
FRAN 2 doors	323-1100	4017337323388
230 V - 50 Hz - 0,230 kW	+2 / +8	94
B 900 x T 700 x H 870-890 / 1010 mm	B 328 x T 530 mm	GN 5 x 1/6

Preparation Table - 1/3 GN

Model FRAN 3 doors

- Material: (housing and interior) stainless steel, (worktop) stainless steel, depth 358 mm
- Hinged lid
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a



323-1105



FRAN 3 doors



Model	Order no.	GTIN
FRAN 3 doors	323-1105	4017337323395
 230 V - 50 Hz - 0,230 kW	 +2 / +8	 123
 B 1370 x T 700 x H 870-890 / 1010 mm	 B 328 x T 530 mm	GN 7 x 1/3

Saladette with glass top

Model ES 900 G

- Material: (housing and interior) stainless steel, (attachment) glass
- 1 height-adjustable grid and 1 support rail set per door
- Polyethylene cutting board
- Glass top with 2 shelves
- Static cooling with circulating air fan
- For 10x 1/4 GN containers or 2x 1/1 GN and 3x 1/6 GN
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 2.2 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R600a



465-1085



ES 900 G



Model	Order no.	GTIN
ES 900 G	465-1085	4017337050871
 230 V - 50 Hz - 0,175 kW	 +2 / +8	 92
 B 903 x T 700 x H 856/1289 mm	 B 333 x T 560 mm	GN see page 67

Saladette with glass top

Model ES 903 G

- Material: (housing and interior) stainless steel, (attachment) glass
- 1 height-adjustable grid and 1 support rail set per door
- Polyethylene cutting board
- Glass top with 2 shelves
- Static cooling with circulating air fan
- For up to 4x 1/1 GN containers
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 1.6 kWh / 24h (container in the top closed)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290



465-1090



ES 903 G



Model	Order no.	GTIN
ES 903 G	465-1090	4017337050888
 230 V - 50 Hz - 0,280 kW	 +2 / +8	 130
 B 1368 x T 700 x H 856/1289 mm	 B 333 x T 530 mm	

Cooling table with glass top

Model GN 3100 TNS



323-10715

- Material: (housing and interior) stainless steel, (attachment) glass
- For 3x 1/1 GN + 6x 1/9 GN containers
- 3 self-closing doors
- Work surface on the right: W 510 x D 580 mm
- Polyethylene cutting board, depth 118 mm
- 1 height-adjustable grid and 1 support rail set per door
- Digital temperature control (DIXELL)
- Forced air cooling
- Automatic defrost
- Refrigerant: R600a



GN 3100 TNS

Model	Order no.	GTIN
GN 3100 TNS	323-10715	4017337324286
230 V - 50 Hz - 0,350kW	-2 / +8	211
B 1795 x T 700 x H 890-950 / 1365 mm	B 328 x T 530 mm	456



Ventilated preparation table - 1/3 GN*Model SH 2070*

323-3235

- Material: (housing, work surface and interior) stainless steel
- Support rails suitable for 1/1 GN containers
- Insulated hinged lid
- 1 height-adjustable grid and 1 support rail set per door
- Digital temperature control (DIXELL)
- Circulating air cooling with fan
- Automatic defrost
- Refrigerant: R290

Model	Order no.	GTIN
SH 2070	323-3235	4017337036912
230 V - 50 Hz - 0,270 kW	+1 / +6	124,5
Int.: W 795 x D 580 x H 560 mm Ext.: W 1360 x D 700 x H 890-950 / 1042 mm	W 328 x D 530 mm	GN 7 x 1/3



SH 2070

**Ventilated preparation table - 1/3 GN***Model SH 3070*

323-3240

- Material: (housing, work surface and interior) stainless steel
- Support rails suitable for 1/1 GN containers
- 2 insulated hinged lids
- 1 height-adjustable grid and 1 support rail set per door
- Digital temperature control (DIXELL)
- Circulating air cooling with fan
- Automatic defrost
- Refrigerant: R291

Model	Order no.	GTIN
SH 3070	323-3240	4017337036929
230 V - 50 Hz - 0,270 kW	+1 / +6	157
Int.: W 1230 x D 580 x H 560 mm Ext.: W 1795 x D 700 x H 890-950 / 1042 mm	W 328 x T 530 mm	GN 9 x 1/3



SH 3070

**Preparation table, granite working top - 1/3 GN***Model SH 1500*

323-1115

- Material: (housing) stainless steel, (worktop) granite
- 2 hinged lids
- Worktop depth: 445 mm
- 1 height-adjustable grid and 1 support rail set per door
- Support rails suitable for 600x400 grids
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R290

Model	Order no.	GTIN
SH 1500	323-1115	4017337323968
230 V - 50 Hz - 0,350 kW	+2 / +8	235
W 1500 x D 850 x H 890-950 / 1080 mm	GN 6x 1/3, D 150 mm	496



SH 1500



Cooling / Presentation

Pizza tables



SH 2000



Preparation table, granite working top - 1/3 GN Model SH 2000



323-1120

- Material: (housing) stainless steel, (worktop) granite
- 2 hinged lids
- Worktop depth: 445 mm
- 1 height-adjustable grid and 1 support rail set per door
- Support rails suitable for 600x400 grids
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R290

Model	Order no.	GTIN
SH 2000	323-1120	4017337323845
 230 V - 50 Hz - 0,350 kW	 +2 / +8	 307
 W 2005 x D 850 x H 890-950 / 1080 mm	GN 10 x 1/3, D 150 mm	 725



SH 2500



Preparation table, granite working top - 1/3 GN Model SH 2500



323-1125

- Material: (housing) stainless steel, (worktop) granite
- 2 hinged lids
- Worktop depth: 445 mm
- 1 height-adjustable grid and 1 support rail set per door
- Support rails suitable for 600x400 grids
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Refrigerant: R290

Model	Order no.	GTIN
SH 2500	323-1125	4017337323852
 230 V - 50 Hz - 0,350kW	 +2 / +8	 380
 W 2505 x D 850 x H 890-950 / 1080 mm	GN 12 x 1/3, D 150 mm	 943



EPS 900



Pizza preparation table with 2 doors Model EPS 900



465-1040

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 2.2 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R600a

Model	Order no.	GTIN
EPS 900	465-1040	4017337050789
 230 V - 50 Hz - 0,170 kW	 +2 / +8	 118
 W 903 x D 700 x H 861/1086 mm	 W 333 x D 530 mm	GN 5 x 1/6

GN containers not included

Pizza preparation table with 2 doors*Model GIANNI PS 900*

- Material: (housing and interior) stainless steel, (worktop) granite, depth 475 mm
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a



323-1005



GIANNI PS 900



Model	Order no.	GTIN
GIANNI PS 900	323-1005	4017337323012
230 V - 50 Hz - 0,230 kW	+2 / +8	119
W 900 x D 700 x H 1090 mm	W 325 x D 570 mm	GN 5 x 1/6

Pizza preparation table with 1 door + drawers*Model EPS 900 1/2*

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 2 drawers
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 2.2 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R600a



465-1045



EPS 900 1/2



Model	Order no.	GTIN
EPS 900 1/2	465-1045	4017337050796
230 V - 50 Hz - 0,170 kW	+2 / +8	118
W 903 x D 700 x H 861/1086 mm	W 333 x D 530 mm	GN 5 x 1/6

Pizza preparation table with 3 doors*Model EPS 903*

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 3 doors
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 3.5 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290



465-1050



EPS 903



Model	Order no.	GTIN
EPS 903	465-1050	4017337050802
230 V - 50 Hz - 0,280 kW	+2 / +8	130
W 1368 x D 700 x H 861/1086 mm	W 333 x D 530 mm	GN 8 x 1/6

Cooling / Presentation

Pizza tables



GIANNI PS 903

Pizza preparation table with 3 doors Model *GIANNI PS 903*



323-10051

- Material: (housing and interior) stainless steel, (worktop) granite, depth 475 mm
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a

Model	Order no.	GTIN
GIANNI PS 903	323-10051	4017337323999
 230 V - 50 Hz - 0,230 kW	 +2 / +8	 168
 W 1368 x D 700 x H 1090 mm	 W 325 x T 570 mm	GN 8 x 1/6



EPS 903 2/2

Pizza preparation table with 2 doors + drawers Model *EPS 903 2/2*



465-1055

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 2 doors, 2 drawers
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 3.5 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290

Model	Order no.	GTIN
EPS 903 2/2	465-1055	4017337050819
 230 V - 50 Hz - 0,280 kW	 +2 / +8	 118
 W 1368 x D 700 x H 861/1086 mm	 W 333 x D 530 mm	GN 8 x 1/6



EPS 900 G

Pizza preparation table with glass top + 2 doors Model *EPS 900 G*



465-1060

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 2 doors
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 2.2 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R600a

Model	Order no.	GTIN
EPS 900 G	465-1060	4017337050826
 230 V - 50 Hz - 0,175 kW	 +2 / +8	 92
 W 900 x D 700 x H 861/1086 mm	 W 333 x D 530 mm	GN 5 x 1/6

Pizza preparation table with glass top + 3 doors

Model EPS 903 G



465-1065

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 3 doors
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Energy consumption: approx. 3.5 kWh / 24h (container closed in the top)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290



EPS 903 G



Model	Order no.	GTIN
EPS 903 G	465-1065	4017337050833
230 V - 50 Hz - 0,280 kW	+2 / +8	130
W 1368 x D 700 x H 861/1086 mm	W 333 x D 530 mm	GN 8 x 1/6

Pizza preparation table with 3 doors

Model ES 903 PZ



465-1070

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 3 doors, 4 wheels (2 lockable)
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290
- Energy efficiency class: E (spectrum A +++ to E)



ES 903 PZ



Model	Order no.	GTIN
ES 903 PZ	465-1070	4017337050840
230 V - 50 Hz - 0,280 kW	+2 / +8	170
W 1400 x D 700 x H 866/1016 mm	W 333 x D 530 mm	

Pizza preparation table with 1 door + drawers

Model ES 903 PZ 1/4



465-1080

- Material: (housing and interior) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 1 door, 4 drawers, 4 wheels (2 lockable)
- Static cooling with circulating air fan
- Automatic defrost
- Digital temperature control (DIXELL)
- Suitable for an ambient temperature of approx. 16 to 38 °C
- Refrigerant: R290
- Energy efficiency class: E (spectrum A +++ to E)



ES 903 PZ 1/4



Model	Order no.	GTIN
ES 903 PZ 1/4	465-1080	4017337050864
230 V - 50 Hz - 0,280 kW	+2 / +8	170
W 1400 x D 700 x H 866/1016 mm	W 333 x D 530 mm	

Cooling / Presentation

Pizza tables



S 903 PZ S/S TOP PRO

Pizza preparation table / 3 doors

Model S 903 PZ S/S TOP PRO



323-14052

- Material: (housing and interior) stainless steel; (worktop) granite
- 3 adjustable shelves and 3 shelf rail sets
- Digital temperature control (DIXELL)
- Insulation: 45 mm
- Finned evaporator
- Circulating air cooling
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to E)



Model	Order no.	GTIN
S 903 PZ S/S TOP PRO	323-14052	4017337070923
230 V - 50 Hz - 0,076 kW	+2 / +8	190
Int.: W 1275 x D 585 x H 456 mm Ext.: W 1400 x D 700 x H 1020 mm	3 x W 530 x D 335 mm	400/250



PZ 9001 PRO

Pizza preparation table / 2 doors + drawers

Model PZ 9001 PRO



323-15151

- Material: (housing) stainless steel, (worktop) granite
- 2 doors, 6 not refrigerated drawers
- 2 adjustable shelves 1 shelf rail sets
- Bottom grid for better air circulation
- Automatic defrost and automatic evaporation of condensation water
- Digital temperature control (DIXELL)
- Insulation: 45 mm
- Cooling type: Circulated air cooling
- Suitable for climate class: 4
- 4 feet, H 25-33 mm
- Refrigerant: R600a
- Energy efficiency class: A+ (spectrum A+++ to E)



Model	Order no.	GTIN
PZ 9001 PRO	323-15151	4017337070978
230 V - 50 Hz - 0,076 kW	+2 / +8	280
Int.: W 810 x D 585 x H 454 mm Ext.: W 1420 x D 700 x H 1020 mm	2 x W 335 x D 530 mm 1 x W 570 x D 323 mm	257/150



PZ 9031 PRO

Pizza preparation table / 3 doors + drawers

Model PZ 9031 PRO



323-15152

- Material: (housing) stainless steel, (countertop) granite
- 3 doors, 6 not refrigerated drawers
- 3 adjustable shelves
- Bottom grid for better air circulation
- Automatic defrost and automatic evaporation of condensation water
- Digital temperature control (DIXELL)
- Insulation: 45 mm
- Cooling type: Circulated air cooling
- Suitable for climate class: 4
- 4 feet, H 25-33 mm
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to E)



Model	Order no.	GTIN
PZ 9031 PRO	323-15152	4017337070985
230 V - 50 Hz - 0,110 kW	+2 / +8	340
Int.: W 1275 x D 585 x H 454 mm Ext.: W 1885 x D 700 x H 1020 mm	3 x W 335 x D 530 mm 1 x W 570 x D 323 mm	400/252

Pizza preparation table / 2 doors**Model PZ 2600 TN PRO**

- Material: (housing) stainless steel, (worktop) granite
- 2 bottom grids for better air circulation
- 2 self-closing doors, 15 cm upstand
- Circulating cooling with high-efficiency fan and optimal air flow
- Digital temperature control (DIXELL)
- Insulation: 60mm
- Automatic defrost
- Suitable for climate class: 4, 5
- 4 feet, H 180-240 mm
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to G) with climate class 5

High-performance appliance!

323-1434



PZ 2600 TN PRO



Model	Order no.	GTIN
PZ 2600 TN PRO	323-1434	4017337070947
230 V - 50 Hz - 0,300 kW	+2 / +8	275
Int.: W 945 x D 680 x H 560 mm Ext.: W 1510 x D 800 x H 1090 mm	2 x 465 x D 605 mm	428/268

Pizza preparation table / 3 doors**Model PZ 3600 TN PRO**

- Material: (housing) stainless steel, (worktop) granite
- 3 bottom grids for better air circulation
- 3 self-closing doors, 15 cm upstand
- Recirculating air cooling with a highly efficient fan and optimal air circulation
- Digital temperature control (DIXELL)
- Insulation: 60mm
- Automatic defrosting
- Suitable for climate class: 4, 5
- 6 feet, H 180-240 mm
- Refrigerant: R600a
- Energy efficiency class: A (scale A+++ to G) met klimaatklasse 5

High-performance appliance!

323-1436



PZ 3600 TN PRO



Model	Order no.	GTIN
PZ 3600 TN PRO	323-1436	4017337070954
230 V - 50 Hz - 0,300 kW	+2 / +8	340
Int.: W 1455 x D 660 x H 569 mm Ext.: W 2020 x D 800 x H 1030 - 1090 mm	3 x 465 x D 605 mm	635/410

Pizza preparation table / 2 doors + drawers**Model PZ 2610 TN PRO**

- Material: (housing) stainless steel, (worktop) granite
- 2 bottom grids for improved air circulation
- 2 self-closing doors, 7 not refrigerated drawers, 15 cm upstand
- Circulating cooling system with high-efficiency fan and optimal air guidance
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Automatic defrost
- Suitable for climate class: 4, 5
- 4 feet: H 180-240 mm
- Refrigerant: R600a
- Energy efficiency class: A (spectrum A+++ to G) with climate class 5

High-performance appliance!

323-14921



PZ 2610 TN PRO



Model	Order no.	GTIN
PZ 2610 TN PRO	323-14921	4017337070961
230 V - 50 Hz - 0,300 kW	+2 / +8	380
Int.: W 945 x D 680 x H 560 mm Ext.: W 2025 x D 800 x H 1030-1090 mm	2 x 465 x D 605 mm	428/268

Cooling / Presentation

Pizza tables



PZ 4001



i Top cooling unit sold separately
VRX 955/380 (Order no.: 323-1029)

Pizza preparation table with 1 door + drawers

Model PZ 4001



323-1510

- Material: (housing) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set, 6 drawers, not refrigerated
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A+++ to E)



Model	Order no.	GTIN
PZ 4001	323-1510	4017337323975
230 V - 50 Hz - 0,23 kW	+2 / +8	194,5
W 1000 x D 700 x H 870-890 / 1060 mm	W 328 x D 530 mm	109
W 600 x D 400 mm		



PZ 9001



i Top cooling unit sold separately
VRX 1400/330 (Order no.: 323-1135)
VRX 1400/380 (Order no.: 323-1037)

Pizza preparation table with 2 doors + drawers

Model PZ 9001



323-1515

- Material: (housing) stainless steel, (worktop) granite
- 1 height-adjustable grid and 1 support rail set per door
- 6 drawers, not refrigerated
- Digital temperature control (DIXELL)
- Static cooling with circulating air fan
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



Model	Order no.	GTIN
PZ 9001	323-1515	4017337323982
230 V - 50 Hz - 0,23 kW	+2 / +8	260,5
W 1420 x D 700 x H 870-890 / 1060 mm	W 328 x D 530 mm	257
W 600 x D 400 mm		



PZ 3600 TN



i Top cooling unit sold separately
VRX 2000/330 (Order no.: 323-1145)
VRX 2000/380 (Order no.: 323-1045)

Pizza preparation table with 3 doors

Model PZ 3600 TN



323-3136

- Material: (housing and interior) stainless steel, (worktop) granite
- 7 support rail sets per door
- Delivery without grids (grid 600x400 optionally available: 323-5150)
- 6 height adjustable feet
- Forced-air cooling, automatic defrost
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Refrigerant: R600a
- Energy efficiency class: C (Spectrum A+++ to G) for climate class 5

High-performance appliance!



Model	Order no.	GTIN
PZ 3600 TN	323-3136	4017337036974
230 V - 50 Hz - 0,350 kW	+2 / +8	340
Int.: W 1455 x D 680 x H 560 mm Ext.: W 2020 x D 800 x H 890-950/1040 mm	635	

Pizza preparation table with drawers*Model MARGA PZ 1610 TN*

- Material: (housing and interior) stainless steel; (worktop with upstand) granite
- 1 self-closing door + 7 drawers (uncooled)
- Upstand: max. height 150 mm
- 7 sets of support rails
- Delivery without grids (grid 400 x 600 mm, optionally available: 323-5150)
- Extractable compressor for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced air cooling / Automatic defrost
- 4 adjustable feet
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A+++ to E)



323-10911



MARGA PZ 1610 TN

Model	Order no.	GTIN
MARGA PZ 1610 TN	323-10911	4017337038589
230 V - 50 Hz - 0,350 kW	+2 / +8	291,5
W 1515 x D 800 x H 890-950/1040 mm	W 600 x D 400 mm	221

Top cooling unit sold separately
 VRX 1500/330 (Order no.: 323-1136)
 VRX 1500/380 (Order no.: 323-1034)

**Pizza preparation table with 2 doors + drawers***Model MARGA PZ 2610 TN*

- Material: (housing) stainless steel, (worktop) granite
- 2 self-closing doors
- 7 support rail sets per door
- Delivery without grids (grid 600x400 optionally available: 323-5150)
- 7 drawers, not refrigerated
- Digital temperature control (DIXELL)
- Insulation: 60 mm
- Forced-air cooling, automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (Spectrum A+++ to G) for climate class 5

High-performance appliance!

323-10921



MARGA PZ 2610 TN

Model	Order no.	GTIN
MARGA PZ 2610 TN	323-10921	4017337038596
230 V - 50 Hz - 0,350 kW	+2 / +8	385
W 2025 x D 800 x H 890-950/1040 mm	W 600 x D 400 mm	428

Top cooling unit sold separately
 VRX 2000/330 (Order no.: 323-1145)
 VRX 2000/380 (Order no.: 323-1045)



So that your
FRESH INGREDIENTS
 are always at hand!

Cooling / Presentation

Refrigerated table top displays

Refrigerated Table Top Display 1/3 GN

Model VRX / 380



VRX 1400/380

- Material: (housing) stainless steel
- Glass attachment, glass thickness 6 mm
- Height adjustable feet
- Foamed-in evaporator
- Easy to clean filter due to service door
- Ideal in combination with our pizza tables
- Suitable for ambient temperatures of 16-32 °C
- Temperature range: +2 / +8 °C
- Digital temperature control (DIXELL)
- Static cooling
- Refrigerant: R600a



Order no.	GTIN	Model	Weight	GN	Connection	Dimensions	
323-1029	4017337324064	VRX 955/380	70	3x 1/3	230 V - 50 Hz - 0,15 kW	W 955 x D 395 x H 435 mm	 
323-1030	4017337323067	VRX 1200/380	75	4x 1/3 or 3x 1/3 + 1/2	230 V - 50 Hz - 0,15 kW	W 1200 x D 395 x H 435 mm	 
323-1037	4017337323234	VRX 1400/380	80	6x 1/3 or 4x 1/3 + 1/2	230 V - 50 Hz - 0,15 kW	W 1400 x D 395 x H 435 mm	 
323-1034	4017337037933	VRX 1500/380	83	6x 1/3 or 5x 1/3 + 1/2	230 V - 50 Hz - 0,15 kW	W 1500 x D 395 x H 435 mm	 
323-1035	4017337323074	VRX 1600/380	86	7x 1/3	230 V - 50 Hz - 0,15 kW	W 1600 x D 395 x H 435 mm	 
323-1040	4017337323081	VRX 1800/380	90	8x 1/3	230 V - 50 Hz - 0,15 kW	W 1800 x D 395 x H 435 mm	 
323-1045	4017337323098	VRX 2000/380	99	9x 1/3	230 V - 50 Hz - 0,23kW	W 2000 x D 395 x H 435 mm	 

GN containers not included

Refrigerated table top display 1/4 GN

Model VRX 1200/330

- Material: (housing) stainless steel; glass Top
- 6 mm glass thickness
- Delivered without GN-containers
- Easy to clean filter due to service door
- Foam-incorporated evaporator
- Digital temperature control (DIXELL)
- Static cooling
- Temperature range: +2 / +8 °C
- 4 height adjustable feet
- Refrigerant: R600a



VRX 1200/330



Order no.	GTIN	Model	Weight	GN	Connection	Dimensions	
323-1130	4017337324354	VRX 1200/330	29 kg	5x 1/4	230 V - 50 Hz - 0,150 kW	W 1200 x D 335 x H 435 mm	  323-1130
323-1135	4017337324361	VRX 1400/330	31,5 kg	6x 1/4	230 V - 50 Hz - 0,150 kW	W 1400 x D 335 x H 435 mm	  323-1135
323-1136	4017337037926	VRX 1500/330	33 kg	7x 1/4	230 V - 50 Hz - 0,150 kW	W 1500 x D 335 x H 435 mm	  323-1136
323-1137	4017337324378	VRX 1600/330	34,5 kg	7x 1/4	230 V - 50 Hz - 0,150 kW	W 1600 x D 335 x H 435 mm	  323-1137
323-1140	4017337324385	VRX 1800/330	37 kg	8x 1/4	230 V - 50 Hz - 0,150 kW	W 1800 x D 335 x H 435 mm	  323-1140
323-1145	4017337324392	VRX 2000/330	39 kg	10x 1/4	230 V - 50 Hz - 0,150 kW	W 2000 x D 335 x H 435 mm	  323-1145

GN containers not included

Cooling / Presentation

Refrigerated table top displays

Refrigerated table top display with lid 1/3 GN

Model VRX S/S / 380

- Material: (housing) stainless steel
- Hinged lid
- Height adjustable feet
- Foamed-in evaporator
- Suitable for containers up to 150 mm
- Easy to clean filter due to service door
- Ideal in combination with our pizza tables
- Temperature range: +2 / +8 °C
- Digital temperature control (DIXELL)
- Static cooling
- Refrigerant: R600a



VRX 1500 S/S



Order no.	GTIN	Model	Weight	GN	Connection	Dimensions	
323-3138	4017337036981	VRX 1200 S/S	36,5	4 x 1/3	230 V - 50 Hz - 0,15 kW	W 1200 x D 395 x H 280 mm	  323-3138
323-3140	4017337036998	VRX 1400 S/S	38	6 x 1/3	230 V - 50 Hz - 0,15kW	W 1400 x D 395 x H 280 mm	  323-3140
323-3142	4017337037001	VRX 1500 S/S	39	6 x 1/3	230 V - 50 Hz - 0,15kW	W 1500 x D 395 x H 280 mm	  323-3142
323-3144	4017337037018	VRX 1600 S/S	40,5	7 x 1/3	230 V - 50 Hz - 0,15kW	W 1600 x D 395 x H 280 mm	  323-3144
323-3146	4017337037025	VRX 1800 S/S	42,5	8 x 1/3	230 V - 50 Hz - 0,15kW	W 1800 x D 395 x H 280 mm	  323-3146
323-3148	4017337037032	VRX 2000 S/S	45	9 x 1/3	230 V - 50 Hz - 0,23kW	W 2000 x D 395 x H 280 mm	  323-3148

Sushi Showcase Model SAMIRA

- Material (housing): plastic
- Sliding doors on the back
- Interior LED lighting
- Roanded front glass
- Overhead evaporator with condensate collecting tray
- Digital temperature control
- Static cooling from above
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: C (spectrum A to G)



330-1110



SAMIRA



Model	Order no.	GTIN
SAMIRA	330-1110	4017337330256
230 V - 50 Hz - 0,150 kW	0 / +12	71,5
W 1529 x D 426 x H 296 mm	GN 6 x 1/3, depth 40mm inclusive	

Sushi Showcase Model SV 1500 and SV 1800

- Material: (housing) powder-coated steel, black (interior stainless steel)
- Roanded front glass, can be opened and removed for easy cleaning
- LED interior lighting
- Digital temperature control (DIXELL)
- Static cooling from above
- Automatic defrost
- Refrigerant: R600a
- Energy efficiency class: B (spectrum A to G)



323-3158



323-3159



Model	Order no.	GTIN
SV 1500	323-3158	4017337037087
SV 1800	323-3159	4017337037094
SV 1500	SV 1800	
71	0 / +6	81
74,5		85,5
230 V - 50 Hz - 0,140 kW	230 V - 50 Hz - 0,150 kW	
Int.: W 1016 x D 306 x H 190 mm Ext.: W 1500 x D 390 x H 310 mm	Int.: W 1316 x D 306 x H 190 mm Ext.: W 1800 x D 390 x H 310 mm	
GN 5 x 1/3, depth 25,4 mm inclusive	7 x 1/3, depth 25,4 mm inclusive	



SV 1500





KYRA GN 1400 BT

KYRA GN 700 BT

Commercial freezer - 2/1

Model KYRA GN 700 BT and GN 1400 BT

- Material: (housing and interior) stainless steel
- Self-closing door (s)
- Interchangeable door hinge
- 3 height-adjustable grids per door
- Digital temperature control (DIXELL)
- Insulation: 65 mm
- Forced-air cooling
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: D (spectrum A+++ to E)



323-1010



323-1015



Model	Order no.	GTIN
KYRA GN 700 BT	323-1010	4017337323029
KYRA GN 1400 BT	323-1015	4017337323036
KYRA GN 700 BT		KYRA GN 1400 BT
230 V - 50 Hz - 0,750 kW		230 V - 50 Hz - 0,9 kW
°C -18 / -22		-18 / -22
kg 173		253
Int.: W 604 x D 680 x H 1397 mm Ext.: W 740 x D 830 x H 2010 mm		Int.: W 1344 x D 680 x H 1397 mm Ext.: W 1480 x D 830 x H 2010 mm
Ltr 685 GN 2/1		1476 2/1
W 534 x D 630 mm		W 534 x D 630 mm



GN 700 BT PRO

Commercial freezer - 2/1 GN

Model GN 700 BT PRO

- Material: (housing and interior) stainless steel
- 3 shelves adjustable in height, 1 bottom shelf
- Self-closing door, lockable; reversible door hinges
- Embossed side walls for easy cleaning, 15 levels
- High-efficiency compressor, for energy saving
- Rounded edges inside, for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 100 mm
- Forced air cooling
- Automatic defrosting
- Suitable for climate class: to 5
- 4 height adjustable feet: H 110-170 mm
- Refrigerant R290
- Energy efficiency class: B (Range from A+++ to G) with climate class 5

High-performance appliance!



323-1410



Model	Order no.	GTIN
GN 700 BT PRO	323-1410	4017337068012
230 V - 50 Hz - 0,250 kW		°C -18 / -22
kg 145		
Int.: W 533 x D 700 x H 1501 mm Ext.: W 740 x D 875 x H 2090 mm		3 x W 530 x D 650 mm 1 x W 510 x D 605 mm
Ltr 560/408		



Commercial freezer - 2/1 GN

Model GN 1410 BT PRO



323-1415



- Material: (housing and interior) stainless steel
- Shelves: 6 shelves W 530 x D 650 mm, adjustable in height,
- 2 bottom shelves W 538 x D 630 mm
- 2 self-closing doors, lockable
- Embossed side walls for easy cleaning, 15 levels
- High-efficiency compressor, for energy saving
- Interior with rounded edges, for easy cleaning
- Digital temperature control (DIXELL)
- Insulation: 90 mm
- Forced air cooling
- Automatic defrosting
- Suitable for climate class: to 5
- 4 feet, H 110-170 mm
- Refrigerant R290
- Energy efficiency class: B (Range from A+++ to G) with climate class 5

High-performance appliance!



Model	Order no.	GTIN
GN 1410 BT PRO	323-1415	4017337068029
230 V - 50 Hz - 0,270 kW	-18 / -22	225
Int.: W 1240 x D 700 x H 1501 mm Ext.: W 1420 x D 875 x H 2090 mm	6 x W 530 x D 650 mm 2 x W 538 x D 630 mm	1300/940



GN 1410 BT PRO



Ventilated bakery freezer

Model B 800 BT



323-3108

- Material: (housing and interior) stainless steel
- Self-closing door
- For W 600 x D 800 mm (or 2 x W 600 x D 400 mm) grids
- Delivery without grids / trays
- Interior lighting
- Heated door frame to prevent condensation
- Digital temperature control (DIXELL)
- Insulation: 65 mm
- Convection cooling, automatic defrost
- Refrigerant: R290
- Energy efficiency class: D (spectrum A+++ to G) for climate class 5

High-performance appliance!



Model	Order no.	GTIN
B 800 BT	323-3108	4017337036608
230 V - 50 Hz - 0,675 kW	-18 / -22	170
Int.: W 624 x D 861,5 x H 1410 mm Ext.: W 740 x D 990 x H 2010 mm	852	



B 800 BT



To guarantee an energetically optimal operation of your cooling units, please note the following information:

- Keep doors and equipment closed as far as possible.
- For optimum cold circulation, observe the load limit when filling the units.
- Check the water filling quantities regularly.
- Regular temperature check
- Defrost manually in case of excessive ice formation

Cooling / Presentation

Freezers / Freezing counters



EK 199

Freezer with glass door

Model EK 199

- Material: (housing) stove-enamelled steel, white (interior) light metal
- Self-closing door
- 3 height-adjustable grids, white with tag holder
- Digital temperature control (DIXELL)
- Automatic defrost
- Refrigerant: R290
- Energy efficiency class: D (spectrum A to G)



323-3230



Model	Order no.	GTIN
EK 199	323-3230	4017337036905
230 V - 50 Hz - 0,600 kW	-18 / -24	98
Int.: W 364 x D 630 x H 1117 mm Ext.: W 484 x D 700 x H 1578 mm	215	346 x 510 mm



GTK 930 PRO

Freezer with 2 glass doors

Model GTK 930 PRO

- Material: (housing) steel with black powder coating; (interior, glass door frame, front panel) black-painted aluminum; (door handle) aluminum
- 2 self-closing doors, triple-glazed, with heated film to prevent fogging
- 10 height-adjustable shelves with tag holder
- 2x LED-interior-lighting (vertical), separately switchable
- Digital temperature control
- Insulation: 60 mm
- Forced air cooling
- Automatic defrost
- 4 wheels
- Refrigerant: R290, dual refrigeration circuit
- Energy efficiency class: D (spectrum A to G)



453-1124



Model	Order no.	GTIN
GTK 930 PRO	453-1124	4017337067275
230 V - 50 Hz - 1,205 kW	-15 / -18	270
Int.: W 1133 x D 580 x H 1538 mm Ext.: W 1253 x D 760 x H 2003 mm	10 x W 551 x D 470 mm	1006/702



GTK 1480 PRO

Freezer with 3 glass doors

Model GTK 1480 PRO

- Material: (housing) steel, black powder-coated; (interior) aluminum, white painted; (glass door frame, front panel) aluminum, black painted; (door handle) aluminum
- 3 self-closing doors, triple-glazed, with heating film to prevent fogging
- 15 height-adjustable grids with tag holder
- 3x LED-interior-lighting (vertical), individually switchable
- Digital temperature control
- Insulation: 60 mm
- Forced-air cooling
- Automatic defrosting
- 8 wheels
- Refrigerant: R290, dual refrigeration circuit
- Energy efficiency class: D (spectrum A to G)



453-1125



Model	Order no.	GTIN
GTK 1480 PRO	453-1125	4017337067282
230 V - 50 Hz - 1,580 kW	-15 / -18	355
Int.: W 1760 x D 580 x H 1538 mm Ext.: W 1880 x D 760 x H 2003 mm	5 x W 624 x D 470 mm 10 x W 551 x D 470 mm	1563/1090



Freezer with 3 glass doors Model GTK 1480 S PRO



453-11251

- Material: (housing) steel, black powder-coated; (interior, glass door frame, front panel) aluminum, black painted; (door handle) aluminum
- 3 self-closing doors, triple-glazed, with heating film to prevent fogging
- 15 height-adjustable grids with tag holder
- 3x LED-interior-lighting (vertical), individually switchable
- Digital temperature control
- Insulation: 60 mm
- Forced-air cooling
- Automatic defrosting
- 8 wheels (360° rotatable)
- Refrigerant: R290, dual refrigeration circuit
- Energy efficiency class: D (spectrum A to G)



Model	Order no.	GTIN
GTK 1480 S PRO	453-11251	4017337067299
230 V - 50 Hz - 1,580 kW Int.: W 1760 x D 580 x H 1538 mm Ext.: W 1880 x D 760 x H 2003 mm	-15 / -18 °C 1563/1090	355 5 x W 624 x D 470 mm 10 x W 551 x D 470 mm



GTK 1480 S PRO



Freezer with glass door - 2 doors Model D 800



453-1009

- Material: (housing) steel; stove enamelled, white; (interior) plastic, white; (glass door frame) plastic, white
- 10 height-adjustable grids
- Digital temperature control
- LED lighting, switchable separately
- 4 wheels (2 lockable)
- 2 self-closing doors, triple glazed
- Automatic defrost
- Refrigerant: R290; double cooling circuit
- Energy efficiency class: E (spectrum A to G)



Model	Order no.	GTIN
D 800	453-1009	4017337049172
230 V - 50 Hz - 1,100 kW Int.: W 1100 x D 505 x H 1465 mm Ext.: W 1220 x D 693 x H 2008 mm	to -18 800/684	209 W 538 x D 397 mm



D 800



Freezer with glass door - 2 doors Model D 920



323-4160

- Material: (housing) stove-enamelled steel, white (interior) light metal
- Self-closing doors
- 8 height-adjustable grids
- Interior LED lighting
- Digital temperature control (DIXELL)
- Automatic evaporator defrost
- Refrigerant: R290
- Energy efficiency class: F (spectrum A to G)



Model	Order no.	GTIN
D 920	323-4160	4017337323814
230 V - 50 Hz - 1,000 kW Int.: W 1250 x D 580 x H 1327 mm Ext.: W 1370 x D 725 x H 2000 mm	-18 / -24 1079	265 W 615 x D 445 mm



D 920



Cooling / Presentation

Freezers / Freezing counters



ACE 430 CS A PO



Freezer - stainless steel

Model ACE 430 CS A PO

- Material: (housing) stainless steel; (interior) plastic, white
- 1 door, self-closing, lockable
- Door stop changeable
- 6 evaporator grids, fixed (7 compartments)
- Digital temperature control
- Static cooling
- Manual defrost
- Suitable for climate class 4
- Grids (fixed)
- Water-based polyurethane insulation, 50 mm
- 4 castors + 2 leveling feet (H25 mm)
- Refrigerant: R290



486-2500

Model	Order no.	GTIN
ACE 430 CS A PO	486-2500	4017337067374
230 V - 50 Hz - 0,320 kW	-18 / -22	84
Int.: W 477 x D 470 x H 1590 mm Ext.: W 620 x D 620/672 x H 1860 mm	6 x W 477 x D 380 mm	386/268



ACE 430 CS PO



Freezer - white

Model ACE 430 CS PO

- Material: (housing) steel, plastic-coated, white; (interior) plastic, white
- 1 door, self-closing, lockable
- Door stop changeable
- 6 evaporator grids, fixed (7 compartments)
- Digital temperature control
- Static cooling
- Manual defrost
- Suitable for climate class 4
- Grids (fixed)
- 4 castors + 2 leveling feet (H 25 mm)
- Refrigerant: R290



486-2510

Model	Order no.	GTIN
ACE 430 CS PO	486-2510	4017337067398
230 V - 50 Hz - 0,320 kW	-18 / -22	84
Int.: W 477 x D 470 x H 1590 mm Ext.: W 620 x D 620/672 x H 1860 mm	6 x W 477 x D 380 mm	386/268



MM5 A N PO



Freezer

Model MM5 A N PO

- Material: (housing) stainless steel, (interior) plastic, white
- Static cooling
- Climate class: 4
- Baskets W 600 x D 400 x H 130 mm (optionally available)
- Digital thermostat
- Self-closing door, interchangeable door hinge
- 6 grids, fixed (W 650 x D 510 mm)
- 4 wheels + 2 height adjustable feet
- Manual defrost
- Refrigerant: R290



486-4000

Model	Order no.	GTIN
MM5 A N PO	486-4000	4017337058617
230 V - 50 Hz - 0,330 kW	-18 / -22	116
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	525/442	

Freezer with glass door Model ACE 430 CS A PV

- Material: (housing) stainless steel; (interior) plastic, white; glass door; (door frame) plastic, white
- 1 door, self-closing, lockable
- 6 evaporator grids, fixed (7 compartments)
- LED-interior-lighting (1x 14.4 W), separately switchable
- Digital temperature control
- Water-based polyurethane insulation, 50 mm
- Static cooling
- Manual defrost
- Suitable for climate class 4
- 4 castors + 2 leveling feet (H 25 mm)
- Refrigerant: R290
- Energy efficiency class: D (spectrum A to G)



486-2505



ACE 430 CS A PV



Model	Order no.	GTIN
ACE 430 CS A PV	486-2505	4017337067381
230 V - 50 Hz - 0,385 kW	-18 / -22 °C	108 kg
Int.: W 477 x D 470 x H 1590 mm Ext.: W 620 x D 620/672 x H 1860 mm	6 x W 477 x D 380 mm	386/268 Ltr

Freezer with glass door - white Model ACE 430 CS PV

- Material: (housing) steel, plastic-coated, white; (interior) plastic, white; glass door; (door frame) plastic, white
- 1 door, self-closing, lockable
- 6 evaporator grids, fixed (7 compartments)
- LED-interior-lighting (1x 14.4 W), separately switchable
- Digital temperature control
- Water-based polyurethane insulation, 50 mm
- Static cooling
- Manual defrost
- Suitable for climate class 4
- 4 castors + 2 leveling feet (H 25 mm)
- Refrigerant: R290
- Energy efficiency class: D (spectrum A to G)



486-2515



ACE 430 CS PV



Model	Order no.	GTIN
ACE 430 CS PV	486-2515	4017337067404
230 V - 50 Hz - 0,385 kW	-18 / -22 °C	107 kg
Int.: W 477 x D 470 x H 1590 mm Ext.: W 620 x D 620/672 x H 1860 mm	6 x W 477 x D 380 mm	386/268 Ltr

Freezer Model MM5 N PO

- Material: (housing) steel, plastic-coated, white (interior) plastic, white
- Static cooling
- Climate class: 4
- Baskets W 600 x D 400 x H 130 mm (optionally available)
- Static cooling
- Digital thermostat
- Self-closing door, interchangeable door hinge
- 6 grids (W 650 x D 510 mm)
- 4 wheels + 2 height adjustable feet
- Manual defrost
- Refrigerant: R290



486-4020



MM5 N PO



Model	Order no.	GTIN
MM5 N PO	486-4020	4017337058655
230 V - 50 Hz - 0,330 kW	-18 / -22 °C	116 kg
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	525/442 Ltr	

Cooling / Presentation

Freezers / Freezing counters



MM5 N PV



Freezer glass door

Model MM5 N PV

- Material: (housing) steel, plastic-coated, white (interior) plastic, white, glass door
- Static cooling
- Climate class: 4
- 4 wheels + 2 height adjustable feet
- 6 grids, fixed (W 650 x D 510 mm)
- Baskets W 600 x D 400 x H 130 mm (optionally available)
- Digital thermostat
- Self-closing glassdoor
- Manual defrost
- LED lighting in door, separately switchable
- Refrigerant: R290
- Energy efficiency class: D (spectrum A to G)



486-4025



Model	Order no.	GTIN
MM5 N PV	486-4025	4017337058662
230 V - 50 Hz - 0,345 kW	-18 / -22	136
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	525/442	



MM5 A N PV



Freezer glass door

Model MM5 A N PV

- Material: (housing) stainless steel, (interior) plastic, white, glass door
- Static cooling
- Climate class: 4
- 4 wheels + 2 height adjustable feet
- 6 grids, fixed (W 650 x D 510 mm)
- Baskets W 600 x D 400 x H 130 mm (optionally available)
- Digital thermostat
- Self-closing glassdoor
- Manual defrost
- LED lighting in door, separately switchable
- Refrigerant: R290
- Energy efficiency class: D (spectrum A to G)



486-4005



Model	Order no.	GTIN
MM5 A N PV	486-4005	4017337058624
230 V - 50 Hz - 0,345 kW	-18 / -22	136
Int.: W 650 x D 538 x H 1480 mm Ext.: W 750 x D 740 (+45) x H 1900 mm	525/442	



HT 600



Freezer white

Model HT 600

- Material: (housing) stove-enamelled steel, white, (interior) plastic, white
- Interchangeable door hinge, lockable
- 7 evaporator grids, permanently installed (7 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a



323-2025

Model	Order no.	GTIN
HT 600	323-2025	4017337323517
230 V - 50 Hz - 0,350 kW	-10 / -25	135
Int.: W 657 x D 580 x H 1660 mm Ext.: W 777 x D 695 x H 1895 mm	620	W 602 x D 525 mm

Freezer - stainless steel Model HT 601 S/S



456-3015

- Material: (housing) stainless steel, white, (interior) plastic, white (HIPS)
- 6 evaporator shelves, fixed installation
- Reversible door hinge, self-closing, lockable
- Digital temperature control
- Cooling type: static cooling
- Manual defrost
- Suitable for climate class: 4
- 2 adjustable front feet + 2 rear wheels
- Refrigerant: R290

Model	Order no.	GTIN
HT 601 S/S	456-3015	4017337069842
230 V - 50 Hz - 0,30 kW	-18 / -23 °C	112 kg
Int.: W 643 x D 558 x H 1644 mm Ext.: W 775 x D 744 x H 1900 mm	6 x W 588 x D 496 mm	534/411 Ltr



HT 601 S/S



Freezer - stainless steel Model HT 600I S/S



323-4445

- Material: (housing and interior) stainless steel
- 3 shelves, adjustable in height, 1 bottom shelf
- Lockable
- Digital temperature control (DIXELL)
- Insulation: 60mm
- Air circulation cooling
- Automatic defrosting
- Suitable for climate class: 4
- 2 feet + 2 castors
- Refrigerant R290
- Energy efficiency class: C (spectrum from A+++ to E)



Model	Order no.	GTIN
HT 600I S/S	323-4445	4017337071777
230 V - 50 Hz - 0,270 kW	< -18 °C	97 kg
Int.: W 657 x D 580 x H 1660 mm Ext.: W 777 x D 745 x H 1895 mm	3 x W 654 x D 525 mm 1 x W 654 x D 330 mm	620/411 Ltr



HT 600I S/S



Baskets for HT 600

- Material: Polypropylene, food-safe
- Color: white
- With convenient grip on 2 sides
- 2 baskets „top“ per compartment, 12 pieces per HT 600

Model	Order no.	GTIN
basket HT 600 top	323-60001	4017337324408
basket HT 600 bottom	323-6001	4017337324415
basket HT 600 top	basket HT 600 bottom	
1 kg	1	
W 305 x D 515 x H 175 mm	W 615 x D 300 x H 185 mm	
suitable for	HT 600 white HT 600 B black HT 600 S/S	(323-2025) (323-2125) (323-4025)



323-60001

for
HT 600
top



323-6001

for
HT 600
bottom





HT 400 B

With Dixell thermostat



Freezers black

Model HT 200 B, HT 400 B, HT 600 B

- Material: (housing) stove-enamelled steel, black, (interior) plastic, white
- Interchangeable door hinge, lockable
- **HT 200 B**: 3 evaporator grids, permanently installed (3 compartments)
- **HT 400/600 B**: 7 evaporator grids, permanently installed (7 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a



323-2122



323-2124



Model	Order no.	GTIN
HT 200 B	323-2122	4017337055616
230 V - 50 Hz - 0,150 kW	-10 / -25	58
Int.: W 510 x D 485 x H 620 mm Ext.: W 600 x D 585 x H 855 mm	W 431 x D 415 mm	129



Model	Order no.	GTIN
HT 400 B	323-2124	4017337055623
230 V - 50 Hz - 0,210 kW	-10 / -25	95
Int.: W 510 x D 485 x H 1620 mm Ext.: W 600 x D 585 x H 1850 mm	W 431 x D 415 mm	361



Model	Order no.	GTIN
HT 600 B	323-2125	4017337055630
230 V - 50 Hz - 0,350 kW	-10 / -25	135
Int.: W 657 x D 580 x H 1660 mm Ext.: W 777 x D 695 x H 1895 mm	W 602 x D 525 mm	620



Drawers for HT 200 / HT 400

- Material: Polypropylene, food-safe
- Color: white
- With handle device
- 2 drawers „top“ per HT 200
- 6 drawers „top“ per HT 400
- 1 drawer „bottom“ per HT 200 or 400



323-6005



for
HT 200
top



323-6003

for
HT 400
top



323-6004

for
HT 200/400
bottom

Model	Order no.	GTIN
HT 200 top	323-6005	4017337071937
HT 400 top	323-6003	4017337071913
HT 200/400 bottom	323-6004	4017337071920

Drawer HT 200 top	Drawer HT 400 top	Drawer HT 200/400 bottom
1	1	1
W 480 x D 430 x H 173 mm	W 480 x D 430 x H 221 mm	W 480 x D 200 x H 220 mm
suitable for HT 200 white (323-2022) HT 200 B black (323-2122) HT 200 S/S (323-4015)	suitable for HT 400 white (323-2024) HT 400 B black (323-2124) HT 400 S/S (323-4020)	suitable for See all models „above“ (HT 200 and HT 400)

Freezer white Model HT 200



323-2022

- Material: (housing) stove-enamelled steel, white, (interior) plastic, white
- Interchangeable door hinge, lockable
- 3 evaporator grids, permanently installed (3 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a

Model	Order no.	GTIN
HT 200	323-2022	4017337323920
230 V - 50 Hz - 0,150 kW	-10 / -25	58
Int.: W 510 x D 485 x H 620 mm Ext.: W 600 x D 585 x H 855 mm	W431 x D415 mm	129

With Dixell thermostat



HT 200



Freezer white Model HT 400



323-2024

- Material: (housing) stove-enamelled steel, white, (interior) plastic, white
- Interchangeable door hinge, lockable
- 7 evaporator grids, permanently installed (7 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a

Model	Order no.	GTIN
HT 400	323-2024	4017337323937
230 V - 50 Hz - 0,210 kW	-10 / -25	95
Int.: W 510 x D 485 x H 1620 mm Ext.: W 600 x D 585 x H 1850 mm	W431 x D415 mm	361

With Dixell thermostat



HT 400



Cooling / Presentation

Freezers / Freezing counters

With Dixell thermostat



HT 200 S/S



Freezer - stainless steel

Model HT 200 S/S



323-4015

- Material: (housing) stainless steel, (interior) plastic, white
- Interchangeable door hinge, lockable
- 3 evaporator grids, permanently installed (3 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a

Model	Order no.	GTIN
HT 200 S/S	323-4015	4017337323647
230 V - 50 Hz - 0,150 kW	-10 / -25	60
Int.: W 510 x D 485 x H 620 mm Ext.: W 600 x D 585 x H 855 mm	W 431 x D 415 mm	129

With Dixell thermostat



HT 400 S/S



Freezer - stainless steel

Model HT 400 S/S



323-4020

- Material: (housing) stainless steel, (interior) plastic, white
- Interchangeable door hinge, lockable
- 7 evaporator grids, permanently installed (7 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a

Model	Order no.	GTIN
HT 400 S/S	323-4020	4017337323654
230 V - 50 Hz - 0,210 kW	-10 / -25	97
Int.: W 510 x D 485 x H 1620 mm Ext.: W 600 x D 585 x H 1850 mm	W 431 x D 415 mm	361

With Dixell thermostat



HT 600 S/S



Freezer - stainless steel

Model HT 600 S/S



323-4025

- Material: (housing) stainless steel, (interior) plastic, white
- Interchangeable door hinge, lockable
- 7 evaporator grids, permanently installed (7 compartments)
- Manual defrost
- Digital temperature control (DIXELL)
- Static cooling
- 2 adjustable feet, 2 wheels (back)
- Refrigerant: R600a

Model	Order no.	GTIN
HT 600 S/S	323-4025	4017337323661
230 V - 50 Hz - 0,350 kW	-10 / -25	137
Int.: W 657 x D 580 x H 1660 mm Ext.: W 777 x D 695 x H 1895 mm	W 602 x D 525 mm	620

Freezer counter Model S 901 BT

- Material: (housing and interior) stainless steel, (work surface) stainless steel
- 1 height-adjustable grid and 1 support rail set per door
- Evaporator foamed in on 3 sides
- Insulation: 55 mm
- Manual defrost
- Static cooling with circulating air fan
- Digital temperature control (DIXELL)
- Refrigerant: R290
- Energy efficiency class: D (spectrum A+++ to E)



323-10065



Model	Order no.	GTIN
S 901 BT	323-10065	4017337057719
230 V - 50 Hz - 0,260 kW	-10 / -20	96
Int.: W 830 x D 595 x H 415 mm Ext.: W 943 x D 700 x H 855 mm	W 323 x D 570 mm	201



S 901 BT



Freezer counter Model HAJO 2100 BT, HAJO 3100 BT, HAJO 4100 BT

- Material: (housing and interior) stainless steel
- 2-door (**HAJO 2100 BT**)
- 3-door (**HAJO 3100 BT**)
- 4-door (**HAJO 4100 BT**)
- Self-closing doors
- 4 height-adjustable feet (**HAJO 2100 BT**)
- 6 height-adjustable feet (**HAJO 3100 BT, HAJO 4100 BT**)
- 1 grid per door
- Digital temperature control (DIXELL)
- Convection cooling
- Automatic defrost
- Insulation: 60 mm
- Refrigerant: R290
- **HAJO 2100/3100 BT:**
Energy efficiency class: D (spectrum A+++ to E)
- **HAJO 4100 BT:**
Energy efficiency class: E (spectrum A+++ to E)



323-1077



323-1078



323-1079



Model	Order no.	GTIN
HAJO 2100 BT	323-1077	4017337323364
230 V - 50 Hz - 0,470 kW	-10 / -20	118
Int.: W 795 x D 580 x H 560 mm Ext.: W 1360 x D 700 x H 890-950 mm	187/205	

Model	Order no.	GTIN
HAJO 3100 BT	323-1078	4017337323326
230 V - 50 Hz - 0,570 kW	-10 / -20	154
Int.: W 1230 x D 580 x H 560 mm Ext.: W 1795 x D 700 x H 890-950 mm	280/358	

Model	Order no.	GTIN
HAJO 4100 BT	323-1079	4017337323371
230 V - 50 Hz - 0,660 kW	-10 / -20	175
Int.: W 1665 x D 580 x H 560 mm Ext.: W 2230 x D 700 x H 890-950 mm	393/476	



HAJO 2100 BT



HAJO 3100 BT



HAJO 4100 BT



Enjoy it
ICE-COLD...





CUBE 35-2BD100A

Ice cream freezer with sliding lid

Model CUBE 22, 35, 45, 53, 61



- Material: (housing + interior) steel, galvanized, white; (sliding lid) insulated with high-quality aluminum frame
- 2-part sliding lid, with self-closing mechanism in the last part
- Chest freezer designed for packed ice cream (can also be used for other foods)
- Baskets (max. 2) can be ordered as an option
- Delivery ready to plug in (Schukoplug type F)
- Digital thermometer
- Manual temperature control (inside - already preset)
- Suitable for ambient temperatures from +16 to 35 °C
- Insulation: 77 mm (Polyurethane)
- Static cooling
- Manual defrost
- 4 castors, lockable castors only available as an option
- Refrigerant: R290

Options:

- Lockable chest
- Different types of baskets
- Separation/sorting aids
- Glass attachments for direct sale



Order no.	GTIN	Model	Weight kg	
481-1005	4017337065189	CUBE 22-2BC100A • Baskets (max. 2) available as an option • 230 V / 1 Ph. / 50 Hz / 0,082 kW • -16 / -23 °C • Capacity gross/net: 205/163 liters • W 764 x D 694 x H 867 mm • Energy efficiency class: C (Spectrum A to G)	48	
481-1000	4017337063666	CUBE 35-2BD100A • Baskets (max. 3) available as an option • 230 V / 1 Ph. / 50 Hz / 0,120 kW • -16 / -23 °C • Capacity gross/net: 331/265 liters • W 1094 x D 694 x H 867 mm • Energy efficiency class: D (Spectrum A to G)	57	
481-1010	4017337065196	CUBE 45-2BD100A • Baskets (max. 4) available as an option • 230 V / 1 Ph. / 50 Hz / 0,133 kW • -16 / -23 °C • Capacity gross/net: 426/345 liters • W 1344 x D 694 x H 867 mm • Energy efficiency class: D (Spectrum A to G)	65	
481-1015	4017337065202	CUBE 53-2BD120A • Baskets (max. 5) available as an option • 230 V / 1 Ph. / 50 Hz / 0,197 kW • -16 / -23 °C • Capacity gross/net: 503/408 liters • W 1544 x D 694 x H 867 mm • Energy efficiency class: D (Spectrum A to G)	72	
481-1020	4017337065219	CUBE 61-2BD120A • Baskets (max. 6) available as an option • 230 V / 1 Ph. / 50 Hz / 0,223 kW • -16 / -23 °C • Capacity gross/net: 602/489 liters • W 1804 x D 694 x H 867 mm • Energy efficiency class: D (Spectrum A to G)	75	



NOVA 22-2BC100A



Ice cream freezer with glass sliding lid

Model NOVA 22, 35, 45, 53, 61

- Material: (housing + interior) steel, galvanized, white; (sliding lid) glass, high-quality aluminum frame
- 2-part sliding glass lid, with self-closing mechanism in the last part
- Chest freezer designed for packed ice cream (can also be used for other foods)
- Delivery ready to plug in (Schukoplug type F)
- Digital thermometer
- Manual temperature control (inside - already preset)
- Insulation: 77 mm (Polyurethane)
- Static cooling
- Manual defrost
- Suitable for ambient temperatures from +16 to +35 °C
- 4 castors, lockable castors only available as an option
- Refrigerant: R290

Options:

- Lockable chest
- Different types of baskets
- Separation/sorting aids
- Glass attachments for direct sale

Order no.	GTIN	Model	Weight kg		
481-1025	4017337065226	NOVA 22-2BC100A • Baskets (max. 2) available as an option • 230 V / 1 Ph. / 50 Hz / 0,087 kW • -16/ -23 °C • Capacity gross/net: 205/163 liters • W 764 x D 694 x H 867 mm • Energy efficiency class: C (Spectrum A to G)	48		 481-1025
481-1030	4017337065233	NOVA 35-2BC100A • Baskets (max. 3) available as an option • 230 V / 1 Ph. / 50 Hz / 0,129 kW • -16/ -23 °C • Capacity gross/net: 331/267 liters • W 1094 x D 694 x H 867 mm • Energy efficiency class: C (Spectrum A to G)	57		 481-1030
481-1035	4017337065240	NOVA 45-2BC100A • Baskets (max. 4) available as an option • 230 V / 1 Ph. / 50 Hz / 0,112 kW • -16/ -23 °C • Capacity gross/net: 426/345 liters • W 1344 x D 694 x H 867 mm • Energy efficiency class: C (Spectrum A to G)	65		 481-1035
481-1040	4017337065257	NOVA 53-2BC120A • Baskets (max. 5) available as an option • 230 V / 1 Ph. / 50 Hz / 0,215 kW • -16/ -23 °C • Capacity gross/net: 503/408 liters • W 1544 x D 694 x H 867 mm • Energy efficiency class: C (Spectrum A to G)	72		 481-1040
481-1045	4017337065264	NOVA 61-2BD120A • Baskets (max. 6) available as an option • 230 V / 1 Ph. / 50 Hz / 0,241 kW • -16/ -23 °C • Capacity gross/net: 602/489 liters • W 1804 x D 694 x H 867 mm • Energy efficiency class: D (Spectrum A to G)	75		 481-1045

Ice cream freezer with hinged lid

Model EL 22, 35, 45, 53, 61, 71

- Material: (housing + interior) steel, powder-coated, white; (hinged lid) plastic, white, foamed inside
- Hinged lid insulated, lockable
- Chest freezer designed for packed ice cream (can also be used for other foods)
- Delivery ready to plug in (Schukoplug type F)
- Optional chest with wheels and/or digital, integrated thermometer available
- Manual temperature control (outside, front)
- Insulation: 60 mm
- Static cooling
- Manual defrost
- Suitable for ambient temperatures from +16 to +30 °C
- 4 feet, levelable
- Refrigerant: R600a



Options:

- Different types of baskets
- Separation/sorting aids

Order no.	GTIN	Model	Weight kg		
481-1050	4017337065271	MODEL EL 22 • 1 mesh basket including • 230 V - 50 Hz - 0,124 kW • -16/ -22 °C • Capacity gross/net: 200/177 liters • W 725 x D 655 x H 865 mm • Energy efficiency class: C (Spectrum A to G)	46		 481-1050
481-1055	4017337065288	MODEL EL 35 • 2 mesh baskets including • 230 V - 50 Hz - 0,141 kW • -16/ -22 °C • Capacity gross/net: 323/279 liters • W 1055 x D 655 x H 865 mm • Energy efficiency class: C (Spectrum A to G)	58		 481-1055
481-1060	4017337065295	MODEL EL 45 • 2 mesh baskets including (3 possible) • 230 V - 50 Hz - 0,146 kW • -16/ -22 °C • Capacity gross/net: 416/361 liters • W 1305 x D 655 x H 865 mm • Energy efficiency class: C (Spectrum A to G)	68		 481-1060
481-1065	4017337065301	MODEL EL 53 • 3 mesh baskets including (4 possible) • 230 V - 50 Hz - 0,211 kW • -16/ -22 °C • Capacity gross/net: 491/426 liters • W 1505 x D 655 x H 865 mm • Energy efficiency class: C (Spectrum A to G)	71		 481-1065
481-1070	4017337065318	MODEL EL 61 • 3 mesh baskets including (4 possible) • 230 V - 50 Hz - 0,211 kW • -16/ -22 °C • Capacity gross/net: 566/492 liters • W 1705 x D 655 x H 865 mm • Energy efficiency class: C (Spectrum A to G)	82		 481-1070
481-1075	4017337065325	MODEL EL 71 • 3 mesh baskets including (6 possible) • 230 V - 50 Hz - 0,245 kW • -16/ -22 °C • Capacity gross/net: 691/564 liters • W 1805 x D 695 x H 865 mm • Energy efficiency class: D (Spectrum A to G)	89		 481-1075



BD 401 S



BD 601 S



BD 501 S

Freezer with hinged lid *Model BD 401 S, 501 S, 601 S*

- Material: (housing) steel, white powder-coated, (interior) aluminum, (lid) stainless steel
- 4-star compartment, suitable for freezing, up to 12 months storage
- Digital temperature control (DIXELL)
- Insulation: 90 mm
- Cooling type: Static cooling
- Manual defrost
- Suitable for climate class: 4, 5
- 4 wheels, H 83 mm
- Refrigerant R600a
- Energy efficiency class: E (spectrum A to G)



323-4600



323-4605



323-4610



Model	Order no.	GTIN
BD 401 S	323-4600	4017337071135
230 V - 50 Hz - 0,170 kW	<-18	86
Int.: W 1246 x D 501 x H 675,5 mm Ext.: W 1435 x D 730 x H 970 mm	2 baskets W 330 x D 544 x H 320 mm	380/378

Model	Order no.	GTIN
BD 501 S	323-4605	4017337071142
230 V - 50 Hz - 0,190 kW	<-18	105
Int.: W 1646 x D 501 x H 675,5 mm Ext.: W 1835 x D 730 x H 970 mm	2 baskets W 330 x D 544 x H 320 mm	516/514

Model	Order no.	GTIN
BD 601 S	323-4610	4017337071159
230 V - 50 Hz - 0,190 kW	<-18	117
Int.: W 1846 x D 501 x H 675,5 mm Ext.: W 2035 x D 730 x H 970 mm	2 baskets W 330 x D 544 x H 320 mm	584/581



Ice cube machine

Model EB 15

- Material: (housing) stainless steel
- With side openings for safe transport
- On / off switch on the back of the device
- 3 ice cone sizes selectable via display:
- approx. Ø 23 x H 29 mm, approx. Ø 25 x H 32 mm and approx. Ø 27 x H 33 mm
- For approx. 15 kg / 24 h
- Storage container: 1.2 kg
- Water tank: approx. 2 liters.
- Air cooling
- Refrigerant: R600a



325-1020



EB 15



Model	Order no.	GTIN
EB 15	325-1020	4017337325078
230 V - 50 Hz - 0,110 kW W 356 x D 398 x H 430 mm 19 kg		

Ice cube machine

Model EB 26

- Material: (housing) stainless steel
- Ice cone size approx. Ø 28 x H 40 mm
- For approx. 26 kg / 24 h
- Incl. hose for permanent water connection (3/4 inch) and drain hose (1/2 inch)
- Storage container: 6 kg
- 4 height adjustable feet
- Circulation system
- Air cooling
- Refrigerant: R600a



325-1005



EB 26



i For water hardness of 7° or more, we recommend i.e. the upstream connection of a suitable water softener and a maximum water pressure of 3 bar.

Model	Order no.	GTIN
EB 26	325-1005	4017337325016
230 V - 50 Hz - 0,160 kW W 420 x D 528 x H 655 mm 36,5 kg		

Ice cube machine

Model EB 40

- Material: (housing) stainless steel
- Ice cone size approx. Ø 28 x H 40 mm
- For approx. 40 - 50 kg / 24 h
- Incl. hose for fixed water connection 3/4 inch) and drainage hose (1/2 inch)
- Storage container: 10 kg
- 4 height adjustable feet
- Circulation system
- Air cooling
- Refrigerant: R290



325-1010



EB 40



i For water hardness of 7° or more, we recommend i.e. the upstream connection of a suitable water softener and a maximum water pressure of 3 bar.

Model	Order no.	GTIN
EB 40	325-1010	4017337325030
230 V - 50 Hz - 0,260 kW W 496 x D 610 x H 831 mm 55 kg		



EB 15 S PRO



Ice cube machine

Model EB 15 S PRO



325-1023

- Material: (housing) stainless steel; (lid) plastic, black
- With side openings for safe transport
- PRO version equipped with DC technology for energy saving
- On/off switch on the back of the device
- For approx. 15 kg / 24 h
- 3 ice cone sizes selectable via display:
approx. Ø 23 x H 29 mm, approx. Ø 25 x H 32 mm and approx. Ø 27 x H 33 mm
- Storage tank: 1.4 kg
- Water tank: approx. 2 liters
- Air cooling
- Suitable for ambient temperatures from 10 to 40 °C
- Refrigerant: R600a

Model	Order no.	GTIN
EB 15 S PRO	325-1023	4017337069491
230 V - 50 Hz - 0,110 kW	17,8	
W 356 x D 398 x H 430 mm	3 hollow ice cone sizes can be selected , Ø approx. 23 x H 29 mm / 25 x H 32 mm / 27 x H 33 mm	



EB UV 20 PRO



Ice cube machine with UV light

Model EB UV 20 PRO



325-1070

- Material: (housing) stainless steel, (flap) plastic, black
- With UV light: 1x at the top in the circulation system and 1x in the storage container for hygienic germ prevention, can be switched separately
- Good heat insulation ensures energy efficiency
- For approx. 20 kg / 24 h
- Circulation system
- Storage container: 3.5 kg
- Incl. hose for fixed water connection (3/4 inch) and drain hose (1/2 inch)
- Air cooling
- Suitable for ambient temperatures from 10 to 40 °C
- Can be used at 1 to 3 bar water pressure
- For water hardness of 7° or more, an upstream water softener is recommended
- Refrigerant: R600a

Model	Order no.	GTIN
EB UV 20 PRO	325-1070	4017337068296
230 V - 50 Hz - 0,180 kW	30	
W 380 x D 477 x H 590 mm	Hollow ice cone size: approx. Ø 28 x H 40 mm	



EB 30 IN



Ice cube machine - can be built in

Model EB 30 IN



325-1060

- Material: (housing) sheet steel black powder-coated, (door and handle) stainless steel
- Can be built-in through front door and front ventilation
- Long stainless steel handle for easy opening
- For approx. 30 kg / 24 h
- Circulation system
- Storage container: 7 kg
- Incl. hose for fixed water connection (3/4 inch) and drain hose (1/2 inch)
- Air cooling
- Suitable for ambient temperatures from 10 to 40 °C
- Can be used at 1 to 3 bar water pressure
- For water hardness of 7° or more, an upstream water softener is recommended
- Refrigerant: R290

Model	Order no.	GTIN
EB 30 IN	325-1060	4017337068289
230 V - 50 Hz - 0,285 kW	48	
W 370 x D 625 x H 825 mm	Hollow ice cone size: approx. 22 x 22 x 22 mm	

Ice cube machine

Model C 28 A



463-1500



- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 28 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 18 compact and transparent ice cream cones (approx. 20 g each) per cycle
- Stepless ice cream cone size regulation
- Air cooling
- Storage bin: 6.5 kg (325 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the "MyICE" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 32.5 kWh / 100 kg
- Water consumption: 2.3 L / h
- Heat output: 937 W
- Air Volume: 200 m³ / h

Model	Order no.	GTIN
C 28 A	463-1500	4017337066674
230 V - 50 Hz - 0,300 kW	kg 33	
W 340 x D 480 x H 600 mm	Weight of ice cubes: approx. 20 g	



C 28 A



Ice cube machine

Model C 28 W



463-1501



- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 27 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 18 compact and transparent ice cream cones (approx. 20 g each) per cycle
- Stepless ice cream cone size regulation
- Water cooling
- Storage bin: 6.5 kg (325 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the "MyICE" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 23 kWh / 100 kg
- Water consumption: 40.1 L / h
- Heat output: 937 W
- Air Volume: 200 m³ / h

Model	Order no.	GTIN
C 28 W	463-1501	4017337066681
230 V - 50 Hz - 0,270 kW	kg 33	
W 340 x D 480 x H 600 mm	Weight of ice cubes: approx. 20 g	



C 28 W





C 38 A



Ice cube machine

Model C 38 A



463-1505

- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 38 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 28 compact and transparent ice cream cones (approx. 20 g each) per cycle
- Stepless ice cream cone size regulation
- Air cooling
- Storage bin: 11.5 kg (575 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the "MyICE" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 29 kWh / 100 kg
- Water consumption: 3.2 L / h
- Heat output: 979 W
- Air Volume: 185 m³ / h

Model	Order no.	GTIN
C 38 A	463-1505	4017337066698
230 V - 50 Hz - 0,370 kW	40	
W 400 x D 540 x H 690 mm	Weight of ice cubes: 20 g	



C 38 W



Ice cube machine

Model C 38 W



463-1506

- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 36 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 28 compact and transparent ice cream cones (approx. 20 g each) per pass
- Stepless ice cream cone size regulation
- Water cooling
- Storage bin: 11.5 kg (575 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the "MyICE" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 20.9 kWh / 100 kg
- Water consumption: 43.2 L / h
- Heat output: 979 W
- Air Volume: 185 m³ / h

Model	Order no.	GTIN
C 38 W	463-1506	4017337066728
230 V - 50 Hz - 0,290 kW	40	
W 400 x D 540 x H 690 mm	Weight of ice cubes: approx. 20 g	

Ice cube machine

Model C 54 A



463-1510

- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 54 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 36 compact and transparent ice cream cones (approx. 20 g each) per cycle
- Stepless ice cream cone size regulation
- Air cooling
- Storage tank: 22 kg (1100 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the "MyICE" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 23.3 kWh / 100 kg
- Water consumption: 4.5 L / h
- Heat output: 1.707 kW
- Air Volume: 310 m³ / h

Model	Order no.	GTIN
C 54 A	463-1510	4017337066711
230 V - 50 Hz - 0,520 kW	50	
W 500 x D 580 x H 800 mm	Weight of ice cubes: approx. 20 g	



C 54 A



Ice cube machine

Model C 54 W



463-1511

- Material: (housing) stainless steel; (flap) plastic, black
- For approx. 54 kg / 24 h (10 °C ambient / 10 °C water temp.)
- 36 compact and transparent ice cream cones (approx. 20 g each) per cycle
- Stepless ice cream cone size regulation
- Air cooling
- Storage tank: 22 kg (1100 ice cream cones)
- Programmable, with touch control panel
- With disinfection cycle and easy interior access for cleaning / maintenance
- Can be controlled and monitored via smartphone with the "MyICE" app for constantly optimal production
- Acoustic and visual alarms, anticipatory error analysis possible
- USB port for software updates or HACCP data download, HACCP alarm report
- Incl. hose for mains water connection (3/4 inch) + drain hose (Ø 20 mm)
- Energy-saving, automatic condenser fan adjustment in low ambient temperature
- Suitable for ambient temperatures from 10 to 40 °C
- Suitable for water temperatures (fixed connection) from 5 to 35 °C
- Can be used with 1 to 5 bar water pressure
- Ready to plug in, with Schuko plug
- 4 feet for leveling
- Optional high feet can be ordered: Ø 50 x H 100-120 mm
- Refrigerant: R290
- Energy consumption: 20.6 kWh / 100 kg
- Water consumption: 43.4 L / h
- Heat output: 1.707 kW
- Air Volume: 310 m³ / h

Model	Order no.	GTIN
C 54 W	463-1511	4017337066728
230 V - 50 Hz - 0,440 kW	50	
W 500 x D 580 x H 800 mm	Weight of ice cubes: approx. 20 g	



C 54 W





ATT 02



Blast chiller / Shock freezer 2/3 GN

Model ATT 02

- Material: (housing and interior) stainless steel, (exterior base) galvanized steel
- Insulation: 40 mm
- Space between trays: 80 mm
- 3 adjustable temperature levels
- Timer function
- Core temperature probe
- Digital temperature control
- Static cooling with circulating fan
- Manual defrosting
- Capacity: 30 liters
- Refrigerant R455a (GWP 146); 460 g; 0.067 CO2 equivalent



455-1495

Rapid cooling:
from +65 °C to +10 °C
in 115 minutes, max. 7 kg

Shock freezing:
from +65 °C to -18 °C
in 255 minutes, max. 5 kg

Model	Order no.	GTIN
ATT 02	455-1495	4017337066667
230 V - 50 Hz - 0,530 kW	56	+3 / -18 / -40 °C
Int.: W 340 x D 363 x H 270 mm Ext.: W 660 x D 640 x H 420,5 - 430,5 mm	GN 3 x 2/3 or W 354 x D 325 mm trays	



ATTILA 3



Blast chiller / Shock freezer

Model ATTILA 3

- Material: (housing and interior) stainless steel
- 3 adjustable temperature levels
- Rapid cooling from +65 °C / +10 °C in 105 minutes, maximum loading capacity: 15 kg
- Shock freezing from +65 °C / -18 °C in 255 minutes, maximum loading capacity: 9 kg
- Static cooling with circulating air fan
- Manual defrost
- Digital display
- Core temperature probe, timer function
- Refrigerant: R455a (GWP 146); 900 g; 0.131 t CO2 equivalent



455-1500

Model	Order no.	GTIN
ATTILA 3	455-1500	4017337046171
 230 V - 50 Hz - 1,0 kW		 °C +3 / -40
 Int.: W 616 x D 430 x H 270 mm Ext.: W 750 x D 750 x H 770 / 790 mm		 kg 89
 Ltr 70		
GN 3x 1/1 or 3x 600 x 400 mm (Tray)		



ATTILA 5



Blast chiller / Shock freezer

Model ATTILA 5

- Material: (housing and interior) stainless steel
- 3 adjustable temperature levels
- Rapid cooling from +65 °C / +10 °C in 110 minutes, maximum load capacity: 23 kg
- Shock freezing from +65 °C / -18 °C in 250 minutes, maximum loading capacity: 12 kg
- Digital display
- Core temperature probe, timer function
- Static cooling with circulating air fan
- Manual defrost
- Refrigerant R455a (GWP 146); 1500g; 0.219 CO2 equivalent



455-1505

Model	Order no.	GTIN
ATTILA 5	455-1505	4017337047949
 230 V - 50 Hz - 1,3 kW		 °C +3 / -40
 Int.: W 616 x D 430 x H 390 mm Ext.: W 750 x D 750 x H 890 / 910 mm		 kg 98
 Ltr 100		
GN 5x 1/1 or 5x 600 x 400 mm (Tray)		

Blast chiller / Shock freezer 1/1 GN*Model ATTILA 7, 10, 15, 20*

- Material: (housing and interior) stainless steel, (exterior base) galvanized steel
- Insulation: 40 mm
- 4 feet
- 2 adjustable temperature levels
- Timer function
- Core temperature probe
- Digital temperature control
- Static cooling with circulating fan
- Manual defrost
- Temperature range: +3 / -18 °C



ATTILA 7



ATTILA 10



Model	Order no.	GTIN	
ATTILA 7	455-1507	4017337071180	455-1507
230 V - 50 Hz - 1,3 kW	100	190	
Int.: W 610 x D 430 x H 760 mm Ext.: W 750 x D 750 x H 1310 - 1330 mm	GN 7x 1/1 or 7x 600 x 400 mm (trays)		
Rapid cooling: from +65 °C to +10 °C in 105 minutes, max. 25 kg Shock freezing: from +65 °C to -18 °C in 250 minutes, max. 15 kg Refrigerant R455a (GWP 146); 2200 g; 3,212 CO2 equivalent			



Model	Order no.	GTIN	
ATTILA 10	455-1512	4017337054503	455-1512
230 V - 50 Hz - 1,3 kW	180	190	
Int.: W 610 x D 430 x H 760 mm Ext.: W 750 x D 750 x H 1310 - 1330 mm	GN 10x 1/1 or 10x 600 x 400 mm (trays)		
Rapid cooling: from +65 °C to +10 °C in 105 minutes, max. 25 kg Shock freezing: from +65 °C to -18 °C in 250 minutes, max. 15 kg Refrigerant R455a (GWP 146); 2200 g; 3,212 CO2 equivalent			



ATTILA 15

Model	Order no.	GTIN	
ATTILA 15	455-1515	4017337071197	455-1515
400 V - 50/60 Hz - 3 Ph - 2,4 kW	178	280	
Int.: W 610 x D 430 x H 1110 mm Ext.: W 750 x D 750 x H 1850 - 1870 mm	GN 15x 1/1 or 15x 600 x 400 mm (trays)		
Rapid cooling: from +65 °C to +10 °C in 109 minutes, max. 45 kg Shock freezing: from +65 °C to -18 °C in 250 minutes, max. 25 kg Refrigerant R455a (GWP 146); 2700 g; 3,942 CO2 equivalent			



Model	Order no.	GTIN	
ATTILA 20	455-1520	4017337071203	455-1520
400 V - 50/60 Hz - 3 Ph - 2,55 kW	190	340	
Int.: W 610 x D 430 x H 1340 mm Ext.: W 750 x D 750 x H 2080-2100 mm	GN 20x 1/1 or 20x 600 x 400 mm (trays)		
Rapid cooling: from +65 °C to +10 °C in 106 minutes, max. 60 kg Shock freezing: from +65 °C to -18 °C in 255 minutes, max. 35 kg Refrigerant R455a (GWP 146); 2700 g; 3,942 CO2 equivalent			



ATTILA 20



URSUS 5S



URSUS 10S



URSUS 15S

Blast chiller / Shock freezer

Model URSUS 5S, 10 S, 15 S

- Material: (housing and interior) stainless steel, (exterior bottom) galvanized steel
- Self-closing door
- Suitable for 1/1 GN, or W 600 x D 400 mm trays
- 4 preset temperature stages
- Core temperature sensor
- Digital temperature control (DIXELL)
- Insulation: 70 mm
- Ventilated cooling compartment
- 4 height adjustable feet: H 50 - 70 mm (URSUS 5S)
- 4 height adjustable feet: H 110 - 170 mm (URSUS 10S & URSUS 15S)
- Refrigerant: R290



323-4525

Model	Order no.	GTIN
URSUS 5S	323-4525	4017337071081
230 V – 50 Hz – 0,720 kW 149 kg 156/88 Ltr		
Int.: W 440 x D 695 x H 370 mm Ext.: W 800 x D 877 x H 840 mm 5 x 1/1 or B 600 x T 400 mm trays		
Rapid cooling: from +70 °C to +3 °C in 90 minutes, max. 18 kg per tray Shock freezing: from +70 °C to -18 °C in 240 minutes, max. 14 kg		



323-4530

Model	Order no.	GTIN
URSUS 10S	323-4530	4017337071098
230 V – 50 Hz – 0,900 kW 190 kg 368/208 Ltr		
Int.: W 440 x D 695 x H 870 mm Ext.: W 800 x D 877 x H 1665 mm 10 x 1/1 or B 600 x T 400 mm trays		
Rapid cooling: from von +70 °C to + 3 °C in 90 minutes, max. 28 kg per tray Shock freezing: from +70 °C to -18 °C in 240 minutes, max. 14 kg		



323-4535

Model	Order no.	GTIN
URSUS 15S	323-4535	4017337071104
400 V - 50/60 Hz - 3 Ph - 2 kW 226 kg 494/280 Ltr		
Int.: W 440 x D 695 x H 1170 mm Ext.: W 800 x D 877 x H 1950 mm 15 x 1/1 oder B 600 x T 400 mm trays		
Rapid cooling: from +70 °C to + 3 °C in 90 minutes, max. 55 kg per tray Shock freezing: from +70 °C to -18 °C in 240 minutes, max. 38 kg		



Blast chiller / Shock freezer 1/1 GN

Model ODIN 10 and 15

- Material: (housing and interior) stainless steel, (exterior bottom) galvanized steel
- Self-closing door
- Programmable Touch display
- 4 preset temperature stages
- Core temperature sensor
- Insulation: 70 mm
- Ventilated cooling compartment
- 4 height adjustable feet: H 110 - 170 mm
- Refrigerant: R290



323-4540



323-4545



ODIN 10



ODIN 15



Model	Order no.	GTIN
ODIN 10	323-4540	4017337071111
ODIN 15	323-4545	4017337071128
ODIN 10	ODIN 15	
230 V – 50 Hz – 0,900 kW	400 V – 50/60 Hz – 3 Ph – 2 kW	
Rapid cooling: from +70 °C / +3 °C in 90 minutes, highest load capacity/tray: 40 kg Shock freezing: from +70 °C / -18 °C in 240 minutes, highest load capacity: 28 kg	Rapid cooling: from +70 °C / +3 °C in 90 minutes, highest load capacity/tray: 55 kg Shock freezing: from +70 °C / -18 °C in 240 minutes, highest load capacity: 38 kg	
190	226	
Int.: W 440 x D 695 x H 870 mm Ext.: W 800 x D 877 x H 1665 mm	Int.: W 440 x D 695 x H 1170 mm Ext.: W 800 x D 877 x H 1950 mm	
10 x 1/1 GN, or 10x 600 x 400 mm (trays)	15 x 1/1 GN, or 15x 600 x 400 mm (trays)	
368/208	494/280	

Icecrusher

Model EC 80

- Material: (housing) cast aluminum/plastic, black; (ice chute + lid) plastic, black; (container + knife) stainless steel
- 3 liter container with hinged lid
- Magnetic switch on the lid
- Production up to 120 kg/hour
- Suitable for collecting containers up to 165 mm in height
- 4 adjustable feet, non-slip



418-3000

The view from above
on the blades



EC 80



Model	Order no.	GTIN
EC 80	418-3000	4017337056903
230 V – 50/60 Hz – 0,200 kW	5,4/7,1	
W 314 x D 200 x H 535 mm		

Cooling / Presentation

Thermometer / accessories



1578.5



Freezer thermometer

Model 1578.5

- Expansion thermometer for measuring the temperature of the refrigerator or freezer
- Material: plastic
- Precise for a long time
- For hanging inside
- Measurement accuracy: $\pm 1^{\circ}\text{C}$
- Display: 1°C



484-1000

Model	Order no.	GTIN
1578.5	484-1000	4017337058068
 $-35/+40$	 0,015/0,025	
 W 25 x D 7 x H 154 mm		

Freezer dial thermometer

Model 1091.5

- Metal thermometer for measuring the ambient temperature
- For cooling or freezing temperatures
- Housing: plastic
- For hanging inside
- Measurement accuracy: $\pm 1^{\circ}\text{C}$
- Display: 1°C



484-1015



1091.5



Model	Order no.	GTIN
1091.5	484-1015	4017337058099
 $-50 / +50$	 0,031/0,042	
 $\varnothing 65\text{ mm}$		

Mini thermometer digital - with magnet

Model 6039 SB

- Mini thermometer with 1m wire probe
- Display of the temperature from outside the refrigerator
- Easy to hang up: with a magnet, hook or to stand
- No buttons: very easy to use
- Measurement accuracy: $\pm 1^{\circ}\text{C}$
- Battery: LR 1130 (button cell 1.5 V) not included



484-1060



6039 SB



Model	Order no.	GTIN
6039 SB	484-1060	4017337058181
 $-50/+50$	 0,022/0,029	
 W 46 x D 16 x H 44 mm		

Sensor thermometer digital - with alarm

Model 4719



484-1065

- Electronic thermometer for fridge and freezer
- Wire probe length 195 cm
- Programmable high and low alarm
- Comes with double-sided tape
- 2 displays: inside / outside
- Measurement accuracy: +/- 1 °C between 0-50 °C, otherwise +/- 2 °C
- Battery: LR 44 (button cell 1.5 V) not included



4719

Model	Order no.	GTIN
4719	484-1065	4017337058198
-50 / +70 (measuring range)	0,055/0,078	
W 115 x D 18 x H 38 mm		



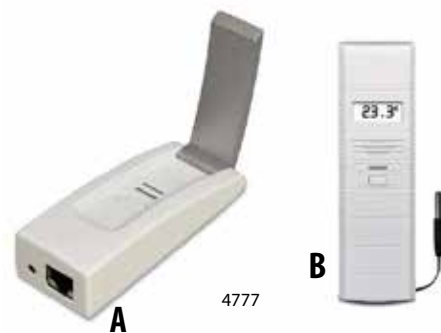
Thermo Connect Kit + Sensor

Model 4777



484-1075

- Measuring unit for temperature and humidity consisting of sensor (B) and gateway (A)
- Measured values can be transferred to a smartphone (iOS / Android) or the PC
- Alarms can be activated in the event of set deviations
- Sensor range of approx. 100 m (radio frequency 868 MHz)
- Thanks to an internet connection, flexible data retrieval / control is possible everywhere
- Measuring range:
 - 5 / +59.9 °C (accuracy +/- 1 °C)
 - 5/95% RH (accuracy +/- 5%)
 - 50 / +110 °C (probe) (accuracy +/- 0.5 °C)
- Scope of delivery:
 - Sensor with digital display and probe with 3 m long cable, including plastic wall bracket (required batteries 2x AAA each 1.5 V not included contain)
 - gateway with plastic wall bracket and 230 volt power adapter + 1.3 meter router connection cable
- There is no need to manually record values due to the automatically possible PDF / CSV report, can be saved or printed out (can be accessed for up to 90 days) easy installation of the free Thermoconnect app on your smartphone or via the free website: monitor.mobile-alerts.eu
- Sensors (B) can be easily connected and controlled via QR code scanning and easy to configure on smartphones
- Expansion of up to 60 sensors possible

(additional **sensor**: 1 piece - **order no. : 484-1070**)


4777



Example smartphone for Remote inquiry

Model	Order no.	GTIN	Weight
4777	Gateway (A) Sensor (B)	484-1075	4017337058211
			0,275 kg 0,095 kg
			1 kg
Gateway (A) 230 V - 50 Hz / output: 20 V		W 40 x D 26 x H 105 mm (closed)	
Sensor (B) 2x AAA je 1,5 V (not included)		W 37 x D 18 x H 132 mm	

Preparation cold

PREPARATION COLD



Every dish and every product requires careful preparation. It is not only the preparation of the food that counts, but also a careful processing of fresh ingredients. Cutting, mixing or stirring are only a few of the activities involved in the preparation process.

With our range we offer you a wide variety of products from the vegetable cutter to the dough sheeter. Our innovations include Bone saws and manual cutters, we also have packaging aids and filling of goods.

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Dough processing

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Meat processing

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Digital timer / Sensors

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Digital kitchen scale

Preparation cold

Dough processing



PK 25



Spiral mixer

Model PK 25



395-1020

- Material: (housing) reinforced steel, powder coated
- (container, spiral, central axis and protective grille) stainless steel
- Spiral kneading hook made of cast steel
- All rotating parts of the transmission system are mounted on ball bearings
- Self-lubricant gear box
- For approx. 12-18 kg dough
- 4 castors included in deliver. (not pre-assembled)
- Container (fixed): Ø 360 x H 210 mm

Model	Order no.	GTIN
PK 25	395-1020	4017337 395002
⚡ 400 V - 50 Hz - 1,1 kW		W 400 x D 720 x H 620 mm
		100 kg



PK 50



Spiral mixer

Model PK 50



395-1025

- Material: (housing) reinforced steel, powder coated
- (container, spiral, central axis and protective grille) stainless steel
- Spiral kneading hook made of cast steel
- All rotating parts of the transmission system are mounted on ball bearings
- Self-lubricant gear box
- For approx. 12-18 kg dough
- 4 castors included in deliver. (not pre-assembled)
- Container (fixed): Ø 450 x H 260 mm

Model	Order no.	GTIN
PK 50	395-1025	4017337 395026
⚡ 400 V - 50 Hz - 2 kW		W 500 x D 840 x H 720 mm
		143 kg



PK 50-2V



Spiral mixer

Model PK 50-2V



395-1005

- Material: (housing) reinforced steel, powder coated
- (Container, spiral, central axis and protective grille) stainless steel
- Spiral dough hook made of cast steel
- 2 speed levels
- All rotating parts of the transmission system are mounted on ball bearings
- Reduction gear self-lubricating
- For approx. 25-38 kg dough
- 4 castors included in delivery (not pre-assembled)
- Container (fixed): Ø 450 x H 260 mm

Model	Order no.	GTIN
PK 50-2V	395-1005	4017337052325
⚡ 400 V - 50 Hz - (speed1) 1,5kW (speed2) 2,0kW		W 500 x D 840 x H 620 mm
		143 kg

Spiral mixer Model SV25

- Material: (housing): reinforced steel, powder-coated, (container, spiral, central axis, and protective grid): stainless steel
- For approximately 25 kg of dough
- Particularly suitable for pizzerias and bakeries
- Spiral speed: 90 rpm
- Container spiral: 10 rpm
- Container: W 400 x H 260 mm



506-1000



SV25



Model	Order no.	GTIN
SV25	506-1000	4017337071562
400 V - 50 Hz - 1,7 kW	W 430 x D 710 x H 700 mm	90 kg

Spiral mixer Model SV38

- Material: (housing): reinforced steel, powder-coated, (container, spiral, central axis, and protective grid): stainless steel
- For approximately 38 kg of dough
- Particularly suitable for pizzerias and bakeries
- Spiral speed: 90 rpm
- Container spiral: 10 rpm
- Container: W 450 x H 260 mm



506-1005



SV38



Model	Order no.	GTIN
SV38	506-1005	4017337071579
400 V - 50 Hz - 1,7 kW	W 480 x D 750 x H 700 mm	100 kg

Spiral mixer Model SV44

- Material: (housing): reinforced steel, powder-coated, (container, spiral, central axis, and protective grid): stainless steel
- For approximately 44 kg of dough
- Particularly suitable for pizzerias and bakeries
- Spiral speed: 90 rpm
- Container spiral: 10 rpm
- Container: W 500 x H 270 mm



506-1010



SV44



Model	Order no.	GTIN
SV44	506-1010	4017337071586
400 V - 50 Hz - 1,7 kW	W 530 x D 820 x H 700 mm	105 kg

Preparation cold

Dough processing



FP 107

Planetary mixer

Model FP 107

- Material: steel, painted white
- Material: (bowl) stainless steel
- speed continuously variable
- Rotation 0-302 per minute
- Removable cover for bowl
- Incl. whisk, kneading hook and flat mixer



407-1000

Model	Order no.	GTIN
FP 107	407-1000	4017337047437
 230 V - 50 Hz - 0,5 kW	 7,5 L / 1 kg	 15
 W 380 x D 240 x H 405 mm	Bowl: Ø 220 mm	



PR 10

Planetary mixer

Model PR 10

- Material: (housing) steel, powder coated
(container, protective grille) stainless steel
- Incl. 3 tools (flat beater, whisk and dough hook)
- For approx. 3 kg of dough
- 3 speeds
- Container: Ø 244 x H 285 mm



395-1038

Model	Order no.	GTIN
PR 10	395-1038	4017337 395064
 230 V - 50 Hz - 0,45 kW	 W 445 x D 366 x H 645 mm	 69



PR 20

Planetary mixer

Model PR 20

- Material: (housing) steel, powder coated
(container, protective grille) stainless steel
- Incl. 3 tools (flat beater, whisk and dough hook)
- For approx. 6 kg of dough
- 3 speeds
- Container: Ø 318 x H 290 mm



395-1036

Model	Order no.	GTIN
PR 20	395-1036	4017337 395071
 230 V - 50 Hz - 0,75 kW	 W 550 x D 420 x H 790 mm	 106

Planetary Mixer 230 V Model BM-5



27-1215

- Material: (casing) steel (container, protective grille) stainless steel
- Includes 3 mixing attachments (dough hook, mixing spoon, and flat beater)
- For approximately 1,5 kg of dough
- Equipped with an extractable safety guard
- Electronic Speed Control
- Timer (min-max): 0 - 30 minutes
- Mixer speed: 85-495 rpm



BM-5



Model	Order no.	GTIN
BM-5	27-1215	4017337069170
230 V - 50 - 60 Hz - 0,25 kW	W 310 x D 382 x H 537 mm	20,1 kg

Dough roller machine Model TERAMO 1



395-1040

- Material: (housing) stainless steel
- Dough diameter: 100 - 300 mm
- Dough weight: 50 - 500 g
- Dough thickness: 0.5 - 5.5 mm



TERAMO 1



Model	Order no.	GTIN
TERAMO 1	395-1040	4017337 395057
230 V - 50 Hz - 0,37 kW	W 530 x D 480 x H 560 mm	52 kg

Dough roller machine Model TERAMO 2



395-1045

- Material: (housing) stainless steel
- Dough diameter: 100 - 400 mm
- Dough weight: 50 - 500 g
- Dough thickness: 0.5 - 5.5 mm



TERAMO 2



Model	Order no.	GTIN
TERAMO 2	395-1045	4017337039364
230 V - 50 Hz - 0,37 kW	W 530 x D 530 x H 650 mm	56 kg

Preparation cold

Dough processing



BE-10



Planetary mixer 230 V

Model BE-10

- Material: (casing) steel (container, protective grille) stainless steel
- Includes 3 mixing attachments (dough hook, mixing spoon, and flat beater)
- For approximately 3 kg of dough
- Electronic speed control
- Timer (min-max): 0 - 30 minutes
- Mixer speed: 96-289 rpm
- Container dimensions: W 279 x H 236 mm



27-1213

Model	Order no.	GTIN
BE-10	27-1213	4017337069194
230 V - 50 - 60 Hz - 0,75 kW		W 410 x D 523 x H 688 mm
		49 kg



BE-20



Planetary mixer 230 V

Model BE-20

- Material: (casing) steel (container, protective grille) stainless steel
- Includes 3 mixing attachments (dough hook, mixing spoon, and flat beater)
- For approximately 6 kg of dough
- Electronic speed control
- Timer (min-max): 0 - 30 minutes
- Mixer speed: 95-392 rpm
- Container dimensions: W 333 x H 296 mm



27-1214

Model	Order no.	GTIN
BE-20	27-1214	4017337069187
230 V - 50 - 60 Hz - 0,9 kW		W 520 x D 733 x H 1152 mm
		101 kg



BE-30



Planetary mixer 230 V

Model BE-30

- Material: (casing) steel (container, protective grille) stainless steel
- Includes 3 mixing attachments (dough hook, mixing spoon, and flat beater)
- For approximately 9 kg of dough
- Equipped with an extractable safety guard
- Electronic speed control
- Timer (min-max): 0 - 30 minutes
- Mixer speed: 87-378 rpm
- Container dimensions: W 380 x H 340 mm



27-12165

Model	Order no.	GTIN
BE-30	27-12165	4017337069163
230 V - 50 - 60 Hz - 1,1 kW		W 528 x D 764 x H 1152 mm
		115 kg

Planetary mixer 230 V Model BE-40

- Material: (casing) steel (container, protective grille) stainless steel
- Includes 3 mixing attachments (dough hook, mixing spoon, and flat beater)
- For approximately 12 kg of dough
- Electronic speed control
- Timer (min-max): 0 - 30 minutes
- Mixer speed: 85-348 rpm
- Container dimensions: W 422 x H 367 mm



27-1212



BE-40



Model	Order no.	GTIN
BE-40	27-1212	4017337271146
230 V - 50 - 60 Hz - 1,4 kW	W 586 x D 777 x H 1202 mm	159 kg

Meat mincer machine Model SORENTO

- Material: (housing) light metal, (worm) stainless steel
- Output: approx. 100 kg / h
- Fan motor
- Overheating protection
- Precision gear
- Including stainless steel cross knife, two perforated disks (6/8 mm), pestle and Sausage stuffing horn
- Heavy duty



418-1031



SORENTO



Model	Order no.	GTIN
SORENTO	418-1031	4017337418923
230 V - 50 Hz - 0,55 kW	24,5 kg	W 500 x D 315 x H 550 mm

Manual hamburger press Model TIL

- Material: (housing) anodized aluminum
- Suitable for hamburger patties: Ø 100 mm
- Stainless steel device
- Built-in cellophane container
- Including: 500 pieces of cellophane paper Ø 130 mm
- Easy handling



27-4150



TIL



Model	Order no.	GTIN
TIL	27-4150	4017337047666
W 235 x D 230 x H 275 mm	7 kg	

Preparation cold

Meat processing



Bone saw

Model SH-155 and SH-182

- Made entirely of stainless steel
- Ideal for the food industry and catering sector
- Removable waste collection container
- Easily removable blade
- Safety microswitch in the front cover
- Easy to clean
- Ready to plug in
- Ideal for cutting bones and frozen food
- Cutting thickness (max.): 170 mm
- Motor speed (rpm): 1450 rpm
- Cutting speed: 16 m/sec
- Noise level (1 m distance): 79 dB(A)
- Hearing protection is recommended during use



Model	Order no.	GTIN
SH-155 Cutting width 215 mm	27-3900	4017337061105
SH-182 Cutting width 249 mm	27-3905	4017337061112

SH-155	SH-182
230 V / 50 Hz / 0,75 kW	230 V / 50 Hz / 1,15 kW
35	45
Dim.: W 400 x D 425 x H 835 mm Knife length: W 1550 x D 16 mm Worktop: W 367 x D 415 mm	W 400 x D 470 x H 958 mm W 1820 x D 16 mm W 480 x H 470 mm



Currywurst cutter - manual

Model CALLAS

- Material: stainless steel and aluminum
- Cutting thickness: 18 mm
- Number of slices: 11
- For sausages with a maximum length of 210 mm
- Can be dismantled for easy cleaning
- Suction feet for a secure stand



Model	Order no.	GTIN
CALLAS	175-1500	4017337 175239

W 340 x D 155 x H 210 mm	3
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Chip cutter

Model CF-5

- Clean and uniform cut, with no breaks or waste
- Including potato grid 8 x 8 mm, 10 x 10 mm or 12 x 12 mm
- Allows for optimal performance thanks to the longer lever with little effort
- Convenient use: the springs are at the back and leave the grille completely free
- The springs are very flexible compensators, which raise the ejector press
- Suction feet for attaching the device to the working surface
- Easy to clean



27-1200



27-1205



27-1210

8 x 8 mm, 10 x 10 mm and 12 x 12 mm
Potato grid also available separately
8 x 8 mm (Order no.: 28-1520)
10 x 10 mm (Order no.: 28-1521)
12 x 12 mm (Order no.: 28-1522)

GN containers
not included



CF-5



Model	Order no.	GTIN
CF-5 8x8	27-1200	4017337036394
CF-5 10x10	27-1205	4017337038480
CF-5 12x12	27-1210	4017337038473
W 280 x D 512 x H 735 mm 4,3 kg		

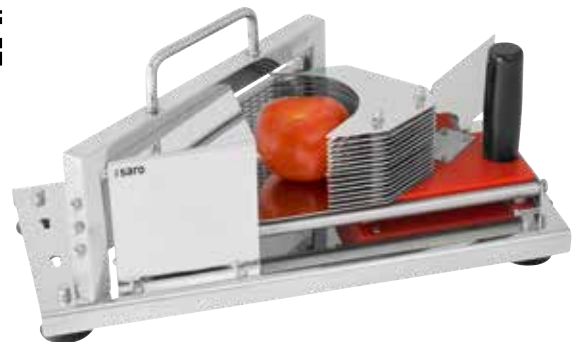
Tomato cutter - manual

Model SEVILLA

- Material: stainless steel
- Slice thickness: 4 mm
- Suction feet for a secure stand
- Easy to clean



175-1200



SEVILLA



Model	Order no.	GTIN
SEVILLA	175-1200	4017337 175369
W 425 x D 197 x H 197 mm 6 kg		

Salad spinner

Model Rena 121 and 251

- Now every restaurant kitchen has the opportunity to dry the lettuce gently
- The lettuce will keep its fresh appearance longer and stays crisp and fresh
- Gear made of impact-resistant and wear-resistant plastic
- Dishwasher safe
- Not available in France



357-1000



357-1010



RENA 121



Model	Order no.	GTIN
RENA 121	357-1000	4017337 357000
RENA 251	357-1010	4017337 357017
RENA 121		RENA 251
 Ø 330 x H 430 mm		Ø 430 x H 520 mm
 12		25
 3,5		5



ES-100



Salad dryer
Model ES-100 / 200

- Material: (housing and drip basket) stainless steel (Lid) polypropylene
- On wheels with brake
- Basket dimensions:
342 mm x 337 mm (ES 100)
372 mm x 465 mm (ES 200)
- Timer: adjustable between 60, 120, and 180 seconds
- Two speeds: 350 rpm and 900 rpm



27-3005



27-3006

Model	Order no.	GTIN
ES-100	27-3005	4017337038954
ES-200	27-3006	4017337071647
ES-100		ES-200
 230 V - 50 - 60 Hz - 0,55 kW	230 V - 50 - 60 Hz - 0,55 kW	
 W 540 x D 750 x H 665 mm	W 540 x D 750 x H 815 mm	
 Capacity (leaf salads) 5 - 8 kg	Capacity (leaf salads) 10 - 15 kg	
 55	59	
 Hourly output: 120 - 360 kg	Hourly output: 240 - 720 kg	



for the most beautiful
VEGGIES in the world

Mixer / Hand blender**Model XM-22**

- Motor block with adjustable speed levels
- Removable mixing stick, 300 mm
- Developed for continuous use in containers of up to 15 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7000

Model	Order no.	GTIN
XM-22	27-7000	4017337055807
230 V - 50 Hz - 0,3 kW	2,65 / 3,25 (n/b)	
Overall length: 564 mm Mix stick length: 300 mm		



XM-22

**Mixer / Hand blender****Model XM-32**

- Fixed speed motor block
- Removable mixing stick, 366 mm
- Developed for continuous use in containers of up to 45 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7010

Model	Order no.	GTIN
XM-32	27-7010	4017337055821
230 V - 50 Hz - 0,4 kW	3,56 / 4,55 (n/b)	
Overall length: 674 mm Mix stick length: 366 mm		



XM-32

**Mixer / Hand blender****Model XM-33**

- Fixed speed motor block
- Removable mixing stick, 420 mm
- Developed for continuous use in containers of up to 60 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7015

Model	Order no.	GTIN
XM-33	27-7015	4017337055838
230 V - 50 Hz - 0,4 kW	3,74 / 4,73 (n/b)	
Overall length: 788 mm Mix stick length: 420 mm		



XM-33



Preparation cold

Stick blenders, high performance blenders



Mixer / Hand blender

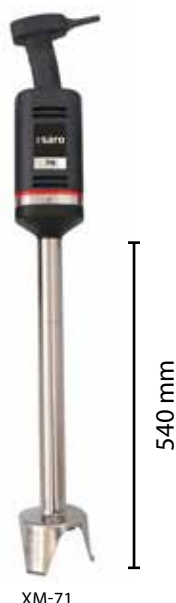
Model XM-52

- Fixed speed motor block
- Removable mixing stick, 520 mm
- Developed for continuous use in containers of up to 120 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7025

Model	Order no.	GTIN
XM-52	27-7025	4017337055852
230 V - 50 Hz - 0,57 kW		4,85 / 5,4 (n/b)
Overall length: 865 mm Mix stick length: 520 mm		



Mixer / Hand blender

Model XM-71

- Fixed speed motor block
- Removable mixing stick, 540 mm
- Developed for continuous use in containers of up to 200 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7035

Model	Order no.	GTIN
XM-71	27-7035	4017337055876
230 V - 50 Hz - 0,75 kW		5,1 / 6,13 (n/b)
Overall length: 880 mm Mix stick length: 540 mm		



Mixer / Hand blender

Model XM-72

- Fixed speed motor block
- Removable mixing stick, 630 mm
- Developed for continuous use in containers of up to 250 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7040

Model	Order no.	GTIN
XM-72	27-7040	4017337055883
230 V - 50 Hz - 0,75 kW		5,29 / 6,23 (n/b)
Overall length: 970 mm Mix stick length: 630 mm		

Combi mixer / Hand blender**Model MB-21**

- Motor block with adjustable speed levels
- Removable whisk and blender
- Developed for continuous use in containers of up to 12 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7005

Model	Order no.	GTIN
MB-21	27-7005	4017337055814
230 V - 50 Hz - 0,3 kW	3,53 / 4,13 (n/b)	
Overall length: 514 mm Overall length: 570 mm	Whisk: 250 mm Mixing stick: 306 mm	



MB-21

**Combi mixer / Hand blender****Model MB-31**

- Motor block with adjustable speed levels
- Removable whisk and blender
- Developed for continuous use in containers of up to 30 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7020

Model	Order no.	GTIN
MB-31	27-7020	4017337055845
230 V - 50 Hz - 0,4 kW	4,61 / 5,6 (n/b)	
Overall length: 615 mm Overall length: 704 mm	Whisk: 306 mm Mixing stick: 369 mm	



MB-31

**Combi mixer / Hand blender****Model MB-51**

- Motor block with adjustable speed levels
- Removable whisk and blender
- Developed for continuous use in containers of up to 80 liters
- Click-on-arm: Removable blender with quick and safety lock
- Specially developed hood to avoid splashes



27-7030

Model	Order no.	GTIN
MB-51	27-7030	4017337055869
230 V - 50 Hz - 0,57 kW	5,65 / 6,3 (n/b)	
Overall length: 765 mm Overall length: 746 mm	Whisk: 425 mm Mixing stick: 405 mm	



MB-51



Preparation cold

High performance blenders



V TM-800 BLACK

High performance mixer

Model JTC Omniblend V TM-800 Black



329-20151

- Material: (housing) plastic, (knife) stainless steel, (container) Tritan, BPA-free (shock and break proof, heat resistant)
- Anti-slip rubber feet
- 3 speeds
- 3 program buttons: 35, 60 and 90 sec.
- Pulse function
- Ideal for making cocktails, sauces, fruit puree, creams, purees,
- Crushed ice, etc.
- Semi-professional device

Model	Order no.	GTIN
BLACK	329-20151	4017337329083
230 V - 50 Hz - 0,95 kW	kg 6	Ltr 2
W 205 x D 230 x H 500 mm		



V TM-800 MARON

High performance mixer

Model JTC Omniblend V TM-800 Maron



329-2009

- Material: (housing) plastic, (knife) stainless steel, (container) Tritan, BPA-free (shock and break proof, heat resistant)
- Anti-slip rubber feet
- 3 speeds
- 3 program buttons: 35, 60 and 90 sec.
- Pulse function
- Ideal for making cocktails, sauces, fruit puree, creams, purees,
- Crushed ice, etc.
- Semi-professional device

Model	Order no.	GTIN
MARON	329-2009	4017337329151
230 V - 50 Hz - 0,95 kW	kg 6	Ltr 2
W 205 x D 230 x H 500 mm		



V TM-800 WHITE

High performance mixer

Model JTC Omniblend V TM-800 White



329-2008

- Material: (housing) plastic, (knife) stainless steel, (container) Tritan, BPA-free (shock and break proof, heat resistant)
- Anti-slip rubber feet
- 3 speeds
- 3 program buttons: 35, 60 and 90 sec.
- Pulse function
- Ideal for making cocktails, sauces, fruit puree, creams, purees,
- Crushed ice, etc.
- Semi-professional device

Model	Order no.	GTIN
WHITE	329-2008	4017337329144
230 V - 50 Hz - 0,95 kW	kg 6	Ltr 2
W 205 x D 230 x H 500 mm		

High Performance Blender Model TM 900 S - black

- Material: Plastic (Polypropylen)
- Non-slip rubber feet
- With overload protection
- 10 speed levels
- Timer: 10 - 180 sec.
- Predefined timer, can be started with a click
- Digital temperature control
- LCD display
- Pulse function
- Ideal for making cocktails, sauces, fruit purees, creams, purees, crushed ice, etc.
- Semi-professional device



329-21151



TM 900 S, black



2.06

Model	Order no.	GTIN
TM 900 S - black	329-21151	4017337069408
230 V - 50 Hz - 1,2 kW	kg 4,8	Ltr 1,5
W 220 x D 185 x H 440 mm		

Industrial can opener Model CARRA and HESSY

- Material:
CARRA: light metal, (base plate) nickel plated
HESSY: light metal, (base plate) stainless steel
- For cans up to Ø 230 x H 260 mm and 9.7 kg
- The base plate can simply be clamped to the table top or be screwed



125-1100



125-1120



CARRA



2.05

Model	Order no.	GTIN
CARRA	125-1100	4017337125029
HESSY	125-1120	4017337125036
W 180 x D 70 x H 660 mm	kg 3,7 / 4	

Cheese grinder machine Model EVO 75

- Material: (housing) light metal, (knife) hardened, chrome-plated steel
- Including grater drum Ø 110 mm
- Output approx. 50 kg / h
- Suitable for parmesan and dry bread
- With glass container (can be hermetically sealed)
- Container suitable for microwaves



09-1600



EVO 75



Model	Order no.	GTIN
EVO 75	09-1600	4017337048441
230 V - 50 Hz - 0,6 kW	kg 6	
W 230 x D 240 x H 260 mm	Container: W 170mm x D 130mm x H 70mm	

Preparation cold

Cheese grinder, can opener, electric slicers / cutting accessories



SANTOS 2N

Cheese grinder machine

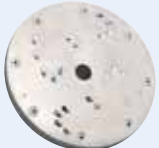
Model SANTOS 2N

- Material: (housing) cast aluminum, (grater and container lid) stainless steel, (container) plastic
- Including grater with 3 mm holes, Ø 110 mm
- Output about 50 kg / hour.
- By changing the attachment, the cheese grater becomes
- Ice crusher. Attachment available separately, see below



07-1260

Model	Order no.	GTIN
SANTOS 2N	07-1260	4017337712601
 230 V - 50 Hz - 0,6 kW	 16	 Ltr Container: 2,7
 W 250 x D 420 x H 350 mm		

Grater	Order no.	GTIN	Design	
2 mm	08-1415	4017337042524	 08-1415	
3 mm	08-1416	4017337042531	 08-1416	
4 mm	08-1417	4017337042548	 08-1417	
6 mm	08-1418	4017337042555	 08-1418	
8 mm	08-1419	4017337042562	 08-1419	
Parmesan	08-1420	4017337042579	 08-1420	
Ice Crusher	08-1422	4017337039081	 08-1422	

Electric Slicer Model AS 250

- Material: (housing) light metal, (knife) hardened, chrome-plated steel
- With belt drive
- Blade diameter: 250 mm
- Adjustable slice thickness (0 - 8 mm)
- Built-in knife sharpener
- Knife protection ring
- Not suitable for continuous operation



418-1000



AS 250



Model	Order no.	GTIN
AS 250	418-1000	4017337418022
230 V - 50 Hz - 0,15 kW	17	
W 402 x D 494 x H 398 mm		

Electric Slicer Model AS 300

- Material: (housing) light metal, (knife) hardened, chrome-plated steel
- With belt drive
- Blade diameter: 300 mm
- Adjustable slice thickness (0 - 13 mm)
- Built-in knife sharpener
- Knife protection ring
- Not suitable for continuous operation



418-1005



AS 300



Model	Order no.	GTIN
AS 300	418-1005	4017337418039
230 V - 50 Hz - 0,25 kW	25,3	
W 494 x D 615 x H 447 mm		



Preparation cold

Electric slicers / cutting accessories



AS 250



Teflon knife for slicer

Model AS 250, AS 220 and AS 300

- Non-stick coating (ideal for cheese)
- Ideal for bread (serrated knives)



418-5070



418-5071



418-5072



418-5073



418-5074



418-5075

Model	Order no.	GTIN
SMOOTH FOR AS 250	418-5070	4017337039265
SERRATED FOR AS 250	418-5071	4017337044184
SMOOTH FOR AS 220	418-5072	4017337044191
SERRATED FOR AS 220	418-5073	4017337044207
SMOOTH FOR AS 300	418-5074	4017337044368
SERRATED FOR AS 300	418-5075	4017337044375

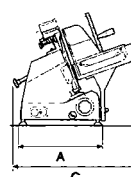
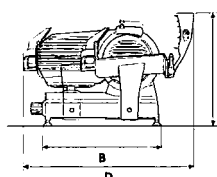
Electric Slicer

Model F195



477-1100

- Material: base stainless steel / painted black
- Blade diameter 195 mm
- Semi-professional device
- Not suitable for continuous operation



F 195	
A mm	265
B mm	345
C mm	360
D mm	520
E mm	315
kg	10

Model	Order no.	GTIN
F195	477-1100	4017337058013
230 V - 50-60 Hz - 0,2 kW		10 / 13 (n/b)
Cutting width 0 - 13 mm		



F195



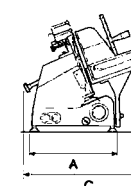
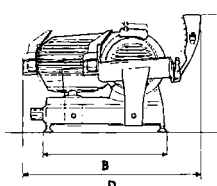
Electric Slicer

Model F 250 E



477-1105

- Material: base stainless steel / anodized aluminum
- Blade diameter 250 mm
- Blade rotation: 300 rpm



F 250 E	
A mm	290
B mm	440
C mm	425
D mm	620
E mm	370
kg	15,5

Model	Order no.	GTIN
F 250 E	477-1105	4017337058020
230 V - 50-60 Hz - 0,30 kW		15,5/19 (n/b)
Cutting width 0 - 13 mm		



F 250 E

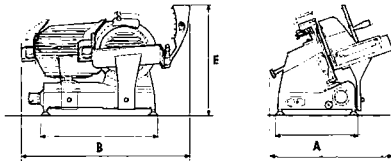


Electric Slicer Model F 300 E

- Material: base stainless steel / anodized aluminum
- Blade diameter 300 mm
- Blade rotation: 300 rpm



477-1110



F 300 E	
A mm	340
B mm	465
C mm	495
D mm	650
E mm	440
kg	23

Model	Order no.	GTIN
F300 E	477-1110	4017337058037
230 V - 50-60 Hz - 0,35 kW	23 / 25 (n/b)	
Cutting width 0 - 13 mm		



F300 E



Electric Slicer - fully automatic Model F 350 i

- Material: Base stainless steel / anodized aluminum alloy
- Blade diameter: 350 mm
- Adjustable slice thickness (0 - 13 mm)
- Blade rotation: 260 rpm
- Programmable intersection
- Cutting range: 310x260

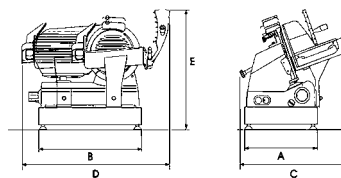


477-1000

Model	Order no.	GTIN
F 350 i	477-1000	4017337056439
230 V - 50-60 Hz - 0,5 kW	61,2 / 64 (n/b)	
W 990 x D 415 x H 730 mm		



F 350 I



F 350	
A mm	415
B mm	580
C mm	670
D mm	990
E mm	730
kg	61,2



Preparation cold

Electric slicers / cutting accessories

Slicer, manual Model Volano F 250 VO



VOLANO F 250 VO

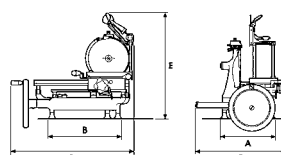
The Volano is an eye-catcher, stove-enamelled steel in fire red. It is completely manual to operate, no power connection available. The built-in grinding device lasts the cut perfect, provided with a ring guard around the knife according to EC guidelines it is a safe, reliable and also beautiful machine with a long service life! This slicer is a professional device!

- Material: aluminum / stove-enamelled steel
- Blade diameter 250 mm

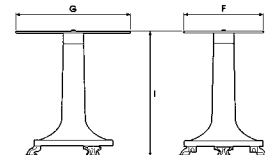
Model	Order no.	GTIN
VOLANO F 250 VO	477-1500	4017337056446
Fuß F 250 VO	477-2000	4017337057535
operation manual		33 / 35 (n/b)
useful cut (L x H) 220 x 190 mm		



477-1500



F 250 VOLANO	
A mm	290
B mm	380
C mm	520
D mm	680
E mm	510
kg	33



Piedistallo	
F mm	325
G mm	416
H mm	660
I mm	800
kg	43



477-2000

Slicer, manual Model F300VO L



F300VO L

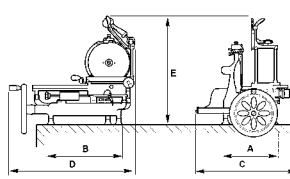
The F300 VO L is an eye-catcher, stove-enamelled steel in fire red. It is completely manual to operate, no power connection available. The built-in grinding device lasts the cut perfect, provided with a ring guard around the knife according to EC guidelines it is a safe, reliable and also beautiful machine with a long service life! This slicer is a professional device!

- Material: aluminum / stove-enamelled steel
- Blade diameter 300 mm Cutting thickness 0-2.5 mm
- Cutting thickness 0-2.5 mm

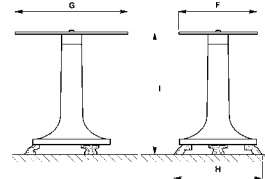
Model	Order no.	GTIN
F300VO L	477-1550	4017337056453
FUSS F300VO L	477-2005	4017337057542
operation manual		44 / 49 (n/b)
useful cut (L x H) 230 x 180 mm		



477-1550



F 300 VO L	
A mm	400
B mm	520
C mm	640
D mm	930
E mm	760
kg	62



Piedistallo	
F mm	260
G mm	590
H mm	650
I mm	900
kg	64



477-2005

Kebab slicer

Model ED 100

- Blade material: stainless steel
- Handle: plastic
- Electric knife with 2 blades (toothed and smooth)
- Adjustable slice thickness (0 - 8 mm)
- Power cord: 2.85 m

re-orderable:
418-5670 toothed knife
418-5675 smooth knife



418-1020



ED 100



Model	Order no.	GTIN
ED 100	418-1020	4017337418015
 230 V - 50 Hz - 0,08 kW	 2	
 W 230 x D 185 x 280 mm	 Ø blade: 100 mm	



Cutter & Vegetable Cutter

Model CK-24V and CK-241

- Material: (Housing) Polypropylene, Glass fiber
- Combination device: Cutter & Vegetable cutter
- Food-safe

Adjustable speed (CK-24V)
1 Speed level (CK-241)



27-2855



27-2850

Model	Order no.	GTIN
CK-24V	27-2855	4017337070909
CK-241	27-2850	4017337070893
CK-24V	CK-241	
 230 V - 50 Hz - 1,1 kW	230 V - 50 Hz - 1,1 kW	
 W 378 x D 309 x H 533 mm	W 378 x D 309 x H 533 mm	
 Ltr Container capacity: 4,4 liters	Container capacity: 4,4 liters	
 16,6	16,6	
 Hourly output: 50 kg - 350 kg	Hourly output: 50 kg - 350 kg	



CK-24V



Preparation cold

Electric slicers / cutting accessories

Cutter & Vegetable Cutter accessories

Model CK-24V and CK-241

- Material: stainless steel, aluminium and plastic



Order no.	GTIN	Model	weight kg		
28-5800	4017337069514	FCS-1 Cutting disc 1 mm Material: Stainless Steel	0,31	 28-5800	
28-5801	4017337069521	FCS-2 Cutting disc 2 mm Material: Stainless Steel	0,31	 28-5801	
28-5802	4017337069538	FCS-3 Cutting disc 3mm Material: Stainless Steel	0,31	 28-5802	
28-5803	4017337069545	FCS-4 Cutting disc 4 mm Material: Stainless Steel	0,31	 28-5803	
28-5804	4017337069552	FCS-5 Cutting disc 5 mm Material: Stainless Steel	0,31	 28-5804	
28-5805	4017337069569	FCS-6 Cutting disc 6 mm Material: Stainless Steel	0,31	 28-5805	
28-5806	4017337069576	FCS-8G Cutting disc 8 mm Material: Stainless Steel	0,31	 28-5806	
28-5807	4017337069583	FCS-10G Cutting disc 10 mm Material: Stainless Steel	0,31	 28-5807	
28-5808	4017337069590	FCS-12G Cutting disc 12 mm Material: Stainless Steel	0,31	 28-5808	

Cutter & Vegetable Cutter accessories

Model CK-24V and CK-241

- Material: stainless steel, aluminium and plastic



Order no.	GTIN	Model	weight kg		
28-5809	4017337069606	FCOS-2 Ripples cutting disc 2 mm Material: Stainless Steel	0,31		
28-5810	4017337069613	FMS-8 Dice-grater 8 mm Material: (housing) Plastic, (cutting blade) Stainless Steel	0,42		
28-5811	4017337069620	FMS-10 Dice-grater 10 mm Material: (housing) Plastic, (cutting blade) Stainless Steel	0,42		
28-5812	4017337069637	FMS-12 Dice-grater 12 mm Material: (housing) Plastic, (cutting blade) Stainless Steel	0,42		
28-5813	4017337069644	FFS-8 Fries-grater 8 mm Material: (housing) Plastic, (cutting blade) Stainless Steel	0,42		
28-5814	4017337069651	FFS-10 Fries-grater 10 mm Material: (housing) Plastic, (cutting blade) Stainless Steel	0,43		
28-5815	4017337069668	SHS-2 Shredding disc 2 mm Material: Stainless Steel	0,28		
28-5816	4017337069675	SHS-3 Shredding disc 3 mm Material: Stainless Steel	0,28		
28-5817	4017337069682	SHS-4 Shredding disc 4 mm Material: Stainless Steel	0,28		

Preparation cold

Electric slicers / cutting accessories

Cutter & Vegetable Cutter accessories

Model CK-24V and CK-241



Order no.	GTIN	Model	Weight kg		
28-5818	4017337069699	SHS-7 Shredding disc 7 mm Material: Stainless Steel	0,28	 28-5818	
28-5819	4017337069705	SHS-SF Fine grating disc Material: Stainless Steel	0,28	 28-5819	
28-5820	4017337069712	SHS-SG Coarse grating disc Material: Stainless Steel	0,28	 28-5820	
28-5821	4017337069729	FCES-2X2 Julienne-slicer 2x2 mm Material: Stainless Steel	0,36	 28-5821	
28-5822	4017337069736	FCES-2X4 Julienne-slicer 2x4 mm Material: Stainless Steel	0,36	 28-5822	
28-5823	4017337069743	FCES-2X6 Julienne-slicer 2x6 mm Material: Stainless Steel	0,36	 28-5823	
28-5824	4017337069750	FCES-4X4G Julienne-slicer 4x4 mm Material: Edelstahl	0,36	 28-5824	
28-5825	4017337069767	FCES-6X6 Julienne-slicer 6x6 mm Material: Stainless Steel	0,36	 28-5825	
28-5826	4017337069774	FCES-8X8 Julienne-slicer 8x8 mm Material: Stainless Steel	0,36	 28-5826	

CLEAN CUT





CARUS



Vegetable cutter
Model CARUS

- Material: (housing) stainless steel and aluminum
- For cutting, grating, dicing, etc.
- Suitable for vegetables, nuts, chocolate, cheese, tomatoes etc.
- Half-round filling funnel
- Incl. 5 different discs:
Grating disk 3; 4.5 and 7 mm,
Cutting disc: 2 mm and 4 mm



418-1040

Model	Order no.	GTIN
CARUS	418-1040	4017337418046
 230 V - 50 Hz - 0,55 kW	 28	
 W 315 x D 660 x H 545 mm		



TITUS



Vegetable cutter
Model TITUS

- Material: (housing) stainless steel and aluminum
- For cutting, grating, dicing, etc.
- Suitable for vegetables, nuts, chocolate, cheese, tomatoes etc.
- Round filling funnel
- Incl. 5 different discs:
Grating disk 3; 4.5 and 7 mm,
Cutting disc: 2 mm and 4 mm



418-1045

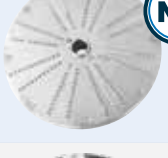
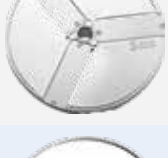
Model	Order no.	GTIN
TITUS	418-1045	4017337418053
 230 V - 50 Hz - 0,75 kW	 29	
 W 325 x D 655 x H 545 mm		

Vegetable cutter accessories

Model Carus and Titus

• Material: stainless steel and aluminum



Order no.	EAN Code	Model	Weight		
418-2000	4017337418084	R002 Grater 2 mm	0,46		
418-2005	4017337418091	R003 Grater 3mm	0,46		
418-2010	4017337418107	R005 Grater 4,5 mm	0,46		
418-2015	4017337418114	R007 Grater 7 mm	0,46		
418-2017	4017337418268	P1 Parmesan slicer 1 mm	0,46		
418-2020	4017337418121	S002 Slicer 2 mm (plastic)	0,50		
418-2025	4017337418138	R004 Slicer 4 mm (plastic)	0,47		
418-2030	4017337418145	AS002 Slicer 2 mm (Aluminum)	0,85		
418-2035	4017337418152	AS004 Slicer 4 mm (Aluminum)	0,81		
418-2040	4017337418169	AS006 Slicer 6 mm (Aluminum)	0,83		

NEW

Preparation cold

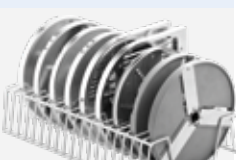
Electric slicers / cutting accessories

Vegetable cutter accessories

Model Carus and Titus



- Material: stainless steel and aluminum

Order no.	EAN Code	Model	Weight		
418-2045	4017337418176	AS008 Slicer 8 mm (plastic)	0,74		
418-2050	4017337418183	AS010 Slicer 10 mm (Aluminum)	0,74		
418-2055	4017337418190	ST303 Julienne-Slicer 3 x 3 mm	0,88		
418-2060	4017337418206	ST404 Julienne-Slicer 4 x 4 mm	0,87		
418-2065	4017337418213	P808 Fries-Grater 8 mm	0,54		
418-2070	4017337418220	P100 Fries-Grater 10 mm	0,73		
418-2075	4017337418237	W888 Dice-Grater 8 x 8 mm	0,72		
418-2080	4017337418244	W1000 Dice-Grater 10 x 10 mm	0,72		
418-2085	4017337418251	SST Disc Holder for up to 8 discs (Delivery without discs)	0,7		

Polyethylene cutting board GN 1/1

- Suitable for HACCP
 - Dishwasher safe up to 60 °C
 - Can be used on two sides
-
- **White:** for bread & cheese
 - **Green:** for fruit & vegetables
 - **Brown:** for cooked food
 - **Red:** for raw meat
 - **Blue:** for raw fish
 - **Yellow:** for raw poultry
 - **Black:** universal



CUTTING BOARD

Model	Order no.	GTIN
White	387-3000	4017337034680
Green	387-3005	4017337034697
Brown	387-3010	4017337034703
Red	387-3015	4017337034710
Blue	387-3020	4017337034727
Yellow	387-3025	4017337034734
Black	387-3030	4017337040452

CUTTING BOARDS	
3,9	W 530 x D 325 x H 18 mm



Polyethylene cutting board with slip resistant feet GN 1/1

- Suitable for HACCP
 - Dishwasher safe up to 60 °C
-
- **White:** for bread & cheese
 - **Green:** for fruit & vegetables
 - **Brown:** for cooked food
 - **Red:** for raw meat
 - **Blue:** for raw fish
 - **Yellow:** for raw poultry
 - **Black:** universal



CUTTING BOARD

Model	Order no.	GTIN
White	387-1000	4017337387014
Green	387-1005	4017337387021
Brown	387-1010	4017337387038
Red	387-1015	4017337387045
Blue	387-1020	4017337387052
Yellow	387-1025	4017337387069
Black	387-1030	4017337058723
Stand	387-2000	4017337387076

CUTTING BOARDS		STAND
3	W 500 x D 300 x H 15 mm	W 172 x D 315 x H 112 mm
		0,5



Preparation cold

2.10 Sterilizer / vacuumizers



KS 20

Knife sterilizer

Model KS 20

- Material: stainless steel
- 1 x UV-C lamp
- For up to 20 knives
- Pre-programmed sterilization cycle of 2 hours



462-2000



Model	Order no.	GTIN
KS 20	462-2000	4017337048830
230 V - 50 Hz - 0,15 kW		W 496 x H 607 x D 145 mm
		kg 7,5



Vacuum machine

Model FORLI 1 and FORLI 2

- Material: stainless steel
- **FORLI 1:** vacuum pump: 11 lt / min
- **FORLI 2:** vacuum pump: 30 lt / min
- Sealing bar: 310 mm or 420 mm
- Digital control
- For vacuum bags with a max. width of 300 mm or 400 mm



441-1000



441-1005



FORLI 1

Model	Order no.	GTIN
FORLI 1	441-1000	4017337441006
FORLI 2	441-1005	4017337441013

FORLI 1	FORLI 2
230 V - 50 Hz - 0,22 kW	230 V - 50 Hz - 0,75 kW
W 375 x H 297 x D 145 mm	W 470 x H 308 x D 154 mm
kg 8	10,5



Chamber vacuum machine*Model LECCE 1*

- Material: stainless steel
- Vacuum pump: 8 m³ / h
- Sealing bar: 310 mm
- Digital control
- For vacuum bags with a max. width of 300 mm



441-1010

Model	Order no.	GTIN
LECCE 1	441-1010	4017337441020
230 V - 50 Hz - 0,6 kW	31	
Chamber: W 332 x D 335 x H 170 mm Exterior: W 395 x D 490 x H 374 mm		



LECCE 1

**Chamber vacuum machine***Model LECCE 2*

- Material: stainless steel
- Vacuum pump: 12 m³ / h
- Sealing bar: 410 mm
- Digital control
- For vacuum bags with a max. width of 400 mm



441-1015

Model	Order no.	GTIN
LECCE 2	441-1015	4017337035588
230 V - 50 Hz - 0,75 kW	50,5	
Chamber: W 441 x D 449 x H 170 mm Exterior: W 535 x D 591 x H 438 mm		



LECCE 2

**Vacuum bag**

- Material: (smooth side) PA / PE 15/50, no PVC and BPA-free (structured side)
PA / PE 15/75, no PVC and BPA-free
- 3 different dimensions available:
W 20 x D 30 cm, W 25 x D 35 cm or W 30 x D 40 cm
- For the vacuum-sealed keeping and storage of food
- Perfectly suited for sous-vide cooking
- The diamond-shaped structure of one side of the bag allows the air to escape from the bag faster than from a smooth bag
- 100 bags per sales unit



441-2000



441-2010



441-2005



VACUUM BAG

Model	Order no.	GTIN
20 x 30 cm	441-2000	4017337441037
25 x 35 cm	441-2010	4017337441051
30 x 40 cm	441-2005	4017337441044



Preparation cold

Vacuumizers / dispenser for stretch film



SE-310 230V



Chamber vacuum machine

Model SE-310 230V

- Material: Stainless steel
- Vacuum pump: 12 m³/h
- Sealing bar: 320 mm
- Digital control
- Vacuum bags available on request



27-4000

Model	Order no.	GTIN
SE-310 230V	27-4000	4017337035410
230 V - 60 Hz - 1 Ph - 0,37 kW	46,5	
Chamber: W 330 x D 360 x H 155 mm Dimensions: W 384 x D 465 x H 403 mm		



SE-416 230V



Chamber vacuum machine

Model SE-416 230V

- Material: Stainless steel
- Vacuum pump: 19 m³/h
- Sealing bar: 420 mm
- Digital control
- Vacuum bags available on request



27-4001

Model	Order no.	GTIN
SE-416 230V	27-4001	4017337035427
230 V - 60 Hz - 1 Ph - 0,55 kW	59,2	
Chamber: W 430 x D 415 x H 180 mm Dimensions: W 484 x D 529 x H 448 mm		



SE-520 L 230V



Chamber vacuum machine

Model SE-520 L 230V

- Material: Stainless steel
- Vacuum pump: 20 m³/h
- Sealing bar: 555 mm
- Digital control
- Vacuum bags available on request



27-4002

Model	Order no.	GTIN
SE-520 L 230V	27-4002	4017337035434
230 V - 60 Hz - 1 Ph - 0,75 kW	79,8	
Chamber: W 568 x D 431 x H 215 mm Dimensions: W 634 x D 552 x H 513 mm		

Portioning funnel*Model PT-3*

- Material: stainless steel
- Ergonomic handle
- shut-off valve
- 3 nozzles: Ø 4, 5 and 6 mm
- Stainless steel frame
- For dosing sauces, dough etc. or for decorating



213-6025



PT-3



Model	Order no.	GTIN
PT-3	213-6025	4017337036707
 W 210 x D 190 x H 270 mm  kg 1  Ltr 1,8		

Pastry filler*Model PD-019*

- Material: stainless steel
- For filling donuts, croissants, etc.
- Click system
- Adjustable dosage, max. 40 ml



421-1030



PD-019



Model	Order no.	GTIN
PD-019	421-1030	4017337421060
 Ø 180 x H 420 mm  kg 3  Ltr 4,5		

Donut filler attachment for pastry filler

- Material: Stainless steel
- Donut filler attachment for pastry filler model PD-019 (421-1030)
- 220mm tip, 4mm Ø



421-1040



Donut filler attachment



Pastry filler with donut filler attachment



Model	Order no.	GTIN
donut filler att.	421-1040	4017337070756
 W 75 x D 62 mm  kg 0,5		



SV300



Packaging machine Model SV300

- Material: stainless steel
- On/Off switch
- Digital Control
- Container dimensions: W 196 x D 265 mm



511-1000

Model	Order no.	GTIN
SV300	511-1000	4017337070091
230 V - 50 - 60 Hz - 0,6 kW		W 280 x D 500 x H 600 mm
		22 kg

Insert plates for SV300

Order no.	GTIN	Insert Plate	Weight / kg		
511-2000	4017337070114	2x 138 x 96 mm Material: stainless steel	1	511-2000	
511-2005	4017337070121	193 x 138 mm Material: stainless steel	1	511-2005	
511-2010	4017337070138	180 x 180 mm Material: stainless steel	1	511-2010	
511-2015	4017337070145	195 x 260 mm Material: stainless steel	1,2	511-2015	



SV400

Packaging machine

Model SV400

- Material: stainless steel
- On/Off switch
- Digital Control
- Container dimensions: W 325 x D 265 mm



511-1005

Model	Order no.	GTIN
SV400	511-1005	4017337070107
230 V - 50 - 60 Hz - 1,2 kW	W 400 x D 500 x H 600 mm	32 kg

Insert plates for SV400

Order no.	GTIN	Insert Plate	Weight / kg	
511-2100	4017337070152	GN 1/2 Material: stainless steel	1,8	
511-2105	4017337070169	GN 1/4 Material: stainless steel	1,8	
511-2110	4017337070176	2 x 180 x 180 mm Material: stainless steel	1,8	
511-2115	4017337070183	GN 1/8 Material: stainless steel	1,8	

Infrared thermometer, HACCP

Model 5504



484-1035



5504

- Infrared thermometer for measuring the surface temperature
- Red laser sight
- Backlight
- Display °C / °F
- Auto shutdown
- Distance 12: 1
- Measuring range: -38 / + 365 °C
- Measurement accuracy: +/- 2.5 °C
- Battery: 2x AAA, 1,5V (not included)

Model	Order no.	GTIN
5504	484-1035	4017337058136
battery powered		W 257 x D 152 x H 75 mm
		kg 0,173 / 0,261 (n/b)



Digital core temperature thermometer

Model 6023



484-1020



6023

- Probe 8cm
- Fast measuring (°C/ °F)
- Hold function
- Measuring range:-50+200°C
- Measuring accuracy in the range -30/+150 °C: +/-1 °C
- Display in the range -50/+100 °C: 0.1 °C, otherwise 0.5 °C
- Battery: LR44 (not included)

Model	Order no.	GTIN
6023	484-1020	4017337 058105
battery powered		W 185 x D 25 x H 25 mm
		kg 0,05



Digital timer Model 4739



484-1055

- Electronic timer up to 24 hours
- Hour, minute and second display
- stopwatch
- Big screen, loud ringtone
- Magnetic holder
- Measuring range: 23 H 59m 59 s
- Battery: CR2032, 3V (not included)



4739

Model	Order no.	GTIN
4739	484-1055	4017337058174
battery powered		
W 92 x D 43 x H 15 mm		
0,042 / 0,05 (n/b) kg		



Thermo connect kit + sensor Model 4777



484-1075

- Measuring unit for temperature and humidity consisting of sensor (B) and Gateway (A)
- Measured values can be transferred to a smartphone (iOS / Android) or the PC will
- Alerting can be activated in the event of set deviations
- Sensor range of approx. 100 m (radio frequency 868 MHz)
- Thanks to an internet connection, flexible data retrieval / control is possible everywhere
- Measuring range:

-5 / +59.9 °C	(accuracy +/- 1 °C)
5/95% RH	(accuracy +/- 5%)
-50 / + 110 °C (probe)	(accuracy +/- 0.5 °C)
- Scope of delivery:
 - Sensor with digital display and probe with 3 m long cable, including plastic wall bracket (Required batteries 2x AAA each 1.5 V not included contain)
 - Gateway with plastic wall bracket and 230 volt power adapter + 1.3 meter Router connection cable
- There is no need to manually record values due to the automatically possible PDF / CSV report. Can be saved or printed out (can be accessed for up to 90 days)
Easy installation of the free Thermoconnect app on your smartphone or via the free website: monitor.mobile-alerts.eu
Sensors (B) can be easily connected and controlled via QR code scanning for smart-phones configure
- Expansion of up to 60 sensors possible
(additional **sensor**: 1 piece - **order no.** : 484-1070)



4777



example smart phone for remote enquiry

Model	Order no.	GTIN	Weight
4777	Gateway (A) Sensor (B)	484-1075	4017337058211
			0,275 kg 0,095 kg
			1 kg

Gateway (A) 230 V - 50 Hz / output: 20 V		W 40 x D 26 x H 105 mm (closed)
Sensor (B) 2x AAA je 1,5 V (not included)		W 37 x D 18 x H 132 mm

Preparation cold

2.16 Scales, accessories

Digital kitchen scale, glass plate, 5 kg Model 4745BO



484-1080



4745BO

- Kitchen scales with hardened glass plate
- Weigh up to 5 kg to the nearest gram
- Functions: Auto Off / Tare / gr / oz
- Measuring range: 0.01 - 5 kg
- Measurement accuracy: +/- 2 gr
- Battery: 1 x CR2032 (not included)

Model	Order no.	GTIN
4745BO	484-1080	4017337058228
battery powered		W 206 x D 165 x H 20 mm 0,432 / 0,47 (n/b)



Digital kitchen scale, stainless steel plate, 5 kg Model 4797



484-1085



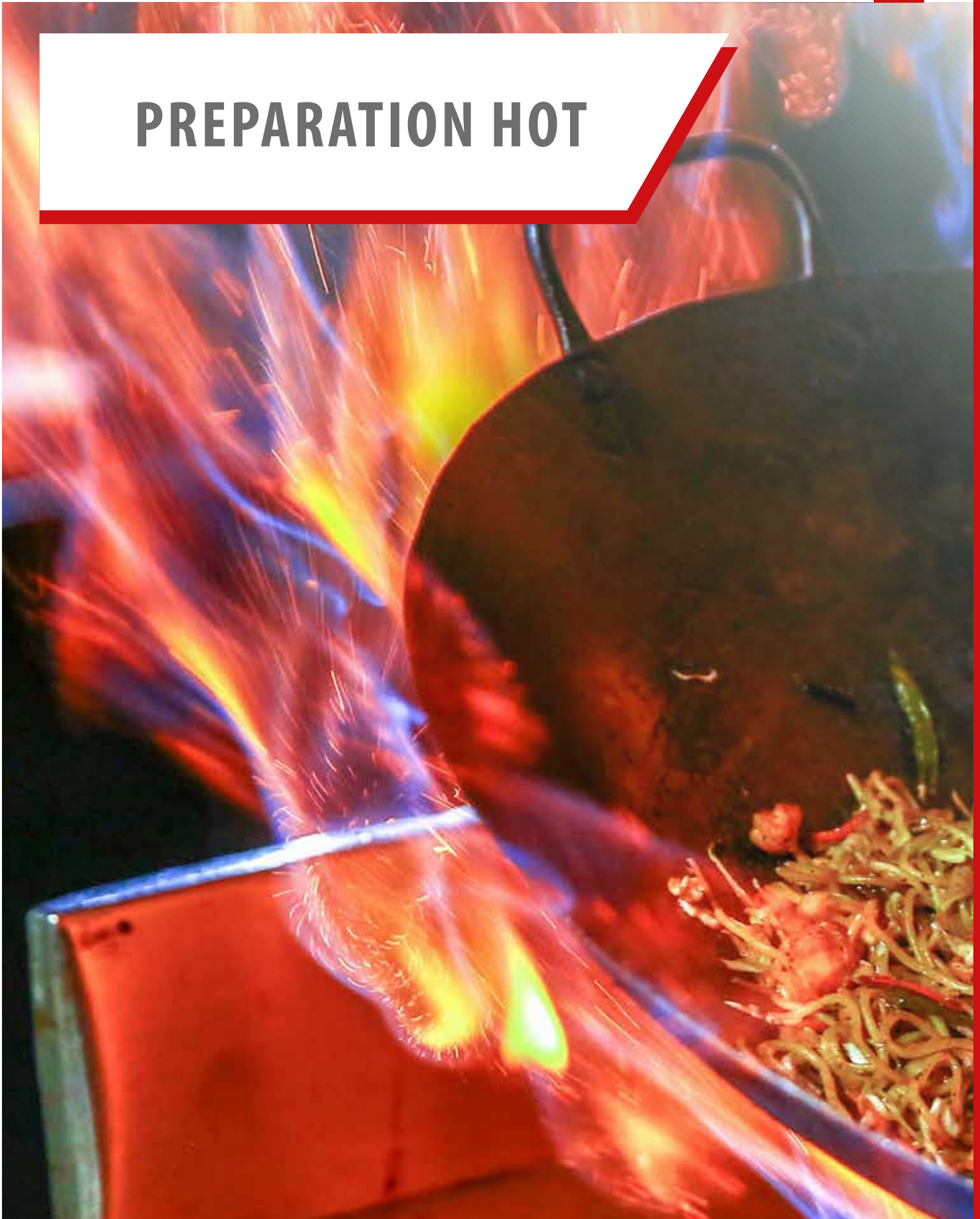
4797

- Kitchen scales with stainless steel plate, 175x150mm
- Accuracy per gram up to 5 kg
- Backlight
- Functions: Auto Off
- Measuring range: 0.01 - 5 kg
- Measurement accuracy: 1 gr
- Battery: 2 x AAA (not included)

Model	Order no.	GTIN
4797	484-1085	4017337058235
battery powered		W 225 x D 165 x H 19 mm 0,335 / 0,37 (n/b)



PREPARATION HOT



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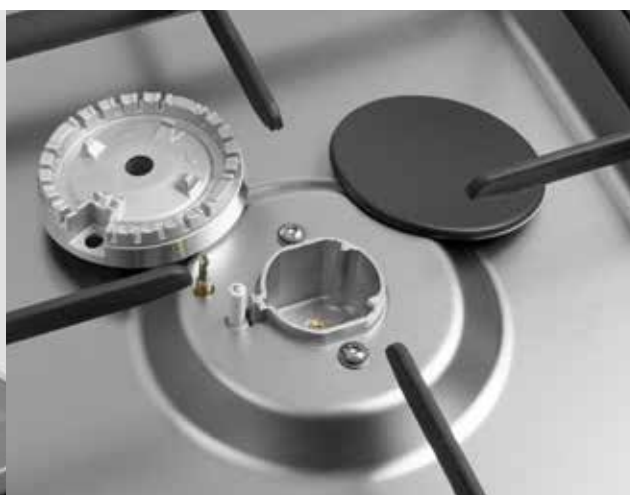


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TS95C71X



TS95C61LNE

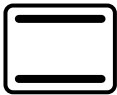
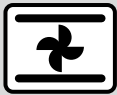


TS95C61LVI

Functions of multifunction cooker

TS95C71X: 5 functions (Defrost, Lower element, Conventional grill, Pizza and oven light)

TS95C61LX, TS95C61LNE and TS95C61LVI: all functions

Symbol	Function	What to use it for
	Quickstart	It is recommended that the oven is always pre-heated before use, whatever the cooking temperature is. Quick start is not suitable for cooking - once the oven has reached temperature, switch to one of the oven functions below.
	Defrost	Place small frozen items on an oven tray at the lowest shelf position, and set the temperature selector knob to 0 °C. Never use heat to defrost as this can pose a health risk. Larger items such as a whole chicken or turkey, should be defrosted in the refrigerator.
	Conventional oven	Ideal for roasting and for baking items such as bread or fruit cakes on a single shelf.
	Lower element	Use at low temperatures for slow-cooking casseroles, custard, or for warming plates. Use at high temperatures for cooking sweet and savoury pastry tarts.
	Upper element	Use for browning and reheating dishes such as lasagne, moussaka and cauliflower cheese.
	Conventional grill	Ideal for crumpets, muffins and Welsh rarebit. Use when grilling for less than 15mins. For foods needing a longer time use fan assisted grilling.
	Fan assisted grill	The fan circulates hot air around the food helping to cook it all the way through. Ideal for cooking meat such as sausages and chicken portions. Cooking high water content foods such as bacon and chops with this function helps to reduce condensation.
	Fan assisted oven	The fan circulates the hot air around the oven for uniform cooking of larger quantities of food. Use for roasting vegetables, meat and poultry, or baked fish. This function is the best one for cooking frozen potato products and breaded/battered chicken or fish.
	True fan oven	This function is suitable for most recipes and is an efficient way to cook. The temperature is kept uniform throughout the oven and is particularly suitable for baking on several shelves or for batch cooking.
	Pizza	Use for cooking pizza, pastry or flat breads to get a perfectly cooked base
	Oven / Light	

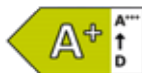
Multi-function stove gas / gas

Model TS95C71X

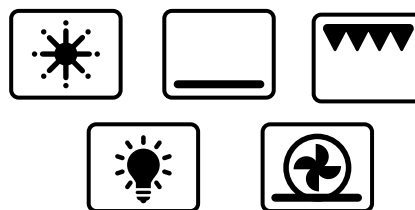
- Material: (housing) stainless steel
- 5 gas burners: 1 x 1 kW, 2 x 1.75 kW, 1 x 3 kW and 1 x wok burner 4.25 kW
- Extra large 115 liter gas convection oven with 5 functions
- Electric grill: 1.8 kW
- Cast iron pan support
- Timer function
- Preset to Natural gas H, propane nozzles are included
- Piezo igniter (gas oven)
- Including 1 baking tray with insert and 1 grid
- Energy efficiency class: A + (range A +++ to D)



331-1165



TS95C71X



Model	Order no.	GTIN
TS95C71X	331-1165	4017337033331
230 V - 50 Hz - 1,8 kW	up to 280 °C	80 kg
Gas burner: 1 x 1 kW, 2 x 1,75 kW, 1 x 3 kW	Wok burner: 4,25 kW	
Int.: W 760 x D 470 x H 400 mm	Ext.: B 900 x T 600 x H 876 / 942 mm	
Baking tray: W 742 x D 390 mm	Insert: W 653 x D 305 mm Grid: W 752 x D 400 mm	

Multi-function stove gas / electric

Model TS95C61LX, TS95C61LNE and TS95C61LVI

- Material: (housing) stainless steel
- 5 gas burners: 1 x 1 kW, 2 x 1.75 kW, 1 x 3 kW and 1 x wok burner 4.25 kW
- Extra large 115 liter electric convection oven
- Electric grill: 1.8 kW
- Cast iron pan support
- Timer function
- Preset to Natural gas H, propane nozzles are included
- Including 1 baking tray with insert and 1 grid
- Energy efficiency class: A (range A +++ to D)



331-1160



331-1155



331-10555



TS95C61LX



TS95C61LNE



TS95C61LVI

Model	Order no.	GTIN
TS95C61LX	331-1160	4017337033324
TS95C61LNE black	331-1155	4017337033317
TS95C61LVI bordeaux	331-10555	4017337331505
230 V - 50 Hz - 2,7 kW	up to 280 °C	80 kg
Gas burner: 1 x 1 kW, 2 x 1,75 kW, 1 x 3 kW	Wok burner: 4,25 kW	
Int.: W 760 x D 470 x H 400 mm	Ext.: B 900 x T 600 x H 876 / 942 mm	
Baking tray: W 742 x D 390 mm	Insert: W 653 x D 305 mm Grid: W 752 x D 400 mm	

Semi-professional induction cooker
TS95IND61X + TS95IND61N



331-1200

- Extra large 115 liter electric convection oven
- Electric grill: 1.8 kW
- 5 cooking surfaces
- Powerboost function
- Including 1 baking tray + 1 grid
- AISI 304
- In silver or black
- Made in Italy
- Energy efficiency class: A (range A +++ to D)

Must be connected and fused with 20 amps by a professional installer.



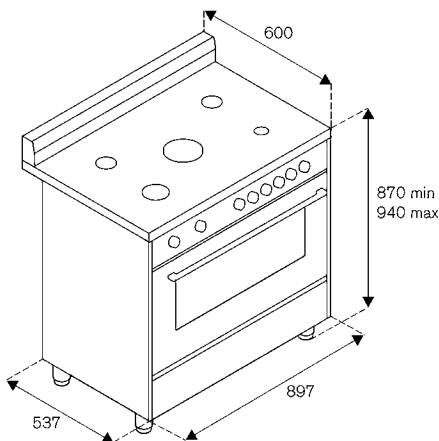
331-1205



TS95IND61N



TS95IND61X



Model	Order no.	GTIN
TS95IND61DX	331-1200	4017337057993
TS95IND61N	331-1205	4017337058006
 400 V 3 Phase 7,4 + 2,5 kW		 80 / 90 (n/g)
 Int.: W 760 x D 470 x H 400 mm		Ext.: B 900 x T 600 x H 896 / 962 mm
 Baking tray: W 742 x D 390 mm		Insert: W 653 x D 305 mm Grid: W 752 x D 400 mm



Gas stove with gas oven Model G4SF6



504-1000

- Material: (body) AISI 304 stainless steel; (pot holder) cast iron, enamelled
- Gas stove with 4 burners: 2x 3.15 kW, 2x 2.7 kW, 2 of which are double ring burners
- Gas oven: 2 kW, electric grill: 1.8 kW
- Connectable design (bridges available as an option)
- Piezo ignition
- Preset for natural gas H, propane gas nozzles included
- Height-adjustable feet

Model	Order no.	GTIN
G4SF6	504-1000	4017337067565
Gas stove: 2 x 3,15 kW 2 x 2,7 kW Gas oven: Brenner 2 kW 60		
230 V - 50 Hz - 1,8 kW 1 Chrome grill + 1 enameled baking tray		
Int. oven: W 460 x D 420 x H 320 mm Ext.: W 600 x D 600 x H 850 / 1020 mm (incl. chimney)		



G4SF6



Gas stove with electric oven Model G4SFE6



504-1005

- Material: (body) AISI 304 stainless steel; (pot holder) cast iron, enamelled
- Gas stove with 4 burners: 2x 3.15 kW, 2x 2.7 kW, 2 of which are double ring burners
- Electric oven (convection): 2.5 kW, electric grill: 1.8 kW
- Connectable design (bridges available as an option)
- Piezo ignition
- Preset for natural gas H, propane gas nozzles included
- Height-adjustable feet

Model	Order no.	GTIN
G4SFE6	504-1005	4017337067572
Gas stove: 2 x 3,15 kW 2 x 2,7 kW 57		
230 V - 50 Hz - 2,5 kW 1 Chrome grill + 1 enameled baking tray		
Int. oven: W 460 x D 420 x H 320 mm Ext.: W 600 x D 600 x H 850 / 1020 mm (incl. chimney)		



G4SFE6



Gas stove with gas oven Model G6SFA6



504-1010

- Material: (body) AISI 304 stainless steel; (pot holder) cast iron, enamelled
- Gas stove with 6 burners: 3x 3.15 kW, 3x 2.7 kW, 3 of which are double ring burners
- Gas oven: 2 kW, electric grill: 1.8 kW
- With neutral cabinet compartment
- Connectable design (bridges available as an option)
- Piezo ignition
- Preset for natural gas H, propane gas nozzles included
- Height-adjustable feet

Model	Order no.	GTIN
G6SFA6	504-1010	4017337067589
Gas stove: 3 x 3,15 kW, 3 x 2,7 kW Gas oven: 2 kW 80		
230 V - 50 Hz - 1,8 kW 1 Chrome grill + 1 enameled baking tray		
Int. Oven: W 460 x D 420 x H 320 mm Ext.: W 1000 x D 600 x H 850 / 1020 mm (incl. chimney)		



G6SFA6



Preparation hot

600 Professional cooking line



G2S6



Gas stove

Table model G2S6

- Material: (body) AISI 304 stainless steel; (pot holder) enameled cast iron
- Gas stove with 2 burners: 1x 2.7 kW, 1x 3.15 kW, 1 of which is a double ring burner
- Piezo ignition
- Connectable design (bridges available as an option)
- Preset for natural gas H, propane gas nozzles inclu



504-1015

Model	Order no.	GTIN
G2S6	504-1015	4017337067596
230V - 50 Hz - 1N - 5,85 kW Gas		kg 22
W 400 x D 600 x H 270 / 440 mm (incl. chimney)		



G4S6



Gas stove

Table model G4S6

- Material: (body) AISI 304 stainless steel; (pot support) enameled cast iron
- Gas stove with 4 burners: 2x 2.7 kW, 2x 3.15 kW, 2 of which are double ring burners
- Piezo ignition
- Connectable design (bridges available as an option)
- Preset for natural gas H, propane gas nozzles included



504-1020

Model	Order no.	GTIN
G4S6	504-1020	4017337067602
2 x 2,7 kW + 2 x 3,15 kW		kg 30
W 600 x D 600 x H 270 / 460 mm (incl. chimney)		



G6S6



Gas stove

Table model G6S6

- Material: (body) AISI 304 stainless steel; (pot holder) enameled cast iron
- Gas stove with 6 burners: 3x 2.7 kW, 3x 3.15 kW, 3 of which are double ring burners
- Piezo ignition
- Connectable design (bridges available as an option)
- Preset for natural gas H, propane gas nozzles included



504-1025

Model	Order no.	GTIN
G6S6	504-1025	4017337067619
3 x 2,7 kW + 3 x 3,15 kW		kg 44
W 1000 x D 600 x H 270 / 460 mm (incl. chimney)		

Electric stove with oven *Standmodell E4F6*



504-1050

- Material: (body) AISI 304 stainless steel; (hotplates) cast iron
- Electric stove with 4 hotplates:
2x Ø 145 mm with 1.5 kW each, 2x Ø 220 mm with 2.6 kW each
- Electric oven (convection): 2.5 kW, electric grill: 1.8 kW
- Connectable design (bridges available as an option)
- Overheating protection
- Height-adjustable feet

Model	Order no.	GTIN
E4F6	504-1050	4017337067626
400 - 50/60 Hz - 3 Ph - 12,5 kW 1 Chrome grill + 1 enameled baking tray		
Int. oven: W 460 x D 420 x H 320 mm Ext.: W 600 x D 600 x H 850 / 1020 mm (incl. chimney) 60		



E4F6



Electric stove *Table model E26*



504-1055

- Material: (body) AISI 304 stainless steel; (hotplates) cast iron
- Electric stove with 4 hotplates:
2x Ø 145 mm with 1.5 kW each, 2x Ø 220 mm with 2.6 kW each
- Connectable design (bridges available as an option)
- Overheating protection

Model	Order no.	GTIN
E26	504-1055	4017337067633
400 V - 50/60 Hz - 3 Ph - 4,1 kW 21		
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)		



E26



Electric stove *Table model E46*



504-1060

- Material: (body) AISI 304 stainless steel; (hotplates) cast iron
- Electric stove with 4 hotplates:
2x Ø 145 mm with 1.5 kW each, 2x Ø 220 mm with 2.6 kW each
- Connectable design (bridges available as an option)
- Overheating protection

Model	Order no.	GTIN
E46	504-1060	4017337067640
400 V - 50/60 Hz - 3 Ph - 8,2 kW 21		
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)		



E46



Preparation hot

600 Professional cooking line



EVC26



Ceramic cooktop

Table model EVC26

- Material: (housing) AISI 304 stainless steel; (ceramic hob) safety glass
- Infrared hobs, fast heating, up to max. 300 °C
- 2 hobs: 1x 1.8 kW, 1x 2.5 kW, separately adjustable
- Connectable design (connectors available as an option)



504-1080

Model	Order no.	GTIN
EVC26	504-1080	4017337067657
⚡ 400 V - 50/60Hz - 3N - 4,3 kW		⚖ 23
Ext.: W 400 x D 600 x H 270 / 440 mm (incl. chimney)		



EVC46



Ceramic cooktop

Table model EVC46

- Material: (housing) AISI 304 stainless steel; (ceramic hob) safety glass
- Infrared hobs, fast heating, up to max. 300 °C
- 4 hobs: 2x 1.8 kW, 2x 2.5 kW, separately adjustable
- Connectable design (connectors available as an option)



504-1085

Model	Order no.	GTIN
EVC46	504-1085	4017337067664
⚡ 400 V - 50/60 Hz - 3 Ph - 8,6 kW		⚖ 31
Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)		



EFT46L



EFT46R



Electric grill plate

Table model EFT46L and EFT46R

- Material: (housing, grease collection tray) AISI 304 stainless steel
- **EFT46L:** Smooth griddle
- **EFT46R:** Ribbed griddle
- Sheathed heating elements for even heat distribution
- Splash guard available as an option
- Safety thermostat
- Removable grease tray
- Connectable design (connectors available as an option)



504-1100



504-1105

Model	Order no.	GTIN
EFT46L	504-1100	4017337067671
EFT46R	504-1105	4017337067688
EFT46L	EFT46R	
⚡ 400 V - 50/60 Hz - 3 Ph - 5,0 kW	400 V - 50/60 Hz - 3 Ph - 5,0 kW	
°C max. 300 °C	max. 300 °C	
⚖ 40	40	
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 400 x D 700 x H 270 / 460 mm (incl. chimney)	
Griddle plate: B 400 x T 510 mm	Griddle plate: B 400 x T 510 mm	

Electric grill plate

Table model EFT66L, EFT66R and EFT66LR

- Material: (housing, grease tray) AISI 304 stainless steel
- **EFT66L**: Smooth griddle
- **EFT66R**: Ribbed griddle
- **EFT66LR**: Half ribbed + half smooth griddle
- Sheathed heating elements for even heat distribution
- Splash guard available as an option
- Safety thermostat
- Removable grease collection tray
- Connectable design
(Connectors available as an option)



504-1110



504-1115



504-1120



EFT66L



EFT66LR



Model	Order no.	GTIN
EFT66L	504-1110	4017337067695
EFT66R	504-1115	4017337067701
EFT66LR	504-1120	4017337067718

EFT66L	EFT66R	EFT66LR
400 V - 50/60 Hz - 3 Ph - 7,5 kW	400 V - 50/60 Hz - 3 Ph - 7,5 kW	400 V - 50/60 Hz - 3 Ph - 7,5 kW
max. 300 °C	max. 300 °C	max. 300 °C
58	58	58
Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)
Griddle plate: B 600 x T 510 mm	Griddle plate: B 600 x T 510 mm	Griddle plate: B 600 x T 510 mm

Gasgrillplatte

Table model GFT46L and GFT 46R

- Material: (housing, grease collection container) AISI 304 stainless steel
- **GFT46L**: Smooth griddle
- **GFT46R**: Ribbed griddle
- Splash guard available as an option
- Piezoelectric igniter for pilot flame
- Preset for natural gas H, propane gas nozzles included
- Connectable design (connectors available as an option)
- Removable grease tray



504-1125



504-1130



GFT46L



GFT46R



Model	Order no.	GTIN
GFT46L	504-1125	4017337067725
GFT46R	504-1130	4017337067732

GFT46L	GFT46R
Total power: 5,1 kW	Total power: 5,1 kW
max. 300 °C	max. 300 °C
43	43
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)
Griddle plate: W 400 x D 510 mm	Griddle plate: W 400 x D 510 mm



GFT66L



GFT66LR



Gas grill plate

Table model GFT66L, GFT66R and GFT66LR

- Material: (housing, grease tray) AISI 304 stainless steel
- **GFT66L:** Smooth griddle
- **GFT66R:** Ribbed griddle
- **GFT66LR:** Griddle 1/3 smooth, 2/3 ribbed
- 2 heating zones
- Splash guard available as an option
- Piezoelectric igniter for pilot flame
- Preset for natural gas H, propane gas nozzles included
- Connectable design (connectors available as an option)
- Removable grease collection tray



504-1135



504-1140



504-1145

Model	Order no.	GTIN
GFT66L	504-1135	4017337067749
GFT66R	504-1140	4017337067756
GFT66LR	504-1145	4017337067763

GFT66L	GFT66R	GFT66LR
Total power: 10,2 kW	Total power: 10,2 kW	Total power: 10,2 kW
Temperature range in 2 zones, max. 300 °C	Temperature range in 2 zones, max. 300 °C	Temperature range in 2 zones, max. 300 °C
59	59	59
Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)
Griddle plate: W 600 x D 510 mm	Griddle plate: W 600 x D 510 mm	Griddle plate: W 600 x D 510 mm



GFT106L



Gas grill plate

Table model GFT106L

- Material: (housing, grease collection tray) AISI 304 stainless steel
- **GFT106L:** Smooth griddle
- 3 heating zones
- Splash guard available as an option
- Piezoelectric igniter for pilot flame
- Preset for natural gas H, propane gas nozzles included
- Connectable design (bridges available as an option)
- Removable grease tray



504-1150

Model	Order no.	GTIN
GFT106L	504-1150	4017337067770
Total power: 15,3 kW	93	
3 Zonen bis max. 300 °C		
Ext.: W 1000 x D 600 x H 270 / 460 mm (incl. chimney)		
Griddle plate: W 1000 x D 510 mm		

Electric fryer

Table model EF46 and EF66

- Material: (housing) AISI 304 stainless steel
- Basin with cooling zone
- Includes 1 basket per basin
- With drain tap for easy oil change
- Stepless temperature adjustment from 90 °C to 190 °C
- Safety thermostat
- Tilttable heating elements for easy cleaning
- Connectable design
(Connectors available as an option)



504-1200



504-1205



EF46



EF66



Model	Order no.	GTIN
EF46	504-1200	4017337067787
EF66	504-1205	4017337067794

EF46	EF66
400 V - 50/60 Hz - 3 Ph - 9 kW	400 V - 50/60 Hz - 3 Ph - 18 kW
+90 / +190	0/+190
28	45
10	10 + 10
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)
Basket: W 225 x D 280 x H 115 mm	Basket: 2 x W 225 x D 280 x H 115 mm

Gas fryer

Table model GF46 and GF66

- Material: (housing) AISI 304 stainless steel
- High-performance 7.4 kW cast iron burner on each side
- Basin with cold zone
- Includes 1 basket per basin
- With drain tap for easy oil change
- Stepless temperature adjustment from 90 °C to 190 °C
- Safety valve and thermocouple
- Tilttable heating elements for easy cleaning
- Preset for natural gas H, propane gas nozzles included
- Connectable design
(bridges available as an option)



504-1210



504-1215



GF46



GF66



Model	Order no.	GTIN
GF46	504-1210	4017337067800
GF66	504-1215	4017337067817

GF46	GF66
Cast iron high-performance burner 7,4 kW	Cast iron high-performance burner 14,8 kW
+90 / +190	+90 / +190
30	47
8	8 + 8
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)
Basket: W 225 x D 280 x H 115 mm	Basket: 2 x W 225 x D 280 x H 115 mm



ECC46



French fries warmer

Table model ECC46

- Material: (housing) AISI 304 stainless steel
- Ceramic infrared heating element at the top
- Perforated double bottom
- Rounded corners for easy cleaning
- Safety thermostat
- Connectable design (bars available as an option)



504-1220

Model	Order no.	GTIN
ECC46	504-1220	4017337067824
230 V - 50 Hz - 1 kW		22
W 400 x D 600 x H 580 mm		



GPL86



Lava stone grill

Table model GPL46 and GPL86

- Material: (housing, splash guard, grease tray) AISI 304 stainless steel
- **GPL86:** tiltable grill surface
- 7 kW burner on each side
- Safety valve and thermocouple
- Standard version with meat grate (fish grate available as an option)
- Side splash guard
- Removable grease tray
- Preset for natural gas H, propane gas nozzles included
- Connectable design (bridges available as an option)
- Lava stones available as an option (pack of 1 kg or 6 kg)



504-1300



504-1305

Model	Order no.	GTIN
GPL46	504-1300	4017337067831
GPL86	504-1305	4017337067848
GPL46	GPL86	
7 kW	14 kW	
41	70	
W 400 x D 600 x H 270 / 460 mm (incl. chimney)	W 800 x D 600 x H 270 / 460 mm (incl. chimney)	
W 355 x D 460 mm	2 x W 355 x D 460 mm	



Electric noodle cooker

Table model EC66/SC



504-1400

- Material: (housing) AISI 304 stainless steel;
(basin) AISI 316 stainless steel
- Deep-drawn basin, 25 liters with recess for collecting starch
- Includes drip tray for baskets
- Baskets not included (order no. 504-5050 for 1 basket)
- With built-in inlet and outlet tap
- Fixed water connection 3/4" required for water supply and drainage
- Safety thermostat
- Connectable design (bridges available as an option)

Model	Order no.	GTIN
EC66/SC	504-1400	4017337067855
400 V - 50/60 Hz - 3 Ph- 9 kW	max. 110 °C	35
Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)	25	
Basket (max. 4): W 115 x D 300 x H 125 mm	Mini basket (Order no. 504-5055): W 115 x D 150 x H 125 mm	



EC66/SC



Gas noodle cooker

Table model GC66/SC



504-1405

- Material: (housing) AISI 304 stainless steel;
(basin) AISI 316 stainless steel
- Deep-drawn basin, 25 liters with recess for collecting starch
- Includes drip tray for baskets
- Baskets not included (order no. 504-5050 for 1 basket)
- With built-in inlet and outlet tap
- Fixed water connection 3/4" required for water supply and drainage
- High-performance burner 11 kW with piezoelectric ignition
- Preset for natural gas H, propane gas nozzles included
- Safety valve and thermocouple
- Connectable design (bridges available as an option)

Model	Order no.	GTIN
GC66/SC	504-1405	4017337067862
11 kW	max. 110 °C	35
Ext.: B 600 x T 600 x H 270 / 460 mm (incl. chimney)	25	
Basket (max. 4): W 115 x D 300 x H 125 mm	Mini basket (Order no. 504-5055): W 115 x D 150 x H 125 mm	



GC66/SC





GBM46



GBM66



Gas Bain-Marie

Table model GBM46 und GBM66

- Material: (housing, basin) AISI 304 stainless steel
- **GBM46** for 1/2 + 1/3 GN containers with max. T 150 mm (approx. 10 liters)
- **GBM66** for 1/1 + 2x 1/4 GN containers with max. T 150 mm (approx. 20 liters)
- GN containers/lids not included
- Deep-drawn basin, seamlessly welded
- Water drain with ball valve at the front
- Burner 2.15 kW (**GBM46**), 5 kW (**GBM66**)
- with piezoelectric ignition
- Preset for natural gas H, propane gas nozzles included
- Safety valve and thermocouple
- Connectable design (bridges available as an option)



504-1500



504-1505

Model	Order no.	GTIN
GBM46	504-1500	4017337067879
GBM66	504-1505	4017337067886

GBM46	GBM66
2,15 kW	5,0 kW
+40 / +85	+40 / +85
22	29
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)



EBM46



EBM66



Electric Bain-Marie

Table model EBM46 und EBM66

- Material: (housing, basin) AISI 304 stainless steel
- **EBM46** for 1/2 + 1/3 GN containers with max. T 150 mm (approx. 10 liters)
- **EBM66** for 1/1 + 2x 1/4 GN containers with max. T 150 mm (approx. 20 liters)
- GN containers/lids not included
- Deep-drawn basin, seamlessly welded
- Water drain with ball valve at the front
- Stainless steel heating elements 1.53 kW (**EBM46**), 3.06 kW (**EBM66**)
- Safety thermostat
- Connectable design (connectors available as an option)



504-1510



504-1515

Model	Order no.	GTIN
EBM46	504-1510	4017337067893
EBM66	504-1515	4017337067909

EBM46	EBM66
230 V - 50/60 Hz - 1,53 kW	230 V - 50/60 Hz - 3,06 kW
+40 / +85	+40 / +85
23	30
Ext.: W 400 x D 600 x H 270 / 460 mm (incl. chimney)	Ext.: W 600 x D 600 x H 270 / 460 mm (incl. chimney)

Induction cooker

Model JOHANN

- Material: (Housing) Stainless steel enamel-coated, (Hob) Glass ceramic
- Induction cooker with 2 cooking zones and cabinet with door
- Each cooking zone 5 kW, optimal for pots of Ø 160 - 260 mm
- Rear upstand of 3 cm height
- 2x knob and touch control with selection of power or temperature display
- LED display for power/temperature values
- Electronic overheating protection
- Supplied with cable without plug
- 4 adjustable feet
- Glass ceramic dimensions: W 320.5 x D 562 mm with 2x cooking zone Ø 215/250 mm
- Interior dimensions of cabinet: W 350 x D 570 x H 390 mm



360-1230



JOHANN

Model	Order no.	GTIN
JOHANN	360-1230	4017337071999
400 V - 50/60 Hz - 3 Ph - 10 kW	+60 / +240	52,6
W 400 x D 700 x H 830 - 870 mm (H without upstand)		



Wok induction cooker

Model THEO

- Material: (Housing) Stainless steel with baked-on enamel, (Cooktop) glass ceramic
- Induction range cooker with wok hob and cabinet with door
- Ideal for wok pots with Ø 280 mm
- Rear backsplash of 3 cm height
- Knob and touch control with selection of power or temperature display
- LED display for power/temperature values
- Electronic overheating protection
- Supplied with cable without plug
- 4 height-adjustable feet
- Cabinet interior dimensions: W 350 x D 570 x H 390 mm



360-1240



THEO

Model	Order no.	GTIN
THEO	360-1240	4017337072019
400 V - 50/60 Hz - 3 Ph - 5 kW	+60 / +240	49
W 400 x D 700 x H 830 - 870 mm (H without upstand)		





NIKOS

Induction stove 4 plates

Model NIKOS

- Material: (housing) Stove-enameled stainless steel, (hotplate) glass ceramic
- Induction stove with 4 cooking zones and 2 cabinets with doors
- Each cooking zone 5 kW, optimal for pots ranging from Ø 160 - 260 mm
- Rear backsplash 3 cm in height
- 4 x knob and touch controls with the choice of power or temperature display
- LED display for power/temperature values
- Electronic overheating protection
- Delivery with cable, without plug
- 4 height adjustable feet
- Cabinet inner dimensions: 2 x W 350 x D 570 x H 390 mm



360-1235

Model	Order no.	GTIN
NIKOS	360-1235	4017337072002
400 V - 50/60 Hz - 3 Ph - 20 kW	+60/+240	91,8
B 800 x T 700 x H 830 - 870 mm (H without upstand)		



MAURICE

Induction griddle plate

Model MAURICE

- Material: (Casing) stainless steel powder-coated, (Container) stainless steel
- Induction grill plate and cabinet with door
- Rear backsplash of 10 cm height
- Rotary knob for continuous temperature adjustment
- LED display for temperature values
- Electronic overheating protection
- Delivery with cable without plug
- 4 height-adjustable feet
- Internal cabinet dimensions: 2 x W 350 x D 570 x H 390 mm



360-1265

Model	Order no.	GTIN
MAURICE	360-1265	4017337072064
400 V - 50/60 Hz - 3 Ph - 3 kW	+60/+240	65,8
Ext. W 400 x D 700 x H 830 - 870 mm (black; without upstand)		
Dim. Griddle plate W 315 x D 455 mm		



OUR E-7-SERIES. We know what professionals want.

Unlimited possibilities with the E7 line - whether it is cooking, baking, frying, frying or grilling, everything is possible. Decades of experience in the gastronomy sector let us know what professional cooking is all about.

Our cooking line with a depth of 700 mm combines high-quality materials with sophisticated technology in a professional cooking line. The modular components complement each other in every possible combination.

The E7 line offers the customer a suitable system at the right .

*Individual, strong and powerful, this is how the E7 line is produced.
Thanks to top performance and adaptability, you, as a professional,
don't have to deny yourself anything!*



E7/CUET6LE



E7/KUBG6BA



E7/KUBG6LN



Mobile kitchen island *Model FILCHEF*



423-7100

- Material: (housing) stainless steel, (pot holder) cast iron
- Mobile cooking island with 2 burners and lava stone grill (grooved) for individual cooking and frying
- 4 castors, 2 with brakes
- Connection: Set to natural gas H upon delivery, nozzles for propane gas included
- 1 drawer, 4 storage compartments
- Internal dimensions: Drawer W 390 x D 690 mm, storage compartments W 390 x D 690 x H 590
- On request, the mobile kitchen island can be customized to suit your individual requirements.



Model	Order no.	GTIN
FILECHEF	423-7100	4017337069507



Burners: 1 x 7,5 kW, 1 x 4,5 kW, Lava stone grill: 16 kW



max. 850



180



Ext.: B 1600 x T 700 x H 850 mm (Lava stone grill: W 800 x D 700 mm)

Gas stove

Table model E7/KUPG2BB

- Material: (housing) stainless steel
- 2 gas burners: 1 x 4.5 kW (rear) and 1 x 7.5 kW (front)
- Pilot flame
- Enamelled cast iron pan supports
- Ignition fuse
- Preset to Natural gas H, propane nozzles are included



423-1000



E7/KUPG2BB



Model	Order no.	GTIN
E7/KUPG2BB	423-1000	4017337423002
1 x 4,5 kW + 1 x 7,5 kW 40		
W 400 x D 700 x H 270 mm		

Gas stove with an open stand

Model E7/KUPG2BA

- Material: (housing) stainless steel
- 2 gas burners: 1 x 4.5 kW (rear) and 1 x 7.5 kW (front)
- Pilot flame
- Enamelled cast iron pan supports
- Ignition fuse
- Preset to Natural gas H, propane nozzles are included



423-1015



E7/KUPG2BA



Model	Order no.	GTIN
E7/KUPG2BA	423-1015	4017337423033
1 x 4,5 kW + 1 x 7,5 kW 50		
W 400 x D 700 x H 850 mm		

Gas stove with an open stand

Model E7/KUPG4BA

- Material: (housing) stainless steel
- 4 gas burners:
- 2 x 4.5 kW (rear) and 2 x 7.5 kW (front)
- Pilot flame
- Enamelled cast iron pan supports
- Ignition fuse
- Preset to Natural gas H, propane nozzles are included



423-1020



E7/KUPG4BA



Model	Order no.	GTIN
E7/KUPG4BA	423-1020	4017337423040
2 x 4,5 kW + 2 x 7,5 kW 85		
W 800 x D 700 x H 850 mm		

Preparation hot

700 Professional cooking line



E7/KUPG6BA

Gas stove with an open stand Model E7/KUPG6BA



423-1025

- Material: (housing) stainless steel
- 6 gas burners:
- 3 x 4.5 kW (rear) and 3 x 7.5 kW (front)
- Enamelled cast iron pot supports
- Pilot flame
- Ignition safety device
- Preset for natural gas H, propane gas nozzles included

Model	Order no.	GTIN
E7/KUPG6BA	423-1025	401733743057
3 x 4,5 kW + 3 x 7,5 kW		115
W 1200 x D 700 x H 850 mm		



E7/KUPG4LO

Gas stove with natural gas H oven Model E7/KUPG4LO



423-1030

- Material: (housing) stainless steel
- 4 gas burners: 2 x 4.5 kW (rear) and 2 x 7.5 kW (front)
- Extra large 120 liter gas oven (2/1 GN)
- Enamelled cast iron pan supports
- Piezo igniter (gas oven)
- Pilot flame
- Ignition fuse
- Including 1 grid
- Preset to Natural gas H, propane nozzles are included

Model	Order no.	GTIN
E7KUPG4LO	423-1030	4017337423064
Gas stove: 2 x 4,5 + 2 x 7,5 kW Gas oven: 7,9 kW		+50/+300
Int.: W 685 x D 530 x H 350 mm Ext.: W 800 x D 700 x H 850 mm		W 530 x D 650 mm
		135



E7/KUPG6LN

Gas stove with natural gas H oven Model E7/KUPG6LN



423-1040

- Material: (housing) stainless steel
- 6 gas burners: 3 x 4.5 kW (rear) and 3 x 7.5 kW (front)
- Extra large 120 liter gas oven (2/1 GN)
- Enamelled cast iron pan supports
- Piezo igniter (gas oven)
- Additional storage space in the substructure
- Pilot flame
- Ignition fuse
- Including 1 grid
- Preset to Natural gas H, propane nozzles are included

Model	Order no.	GTIN
E7KUPG6LN	423-1040	4017337423088
Gas stove: 3 x 4,5 + 3 x 7,5 kW Gas oven: 7,9 kW		+50/+300
Int.: W 685 x D 530 x H 350 mm Ext.: B 1200 x T 700 x H 850 mm		W 530 x D 650 mm
		155

Gas stove with electric oven

Model E7/KUPG4LE

- Material: (housing) stainless steel
- 4 gas burners: 2 x 4.5 kW (front) and 2 x 7.5 kW (rear)
- Extra large 120 liter electric oven (2/1 GN)
- Enamelled cast iron pan supports
- Pilot flame / preset to Natural gas H, propane gas nozzles are included
- Ignition fuse
- Incl. 1 grid



423-1035



E7/KUPG4LE

Model	Order no.	GTIN
E7KUPG4LE	423-1035	4017337423071
Gas stove: 2 x 4,5 + 2 x 7,5 kW	+0/+300	135
400 V - 50-60 Hz - 5,48 kW	W 530 x D 650 mm	
Int.: W 685 x D 530 x H 350 mm Ext.: W 800 x D 700 x H 850 mm		



Gas stove with electric oven

Model E7/KUPG6LE

- Material: (housing) stainless steel
- 6 gas burners: 3 x 4.5 kW (rear) and 3 x 7.5 kW (front)
- Extra large 120 liter electric oven (2/1 GN)
- Enamelled cast iron pan supports
- Pilot flame / preset to Natural gas H, propane gas nozzles are included
- Ignition fuse
- Additional storage space in the substructure
- Incl. 1 grid and 1 tray



423-1045



E7/KUPG6LE

Model	Order no.	GTIN
E7KUPG6LE	423-1045	4017337423095
Gas stove: 3 x 4,5 + 3 x 7,5 kW	+0/+300	180
400 V - 50-60 Hz - 5,48 kW	W 530 x D 650 mm	
Int.: W 685 x D 530 x H 350 mm Ext.: B 1200 x T 700 x H 850 mm		





E7/CUET2BB



Electric stove

Table model E7/CUET2BB

- Material: (housing) stainless steel
- 2 electric hotplates made of cast iron: 2 x 2.6 kW
- Indicator light
- Cooking plates: Ø 220 mm



423-1050

Model	Order no.	GTIN
E7/CUET2BB	423-1050	4017337423101
400 V - 50-60 Hz - 5,2 kW	+100/+300	30
B 400 x T 700 x H 270 mm		



E7/CUET2BA



Electric stove with open stand

Model E7/CUET2BA

- Material: (housing) stainless steel
- 2 electric hotplates made of cast iron: 2 x 2.6 kW
- Indicator light
- Cooking plates: Ø 220 mm



423-1065

Model	Order no.	GTIN
E7/CUET2BA	423-1065	4017337423132
400 V - 50-60 Hz - 5,2 kW	+100/+300	60
B 400 x T 700 x H 850 mm		



E7/CUET4BA



Electric stove with an open stand

Model E7/CUET4BA

- Material: (housing) stainless steel
- cast iron electric hotplates: 4 x 2.6 kW
- Indicator light
- Cooking plates: Ø 220 mm



423-1070

Model	Order no.	GTIN
E7/CUET4BA	423-1070	4017337423149
400 V - 50-60 Hz - 10,4 kW	+100/+300	70
B 800 x T 700 x H 850 mm		

Electric stove with an open stand

Model E7/CUET6BA

- Material: (housing) stainless steel
- cast iron electric hotplates: 6 x 2.6 kW
- Indicator light
- Cooking plates: Ø 220 mm



423-1075



E7/CUET6BA



Model	Order no.	GTIN
E7/CUET6BA	423-1075	4017337423156
400 V - 50-60 Hz - 15,6 kW	100/+300	75
B1200 x T 700 x H 850 mm		

Electric stove with electric oven

Model E7/CUET4LE

- Material: (housing) stainless steel
- 6 cast iron electric hotplates: 4 x 2.6 kW
- Cooking plates: Ø 220 mm
- 120 liter electric oven without convection (2/1 GN)
- Incl. 1 grid
- Additional storage space in the base unit



423-1080



E7/CUET4LE



Model	Order no.	GTIN
E7/CUET4LE	423-1080	4017337423163
400 V - 50-60 Hz - 15,9 kW	100/+300	80
Int.: W 685 x D 530 x H 350 mm Ext.: W 800 x D 700 x H 850 mm	W 530 x D 650 mm	

Electric stove with electric oven

Model E7/CUET6LE

- Material: (housing) stainless steel
- 6 cast iron electric hotplates: 6 x 2.6 kW
- Cooking plates: Ø 220 mm
- 120 liter electric oven without convection (2/1 GN)
- Incl. 1 grid
- Additional storage space in the base unit



423-1085



E7/CUET6LE



Model	Order no.	GTIN
E7/CUET6LE	423-1085	4017337423170
400 V - 50-60 Hz - 20,7 kW	100/+300	85
Int.: W 685 x D 530 x H 350 mm Ext.: W 1200 x D 700 x H 850 mm	W 530 x D 650 mm	

Preparation hot

700 Professional cooking line



E7/CVE2BB



Ceramic stove

table model E7/CVE2BB

- Material: stainless steel
- with 2 cooking zones: 2 x 2.5 kW
- Hob: 350 x 560 mm
- Cooking plate Ø 230 mm (outside)
- Cooking plate Ø 145 mm (inside)
- Cool-Grip handles and buttons made of heat-resistant material



423-1403

Model	Order no.	GTIN
E7/CVE2BB	423-1403	4017337044269
400 V - 50-60 Hz - 5 kW	0/+300	27
W 400 x D 700 x H 270 mm		



E7/CVE4BB



Ceramic stove

table model E7/CVE4BB

- Material: stainless steel
- with 4 cooking zones: 4 x 2.5 kW
- Hob: 700 x 560 mm
- Cooking plate Ø 230 mm (outside)
- Cooking plate Ø 145 mm (inside)
- Cool-Grip handles and buttons made of heat-resistant material



423-1401

Model	Order no.	GTIN
E7/CVE4BB	423-1401	4017337044245
400 V - 50-60 Hz - 10 kW	0/+300	51
W 800 x D 700 x H 270 mm		



E7/CVE4LE



Ceramic stove with electric oven

Model E7/CVE4LE

- Material: stainless steel
- with 4 cooking zones: 4 x 2.5 kW
- Hob: 700 x 560 mm
- Cooking plate Ø 230 mm outside
- Cooking plate Ø 145 mm inside
- Electric oven, suitable for GN 2/1 with 5.48 kW (without convection)
- Controlled by 2 independent thermostats,
- Cool-Grip handles and buttons made of heat-resistant material
- Adjustable stainless steel feet



423-1405

Model	Order no.	GTIN
E7/CVE4LE	423-1405	4017337042845
400 V - 50-60 Hz - 15.48 kW	0/+300	72
Int.: B 685 x T 530 x H 350 mm Ext.: B 800 x T 700 x H 850 mm	W 530 x D 650 mm	

Ceramic stove with open stand

Model E7/CVE2BA

- Material: stainless steel
- with 2 cooking zones: 2 x 2.5 kW
- Hob: 350 x 560 mm
- Cooking plate Ø 230 mm outside
- Cooking plate Ø 145 mm inside
- Cool-Grip handles and buttons made of heat-resistant material
- Adjustable stainless steel feet



423-1402

Model	Order no.	GTIN
E7/CVE2BA	423-1402	4017337044252
 400 V - 50-60 Hz - 5 kW	 0/+300	 55
 W 400 x D 700 x H 850 mm		



E7/CVE2BA



Ceramic hob with open stand

Model E7/CVE4BA

- Material: stainless steel
- with 4 cooking zones: 4 x 2.5 kW
- Hob: 700 x 560 mm
- Cooking plate Ø 230 mm outside
- Cooking plate Ø 145 mm inside
- Cool-Grip handles and buttons made of heat-resistant material
- Adjustable stainless steel feet



423-1400

Model	Order no.	GTIN
E7/CVE4BA	423-1400	4017337042838
 400 V - 50-60 Hz - 10 kW	 0/+300	 62
 W 800 x D 700 x H 850 mm		



E7/CVE4BA



Induction cooker with an open stand

Model E7/CUI2BAL

- Material: stainless steel
- 2 cooking zones: 2 x 3.5 kW
- Digital display system
- Electronic temperature control
- Cool-Grip handles and buttons made of heat-resistant material
- Adjustable stainless steel feet
- Hob: 350 x 550 mm
- Hot plate Ø 230 mm outside



423-1451

Model	Order no.	GTIN
E7/CUI2BAL	423-1451	4017337044276
 400 V - 50-60 Hz - 7 kW	 0/+300	 66
 W 400 x D 700 x H 850 mm		



E7/CUI2BAL





E7/CUI4BAL

Induction cooker with an open stand

Model E7/CUI4BAL



423-1450

- Material: stainless steel
- 4 cooking zones: 4 x 3.5 kW
- Digital display system
- Electronic temperature control
- Cool-Grip handles and buttons made of heat-resistant material
- Adjustable stainless steel feet
- Hob: 700 x 550 mm
- Hot plate Ø 230 mm

Model	Order no.	GTIN
E7/CUI4BAL	423-1450	4017337042852
400 V - 50-60 Hz - 14 kW	0/+300	81
W 800 x D 700 x H 850 mm		



E7/CUI2BBL

Induction cooker

Table model E7/CUI2BBL



423-1453

- Material: stainless steel
- 2 cooking zones: 2 x 3.5 kW
- Digital display system
- Electronic temperature control
- Cool-Grip handles and buttons made of heat-resistant material
- Hob: 350 x 550 mm
- Hot plate Ø 230 mm

Model	Order no.	GTIN
E7/CUI2BBL	423-1453	4017337044290
400 V - 50-60 Hz - 7 kW	0/+300	37
W 400 x D 700 x H 270 mm		



E7/CUI4BBL

Induction cooker

Table model E7/CUI4BBL



423-1452

- Material: stainless steel
- 4 cooking zones: 4 x 3.5 kW
- Digital display system
- Electronic temperature control
- Cool-Grip handles and buttons made of heat-resistant material
- Hob: 700 x 550 mm
- Hot plate Ø 230 mm

Model	Order no.	GTIN
E7/CUI4BBL	423-1452	4017337044283
400 V - 50-60 Hz - 14 kW	0/+300	61
W 800 x D 700 x H 270 mm		

Wok gas stove Table model CC/01.BB



423-2000

- Material: (housing) stainless steel
- 1 gas burner: 21 kW
- Removable burner for easy cleaning
- Removable fat drip tray under the burner
- Enamelled wok top: Ø above: 300 mm, Ø below: 380 mm
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



CC/01.BB



Model	Order no.	GTIN
CC/01.BB	423-2000	4017337423569
21 kW	47	B 700 x D 700 x H 275 mm

Wok gas stove with an open stand Model CC/02



423-2045

- Material: (housing) stainless steel
- 2 gas burners: 2 x 21 kW
- Removable burner for easy cleaning
- Removable fat drip tray under the burner
- Enamelled wok top: Ø above: 300 mm, Ø below: 380 mm
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



CC/02



Model	Order no.	GTIN
CC/02	423-2045	4017337423651
2 x 21 kW	125	B 1400 x D 700 x H 850 mm

Wok gas stove with an open stand Model CC/03



423-2050

- Material: (housing) stainless steel
- 3 gas burners: 3 x 21 kW
- Removable burner for easy cleaning
- Removable fat drip tray under the burner
- Enamelled wok top: Ø above: 300 mm, Ø below: 380 mm
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



CC/03



Model	Order no.	GTIN
CC/03	423-2050	4017337423668
3 x 21 kW	150	B 1800 x D 700 x H 850 mm



TEB2/120 E



TEB3/140 E



Electric teppanyaki grill with an open stand

Model TEB2/120 E and TEB3/140 E

- Material: (housing and grill plate) stainless steel
- Stainless steel splash guard on three sides
- 2 or 3 heating elements: 2 x 5.4 kW or 3 x 5.4 kW
- Provide heating elements mounted directly under the grill plate for even heat distribution
- 2 recesses in the grill plate for leftovers (front left and right in the corners)
- 2 removable grease containers
- Warming zones on the left and right edge
- Safety thermostat



423-3200



423-3205

Model	Order no.	GTIN
TEB2/120 E	423-3200	4017337036189
TEB3/140 E	423-3205	4017337036196
TED2/120 E	TED3/140 E	
400 V - 50-60 HZ - 10,8 kW	400 V - 50-60 Hz - 16,2 kW	
0 / +240	0 / +240	
175	190	
B 1200 x D 700/740 x H 850 mm	B 1400 x T 700/740 x H 850 mm	



TEB2/120 G



TEB3/140 G



Gas teppanyaki grill with open stand

Model TEB2/120 G and TEB3/140 G

- Material: (housing and grill plate) stainless steel
- Stainless steel splash guard on three sides
- 2 or 3 burners: 2 x 5.8 kW or 3 x 5.8 kW
- 3 flame tubes per burner provide one even heat distribution
- 2 recesses in the grill plate for leftovers (front left and right in the corners)
- 2 removable grease containers
- Warming zones on the left and right edge
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



423-3100



423-3105

Model	Order no.	GTIN
TEB2/120 G	423-3100	4017337036165
TEB3/140 G	423-3105	4017337036172
TED2/120 G	TED3/140 G	
2 x 5,8 kW	3 x 5,8 kW	
0 / +240	0 / +240	
180	195	
B 1200 x D 720/780 x H 850 mm	B 1400 x T 720 / 780 x H 850 mm	

Electric griddle

Table model E7/KTE1BBL and E7/KTE1BBR

- Material: stainless steel
- **E7 / KTE1BBL:** Smooth griddle
- **E7 / KTE1BBR:** Grooved griddle
- Stainless steel splash guard on three sides
- Safety thermostat
- Removable grease collecting container



423-1210



423-1215



E7/KTE1BBL



E7/KTE1BBR



Model	Order no.	GTIN
E7/KTE1BBL	423-1210	4017337423422
E7/KTE1BBR	423-1215	4017337423439
E7/KTE1BBL		E7/KTE1BBR
400 V - 50-60 Hz - 5.4 kW		400 V - 50 Hz - 5,4 kW
+100/+270		+100/+270
50		50
Ext.: W 400 x D 700 x H 270 mm		Ext.: W 400 x D 700 x H 270 mm
Griddle: W 395 x D 530 mm		Griddle: W 395 x D 530 mm

Electric griddle

Table model E7/KTE2BBL, E7/KTE2BBR and E7/KTE2BBM

- Material: stainless steel
- 2 separately adjustable cooking zones
- **E7 / KTE2BBL:** Smooth griddle
- **E7 / KTE2BBR:** Grooved griddle
- **E7 / KTE2BBM:** griddle 1/2 smooth and 1/2 grooved
- Stainless steel splash guard on three sides
- Safety thermostat
- Removable grease collecting container



423-1220



423-1225



423-1230



E7/KTE2BBL



E7/KTE2BBM



Model	Order no.	GTIN
E7/KTE2BBL	423-1220	4017337423446
E7/KTE2BBR	423-1225	4017337423453
E7/KTE2BBM	423-1230	4017337423460

E7/KTE2BBL		E7/KTE2BBR	E7/KTE2BBM
400 V - 50-60 Hz - 10,8 kW		400 V - 50-60 Hz - 10,8 kW	400 V - 50-60 Hz - 10,8 kW
+100/+270		+100/+270	+100/+270
93		93	93
Ext.: B 800 x T 700 x H 270 mm		Ext.: B 800 x T 700 x H 270 mm	Ext.: B 800 x T 700 x H 270 mm
Griddle: W 795 x D 530 mm		Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm



E7/KTG1BBL



E7/KTG1BBR



Gas griddle

Table model *E7/KTG1BBL and E7/KTG1BBR*

- Material: stainless steel
- *E7 / KTG1BBL*: Smooth griddle
- *E7 / KTG1BBR*: Grooved griddle
- Stainless steel splash guard on three sides
- Removable grease collecting container
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles are included



423-1160



423-1165

Model	Order no.	GTIN
E7/KTG1BBL	423-1160	4017337423323
E7/KTG1BBR	423-1165	4017337423330

E7/KTG1BBL	E7/KTG1BBR
6 kW	6 kW
+100/+270	+100/+270
50	50
Ext.: W 400 x D 700 x H 270 mm	Ext.: W 400 x D 700 x H 270 mm
Griddle: W 395 x D 530 mm	Griddle: W 395 x D 530 mm

Gas griddle

Table model *E7/KTG2BBL, E7/KTG2BBR and E7/KTG2BBM*

- Material: stainless steel
- 2 separately adjustable cooking zones
- *E7 / KTG2BBL*: Smooth griddle
- *E7 / KTG2BBR*: Grooved griddle
- *E7 / KTG2BBM*: griddle plate 1/2 smooth and 1/2 grooved
- Stainless steel splash guard on three sides
- Removable grease collecting container
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



423-1170



423-1175



423-1180



E7KTG2BBL



E7KTG2BBM



Model	Order no.	GTIN
E7/KTG2BBL	423-1170	4017337423347
E7/KTG2BBR	423-1175	4017337423354
E7/KTG2BBM	423-1180	4017337423361

E7/KTG2BBL	E7/KTG2BBR	E7/KTG2BBM
12 kW	12 kW	12 kW
+100/+270	+100/+270	+100/+270
95	95	95
Ext.: B 800 x T 700 x H 270 mm	Ext.: B 800 x T 700 x H 270 mm	Ext.: B 800 x T 700 x H 270 mm
Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm

Electric griddle plate with open stand

Model *E7/KTE1BAL* and *E7/KTE1BAR*

- Material: stainless steel
- *E7 / KTE1BAL*: Smooth griddle
- *E7 / KTE1BAR*: Grooved griddle
- Stainless steel splash guard on three sides
- Safety thermostat
- Removable grease collecting container



423-1235



423-1240

Model	Order no.	GTIN
E7/KTE1BAL	423-1235	4017337423477
E7/KTE1BAR	423-1240	4017337423484
E7/KTE1BAL	E7/KTE1BAR	
400 V - 50-60 Hz - 5,4 kW	400 V - 50-60 Hz - 5,4 kW	
+100/240°C	+100/240°C	
65	65	
Ext.: W 400 x D 700 x H 850 mm	Ext.: W 400 x D 700 x H 850 mm	
Griddle: W 395 x D 530 mm	Griddle: W 395 x D 530 mm	



E7/KTE1BAR



Electric griddle plate with open stand

Model *E7/KTE2BAL*, *E7/KTE2BAR*
and *E7/KTE2BAM*

- Material: stainless steel
- 2 separately adjustable cooking zones
- *E7 / KTE2BAL*: Smooth griddle
- *E7 / KTE2BAR*: Grooved griddle
- *E7 / KTE2BAM*: Griddle plate 1/2 smooth and 1/2 grooved
- Stainless steel splash guard on three sides
- Safety thermostat
- Removable grease collecting container



423-1245



423-1250



423-1255

Model	Order no.	GTIN
E7/KTE2BAL	423-1245	4017337423491
E7/KTE2BAR	423-1250	4017337423507
E7/KTE2BAM	423-1255	4017337423514



E7/KTE2BAM



E7/KTE2BAL	E7/KTE2BAR	E7/KTE2BAM
400 V - 50-60 Hz - 10,8 kW	400 V - 50-60 Hz - 10,8 kW	400 V - 50-60 Hz - 10,8 kW
+100/240°C	+100/240°C	+100/240°C
95	95	95
Ext.: B 800 x T 700 x H 850 mm	Ext.: B 800 x T 700 x H 850 mm	Ext.: B 800 x T 700 x H 850 mm
Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm



E7/KTG1BAR



Gas griddle with open stand Model E7/KTG1BAL and E7/KTG1BAR

- Material: stainless steel
- **E7 / KTG1BAL:** Smooth griddle
- **E7 / KTG1BAR:** Grooved griddle
- Stainless steel splash guard on three sides
- Removable grease collecting container
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



423-1185



423-1190

Model	Order no.	GTIN
E7/KTG1BAL	423-1185	4017337423378
E7/KTG1BAR	423-1190	4017337423385
E7/KTG1BAL		E7/KTG1BAR
6 kW		6 kW
+100/+270		+100/+270
65		65
Ext.: W 400 x D 700 x H 850 mm		Ext.: W 400 x D 700 x H 850 mm
Griddle: W 395 x D 530 mm		Griddle: W 395 x D 530 mm



E7/KTG2BAM



Gas griddle with open stand Model E7/KTG2BAL, E7/KTG2BAR and E7/KTG2BAM

- Material: stainless steel
- 2 separately adjustable cooking zones
- **E7 / KTG2BAL:** Smooth griddle
- **E7 / KTG2BAR:** Grooved griddle
- **E7 / KTG2BAM:** Roasting plate 1/2 smooth and 1/2 grooved
- Stainless steel splash guard on three sides
- Removable grease collecting container
- Substructure offers space for gas bottles up to 6 kg
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



423-1195



423-1200



423-1205

Model	Order no.	GTIN
E7/KTG2BAL	423-1195	4017337423392
E7/KTG2BAR	423-1200	4017337423408
E7/KTG2BAM	423-1205	4017337423415

E7/KTG2BAL	E7/KTG2BAR	E7/KTG2BAM
12 kW	12 kW	12 kW
110	110	110
Ext.: B 800 x T 700 x H 850 mm	Ext.: B 800 x T 700 x H 850 mm	Ext.: B 800 x T 700 x H 850 mm
Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm	Griddle: W 795 x D 530 mm

Gas lava stone grill

Table model E7/BS1BB and E7/BS2BB

- Material: stainless steel
- Stainless steel grid with V-profile
- Stainless steel splash guard on three sides
- Removable grease collecting container
- Delivery including lava stones for a unique BBQ taste
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



423-1260



423-1265



E7/BS1BB

Model	Order no.	GTIN
E7/BS1BB	423-1260	4017337423521
E7/BS2BB	423-1265	4017337423538
E7/BS1BB		E7/BS2BB
8 kW		16 kW
30		65
W 400 x D 700 x H 270 mm		W 800 x D 700 x H 270 mm



Gas lava stone grill

Model E7/BS1BA and E7/BS2BA

- Material: stainless steel
- Stainless steel grid with V-profile
- Stainless steel splash guard on three sides
- Removable grease collecting container
- Substructure offers space for gas bottles up to 6 kg
- Delivery including lava stones for a unique BBQ taste
- Piezo igniter
- Pilot flame
- Ignition fuse
- Preset to Natural gas H, propane nozzles included



423-1270



423-1275



E7/BS2BA

Model	Order no.	GTIN
E7/BS1BA	423-1270	4017337423545
E7/BS2BA	423-1275	4017337423552
E7/BS1BA		E7/BS2BA
8 kW		16 kW
55		90
W 400 x D 700 x H 850 mm		W 800 x D 700 x H 850 mm





E7/KPE1V40



Electric pasta cooker

Model E7/KPE1V40 and E7/KPE2V80

- Material: stainless steel
- Built-in inlet and outlet tap
- Rounded basin
- Double bottom
- Drip tray
- Overflow system for separating the starch
- Safety thermostat
- Baskets must be ordered separately (see p. 205)



423-1140



423-1145

Model	Order no.	GTIN
E7/KPE1V40	423-1140	4017337423286
E7/KPE2V80	423-1145	4017337423293
E7/KPE1V40		E7/KPE2V80
400 V - 50-60 Hz - 7 kW		400 V - 50-60 Hz - 14 kW
+40/+100		+40/+100
50		90
28		2 x 28
W 400 x D 700 x H 850		W 800 x D 700 x H 850

Gas pasta cooker

Model E7/KPG1V40 and E7/KPG2V80

- Material: stainless steel
- Built-in inlet and outlet tap
- Rounded basin
- Double bottom
- Drip tray
- Overflow system for separating the starch
- Safety thermostat
- Pilot flame
- Piezo igniter
- Pre-set for Natural gas H, propane gas nozzles included
- Baskets must be ordered separately (see p. 205)



423-1130



423-1135



E7/KPG2V80



Model	Order no.	GTIN
E7/KPG1V40	423-1130	4017337423262
E7/KPG2V80	423-1135	4017337423279
E7/KPG1V40		E7/KPG2V80
11 kW		22 kW
+40/+100		+40/+100
55		100
28		2 x 28
W 400 x D 700 x H 850		W 800 x D 700 x H 850

Pasta basket set



Order no.	GTN	Description	Weight		
423-4000	4017337423842	E7/CPCEXA Pasta basket set: 4 x 1/6 GN	3,0 kg gross		
423-4005	4017337423859	E7/CPCEXB Pasta basket set: 2 x 1/6 GN + 1 x 1/3 GN	2,7 kg gross		
423-4010	4017337423866	E7/CPCEXC Pasta basket set: 2 x 1/3 GN	2,7 kg gross		
423-4015	4017337423873	E7/CPCEXD Pasta basket: 2/3 GN	1,7 kg gross		
423-4020	4017337423880	E7/CPCEXE Pasta basket set: 2 x 1/3 GN	2,7 kg gross		
423-4025	4017337423897	E7/CPCEXF Pasta basket set: 2 x 1/6 GN + 1 x 1/3 GN	2,7 kg gross		

Underframe for table-top units



Order no.	GTN	Description	Weight		
423-1550	4017337044801	Underframe for table 400 x 700 x 590 mm	approx. 21,6 kg		
423-1555	4017337045587	Underframe for table 800 x 700 x 590 mm	approx. 30 kg		

Door for underframe



Order no.	GTN-Code	Description	Weight		
423-3610	4017337045082	Door for underframe 400 mm <i>Order 2 doors for 800 mm underframes</i>	approx. 4,1 kg		



E7/FLG1V13



Gas fryer

Model E7/FLG1V13 and E7/FLG1V17

- Material: stainless steel
- With drain tap and stainless steel collecting container for easy oil change
- Rounded basin with cold zone
- Eight levels: 110 - 190 °C
- Safety thermostat
- Piezo igniter
- With safety device
- Pilot flame
- Preset to Natural gas H, propane nozzles included



423-1090



423-1095

Model	Order no.	GTIN
E7/FLG1V13	423-1090	4017337423187
E7/FLG1V17	423-1095	4017337423194

E7/FLG1V13	E7/FLG1V17
11,2 kW	16,5 kW
0 /+190	0 /+190
60	75
13	17
Ext.: B 400 x T 700 x H 850 mm	Ext.: B 400 x T 700 x H 850 mm
Basket: B 220 x T 300 x H 120 mm	Basket: B 290 x T 300 x H 120 mm



E7/FLG2V13



Gas fryer

Model E7/FLG2V13 and E7/FLG2V17

- Material: stainless steel
- With drain tap and stainless steel collecting container for easy oil change
- Rounded basin with cold zone
- Infinitely variable temperature setting up to 190 °C
- Safety thermostat
- Piezo igniter
- With ignition protection
- Pilot flame
- Preset to Natural gas H, propane gas nozzles included



423-1100



423-1105

Model	Order no.	GTIN
E7/FLG2V13	423-1100	4017337423200
E7/FLG2V17	423-1105	4017337423217

E7/FLG2V13	E7/FLG2V17
22,4 kW	33 kW
0 /+190	0 /+190
90	105
2 x 13	2 x 17
Ext.: B 800 x T 700 x H 850 mm	Ext.: B 800 x T 700 x H 850 mm
Basket: 1 x W 220 x T 300 x H 120 mm 2 x W 109 x D 300 x H 120 mm	Basket: 1 x W 290 x T 300 x H 120 mm 2 x W 140 x D 300 x H 120 mm

Electric fryer

Model E7/FRE1V13 and E7/FRE1V17

- Material: stainless steel
- With drain tap and stainless steel collecting container for easy oil change
- Rounded basin with cold zone
- Infinitely variable temperature setting up to 190 °C
- Fold-up heating element enables easy cleaning
- Safety thermostat



423-1110



423-1115

Model	Order no.	GTIN
E7/FRE1V13	423-1110	4017337423224
E7/FRE1V17	423-1115	4017337423231
E7/FRE1V13	E7/FRE1V17	
400 V - 50-60 Hz - 12 kW	400 V - 50-60 Hz - 16,5 kW	
0/+190	0/+190	
56	71	
13	17	
Ext.: 400 x 700 x 850 mm	Ext.: 400 x 700 x 850 mm	
Basket: W 220 x D 300 x H 120 mm	Basket: W 290 x D 300 x H 120 mm	



E7/FRE1V13



Electric fryer

Model E7/FRE2V13 and E7/FRE2V17

- Material: stainless steel
- With drain tap and stainless steel collecting container for easy oil change
- Rounded basin with cold zone
- Infinitely variable temperature setting up to 190 °C
- Fold-up heating element enables easy cleaning
- Safety thermostat



423-1120



423-1125

Model	Order no.	GTIN
E7/FRE2V13	423-1120	4017337423248
E7/FRE2V17	423-1125	4017337423255
E7/FRE2V13	E7/FRE2V17	
400 V - 50-60 Hz - 24 kW	400 V - 50-60 Hz - 33 kW	
0/+190	0/+190	
95	110	
2 x 13	2 x 17	
Ext.: B 800 x T 700 x H 850 mm	Ext.: B 800 x T 700 x H 850 mm	
Basket: 1 x B 220 x T 300 x H 120 mm 2 x W 109 x D 300 x H 120 mm	Basket: 1 x B 290 x T 300 x H 120 mm 2 x W 140 x D 300 x H 120 mm	



E7/FRE2V13





E7/SPE40BB



French fries warmer table-top

Table model E7/SPE40BB

- Material: (housing) stainless steel
- Excellent for professional use
- Optimal heat distribution
- Capacity: 1/1 GN



423-1127

Model	Order no.	GTIN
E7/SPE40BB	423-1127	4017337042784
230 V - 50-60 Hz - 1 kW	+30/+90	30
B 400 x T 700 x H 270 / 590 mm		



E7/SPE40BA



French fries warmer with open stand

Model E7/SPE40BA and E7/SPE40BC

- Material: stainless steel
- Open substructure and height-adjustable feet
- Excellent for professional use
- Optimal heat distribution
- Capacity: 1/1 GN



423-1128

Model	Order no.	GTIN
E7/SPE40BA	423-1128	4017337049233
E7/SPE40BC with door	423-1129	4017337042890
E7/SPE40BA	E7/SPE40BC (with door)	
230 V - 50-60 Hz - 1 kW	230 V - 50-60 Hz - 1 kW	
+30/+90	+30/+90	
45	48	
W 400 x D 700 x H 850 / 1170 mm	W 400 x D 700 x H 850 / 1170 mm	



423-1129



E7/BME1BA



Bain Marie with open stand

Model E7/BME1BA

- Material: stainless steel
- For 1 x 1/1 GN, depth 150 mm (GN container not included)
- Built-in inlet and outlet tap
- Rounded basin
- Overflow system
- Adjustable safety thermostat



423-1150

Model	Order no.	GTIN
E7/BME1BA	423-1150	4017337423309
230 V - 50-60 Hz - 1,5 kW	+30/+90	40
W 400 x D 700 x H 850 mm	13 Ltr	

Bain Marie with open stand

Model E7/BME2BA

- Material: stainless steel
- For 2/1 GN or 2 x 1/1 GN, depth 150 mm (GN container not included)
- Built-in inlet and outlet tap
- Rounded basin
- Overflow system
- Adjustable safety thermostat



423-1155



E7/BME2BA



Model	Order no.	GTIN
E7/BME2BA	423-1155	4017337423316
230 V - 50-60 Hz - 3 kW	+30/+90	70
W 800 x D 700 x H 850 mm	Ltr 17	

Neutral element with open substructure

Model E7/KNN1BA and Model E7/KNN1CA

- Material: stainless steel
- Rounded top made of stainless steel
- 4 adjustable feet made of stainless steel
- E7/KNN1BA: With cover
- E7/KNN1CA: with drawer
- Open substructure



423-1500



423-1505



E7/KNN1BA



Model	Order no.	GTIN
E7/KNN1BA	423-1500	4017337033591
E7/KNN1CA	423-1505	4017337045594
E7/KNN1BA	E7/KNN1CA	
23	23	
B 400 x T 700 x H 850 mm	W 400 x D 700 x H 850 mm	
	Drawer: W 280 x D 550 x H 120 mm	

Neutral element with open substructure

Model E7/KNN2BA and Model E7/KNN2CA

- Material: stainless steel
- Rounded top made of stainless steel
- 4 adjustable feet made of stainless steel
- (E7/KNN2BA) With cover
- (E7/KNN2CA) with drawer
- Open substructure



423-1510



423-1515



E7/KNN2CA



Model	Order no.	GTIN
E7/KNN2BA	423-1510	4017337045600
E7/KNN2CA	423-1515	4017337045617
E7/KNN2BA	E7/KNN2CA	
40	40	
B 800 x T 700 x H 850 mm	W 800 x D 700 x H 850 mm	
	Drawer: W 680 x D 550 x H 120 mm	



LQ/TPG6BA



LQ/CQE6BA



LQ/BME1BA

The new 900 LQ Series Optimized for commercial kitchens

With the 900 LQ series from Saro, we are introducing a series of optimized appliances to our portfolio. The overall depth of the professional kitchen line is 900 mm. This allows undisturbed use of large pots and pans on stoves or in oversized ovens.

Robust quality of the 900 LQ series

The in Italy manufactured series impresses with its high-quality materials. For example, all units are made of two-millimeter-thick AISI 304 stainless steel and equipped with high-quality components. This also guarantees the durability of the LQ series.

The right equipment for every kitchen

Whether gas connection or electric connection, in the LQ series you will find various professional appliances from hot plate stoves with integrated ovens, standing fryers and griddle tops.

Saro Service as usual

Of course you will get our 24-month spare-part warranty on the entire series. You will also find our devices in our partner program SWS.

Do you have questions about the LQ series?

*Please do not hesitate to contact us,
we will provide you with an individual offer.
Also for individual productions, if desired.*

MADE IN
EUROPE

2 YEAR
GUARANTEE



LQ/FTG4BAMK



LQ/SPE40BB



LQ/BS2BB



LQ/CUG2BA



Gas stove open substructure 2 burners Model LQ/CUG2BA



423-8000

- Safety thermostat
- Pilot lamp
- Manual ignition
- Heavy grates made of acid-resistant, enameled cast iron
- High quality stainless steel AISI 304
- Removable basins for easy cleaning
- Preset to Natural gas H, propane nozzles included

Model	Order no.	GTIN
LQ/CUG2BA	423-8000	4017337062713
Gas stove: 1 x 5,5 kW 1 x 7,4 kW	0/+300	60/70 (n/g)
Ext.: B 400 x T 900 x H 850 mm		



LQ/CUG4BA



Gas stove open substructure 4 burners Model LQ/CUG4BA



423-8005

- Safety thermostat
- Pilot lamp
- Manual ignition
- Heavy grates made of acid-resistant, enameled cast iron
- High quality stainless steel AISI 304
- Removable basins for easy cleaning
- Preset to Natural gas H, propane nozzles included

Model	Order no.	GTIN
LQ/CUG4BA	423-8005	4017337062720
Gas stove: 1 x 3,5 kW 1 x 5,5 kW 2 x 7,4 kW	0/+300	102/127 (n/g)
Ext.: B 800 x T 900 x H 850 mm		



LQ/CUG6BA



Gas stove open substructure 6 burners Model LQ/CUG6BA



423-8010

- Safety thermostat
- Pilot lamp
- Manual ignition
- Heavy grates made of acid-resistant, enameled cast iron
- High quality stainless steel AISI 304
- Removable basins for easy cleaning
- Preset to Natural gas H, propane nozzles included

Model	Order no.	GTIN
LQ/CUG6BA	423-8010	4017337062737
Gas stove: 1 x 3,5 kW 2 x 5,5 kW 3 x 7,4 kW	0/+300	148/173 (n/g)
Ext.: B 1200 x T 900 x H 850 mm		

Gas stove + gas oven 4 burners

Model LQ/CUG4NG

- Safety thermostat
- Pilot lamp
- Manual ignition
- Heavy grates made of acid-resistant, enameled cast iron
- High quality stainless steel AISI 304
- Removable basins for easy cleaning
- Preset to Natural gas H, propane nozzles included



423-8015

Model	Order no.	GTIN
LQ/CUG4NG	423-8015	4017337062744
Gas stove: 1 x 3,5 kW 1 x 5,5 kW 2 x 7,4 kW Gas oven: 8,6 kW GN 2/1 0/+300 143/163 (n/g)		
Int.: W 685 x D 530 x H 350 mm Ext.: B 800 x T 900 x H 850 mm W 530 x D 650 mm		



LQ/CUG4NG



Gas stove + gas oven 6 burners

Model LQ/CUG6FM

- Safety thermostat
- Pilot lamp
- Manual ignition
- Heavy grates made of acid-resistant, enameled cast iron
- High quality stainless steel AISI 304
- Removable basins for easy cleaning
- Preset to Natural gas H, propane nozzles included



423-8020

Model	Order no.	GTIN
LQ/CUG6FM	423-8020	4017337062751
Gas stove: 1 x 3,5 kW 2 x 5,5 kW 3 x 7,4 kW Gas oven: Maxi Ofen 12 kW 0/+300 198/223 (n/g)		
Int.: W 930 x D 530 x H 350 mm Ext.: B 1200 x T 900 x H 850 mm W 885 x D 450 mm		



LQ/CUG6FM



Gas stove + electric oven 4 burners

Model LQ/CUG4NE

- See previous models for design



423-8025

Model	Order no.	GTIN
LQ/CUG4NE	423-8025	4017337062768
LQ/CUG6NE	423-8030	4017337062775

LQ/CUG4NE / 4 burners	LQ/CUG6NE / 6 burners
1 x 3,5 kW 1 x 5,5 kW 2 x 7,4 kW static electric oven 400 V 5,48 kW 0/+300 143/186 Int.: W 685 x D 530 x H 350 mm Ext.: B 800 x T 900 x H 850 mm W 530 x D 650 mm	1 x 3,5 kW 2 x 5,5 kW 3 x 7,4 kW static electric oven 400 V 5,48 kW 0/+300 198/223 Int.: W 685 x D 530 x H 350 mm Ext.: B 1200 x T 900 x H 850 mm W 530 x D 650 mm

Gas stove + electric oven 6 burners

Model LQ/CUG6NE



423-8030



LQ/CUG6NE





LQ/TPG4BA



Hot plate stove open substructure Model LQ/TPG4BA



423-8100

- Heavy robust stainless steel AISI 304
- 12 mm thick cooking surface
- Removable middle section
- Safety thermostat
- Pilot lamp
- Piezo ignition
- Oven substructure for storage space
- Preset to Natural gas H, propane nozzles included

Model	Order no.	GTIN
LQ/TPG4BA	423-8100	4017337062782
12 kW	0/+300	155/170 (n/g)
Int.: W 685 x D 530 x H 350 mm Ext.: B 800 x T 900 x H 850 mm	W 530 x D 650 mm	



LQ/TPG4LO

Hot plate stove + gas oven Model LQ/TPG4LO



423-8105

- Heavy robust stainless steel AISI 304
- 12 mm thick cooking surface
- 12 kW cooking surface
- Removable middle section
- 8.6 kW furnace output
- Safety thermostat
- Pilot lamp
- Piezo ignition
- Preset to Natural gas H, propane nozzles included

Model	Order no.	GTIN
LQ/TPG4LO	423-8105	4017337062799
20,6 kW	0/+300	185/200 (n/g)
Int.: W 685 x D 530 x H 350 mm Ext.: B 800 x T 900 x H 850 mm	W 530 x D 650 mm	



LQ/TPG4LE

Hot plate stove + electric oven Model LQ/TPG4LE



423-8110

- Heavy robust stainless steel AISI 304
- 12 mm thick cooking surface
- 12 kW cooking surface
- Removable middle section
- 5,48 kW furnace output
- Safety thermostat
- Pilot lamp
- Piezo ignition
- Preset to Natural gas H, propane nozzles included

Model	Order no.	GTIN
LQ/TPG4LE	423-8110	4017337062805
12 kW 400V - 5,48 kW	0/+300	185/200 (n/g)
Int.: W 685 x D 530 x H 350 mm Ext.: B 800 x T 900 x H 850 mm	W 530 x D 650 mm	

Hot plate stove open substructure + 2 burners

Model LQ/TPG6BA

- Heavy robust stainless steel AISI 304
- 12 mm thick cooking surface
- Removable middle section
- 12 kW atmospheric burner (hot plate)
- 1 x 7.4 kW and 1 x 5.5 kW burner
- Safety thermostat
- Heavy grates made of acid-resistant, enameled cast iron
- Pilot lamp
- Piezo ignition
- Oven substructure for storage space
- Preset to Natural gas H, propane nozzles included



423-8115



LQ/TPG6BA



Model	Order no.	GTIN
LQ/TPG6BA	423-8115	4017337062815
27,9 kW	0/+300	170/185 (n/g)
Int.: W 685 x D 530 x H 350 mm Ext.: B 1200 x T 900 x H 850 mm	W 530 x D 650 mm	

Hot plate stove gas oven + 2 burners + door

Model LQ/TPG6LO

- Heavy robust stainless steel AISI 304
- 12 mm thick cooking surface
- 12 kW atmospheric burner (hot plate)
- 1 x 7.4 kW and 1 x 5.5 kW burner
- 8.6 kW furnace output
- Removable middle section
- Safety thermostat
- Heavy grates made of acid-resistant, enameled cast iron
- Pilot lamp
- Piezo ignition
- Preset to Natural gas H, propane nozzles included



423-8120



LQ/TPG6LO



Model	Order no.	GTIN
LQ/TPG6LO	423-8120	4017337062829
33,5 kW	0/+300	190/210 (n/g)
Int.: W 685 x D 530 x H 350 mm Ext.: B 1200 x T 900 x H 850 mm	W 530 x D 650 mm	

Hot plate stove electric oven + 2 burners + door

Model LQ/TPG6LE

- Heavy robust stainless steel AISI 304
- 12 mm thick cooking surface
- 12 kW cooking surface
- Removable middle section
- 1 x 7.4 kW and 1 x 5.5 kW burner
- Heavy grates made of acid-resistant, enameled cast iron
- 5.48 kW furnace output
- Safety thermostat
- Pilot lamp
- Piezo ignition
- Preset to Natural gas H, propane nozzles included



423-8125



LQ/TPG6LE



Model	Order no.	GTIN
LQ/TPG6LE	423-8125	4017337062836
24,9 kW 400V - 5,48 kW	0/+300	190/210 (n/g)
Int.: W 685 x D 530 x H 350 mm Ext.: B 1200 x T 900 x H 850 mm	W 530 x D 650 mm	



LQ/CQE2BA



Electric stove open substructure 2 plates

Model LQ/CQE2BA

- With an open substructure for storage space
- Robust stainless steel AISI 304
- 2 angular electrical plates 300 x 300 mm with 4 kW each



423-8200

Model	Order no.	GTIN
LQ/CQE2BA	423-8200	4017337062843
400 V 8 kW	0/+300	50/60 (n/g)
Ext.: B 400 x T 900 x H 850 mm		



LQ/CQE4BA



Electric stove open substructure 4 plates

Model LQ/CQE4BA

- With an open substructure for storage space
- Robust AISI 304 stainless steel
- 4 angular electrical plates 300 x 300 mm with 4 kW each



423-8205

Model	Order no.	GTIN
LQ/CQE4BA	423-8205	4017337062850
400 V 16 kW	0/+300	105/210 (n/g)
Ext.: B 800 x T 900 x H 850 mm		



LQ/CQE6BA



Electric stove open substructure 6 plates

Model LQ/CQE6BA

- With an open substructure for storage space
- Robust stainless steel AISI 304
- 6 angular electrical plates 300 x 300 mm with 4 kW each



423-8210

Model	Order no.	GTIN
LQ/CQE6BA	423-8210	4017337062867
400 V 24 kW	0/+300	130/150 (n/g)
Ext.: B 1200 x T 900 x H 850 mm		

Electric stove + oven 4 plates

Model LQ/CQE4LE

- Powerful static electric oven GN2 / 1
- Robust stainless steel AISI 304
- Safety thermostat
- 4 angular electrical plates 300 x 300 mm with 4 kW each
- 5.48 KW furnace power



423-8215



LQ/CQE4LE



Model	Order no.	GTIN
LQ/CQE4LE	423-8215	4017337062874
400 V 21,48 kW 0/+300 125/140 (n/g)		
Ext.: B 800 x T 900 x H 850 mm W 530 x D 650 mm		

French fries warmer table-top

Table model LQ/SPE40BB

- AISI 304
- Tank capacity GN 1/1 150 deep
- Ceramic heating element on top
- Additional heating element under the tub
- Perforated intermediate floor
- On / Off switch



423-8320



LQ/SPE40BB



Model	Order no.	GTIN
LQ/SPE40BB	423-8320	4017337062928
230 V - 50-60 Hz - 1 kW +30/+90 45/50 (n/g)		
B 400 x T 900 x H 270		

French fries warmer with open stand

Model LQ/SPE40BA

- AISI 304
- Tank capacity GN 1/1 150 deep
- Ceramic heating element on top
- Additional heating element under the tub
- Perforated intermediate floor
- On / Off switch



423-8325



LQ/SPE40BA



Model	Order no.	GTIN
LQ/SPE40BA	423-8325	4017337062935
230 V - 50-60 Hz - 1 kW +30/+90 60/70 (n/g)		
B 400 x T 900 x H 850		



LQ/FLG1V22



Gas fryer 22 L

Model LQ/FLG1V22

- Robust stainless steel AISI 304
- Only to be connected by a specialist installer
- 22 liters of Becker
- 1 fryer basket included
- Safety thermostat
- Piezo ignition
- Magnetic door closure
- Preset to H natural gas, propane nozzles are included



423-8300

matching the french fry warmer as a tabletop or floor standing model

Model	Order no.	GTIN
LQ/FLG1V22	423-8300	4017337062881
21 kW	up to 190	70/85 (n/g)
W 400 x D 900 x H 850 mm	22	
Basket: W 290 x D 400 x H 120 mm		



LQ/FLG2V22



Gas fryer 2 x 22 L

Model LQ/FLG2V22

- Robust stainless steel AISI 304
- Only to be connected by a specialist installer
- 3 deep fryer baskets included
- Safety thermostat
- Piezo ignition
- Magnetic door closure
- Preset to H natural gas, propane nozzles are included



423-8305

matching the french fry warmer as a tabletop or floor standing model

Model	Order no.	GTIN
LQ/FLG2V22	423-8305	4017337062898
42 kW	up to 190	110/120 (n/g)
W 800 x D 900 x H 850 mm	2 x 22	
Basket: W 290 x D 400 x H 120 mm + 2 Körbe W 140 x D 400 x H 120 mm		



LQ/FRE1V21



Electric fryer 21 L

Model LQ/FRE1V21

- Robust stainless steel AISI 304
- Only to be connected by a specialist installer
- 21 liter basin
- 1 fryer basket, included in delivery
- Safety thermostat
- Magnetic door closure



423-8310

matching the french fry warmer as a tabletop or floor standing model

Model	Order no.	GTIN
LQ/FRE1V21	423-8310	4017337062904
400 V 20 kW	up to 190	60/70 (n/g)
W 400 x D 900 x H 850 mm	21	
Basket: W 290 x D 400 x H 120 mm		

Electric fryer 2 x 21 L

Model LQ/FRE2V21

- Robust stainless steel AISI 304
- Only to be connected by a specialist installer
- 2 x 21 liter basins
- 3 deep fryer baskets included
- Safety thermostat
- Magnetic door closure



423-8315



LQ/FRE2V21



matching the french fry warmer as a tabletop or floor standing model

Model	Order no.	GTIN
LQ/FRE2V21	423-8315	4017337062911
400 V 40 kW	up to 190 °C	105/120 (n/g)
W 800 x D 900 x H 850 mm	2 x 21 Ltr	
Basket: W 290 x D 400 x H 120 mm + 2 Körbe W 140 x D 400 x H 120 mm		

Bain Marie

Model LQ/BME1BA

- High quality stainless steel AISI 304
- For 1/1 GN and 1/3 GN containers with a maximum depth of 200 mm
- Safety thermostat
- Cool grip gag
- Water filler tap in the tank + overflow pipe
- Open substructure



423-8500



LQ/BME1BA



Model	Order no.	GTIN
E7/BME2BA	423-8500	4017337062997
230V 50 hz 1,8 KW	+30/+90 °C	53/63 (n/g)
W 400 x D 900 x H 850 mm		

Bain Marie

Model LQ/BME2BA

- High quality stainless steel AISI 304
- For 1/1 GN and 2 x 1/3 GN containers with a max depth of 200 mm
- Safety thermostat
- Cool grip gag
- Water filler tap in the tank + overflow pipe
- Open substructure



423-8505



LQ/BME2BA



Model	Order no.	GTIN
LQ/BME2BA	423-8505	4017337063000
230V 50 hz 3,0 KW	+30/+90 °C	85/100 (n/g)
W 800 x D 900 x H 850 mm		



LQ/CPG1V40

Gas noodle cooker

LQ/CPG1V40

- High quality stainless steel AISI 304
- 40 liter tank
- Height adjustable feet
- Pilot lamp
- Safety thermostat
- Pasta baskets not included!
- Preset to Natural gas H, propane nozzles included



423-8400

Model	Order no.	GTIN
LQ/CPG1V40	423-8400	4017337062942
15 kW	+30/+90	60/70 (n/g)
W 400 x D 900 x H 850 mm	Ltr 40	



Gas noodle cooker

Model LQ/CPG2V80

- High quality stainless steel AISI 304
- 2 x 40 L basins
- Height adjustable feet
- Pilot lamp
- Safety thermostat
- Piezo ignition
- Pasta baskets not included!
- Preset to Natural gas H, propane nozzles included



423-8405



LQ/CPG2V80

Model	Order no.	GTIN
LQ/CPG2V80	423-8405	4017337062959
30 kW	+30/+90	105/120 (n/g)
W 800 x D 900 x H 850 mm	Ltr 2 x 40	



Pasta basket sets

Order no.	GTN-Code	Description	Weight	
423-8410	4017337062966	6 x 1/6 6 baskets 143 x 163 x 215 mm	1,5 kg	
423-8415	4017337062973	4 x 1/6 + 1/3 4 baskets 143 x 163 x 215 mm 1 basket 288 x 163 x 215 mm	1,5 kg	
423-8420	4017337062980	3 x 1/3 3 baskets 288 x 163 x 215 mm	1,5 kg	



Gas lava stone grill table top

Table model *LQ/BS1BB* and *LQ/BS2BB*

- High quality processed stainless steel AISI 304
- *LQ/BS1BB*: Including 9 kg lava stones / frying surface 380 x 600 mm
- *LQ/BS2BB*: Including 18 kg lava stones / frying surface 770 x 600 mm
- Lava stones can be ordered, 1 kg (423-5370)
- Stable, robust grid for a perfect grilling result
- Grease channel with drain and removable grease collecting drawer
- "Cool-grib" knob
- Preset to Natural gas H, propane gas nozzles included



423-8800



LQ/BS1BB



423-8805



LQ/BS2BB



Model	Order no.	GTIN
LQ/BS1BB	423-8800	4017337063215
LQ/BS2BB	423-8805	4017337063222
LQ/BS1BB		LQ/BS2BB
11 kW		22 kW
45/50 (n/g)		70/80 (n/g)
W 400 x D 900 x H 270 mm		W 800 x D 900 x H 270 mm

Gas lava stone grill

Model *LQ/BS1BA* and *LQ/BS2BA*

- High quality processed stainless steel AISI 304
- *LQ/BS1BA*: Including 9 kg lava stones / frying surface 380 x 600 mm
- *LQ/BS2BA*: Including 18 kg lava stones / roasting surface 770 x 600 mm
- Lava stones can be ordered, 1 kg (423-5370)
- Stable, robust V-grid for a perfect grill result
- Fat channel with drain and removable grease collecting drawer
- "Cool-grib" knob
- Piezo ignition
- Preset to Natural gas H, propane nozzles included



423-8810



LQ/BS1BA



423-8815



LQ/BS2BA



Model	Order no.	GTIN
LQ/BS1BA	423-8810	4017337063239
LQ/BS2BA	423-8815	4017337063246
LQ/BS1BA		LQ/BS2BA
11 kW		22 kW
60/70 (n/g)		100/115 (n/g)
W 400 x D 900 x H 850 mm		W 800 x D 900 x H 850 mm



LQ/FTG2BBL



LQ/FTG2BBR



Gas griddle plate table top

Table model LQ/FTG2BBL and LQ/FTG2BBR

- AISI 304 stainless steel
- LQ/FTG2BBL: Smooth roasting plate
- LQ/FTG2BBR: Grooved griddle
- Robust grill surface AISI 304, thickness: 15 mm
- Removable grease collector
- Stainless steel splash guard
- Pilot lamp
- Preset to Natural gas H, propane nozzles included



423-8600



423-8605

Model	Order no.	GTIN
LQ/FTG2BBL	423-8600	4017337063017
LQ/FTG2BBR	423-8605	4017337063024
LQ/FTG2BBL Smooth griddle		LQ/FTG2BBR Grooved griddle
6,9 kW		6,9 kW
up to 270 °C		up to 270 °C
60/70 (n/g)		60/70 (n/g)
Ext.: W 400 x D 900 x H 270 mm		Ext.: W 400 x D 900 x H 270 mm
Griddle: W 400 x D 730 mm		Griddle: W 400 x D 730 mm



LQ/FTG4BBL



LQ/FTG4BBM



Gas griddle plate table top

Table model LQ/FTG4BBL, LQ/FTG4BBR and LQ/FTG4BBM

- AISI 304 stainless steel
- LQ / FTG4BBL: Smooth roasting plate
- LQ / FTG4BBR: Grooved griddle
- LQ / FTG4BBM: Roasting plate 1/2 smooth and 1/2 grooved
- Robust grill surface AISI 304 thickness: 15 mm
- Removable grease collector
- Stainless steel splash guard
- Pilot lamp
- Preset to Natural gas H, propane nozzles included



423-8610



423-8615



423-8620

Model	Order no.	GTIN
LQ/FTG4BBL	423-8610	4017337063031
LQ/FTG4BBR	423-8615	4017337063048
LQ/FTG4BBM	423-8620	4017337063055

LQ/FTG4BBL Smooth griddle	LQ/FTG4BBR Grooved griddle	LQ/FTG4BBM Griddle 1/2 Smooth and 1/2 grooved
13,8 kW	13,8 kW	13,8 kW
up to 270 °C	up to 270 °C	up to 270 °C
100/120 (n/g)	100/120 (n/g)	100/120 (n/g)
Ext.: B 800 x T 900 x H 270 mm	Ext.: B 800 x T 900 x H 270 mm	Ext.: B 800 x T 900 x H 270 mm
Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm

Gas griddle plate with open stand

Model *LQ/FTG2BAL* and *LQ/FTG2BAR*

- AISI 304 stainless steel
- LQ / FTG2BAL: Smooth roasting plate
- LQ / FTG2BAR: Grooved griddle
- Robust grill surface AISI 304 thickness: 15 mm
- Removable grease collector
- Stainless steel splash guard
- Pilot lamp
- Preset to Natural gas H, propane nozzles included



423-8625



423-8630



LQ/FTG2BAR



Model	Order no.	GTIN
LQ/FTG2BAL	423-8625	4017337063062
LQ/FTG2BAR	423-8630	4017337063079
LQ/FTG2BAL <i>Smooth griddle</i>	LQ/FTG2BAR <i>Grooved griddle</i>	
6,9 kW	6,9 kW	
up to 270 °C	up to 270 °C	
78/90 (n/g)	78/90 (n/g)	
Ext.: W 400 x D 900 x H 850 mm	Ext.: W 400 x D 900 x H 850 mm	
Griddle: W 400 x D 730 mm	Griddle: W 400 x D 730 mm	

Gas griddle plate with open stand

Model *LQ/FTG4BAL*, *LQ/FTG4BAR*
and *LQ/FTG4BAM*

- AISI 304 stainless steel
- LQ / FTG4BAL: Smooth roasting plate
- LQ / FTG4BAR: Grooved griddle
- LQ / FTG4BAM: Roasting plate 1/2 smooth and 1/2 grooved
- Robust grill surface AISI 304 thickness: 15 mm
- Removable grease collector
- Stainless steel splash guard
- Pilot lamp
- Preset to Natural gas H, propane nozzles included



423-8635



423-8640



423-8645



LQ/FTG4BAM



Model	Order no.	GTIN
LQ/FTG4BAL	423-8635	4017337063086
LQ/FTG4BAR	423-8640	4017337063093
LQ/FTG4BAM	423-8645	4017337063109

LQ/FTG4BAL	LQ/FTG4BAR	LQ/FTG4BAM
<i>Smooth griddle</i>	<i>Grooved griddle</i>	<i>Griddle 1/2 smooth and 1/2 grooved</i>
13,8 kW	13,8 kW	13,8 kW
up to 270 °C	up to 270 °C	up to 270 °C
125/140 (n/g)	125/140 (n/g)	125/140 (n/g)
Ext.: B 800 x T 900 x H 850 mm	Ext.: B 800 x T 900 x H 850 mm	Ext.: B 800 x T 900 x H 850 mm
Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm

Preparation hot

900 Professional cooking line



LQ/FTE2BBLK



LQ/FTE2BBRK



Electric griddle plate table top

Table model LQ/FTE2BBLK and LQ/FTE2BBRK

- AISI 304 stainless steel
- LQ / FTE2BBLK: Smooth roasting plate
- LQ / FTE2BBRK: Grooved griddle
- Robust grill surface made of AISI 304 stainless steel
- Safety thermostat
- Removable grease collector
- Stainless steel splash guard
- Connection by an electrician



423-8700



423-8705

Model	Order no.	GTIN
LQ/FTE2BBLK	423-8700	4017337063116
LQ/FTE2BBRK	423-8705	4017337063123
LQ/FTE2BBLK Smooth griddle	LQ/FTE2BBRK Grooved griddle	
400 V 6 kW	400 V 6 kW	
up to 270 °C	up to 270 °C	
60/70 (n/g)	60/70 (n/g)	
Ext.: W 400 x D 900 x H 270 mm	Ext.: W 400 x D 900 x H 270 mm	
Griddle: W 400 x D 730 mm	Griddle: W 400 x D 730 mm	



LQ/FTG4BBLK



LQ/FTE4BBMK



Electric griddle plate table top

Table model LQ/FTE4BBLK, LQ/FTE4BBRK and LQ/FTE4BBMK

- AISI 304 stainless steel
- LQ / FTE4BBLK: Smooth roasting plate
- LQ / FTE4BBRK: Grooved griddle
- LQ / FTE4BBMK: Roasting plate 1/2 smooth and 1/2 grooved
- Robust grill surface AISI 304
- Safety thermostat
- Removable grease collector
- Stainless steel splash guard
- Connection by an electrician



423-8710



423-8715



423-8720

Model	Order no.	GTIN
LQ/FTE4BBLK	423-8710	4017337063130
LQ/FTE4BBRK	423-8715	4017337063147
LQ/FTE4BBMK	423-8720	4017337063154

LQ/FTE4BBLK Smooth griddle	LQ/FTE4BBRK Grooved griddle	LQ/FTE4BBMK Griddle 1/2 smooth and 1/2 grooved
400 V 12 kW	400 V 12 kW	400 V 12 kW
up to 270 °C	up to 270 °C	up to 270 °C
100/120 (n/g)	100/120 (n/g)	100/120 (n/g)
Ext.: B 800 x T 900 x H 270 mm	Ext.: B 800 x T 900 x H 270 mm	Ext.: B 800 x T 900 x H 270 mm
Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm

Electric griddle plate with open stand

Model *LQ/FTE2BALK and LQ/FTE2BARK*

- AISI 304 stainless steel
- LQ / FTE2BALK: Smooth roasting plate
- LQ / FTE2BARK: Grooved griddle
- Safety thermostat
- Removable grease collector
- Stainless steel splash guard
- Oven substructure
- Connection by an electrician



423-8725



423-8730



LQ/FTE2BARK



Model	Order no.	GTIN
LQ/FTE2BALK	423-8725	4017337063161
LQ/FTE2BARK	423-8730	4017337063178
LQ/FTE2BALK <i>Smooth griddle</i>		LQ/FTE2BARK <i>Grooved griddle</i>
400 V 6 kW		400 V 6 kW
up to 270 °C		up to 270 °C
78/90 (n/g)		78/90 (n/g)
Ext.: W 400 x D 900 x H 850 mm		Ext.: W 400 x D 900 x H 850 mm
Griddle: W 400 x D 730 mm		Griddle: W 400 x D 730 mm

Electric griddle plate with open stand

Model *LQ/FTG4BALK, LQ/FTG4BARK and LQ/FTG4BAMK*

- AISI 304 stainless steel
- LQ / FTE4BALK: Smooth roasting plate
- LQ / FTE4BARK: Grooved griddle
- LQ / FTE4BAMK: Roasting plate 1/2 smooth and 1/2 grooved
- Robust grill surface AISI 304
- Safety thermostat
- Removable grease collector
- Stainless steel splash guard
- Connection by an electrician



423-8735



423-8740



423-8745



LQ/FTG4BAMK



Model	Order no.	GTIN
LQ/FTG4BALK	423-8735	4017337063185
LQ/FTG4BARK	423-8740	4017337063192
LQ/FTG4BAMK	423-8745	4017337063208

LQ/FTG4BALK <i>Smooth griddle</i>	LQ/FTG4BARK <i>Grooved griddle</i>	LQ/FTG4BAMK <i>Griddle 1/2 smooth and 1/2 grooved</i>
400 V 12 kW	400 V 12 kW	400 V 12 kW
up to 270 °C	up to 270 °C	up to 270 °C
125/140 (n/g)	125/140 (n/g)	125/140 (n/g)
Ext.: B 800 x T 900 x H 850 mm	Ext.: B 800 x T 900 x H 850 mm	Ext.: B 800 x T 900 x H 850 mm
Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm	Griddle: W 800 x D 730 mm



LQ/ENN2CA

Neutral element

Model LQ/ENN2CA

- High quality stainless steel AISI 304
- Height-adjustable feet
- Robust and stable
- Work surface and storage space in one
- With drawer



423-8900

Model	Order no.	GTIN
LQ/ENN2CA	423-8900	4017337063253
kg 30/35 (n/g)		
Ext.: W 400 x D 900 x H 850 mm		



LQ/ENN4CA

Neutral element

Model LQ/ENN4CA

- High quality stainless steel AISI 304
- Height adjustable feet
- Robust and stable
- Work surface and storage space in one
- With drawer



423-8905

Model	Order no.	GTIN
LQ/ENN4CA	423-8905	4017337063260
kg 35/40 (n/g)		
Ext.: W 800 x D 900 x H 850 mm		



LQ/ENN2BA

Neutral element

Model LQ/ENN2BA

- High quality stainless steel AISI 304
- Height adjustable feet
- Robust and stable
- Work surface and storage space in one
- With an open substructure and cover



423-8920

Model	Order no.	GTIN
LQ/ENN2BA	423-8920	4017337063291
kg 25/30 (n/g)		
Ext.: W 400 x D 900 x H 850 mm		

Neutral element

Model *LQ/ENN4BA*

- High quality stainless steel AISI 304
- Height adjustable feet
- Robust and stable
- Work surface and storage space in one
- With an open substructure and cover



423-8925



LQ/ENN4BA

Model	Order no.	GTIN
LQ/ENN4BA	423-8925	4017337063307
30/35 (n/g) Ext.: W 800 x D 900 x H 850 mm		



Preparation hot

3.06 Grease separator / Oil tester



FA30



Grease separator

Model FA30, FA50, FA80, FA100 and FA250

- Material: Stainless Steel
- Separates fats and oils from water
- Prevents deposits and blockages in the sewer pipes
- Odor protected
- 4 height-adjustable feet



458-1800



458-1805



458-1810



458-1815



458-1820

Model	Order no.	GTIN
FA30	458-1800	4017337070794
FA50	458-1805	4017337070800
FA80	458-1810	4017337070824
FA100	458-1815	4017337070831
FA250	458-1820	4017337070848

FA30	FA50	FA80	FA100	FA250
30 (net 14 Liter)	50 (net 23 Liter)	80 (net 42 Liter)	100 (net 55 Liter)	250 (net 160 Liter)
14	18	23,5	29	48
W 460 x D 287 x H 295 mm	W 563 x D 313 x H 325 mm	W 623 x D 386 x H 385 mm	W 663 x D 413 x H 425 mm	W 813 x D 516 x H 635 mm



Digital 4857.5



Oil tester

Model DIGITAL 4857.5

- Oil temperature measurement from 30°C to 200°C
- TPM measurement from 0.5% to 40%
- LCD display
- Measurement accuracy: +/- 3 TPM, +/- 1.5°C
- Protection class: IP65

Requires 2 x AAA battery (batteries not included)



484-1120

Model	Order no.	GTIN
DIGITAL 4857.5	484-1120	4017337058303
W 195 x D 42 x H 22 mm (W 250 x D 100 x H 24 mm)	1,25	



Oven thermometer*Model 4709*

- Dial thermometer for monitoring the temperature in the furnace
- Material: stainless steel
- Bi-metal type
- For hanging
- Measuring range: +50 / + 300 °C
- Measuring accuracy: +/- 5 °C
- Display: 10 °C



484-1005



4709



Model	Order no.	GTIN
4709	484-1005	4017337058075
W60 x D70 x H30 mm (packaging: 165x90x40mm)		kg 0,041 / 0,053

Meat thermometer*Model 4710*

- Probe thermometer for monitoring the temperature of meat
- Material: stainless steel
- Penetration thermometer
- Measuring range: 0 / + 120 °C
- Measuring accuracy: +/- 2 °C
- Display: 1 °C



484-1010



4710



Model	Order no.	GTIN
4710	484-1010	4017337058082
W150 x D50 x H50 mm (packaging: 216x100x54 mm)		kg 0,031 / 0,046

Digital core thermometer*Model 6023*

- 8 cm probe
- Fast measurement (°C / °F)
- Hold function
- Measuring range: -50 + 200 °C
- Measuring accuracy in the range -30 / + 150 °C: +/- 1 °C
- Display in the -50 range / + 100 °C: 0.1 °C, otherwise 0.5 °C
- Battery: LR44 (not included)



484-1020



6023



Model	Order no.	GTIN
6023	484-1020	4017337058105
W185xD25xH25 mm (packaging: 250x75x23 mm)		kg 0,034 / 0,049

Preparation hot
Thermometer



4749

Digital probe thermometer, waterproof
Model 4749



484-1025

- Highly accurate probe thermometer, waterproof
- Probe 10cm, large display
- Fast measurement: 10 sec
- Hold function, automatic switch-off after 30 min
- Suitable for induction
- Measuring range: -40 / + 23 °C
- Measuring accuracy: in the range 0 -100 °C: +/- 0,5 °C
in the range -20 + 0 °C: +/- 1 °C
in the range 100-200 °C: +/-2 °C
in the range -40 /-21 °C: +/-3 °C
in the range +200 °C: +/-4 °C
- Battery: CR2032 (not included)
- Protection class: IP67

Model	Order no.	GTIN
4749	484-1025	4017337058112
 W195xD42xH22 mm (packaging: 250x100x24 mm)		 0,035 / 0,050 kg



4717

Digital probe thermometer, waterproof
Model 4717



484-1030

- Stainless steel probe thermometer with 1m cable
- For monitoring the temperature of the food in the oven
- 15cm probe
- Large display
- Programmable audio alarm
- Measuring range: -25 / + 250 °C
- Measuring accuracy: in the range 0 -100 °C: + / -1 °C
- Battery: CR2032 (not included)

Model	Order no.	GTIN
4717	484-1030	4017337058129
 W72xD64xH14 mm (packaging: 285x130x23 mm)		 0,068 / 0,128 kg



Heated display Model SHIRA

- Material: Stainless steel
- Analog temperature control
- Door at the back
- Including water tray for air humidification



330-3540



SHIRA



Model	Order no.	GTIN
SHIRA	330-3540	4017337069101
220 - 240 V - 50 Hz - 0,8 kW	+30/+90	13,5
W 554 x D 361 x H 311 mm	Ltr 35	

Heated display Model YAEL

- Material: Stainless steel
- Analog temperature control
- Door at the back
- Including water tray for air humidification



330-3545



YAEL



Model	Order no.	GTIN
YAEL	330-3545	4017337069118
220 - 240 V - 50 Hz - 0,8 kW	+30/+90	16,5
W 554 x D 376 x H 376 mm	Ltr 45	





SOFIA 120



SOFIA 160

Countertop heated display

Model SOFIA 120, SOFIA 160 and SOFIA 202

- Material: Stainless steel
- LED lighting
- Analog temperature control
- Door at the back
- Including water tray for humidity



SOFIA 202



330-3585



330-3590



330-3595



Model	Order no.	GTIN
SOFIA 120	330-3585	4017337068913
SOFIA 160	330-3590	4017337068920
SOFIA 202	330-3595	4017337068937

SOFIA 120	SOFIA 160	SOFIA 202
220 - 240 V - 50 Hz - 1,1 kW	220 - 240 V - 50 Hz - 1,5 kW	220 - 240 V - 50 Hz - 1,8 kW
+30/+90	+30/+90	+30/+90
41,5	50	63
120	160	202
Int.: W 628 x D 462 x H 405 mm Ext.: W 678 x D 568 x H 686 mm	Int.: W 806 x D 462 x H 405 mm Ext.: W 856 x D 568 x H 686 mm	Int.: W 1105 x D 462 x H 405 mm Ext.: W 1219 x D 568 x H 686 mm
3 adjustable grids 1 x W 628 x D 330 mm, 1 x W 628 x D 362mm, 1 x W 628 x D 394 mm	3 adjustable grids 1 x W 806 x D 330 mm, 1 x W 806 x W 362mm, 1 x W 806 x D 394 mm	3 grids 1 x W 1105 x D 330 mm, 1 x W 1105 x D 362mm, 1 x W 1105 x D 394 mm



Self Service BENNET

Countertop heated display

Model SELF SERVICE BENNET

- Material: (Housing) Stainless steel, PVC tempered glass, (Interior) Stainless steel, ABS/PVC, (Door frame) Stainless steel/ABS/PVC
- LED lighting: (Inside) 2 x LED (4.8 Watt), separately switchable
- Digital temperature control
- By pulling the handles, the grids slide out smoothly like a drawer for practical removal of the food.



330-3527

Model	Order no.	GTIN
SELF SERVICE BENNET	330-3527	4017337071876
230 V - 50 Hz - 1,25 kW	+30/+80	85
Int.: W 607 x D 490 x H 450 mm Ext.: W 734 x D 665 x H 798 mm	125	



Countertop heated display

Model SELF 125W, SELF 165W and SELF 205W

- Material: (housing) stainless steel
- LED interior lighting
- Analog temperature control
- Sliding doors in front and back



330-3515



330-3520



330-3525

Model	Order no.	GTIN
SELF 125W	330-3515	4017337068975
SELF 165W	330-3520	4017337068982
SELF 205W	330-3525	4017337068999



SELF 125W



SELF 125W	SELF 165W	SELF 205W
230 V - 50 Hz - 1,10 kW	230 V - 50 Hz - 1,50 kW	230 V - 50 Hz - 1,80 kW
+30/+90	+30/+90	+30/+90
40	53	62
76	98	141
Int.: W 662 x D 462 x H 426 mm Ext.: W 678 x D 568 x H 686 mm	Int.: W 841 x D 462 x H 426 mm Ext.: W 856 x D 568 x H 686 mm	Int.: W 1193 x D 462 x H 426 mm Ext.: W 1219 x D 568 x H 686 mm
3 height-adjustable grids, chrome-plated W 636 x D 335 mm, W 636 x D 367 mm, W 636 x D 398 mm	3 height-adjustable grids, chrome-plated W 813 x D 335 mm, W 813 x D 367 mm, W 813 x D 398 mm	3 height-adjustable grids, chrome-plated W 1167 x D 335 mm, W 1167 x D 367 mm, W 1167 x D 398 mm

Heated display

Model ALVA

- Material: (housing) plastic, (inside) stainless steel
- LED lighting
- 3 grids, adjustable in height, 2 x W 494 x D 270 mm,
1 x W 520 x D 270 mm
- Electronic temperature control
- Door at the back
- Including water tray for humidity



330-3530



ALVA



Model	Order no.	GTIN
ALVA	330-3530	4017337069002
220 - 240 V - 50 Hz - 1,33 kW	+30/+80	61
Ext.: W 620 x D 590 x H 910 mm	178	

Preparation hot

Heated showcases



ELINE 120

Heated display

Model ELINE 120 and ELINE 160

- Material: stainless steel
- LED lighting
- Digital temperature control



330-1050



330-1052

Model	Order no.	GTIN
ELINE 120	330-1050	4017337330096
ELINE 160	330-1052	4017337330119

ELINE 120	ELINE 160
230 V - 50 Hz - 1,1 kW	230 V - 50 Hz - 1,5 kW
+30/+90	+30/+90
49	58
120	160
B 680 x T 580 x H 700 mm	B 860 x T 580 x H 700 mm



LEON

Heated display

Model LEON and ELIAS

- Material: stainless steel
- LED lighting
- Analog temperature control
- LEON: door on the front and back
- ELIAS: sliding doors on the front and back
- Including water bowl for humidifying the air



330-1080



330-1085

Model	Order no.	GTIN
LEON	330-1080	4017337330157
ELIAS	330-1085	4017337330140

LEON	ELIAS
230 V - 50 Hz - 1,2 kW	230 V - 50 Hz - 1,5 kW
+30/+90	+30/+90
24	31
B 345 x T 484 x H 663 mm	B 675 x T 484 x H 663 mm
76	96



LUNA

Heated display

Model LUNA

- Material: stainless steel
- 4 rotating grilles, chrome-plated Ø 350 mm
- Distance between the grilles: 100 mm
- LED interior lighting
- Analog temperature control
- Including water bowl for humidifying the air



330-1054

Model	Order no.	GTIN
LUNA	330-1054	4017337330218
230 V - 50 Hz - 1,2 kW	+30/+90	38
W 470 x D 470 x H 870 mm	108	

Heated display Model FINN

- Material: stainless steel
- 3 height-adjustable grilles, chrome-plated
- Door on the back
- Manual temperature control
- Including water bowl for humidifying the air
- Illuminated display



330-1090



FINN

GN-Containers not included



Model	Order no.	GTIN
FINN	330-1090	4017337330133
230 V - 50 Hz - 1,2 kW	+30/+90	24
W 460 x D 448 x H 785 mm	97	
W 410 x D 337 mm		

Heated display Model NIKLAS

- Material: stainless steel
- 4 rotating grids, chrome-plated
- Door on the back
- Manual temperature control
- Including water bowl for humidifying the air
- Illuminated display



330-1095



NIKLAS



Model	Order no.	GTIN
NIKLAS	330-1095	4017337330164
230 V - 50 Hz - 1,2 kW	+30/+90	24
W 460 x D 448 x H 785 mm	97	
ø 355 mm		

Heated display Model FIONA

- Material: stainless steel
- 3 height-adjustable grilles, chrome-plated
- Distance between the grilles: 90 mm
- Door on the front
- Interior lighting
- Light switch ON / OFF
- Manual temperature control
- Including water tray for humidifying the air



443-1075



FIONA



Model	Order no.	GTIN
FIONA	443-1075	4017337036615
230 V - 50 Hz - 0,6 kW	+30/+85	14,5
W 350 x D 350 x H 520 mm	43	
W 260 x D 290 mm		

Heated display Model NELSON



330-2015

- Material: Enamelled steel, black
- Double tempered glass on the side
- Plastic opening doors
- On / off switch
- Manual temperature control



NELSON
GN-Containers not included



Model	Order no.	GTIN
NELSON	330-2015	4017337049080
230 V - 50 Hz - 0,56 kW		+30/+85
28 kg		
W 650 x D 467 x H 630 mm		

Heated display Model MARIE 4 and MARIE 6



330-1092

- Material: (housing) stainless steel and safety glass
- **MARIE 4:** incl. 4 x 1/3 GN containers, depth 40 mm
- **MARIE 6:** incl. 6 x 1/3 GN containers, depth 40 mm



MARIE 4



330-1094

Model	Order no.	GTIN
MARIE 4	330-1092	4017337037506
MARIE 6	330-1094	4017337037261
MARIE 4	MARIE 6	
230 V - 50 Hz - 0,5 kW	230 V - 50 Hz - 0,8 kW	
+30/+90	+30/+90	
25 kg	46 kg	
46 Ltr	68 Ltr	
B 773 x T 420 x H 336 mm	B 1127 x T 420 x H 336 mm	



Sous-vide cooker

Model SALERNO and RIVOLI

- Material: stainless steel
- Including circulation pump
- With drain tap
- Digital display
- Adjustable time / temperature levels
- Including separating grille
- With universal plug-in frame
- **RIVOLI:** for 2/3 GN water filling: min. 7 to max. 14 liters
- **SALERNO:** for 1/1 GN water filling: min. 11 to max. 22 ltr.



443-4005



443-4000

Our sous vide models are equipped with a **circulation pumping system** and guarantee an even heat distribution.



Drain tap and digital display



Universal plug-in frame



Easy to use



RIVOLI



SALERNO



Model	Order no.	GTIN
RIVOLI	443-4005	4017337044788
SALERNO	443-4000	4017337044771

RIVOLI	SALERNO
230 V - 50 Hz - 0,5 kW	230 V - 50 Hz - 0,7 kW
+45 /+95	+45 /+95
7	12
W 360 x D 402 x H 300 mm	W 360 x D 578 x H 300 mm

Insulated sous-vide container

Model SV K 28

- Material: stainless steel
- Corresponds to 1/1 GN
- Lid prevents water evaporation during the cooking process
- Lid available separately
- No Sous-Vide device, suitable Sous-Vide device see below.



27-2020



27-2015



27-2010

Anti-steam floating balls, made of polypropylene, can be used as an alternative to the lid. They also prevent water evaporation during the cooking process and also make sure that the vacuum bags remain under water.



SV K 28 container / SV D 28 lid



Anti-steam floating balls
PU: 1000 pcs.



Model	Order no.	GTIN
SV K 28 container	27-2020	4017337035595
SV D 28 lid	27-2015	4017337035380
Floating balls	27-2010	4017337035373

container: W 335 x D 600 x H 288 mm	container: 28	container: 5 Lid: 0,5
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SMARTVIDE 7

SMARTVIDE 9



Portable sous-vide cooker
Model SmartVide 7 and Model SmartVide 9

- Material: stainless steel
- Bluetooth interface (ONLY SMART VIDE 9)
- Permissible ambient temperature: 5 °C - 40 °C
- Cycle time: 1 - 99 hours
- Display accuracy: 0.01 °C
- Easy control via 4 buttons
- Color TFT Display, all important information at a glance
- For containers with a maximum capacity of 56 liters
- Including transport bag



27-2002



27-2000

Model	Order no.	GTIN
SmartVide 7	27-2002	4017337035489
SmartVide 9	27-2000	4017337039050

SmartVide 7	SmartVide 9
230 V - 50 Hz - 2 kW	230 V - 50 Hz - 2 kW
+45/+95	+45/+95
3,6	4,1
Ext.: B 124 x D 140 x H 360 mm	Ext.: B 124 x D 140 x H 360 mm
Submersible part: W 117 x D 110 x H 147 mm	Submersible part: W 117 x D 110 x H 147 mm



SMARTVIDE XL



Portable sous-vide cooker
Model SMARTVIDE XL

- Material: Stainless Steel
- Workable ambient temperature: +5 °C - +40 °C
- Cycle duration: 1 - 99 hours
- Maximum container capacity: 120 liters
- Digital Touchscreen Display
- Adjustable time and temperature levels



27-2001

Model	Order no.	GTIN
SMARTVIDE XL	27-2001	4017337069781

230 V - 50 - 60 Hz - 1 Ph - 2,6 kW	+5/+40	6,65
Ext.: W 125 x D 148 x H 435 mm Submersible part: W 117 x D 110 x H 197 mm		



Insulated sous-vide pot Model SV K 56

- Material: stainless steel
- Insulated 2/1 GN container with drain tap
- Preserves product quality and improves taste and texture
- Controlled via the sous vide device for optimal water heating
- SmartVide immersion circulator must be ordered separately

For the portable sous-vide cooker
[SmartVide 7 \(27-2002\)](#)
[SmartVide 9 \(27-2000\)](#)



27-2025



SV K 56

Model	Order no.	GTIN
SV K 56	27-2025	4017337069798
Ext.: W 660 x D 540 x H 288 mm	Ltr 56	kg 19
230 V - 50/60 Hz - 1,5 kW		



Insulated sous-vide pot Model SV K 120

- Material: stainless steel
- Insulated boiler with tap (for filling), with water drain tap
- Fixed water connection for 3/4"
- Control via the sous vide device for optimal water heating
- Preserves product quality and improves taste and texture
- Production: up to 200 portions of 200 g per hour
- SmartVide immersion circulator must be ordered separately

For the portable sous-vide cooker
[SmartVide XL \(27-2001\)](#)



27-2027



SV K 120

Model	Order no.	GTIN
SV K 120	27-2027	4017337069804
Int.: W 660 x D 540 x H 288 mm Ext.: W 738 x D 629 x H 850/900 mm	Ltr 120	kg 45
230 V - 50/60 Hz - 1,5 kW		



Preparation hot

Induction

INDUCTION COOKING PLATES combine the advantages of conventional gas and electric cooking technology in one appliance. Thanks to the use of state-of-the-art solenoid coil technology, almost all the energy is used to heat the food and heat losses to the environment are minimized.

SARO offers you a wide range of induction cooking appliances, both tabletop and built-in. This means that the appliances can be used flexibly and offer individual solutions for any initial situation given on site.

All SARO induction hotplates are characterised by their rapid heating ability and precise heat generation. They are therefore easy to use, have many different heating and holding temperature levels and, due to its smooth surface, quick and easy to clean.

Tips & Tricks



- Use only cooking utensils which are also suitable for induction cooking technology. You can easily spot this by the symbol on the cookware:



- If it is not clear whether your cooking utensils are suitable, you can easily check this yourself.
- To do this, hold a magnet on the base of your cookware: If the base is magnetic, you can use the cookware for the induction cooking.

Wok induction hob including wok

Model LOUISA

- Material: (housing) stainless steel
- 10 heat settings
- Timer: 5 - 180 minutes
- Settings can be used with or without a timer
- Overheating protection
- Induction cooking: fast, safe, efficient



360-3000



LOUISA



DELIVERY INCLUDING WOK

Model	Order no.	GTIN
LOUISA	360-3000	4017337360031
230 V - 50 Hz - 3,5 kW	+60/+240	13
W 340 x D 445 x H 117 mm	Wok bowl: Ø 295 mm	

**Wok induction cooker 3,5 kW***Model ASKAN*

360-1125

- Housing Material: Stainless Steel
- Induction Element
- Suitable for induction-compatible stainless steel wok-pans with a Ø of 36 cm
- 10 Heating Levels
- Temperature control through the knob, LCD display
- Overheating Protection
- Induction cooking: fast, safe, efficient
- Ideal for cooking / keeping warm
- Glass thickness: 4 mm

Model	Order no.	GTIN
ASKAN	360-1125	4017337070008
220 - 240 V - 50 - 60 Hz - 3,5 kW	+60/+240	8,2
W 340 x D 432 x H 125 mm		



ASKAN

**Wok induction cooker 3,5 kW***Model MILIAN*

360-1120

- Housing Material: Stainless Steel
- Induction Element
- Suitable for induction-compatible stainless steel pans with a Ø of 12 - 26 cm
- 10 Heating Levels
- Temperature control through the knob, LCD display
- Overheating Protection
- Induction cooking: fast, safe, efficient
- Ideal for cooking / keeping warm
- Glass thickness: 4 mm

Model	Order no.	GTIN
MILIAN	360-1120	4017337069996
220 - 240 V - 50 - 60 Hz - 3,5 kW	+60/+240	8,1
W 340 x D 432 x H 120 mm		



MILIAN

**Wok induction cooker 5 kW***Model KOKO*

360-1110

- Housing Material: Stainless Steel
- Induction Element
- Suitable for induction-compatible stainless steel pans with a Ø of 14 - 30 cm
- 10 Heating Levels
- Temperature control through the knob, LCD display
- Overheating Protection
- Induction cooking: fast, safe, efficient
- Ideal for cooking / keeping warm
- Glass thickness: 4 mm

Model	Order no.	GTIN
KOKO	360-1110	4017337069972
380 - 400V - 50 - 60Hz - 5 kW	+60/+240	9,75
W 390 x D 495 x H 142 mm		



KOKO





AKIM



Induction cooker 8 kW

Model AKIM



360-1115

- Housing Material: Stainless steel
- Induction Element
- Suitable for induction-compatible stainless steel pans with a Ø of 14 - 34 cm
- 10 Heating Levels
- Temperature control through the knob, LCD display
- Overheating Protection
- Induction cooking: fast, safe, efficient
- Ideal for cooking / keeping warm
- Glass thickness: 4 mm

Model	Order no.	GTIN
AKIM	360-1115	4017337069989
380 - 400V - 50 - 60Hz - 8 kW	+60/+240	11,2
W 440 x D 545 x H 145 mm		



KRETA



Induction cooker

Model KRETA



360-1300

- Material: (casing) stainless steel, (cooking plate) glass ceramic
- Induction hob with cooking zones: 1
- Heat levels: 0 - 9
- Touchscreen operation
- LED display for temperature values
- Electronic overheating protection
- Delivery with cable without plug
- Safety lock function

Model	Order no.	GTIN
KRETA	360-1300	4017337072071
380-420 V - 50 - 60 Hz - 5 kW	+60/+240	18,5
W 400 x D 600 x H 155 mm		



CHIOS



Wok-induction cooker

Model CHIOS



360-1305

- Material: (casing) stainless steel, (cooking plate) glass ceramic
- Wok induction hob with cooking zones: 1
- Heat levels: 0 - 9
- Touchscreen operation
- LED display for temperature values
- Electronic overheating protection
- Delivery with cable without plug
- Safety lock function

Model	Order no.	GTIN
CHIOS	360-1305	4017337072088
380-420 V - 50 - 60 Hz - 5 kW	+60/+240	19,5
W 400 x D 600 x H 155 mm		

Induction griddle plate Model AGIOS

- Material: (casing) stainless steel, (cooking plate) glass ceramic
- Table top induction grill plate
- Heat levels: 0 - 9
- Touchscreen operation
- LED display for temperature values
- Electronic overheating protection
- Delivery with cable without plug
- Safety lock function
- Grill plate dimensions: W 390 x D 370 mm



360-1310



AGIOS



Model	Order no.	GTIN
AGIOS	360-1310	4017337072095
380-420 V - 50 - 60 Hz - 5 kW	+60/+240	19,5
W 400 x D 600 x H 155 mm (H without upstand)		

Stool cooker Model EVORA

- Material: (casing) stainless steel, (cooking plate) glass ceramic
- Tabletop cooker with cooking zones: 1
- Heat levels: 0 - 11
- Electronic overheating protection
- Delivery with cable without plug
- Safety lock function
- Induction plate dimensions: W 400 x D 400 mm



360-1325



EVORA



Model	Order no.	GTIN
EVORA	360-1325	4017337072101
400 V - 50 Hz - 8 kW	+60/+240	18,2
W 500 x D 500 x H 380 mm		





NATASCHA

Induction cooker

Model NATASCHA

- Material: (housing) stainless steel
- 10 heat settings
- Ideal for pots from 12 to 26 cm Ø
- Timer: 5 - 180 minutes
- max. load capacity: 30kg
- Settings can be used with or without a timer
- Overheating protection
- Induction cooking: fast, safe, efficient
- Ideal for cooking / Keeping warm on buffets etc.



360-1020

Model	Order no.	GTIN
NATASCHA	360-1020	4017337360024
230 V - 50 Hz - 3,5 kW +60/+240 5,6 kg W 327 x D 420 x H 98 mm		



FINJA

Induction cooker

Model FINJA

- Material: (housing) stainless steel
- 15 heat settings
- Ideal for pots from 12 to 26 cm Ø
- Timer: 0 - 180 minutes
- Settings can be used with or without a timer
- Overheating protection
- Induction cooking: fast, safe, efficient
- Ideal for cooking / Keeping warm on buffets etc.



360-1030

Model	Order no.	GTIN
FINJA	360-1030	4017337360048
230 V - 50 Hz - 3,5 kW +60/+240 5,5 kg W 327 x D 420 x H 98 mm		



EVA

Built-in induction cooker

Model EVA

- Material: plastic base / glass plate
- Cooking zones: 1
- For pots, maximum: 200 mm
- For keeping food warm
- Heating levels: 10
- Touchscreen operation
- LED display
- Protection against overheating
- Glass thickness: 4 mm



360-1050

Model	Order no.	GTIN
EVA	360-1050	4017337058754
220 - 240 V ~ 50 - 60 Hz - 1 kW +60/+240 1,7 / 2,1 (n/g) W Ø 245 x D 68 mm		



Built-in induction cooker*Model LOLA*

- Material: housing stainless steel / glass plate
- Cooking zones: 1
- For pots: 260 mm
- Heating levels: 10
- Knob, touchscreen operation
- LED display
- Overheating protection
- Glass thickness: 4 mm



360-1045



LOLA



Model	Order no.	GTIN
LOLA	360-1045	4017337058747
220 - 240 V ~ 50 - 60 Hz - 3,5 kW +60/+240 6,1 / 7,4 (n/g)		
W 360 x D 380 x H 120 mm		

Induction cooker*Model DENISE*

- Material: housing stainless steel / glass plate
- Cooking zones: 2 (1.7 + 1.8 kW)
- For pots: 260 mm
- Heating levels: 8
- Timer 0 - 180 minutes
- Touchscreen operation
- LED display
- Overheating protection
- Safety lock function
- Glass Thickness: 4 mm



360-1040



DENISE



Model	Order no.	GTIN
DENISE	360-1040	4017337058730
220 - 240 V ~ 50 - 60 Hz - 3,5 kW +60/+240 5,8 / 6,5 (n/g)		
W 299 x D 581 x H 64 mm		

Induction cooker*Model JOSEPHINE*

- Material: housing stainless steel / plate glass
- Cooking zones: 1
- For pots: 120 - 260 mm
- Heating levels: 17
- Timer 5 - 180 minutes, 5 minute steps
- Touchscreen operation
- LED display
- Overheating protection
- Safety lock function
- Glass thickness: 4 mm



360-1035



JOSEPHINE



Model	Order no.	GTIN
JOSEPHINE	360-1035	4017337058051
220 - 240 V ~ 50 - 60 Hz - 3,5 kW +60/+240 6,6 / 7,2 (n/g)		
W 338 x D 418 x H 84 mm		



MARLENE



Induction cooker

Model MARLENE

- Material: housing stainless steel / glass plate
- Cooking zones: 1
- For pots, maximum: 360 mm
- Heating levels: 10
- Knob, touchscreen operation
- LED display
- Overheating protection
- Glass thickness: 4 mm



360-1060

Model	Order no.	GTIN
MARLENE	360-1060	4017337058778
 220 - 240 V ~ 50 - 60 Hz - 3,5 kW  +60/+240  8,8 / 10,3 (n/g)		
 W 440 x D 540 x H 130 mm		



LILLY



Induction cooker

Model LILLY

- Material: housing stainless steel / plate glass
- Cooking zones: 1
- For pots, maximum: 340 mm
- Heating levels: 10
- Knob & touchscreen operation
- LED display
- Overheating protection
- Safety lock function



360-1070

Model	Order no.	GTIN
LILLY	360-1070	4017337058792
 380 - 400 V 3N ~ 50 - 60 Hz - 5kW  +60/+240  10,2/11,1 (n/g)		
 W 402 x D 525 x H 182 mm		



GIULIA



Wok induction cooker

Model GIULIA

- Material: housing stainless steel / plate glass
- Cooking zones: 1
- For pots, maximum: 380 mm
- Heating levels: 10
- Knob & touchscreen operation
- LED display
- Overheating protection
- Safety lock function



360-1075

Model	Order no.	GTIN
GIULIA	360-1075	4017337058808
 380 - 400 V 3N ~ 50 - 60 Hz - 5 kW  +60/+240  10,5/11,4 (n/g)		
 W 402 x D 525 x H 194 mm		

Induction cooker

Model ANITA

- Material: housing stainless steel / glass plate
- Cooking zones: 2 (2x 3.5 kW) Zone 1: max. 3500 W, Zone 2: max. 5000 W
- For pots, maximum: 300 mm
- Heating levels: 11, Zone 1: Level 10, Zone 2: Level 11
- Overheating protection
- Temperature control via knob
- Glass thickness: 4 mm



360-1055



ANITA



Model	Order no.	GTIN
ANITA	360-1055	4017337058761
 380 - 400 V- 3N ~ 50 - 60 Hz - 7 kW  +60/+240  16,3/19,5 (n/g)		
 W 407 x D 701 x H 143 mm		



Preparation hot

Frying / Grilling / Cooking



Steak grill

Model BROILY



423-7000

- Material: Stainless steel
- Professional High Speed Grill for best grilling results
- Roasting grid made of stainless steel, removable
- 8 levels adjustable in height
- Ceramic gas burner for maximum performance
- Piezo, pilot flame
- Pull-out tray (can be filled with water)
- With drain tap for easy cleaning
- 80% less smoke and odor development, up to 50% less cooking time
- Maximum temperature: 850°C
- Set to natural gas upon delivery, nozzles for propane gas included

Model	Order no.	GTIN
BROILY	423-7000	4017337069484
12,8 kW	bis 850	97
W 980 x D 450/630 x H 745 mm Cooking area/grate size: W 232 x D 380 mm		



BROILY

Semi-professional grill

Home S & Home L



444-2005



Home L

- Material: 304 stainless steel, thickness 1 mm
- Temperature range 80-320 °C
- Can be used as a water grill
- Even cooking
- Individually heated grill bars
- Including cleaning scrapers

Model	Order no.	GTIN
Home L	444-2005	4017337063406
Home L		
230 V / 50 Hz / 2,7 kW	W 780 x D 280 x H 150 mm	
14/12 (n/b)		



WOW GRILL EGO HOME S

Semi-professional grill

Model WOW GRILL EGO HOME S



444-2001

- Material: 304 stainless steel, thickness 1 mm
- Temperature range 80-320 °C
- Can be used as a water grill
- Even cooking
- Individually heated grill bars
- Including cleaning scrapers



Model	Order no.	GTIN
WOW GRILL EGO HOME S	444-2001	4017337 067442
230 V / 50 hz / 2,2 kw	+80/+320	18,2
W 540 x D 350 x H 180 mm		



Grill

Model WOW GRILL MINI

- Material: 304 stainless steel, thickness 1 mm
- Stainless steel heating rods with integrated heating element
- 1 heating zone
- Stainless steel splash protection on three sides
- Including cleaning scraper and brush
- Reaching the working temperature in 5 minutes
- Enables the grilling of 6 kg grilled food per hour
- Can also be used as a water grill
- Cable length : 1800 mm
- Suitable for professional use



444-1000



WOW GRILL MINI



Model	Order no.	GTIN
WOW GRILL MINI	444-1000	4017337037070
230 V - 50 Hz - 3,4 kW	0/+320	15
Ext.: W 415 x D 600 x H 150 mm	Grill surface: W 370 x D 370 mm	

Grill

Model WOW GRILL 400, WOW GRILL 800 and WOW GRILL 1200

- Material: 304 stainless steel, thickness 1 mm
- Stainless steel heating rods with integrated heating element
- **WOW GRILL 400:** 1 heating zone
- **WOW GRILL 800:** 2 heating zones
- **WOW GRILL 1200:** 3 heating zones
- Stainless steel splash guard on three sides
- Incl. Cleaning scraper and brush
- Reaches working temperature in the 5th Minutes
- **WOW GRILL 400:** 7.5 kg grilled food per hour
- **WOW GRILL 800:** 15 kg grilled food per hour
- **WOW GRILL 1200:** 22.5 kg grilled food per hour
- Can also be used as a water grill
- Suitable for professional use



444-1005



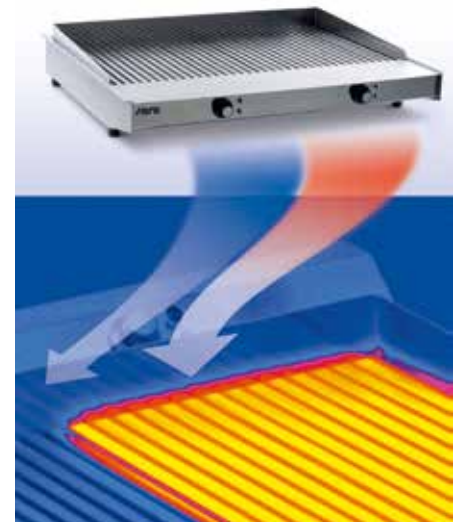
444-1010



444-1015



WOW GRILL 400



WOW GRILL 1200



Model	Order no.	GTIN
WOW GRILL 400	444-1005	4017337037315
WOW GRILL 800	444-1010	4017337037322
WOW GRILL 1200	444-1015	4017337037339

WOW GRILL 400	WOW GRILL 800	WOW GRILL1200
400 V - 50 Hz - 4,5 kW	400 V - 50 Hz - 9 kW	400 V - 50 Hz - 13,5 kW
18	22	36
0/+320	0/+320	0/+320
Ext.: W 415 x D 700 x H 150 mm	Ext.: W 795 x D 700 x H 150 mm	Ext.: W 1166 x D 700 x H 150 mm
Grill surface: W 370 x D 470 mm	Grill surface: W 770 x D 470 mm	Grill surface: W 1130 x D 470 mm

Whether snack bar, Bistro or restaurant, our griddle plates find their application in the professional kitchen.

Benefit from the combined advantages of roasting plate and grill with our mixing models and use the large frying surfaces for shorter preparation times for your food.

Model FRY TOP GH 760 R
Order no.: 172-3135



Griddle plate Model PADUA



213-7100

- Material: stainless steel
- Frying plate, smooth, hard chrome-plated
- 1 frying zone
- Splash guard
- Removable grease collecting container
- Safety thermostat



PADUA



Model	Order no.	GTIN
PADUA	213-7100	4017337214266
230 V - 50 Hz - 2,4 kW	50 / +300	24
Ext.: W 550 x D 380 x H 240 mm	Griddle: W 518 x D 328 mm	

Griddle plate Model COMO



213-7105

- Material: stainless steel
- Roasting plate 2/3 smooth and 1/3 grooved, hard chrome-plated
- 2 roasting zones
- Splash guard
- Removable grease collecting container
- Safety thermostat



COMO



Model	Order no.	GTIN
COMO	213-7105	4017337214310
230 V - 50 Hz - 3,5 kW	50 / +300	34
Ext.: W 720 x D 460 x H 240 mm	Griddle: W 688 x D 410 mm	

Griddle plate Model FRY TOP 400

- Material: stainless steel
- Smooth roasting plate
- 1 roasting zone
- Stainless steel splash guard on three sides
- Removable grease collecting container



172-3025



FRY TOP 400



Model	Order no.	GTIN
FRY TOP 400	172-3025	4017337172764
230 V - 50 Hz - 3 kW 0/+300 28		
Ext.: W 400 x D 500 x H 245 mm		Griddle: W 400 x D 400 mm

Griddle plate Model FRY TOP 610

- Material: stainless steel
- Smooth roasting plate
- 2 roasting zones
- Stainless steel splash guard on three sides
- Removable grease collecting container



172-3030



FRY TOP 610



Model	Order no.	GTIN
FRY TOP 610	172-3030	4017337172771
400 V - 50 Hz - 6 kW 0/+300 41		
Ext.: W 600 x D 500 x H 245 mm		Griddle: W 600 x D 400 mm

Griddle plate Model FRY TOP 760

- Material: stainless steel
- Smooth roasting plate
- 3 roasting zones
- Stainless steel splash guard on three sides
- Removable grease collecting container



172-3035



FRY TOP 760



Model	Order no.	GTIN
FRY TOP 760	172-3035	4017337172788
400 V - 50 Hz - 9 kW 0/+300 51		
Ext.: W 845 x D 500 x H 245 mm		Griddle: W 830 x D 400 mm

Preparation hot

Frying / Grilling / Cooking



FRY TOP GH 610 R



Griddle plate (grooved)

Model FRY TOP GH 610 R

- Material: stainless steel
- High quality grooved roasting plate
- Stainless steel splash guard on three sides
- Removable grease collecting container
- 2 heating zones



172-3130

Model	Order no.	GTIN
FRY TOP GH 610 R	172-3130	4017337173174
400 V - 50 Hz - 6 kW		0/+300
Ext.: W 600 x D 500 x H 245 mm		41 kg
		Grill Surface: W 600 x D 400 mm



FRY TOP GH 760 R



Griddle plate (grooved + smooth)

Model FRY TOP GH 760 R

- Material: stainless steel
- High quality roasting plate 1/3 grooved, 2/3 smooth
- Stainless steel splash protection on three sides
- Removable grease collecting container
- 3 heating zones



172-3135

Model	Order no.	GTIN
FRY TOP GH 760 R	172-3135	4017337173181
400 V - 50 Hz - 9 kW		0/+300
Ext.: W 845 x D 500 x H 245 mm		51 kg
		Grill Surface: W 825 x D 400 mm



FRY TOP GM 610 L



Griddle plate (smooth)

Model FRY TOP GM 610 L

- Material: stainless steel
- High quality, smooth roasting plate
- Stainless steel splash protection on three sides
- Removable grease collecting container
- 2 heating zones



172-3200

Model	Order no.	GTIN
FRY TOP GM 610 L	172-3200	4017337048311
230 V - 50 Hz - 3,5 kW		0/+300
Ext.: W 600 x D 460 x H 235 mm		40 kg
		Grill Surface: W 600 x D 400 mm



FRY TOP GM 610 M



Griddle plate (grooved + smooth)

Model FRY TOP GM 610 M

- Material: stainless steel
- High quality roasting plate half grooved + half smooth
- Stainless steel splash guard on three sides
- Removable grease collecting container
- 2 heating zones



172-3205

Model	Order no.	GTIN
FRY TOP GM 610 M	172-3205	4017337048335
230 V - 50 Hz - 3,5 kW		0/+300
Ext.: W 600 x D 460 x H 235 mm		40 kg
		Grill Surface: W 600 x D 400 mm

Griddle plate (grooved)

Model FRY TOP GM 610 R

- Material: stainless steel
- High quality grooved roasting plate
- Stainless steel splash guard on three sides
- Removable grease collecting container
- 2 heating zones



172-3210

Model	Order no.	GTIN
FRY TOP GM 610 R	172-3210	4017337048328
230 V - 50 Hz - 3,5 kW 0/+300 40 Ext.: W 600 x D 460 x H 235 mm Grill Surface: W 600 x D 400 mm		



FRY TOP GM 610 R



Griddle plate

Model GPK 400

- Material: stainless steel
- Smooth griddle plate
- Ceramic splash guard on three sides
- Splash protection on three sides
- With a heating zone
- Removable grease tray



458-1035

Model	Order no.	GTIN
GPK 400	458-1035	4017337048670
230 V - 50 Hz - 3 kW +50/+300 15 / 16,5 Ext.: B 400 x T 460 x H 250 mm Grill Surface: W 380 x D 370 mm		



GPK 400



Electric griddle

Model GPK 410 grooved

- Material: Stainless Steel (Griddle plate) ceramic
- Variable temperature adjustment
- Grilled Griddle Plate with non-stick ceramic coating
- Ceramic splash guard on three sides
- Safety Thermostat
- Removable grease tray



458-1036



Model	Order no.	GTIN
GPK 410 GROOVED	458-1036	4017337070671
230 V - 50 Hz - 3 kW +50/+300 19,5 W 400 x D 460 x H 285 mm Griddle Plate Dimensions: W 390 x D 400 mm		



GPK 410 grooved





Griddle plate

Model GPK 600

- Material: stainless steel
- Smooth griddle plate
- Ceramic splash guard on three sides
- Splash protection on three sides
- With two heating zones
- Removable grease tray



458-1040



GPK 400

Model	Order no.	GTIN
GPK 600	458-1040	4017337048687
2 x 230 V - 50 Hz - 2 x 2,25 kW		+50/+300 23 / 24,5
Ext.: W 600 x D 460 x H 250 mm		Grill Surface: W 580 x D 370 mm



Griddle plate

Model GPK 800

- Material: stainless steel
- Smooth griddle plate
- Ceramic splash guard on three sides
- Splash protection on three sides
- With three heating zones
- Removable grease tray



458-1045



GPK 800

Model	Order no.	GTIN
GPK 800	458-1045	4017337048694
400 V - 50 Hz - 6 kW		+50/+300 29 / 31
Ext.: W 800 x D 460 x H 250 mm		Grill Surface: W 780 x D 370 mm



Griddle plate

Model GPK 610 1/2 GROOVED

- Material: (housing) stainless steel (griddle plate) ceramic
- 2 separately controllable cooking zones
- Variable temperature adjustment
- Griddle plate half grooved, half smooth, with non-stick ceramic coating
- Ceramic splash guard on three sides
- Safety thermostat
- Removable grease tray



458-1041



GPK 610 1/2 grooved



Model	Order no.	GTIN
GPK 610 1/2 GROOVED	458-1041	4017337070688
400 V - 50 Hz - 4,5 kW	+50/+300	25
W 600 x D 460 x H 285 mm Grill Surface: W 590 x D 400 mm		

Griddle plate

Model GPK 810

- Material: (housing) stainless steel (griddle plate) ceramic
- 3 separately controllable cooking zones
- Variable temperature adjustment
- Griddle plate 1/3 grooved, 2/3 smooth, with non-stick ceramic coating
- Ceramic splash guard on three sides
- Safety thermostat
- Removable grease tray



458-1046



GPK 810 1/3 grooved 2/3 smooth



Model	Order no.	GTIN
GPK 810 1/3 grooved 2/3 smooth	458-1046	4017337070695
400 V - 50 Hz - 6 kW	+50/+300	30
Ext.: W 800 x D 460 x H 285 mm	Grill Surface: W 790 x D 400 mm	

Contact grill

Model PG 1

- Material: (housing and drip tray) stainless steel, (grill plate) cast iron, (handle) heat-insulating plastic
- Grooved grill plates top and bottom
- Grill plates are easy to clean



443-1000



PG 1



Model	Order no.	GTIN
PG 1	443-1000	4017337035717
 230 V - 50 Hz - 1,8 kW	 +50/+300	 16
 Ext.: W 320 x D 410 x H 190 mm	Top grill plate: W 213 x D 215 mm	
 Bottom grill plate: W 220 x D 230 mm		



PG 1 GG

Contact grill Model PG 1 GG

- Material: (housing and drip tray) stainless steel, (grill plate) cast iron
- (Handle) Heat-insulating plastic
- Top grill plate ribbed and bottom plate smooth
- Grill plates are easy to clean



443-10001

Model	Order no.	GTIN
PG 1 GG	443-10001	4017337070367
230 V - 50 Hz - 1,8 kW	+50/+300	17
Ext.: W 320 x D 384 x H 203 mm	Top grill plate: W 213 x D 215 mm	
		Bottom grill plate: W 220 x D 230 mm



Contact grill Model PG 1 B

- Material: (housing and drip tray) stainless steel, (grill plate) cast iron, (handle) heat-insulating plastic
- Grooved grill plates top and bottom
- Grill plates are easy to clean



443-1005



PG 1 B

Model	Order no.	GTIN
PG 1 B	443-1005	4017337035724
230 V - 50 Hz - 2,2 kW	+50/+300	19
Ext.: W 440 x D 410 x H 190 mm	Top grill plate: W 340 x D 215 mm	
Bottom grill plate: W 340 x D 230 mm		



Contact grill Model PG 2

- Material: (housing and drip tray) stainless steel, (grill plate) cast iron, (handle) heat-insulating plastic
- Two separately adjustable grill zones
- Grooved grill plates top and bottom
- Grill plates are easy to clean
- With cable - without plug
- Device must be connected by a qualified electrician due to increased cable cross-section/electrical fuse protection



443-1010



PG 2

Model	Order no.	GTIN
PG 2	443-1010	4017337035731
230 V - 50 Hz - 3,6 kW	+50/+300	25
Ext.: W 580 x D 410 x H 190 mm	Top grill plate: 2 x W 215 x D 215 mm	
Bottom grill plate: W 440 x D 230 mm		



Contact grill Model PG 2 GG



443-10101



- Material: (housing and drip tray) stainless steel, (Grill Plate) Cast iron, (Handle) Heat-insulating plastic
- Two separately adjustable grill zones
- Top grill plate ribbed and bottom plate smooth
- Grill plates are easy to clean
- With cable / Without plug

Device must be connected by a qualified electrician due to increased cable cross-section/electrical fuse protection

Model	Order no.	GTIN
PG 2 GG	443-10101	4017337070381
230 V - 50 Hz - 3,6 kW	+50/+300	25
Ext.: W 580 x D 410 x H 190 mm	Top grill plate: 2 x W 215 x D 215 mm	
	Bottom grill plate: W 480 x D 230 mm	



PG 2 GG



Contact grill Model PG 1 BGG



443-10051



- Material: (housing and drip tray) stainless steel, (grill plate) cast iron, (handle) heat-insulating plastic
- Top grill plate ribbed and bottom plate smooth
- Grill plates are easy to clean

Model	Order no.	GTIN
PG 1 BGG	443-10051	4017337070374
230 V - 50 Hz - 2,2 kW	+50/+300	19
Ext.: W 440 x D 384 x H 203 mm	Top grill plate: W 340 x D 215 mm	
	Bottom grill plate: W 340 x D 230 mm	



PG 1 BGG



Crepe iron Model MERLE



443-1080

- Material: (housing) stainless steel, (plate) cast iron
- 1 plate
- Including dough distributor
- Easy and quick cleaning

Model	Order no.	GTIN
MERLE	443-1080	4017337035762
230 V - 50 Hz - 3 kW	50 /+300	14
Ext.: W 450 x D 490 x H 235 mm	Plate: ø 400 mm	



MERLE



Crepe iron

Model GILLES

- Material: (housing) stainless steel, (plate) cast iron
- 1 plate
- Including dough distributor



172-4100



GILLES



Model	Order no.	GTIN
GILLES	172-4100	4017337036660
230 V - 50 Hz - 2,4 kW		0/+300
16 kg		
Ext.: W 370 x D 430 x H 170 mm		Plate: ø 350 mm

Crepe iron

Model PIERRE

- Material: (housing) stainless steel, (plate) cast iron
- 2 plates
- Including dough distributor
- Can be switched on and off separately
- Separate temperature setting



172-4105



PIERRE



Model	Order no.	GTIN
PIERRE	172-4105	4017337036677
400 V - 50 Hz - 4,8 kW		0/+300
31 kg		
Ext.: W 760 x D 430 x H 170 mm		Plate: 2 x ø 350 mm

Waffle maker

Model ATRIA

- Material: housing, stainless steel / mold, cast iron enamelled coating
- For Belgian waffles
- Overheating protection
- Non-slip handle
- Manual temperature control
- With timer



443-1100



ATRIA



Model	Order no.	GTIN
ATRIA	443-1100	4017337048755
230 V - 50 Hz - 1,6 kW		50 /+300
14 kg		
W 280 x D 360 x H 234 mm		

Heart waffle maker Model ILONA

- Material: housing: stainless steel
- For heart-shaped waffles
- Overheating protection
- Non-slip insulated handle
- Manual temperature control
- With timer 1-5 minutes
- Non-stick coated plates made of cast iron



443-1110



ILONA



3.13

Electric rice cooker Model JULIUS

- Material: (housing) stainless steel, brushed
- Lid with safety lock
- Non-stick coated rice pan
- Removable rice pan
- Two control lights: boiling and keeping warm
- Collecting container for condensation water
- For approx. 5.4 liters of rice
- For up to 30 servings
- Including rice measuring cups and rice spoon



213-3900



JULIUS



Electric rice cooker Model RICO

- Material: (housing and lid) stainless steel, highly polished
- Non-stick coated rice pan
- Removable rice pan
- Two control lights: cooking and keeping warm
- Setting for automatic cooking or keeping warm
- For approx. 4.2 liters of rice
- Including rice measuring cup and rice spoon



282-3080



RICO



Model	Order no.	GTIN
ILONA	443-1110	4017337055968
230 V - 50 Hz - 1,5 kW	50 - 300	9,7/12 (n/g)
W 310 x D 440 x H 235 mm / (verp. W 360 x D 490 x H 255 mm)		

Model	Order no.	GTIN
JULIUS	213-3900	4017337213993
230 V - 50 Hz - 1,95 kW	+30/+90	10
closed: Ø 410 x H 315 mm	13	

Model	Order no.	GTIN
RICO	282-3080	4017337282111
230 V - 50 Hz - 1,7 kW	+30/+90	6,5
closed: Ø 420 x H 300 mm	9,9	



We make quality affordable!



- *Longer lifespan*
- *Energy saving*
- *Unique*

10 YEARS WARRANTY on our heating plate

The built-in heating plate in our labelled devices are known for their longevity, compared to conventional heating rods.

When in direct contact, the efficiency is increased and energy is saved. In addition, these devices are equipped with high-quality thermostats.

See pages 276 to 279

Pasta cooker 8 Liter Model ASTI

- Material: Stainless steel
- Includes 4 baskets
- With drain tap
- Safety thermostat



443-2015



Model	Order no.	GTIN
ASTI	443-2015	4017337070435
230 V - 50 Hz - 3,15 kW	0/+110	8,3
Ext.: W 470 x D 550 x H 380 mm Container: W 300 x D 240 x H 200 mm	8	
Baskets: W 125 x D 115 x H 150 mm		



ASTI



Pasta cooker Model RAGUSA

- Material: Stainless steel
- Includes 2 baskets
- With drain tap
- Safety thermostat



443-2020



Model	Order no.	GTIN
RAGUSA	443-2020	4017337070442
230 V - 50 Hz - 3,2 kW	0/+110	13,5
Ext.: W 632,5 x D 354 x H 289 mm	25	
Baskets: 1 x W 130 x D 170 x H 160 mm und 1 x W 260 x D 170 x H 160 mm		



RAGUSA



Pasta cooker Table model PASTA 25

- Material: stainless steel
- Including 3 baskets
- With drain tap
- Safety thermostat
- Basket set (order no.: **172-3011**) can be reordered separately



172-3010



172-3011

Model	Order no.	GTIN
PASTA 25	172-3010	4017337036622
Basketset PASTA 25	172-3011	4017337041893
230 V - 50 Hz - 3,2 kW	0/+110	14
Ext.: W 340 x D 540 x H 280 mm	25	
Basket: 1 x W 240 x D 170 x H 160 mm	Basket: 2 x W 130 x D 170 x H 160 mm	



PASTA 25





FRYERS

Our wide range of deep fryers holds for everyone a suitable model.

All deep fryers are made of high-quality stainless steel. This provides, together with the first-class removable heating elements and robust baskets, an extra long working life.

SARO deep fryers (except "V" and "FE" models) are equipped with removable basins with rounded corners. The "V" and "FE" models, on the other hand, have a drain tap and a conical pan and thus allow for a easy draining of the oil / grease. This simplifies the cleaning of the deep fryers.

The powerful heating elements heat the deep fryers quickly, which minimizes unnecessary waiting times for you. SARO deep fryers function according to the "cold zone" principle, which prolongs the change intervals of the oil / grease significantly.

Of course, all deep fryers are equipped with stable heat insulating handles, steplessly adjustable brand thermostats and are supplied ready to plug in in the 230 V variants.



Tips & tricks

- For best results, use liquid frying oil. This will prevent the oil from heating up too quickly and prevents damage of the heating element
- Pre-heat the oil at a low temperature, this will prolong the life of the oil
- When transporting a deep fryer, the oil should be drained beforehand

Deep fryer
Model PROFRI 4, 44, 6 and 66

- Material: stainless steel
- Rounded, removable basin with cold zone
- Stepless temperature setting
- Removable heating elements allow easy cleaning
- Safety thermostat
- Dimensions including side handles



PROFRI 4



PROFRI 66

Model	Order no.	GTIN
PROFRI 4	172-2030	4017337172306
PROFRI 44	172-2040	4017337172405
PROFRI 6	172-2050	4017337172504
PROFRI 66	172-2060	4017337172603



PROFRI 4	PROFRI 44	PROFRI 6	PROFRI 66
 230 V - 50 Hz - 2 kW	230 V - 50 Hz - 2 x 2 kW	230 V - 50 Hz - 3,25 kW	230 V - 50 Hz - 2 x 3,25 kW
 0/+180	0/+180	0/+180	0/+180
 5 kg	8	7	13
 4 Ltr	2 x 4	6	2 x 6
 W 245 x D 430 x H 310 mm	B 435 x T 430 x H 310 mm	B 335 x T 430 x H 310 mm	B 610 x T 430 x H 310 mm
 Baskets: 135 x 235 x 100 mm	W 135 x D 235 x H 100	W 215 x D 235 x H 100	W 215 x D 235 x H 100

Preparation hot

Deep frying



PROFRI 8 V

Deep fryer

Model PROFRI 8 V



172-2070

- Material: stainless steel
- Rounded, removable basin with cold zone
- With drain tap
- Stepless temperature setting
- Removable heating element for easy cleaning
- Safety thermostat
- Dimensions including side handles and drain tap

Model	Order no.	GTIN
PROFRI 8 V	172-2070	4017337172702
230 V - 50 Hz - 3,25 kW	+0/+180	9 kg
W 335 x D 485 x H 350 mm	Ltr 8	
Basket: W 215 x D 235 x H 100 mm		



PROFRI 88 V

Deep fryer

Model PROFRI 88 V



172-2075

- Material: stainless steel
- Rounded, removable basin with cold zone
- With drain tap
- Stepless temperature setting
- Removable heating elements for easy cleaning
- Safety thermostat
- Dimensions including side handles and drain tap

Model	Order no.	GTIN
PROFRI 88 V	172-2075	4017337172900
230 V - 50 Hz - 2 x 3,25 kW	+0/+180	15 kg
W 610 x D 485 x H 350 mm	Ltr 2 x 8	
2 Baskets: W 215 x D 235 x H 100 mm		



PROFRI 10

Deep fryer

Model PROFRI 10



172-2081

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap
- On / off switch
- Stepless temperature setting
- Removable heating element for easy cleaning
- Safety thermostat
- Dimensions including side handles and drain tap

Model	Order no.	GTIN
PROFRI 10	172-2081	4017337048472
400 V - 50 Hz - 6 kW	+0/+180	12 kg
Ext.: B 335 x T 515 x H 350 mm	Ltr 10	
Basket: W 215 x D 240 x H 100 mm		

Deep fryer Model EF10



443-2025



- Material: Stainless steel
- Rounded basin with cold zone
- With drain tap
- Stepless temperature adjustment
- Removable heating element for easy cleaning
- Safety thermostat

Model	Order no.	GTIN
EF10	443-2025	4017337070459
400 V - 50/60 Hz - 8,1 kW	0/+190	13,5
Ext.: W 520 x D 333 x H 375 mm	Ltr 10	



EF10



Deep fryer Model FE 101



172-2082

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap
- Stepless temperature setting
- Removable heating element for easy cleaning
- On / off switch
- Safety thermostat
- Dimensions including drain tap

Model	Order no.	GTIN
FE 101	172-2082	4017337172818
230 V - 50 Hz - 3,25 kW	+0/+180	10
W 300 x D 525 x H 345 mm	Ltr 10	
Basket: W 215 x D 240 x H 100 mm		



FE 101



Deep fryer Model FE 102



172-2083

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap
- Stepless temperature setting
- Removable heating elements for easy cleaning
- On / off switch
- Safety thermostat
- Dimensions including drain tap

Model	Order no.	GTIN
FE 102	172-2083	4017337172825
230 V - 50 Hz - 2 x 3,25 kW	+0/+180	17
Ext.: W 600 x D 525 x H 345 mm	Ltr 2 x 10	
2 Baskets: W 215 x D 240 x H 100 mm		



FE 102



Preparation hot

Deep frying



GASTROLINE 9 + 9V



Fryer tabletop model

GASTROLINE 9V, 9+9V and 12V, 12+12V

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap(spout removable)
- Stepless temperature setting
- Removable heating elements for easy cleaning
- On / off switch
- Safety thermostat
- Dimensions including drain tap



172-4020



172-4025



172-4030



172-4035

Model	Order no.	GTIN
GASTROLINE 9V	172-4020	4017337172986
GASTROLINE 9+9V	172-4025	4017337172993
GASTROLINE 12V	172-4030	4017337173006
GASTROLINE 12+12V	172-4035	4017337173013

GASTROLINE 9V	GASTROLINE 9+9V	GASTROLINE 12V	GASTROLINE 12+12V
400 V - 50 Hz - 6 kW	400 V - 50 Hz - 2 x 6 kW	400 V - 50 Hz - 9 kW	400 V - 50 Hz - 2 x 9 kW
0/+180	0/+180	0/+180	0/+180
14	26	15	33
9	2 x 9	12	2 x 12
B 300 x T 545 x H 410 mm	B 600 x T 545 x H 410 mm	B 400 x T 700 x H 420 mm	B 800 x T 700 x H 420 mm
Basket: B 170 x D 235 x H 110 mm	Baskets: B 170 x D 235 x H 110 mm	Basket: W 200 x D 273 x H 115 mm	Baskets: B 200 x D 273 x H 115 mm



GASTROLINE 12+12VS



Deep fryer

Model GASTROLINE 12VS and 12+12VS

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap and stainless steel collecting container
- Stepless temperature setting
- Removable heating elements for easy cleaning
- On / off switch
- Safety thermostat



172-4050



172-4055

Model	Order no.	GTIN
GASTROLINE 12VS	172-4050	4017337173044
GASTROLINE 12+12VS	172-4055	4017337173051

GASTROLINE 12VS	GASTROLINE 12+12VS
400 V - 50 Hz - 9 kW	400 V - 50 Hz - 2 x 9 kW
0/+180	0/+180
29	59
12	2 x 12
W 400 x D 700 x H 950 mm	W 800 x D 700 x H 950 mm
Basket: W 200 x D 273 x H 115 mm	2 Baskets: W 200 x D 273 x H 115 mm

Deep fryer

Model LISSABON, PORTO,
FARO, BRAGA



- Material: Stainless Steel
- Drain Valve
- Basin with Cold Zone
- Variable Temperature Adjustment
- Safety Thermostat
- With 2 cables - without plug (Model BARGA, PORTO)



LISSABON



FARO



PORTO



BRAGA



Model	Order no.	GTIN
LISSABON	458-1200	4017337070701
PORTO	458-1205	4017337070718
FARO	458-1210	4017337070725
BRAGA	458-1215	4017337070732

LISSABON 10 L	PORTO 10 + 10 L	FARO 20 L	BRAGA 20 + 20 L
400 V - 50 Hz - 7,5 kW	2 x 400 V - 50 Hz - 7,5 kW	400 V - 50 Hz - 18 kW	2 x 400 V - 50 Hz - 18 kW
0/+190	0/+190	0/+190	0/+190
32 kg	56	37	62
10 Ltr	2 x 10	20	2 x 20
Ext.: W 400 x D 600 x H 1030 mm	Ext.: W 800 x D 600 x H 1030 mm	Ext.: W 400 x D 700 x H 1030 mm	Ext.: W 800 x D 700 x H 1030 mm
Basket: W 250 x D 255 x H 120 mm	Baskets: 2 x W 250 x D 255 x H 120 mm	Basket: W 415 x D 260 x H 120 mm	Baskets: 2 x W 415 x D 260 x H 120 mm

Preparation hot
Deep frying



PF 16

Patisserie deep fryer
Model PF 16



458-1001

- Material: stainless steel
- Rounded, removable basin with cold zone
- With drain tap
- Variable temperature adjustment
- Removable heating elements ensure easy cleaning
- Safety thermostat
- On/off switch
- Incl. grease collector



Model	Order no.	GTIN
PF 16	458-1001	4017337069132
400 V - 50 Hz - 9 kW	0/+180	14
Ext.: W 535 x D 415 x H 380 mm Basket: W 460 x D 260 x H 100 mm	16	



PF 30

Patisserie deep fryer
Model PF 30



458-1003

- Material: Stainless steel
- Rounded basin with cold zone
- With drain tap
- Stepless temperature control
- Removable heating elements for easy cleaning
- Safety thermostat
- On/off switch
- Including drip tray



Model	Order no.	GTIN
PF 30	458-1003	4017337070749
400 V - 50 Hz - 15 kW	0/+180	20
Ext.: W 650 x D 670 x H 370 mm Basket: W 570 x D 420 x H 105 mm	30	



Deep fryer Model FT 13

- Material: stainless steel
- Rounded basin with cold zone
- With drain tap
- Stepless temperature setting
- Removable heating element for easy cleaning
- On / off switch
- Safety thermostat



429-1107



FT 13



Model	Order no.	GTIN
FD 13	429-1107	4017337429011
230 V - 50 Hz - 3,3 kW	+0/+180	9
Ext.: B 310 x T 505 x H 355 mm Basket: W 210 x D 220 x H 120 mm	13 Ltr	

Deep fryer Model EF 4, EF 6, EF 8 and EF 88

- Material: stainless steel
- Rounded, removable basin with cold zone
- Stepless temperature setting
- EF 8 and EF 88: With drain tap
- Removable heating elements for easy cleaning
- For professional use
- Safety thermostat



443-6000



443-6005



443-6010



443-6015



EF 4



EF 88



Model	Order no.	GTIN
EF 4	443-6000	4017337049196
EF 6	443-6005	4017337049202
EF 8	443-6010	4017337049219
EF 88	443-6015	4017337049226

EF 4	EF 6	EF 8	EF 88
230 V - 50 Hz - 2 kW	230 V - 50 Hz - 3 kW	230 V - 50 Hz - 3 kW	2 x 230 V - 50 Hz - 2 x 3 kW
+60 / +200	+60 / +200	+60 / +200	+60 / +200
9	15	11	17
4	6	8	2 x 8
B 183 x T 419/595 x H 280 mm	B 267 x T 418/594 x H 281 mm	B 267 x T 490/596 x H 400 mm	B 544 x T 490/596 x H 400 mm
Basket W 130 x D 220 x H 102 mm	Basket W 200 x D 220 x H 102 mm	Basket W 200 x D 220 x H 145 mm	Basket 2 x W 200 x H 220 x D 145 mm

Preparation hot

3.15 Oil test stripes



4821

Oil test strips
Model 4821



- Disposable test strips for frying oil
- Measures oil quality in 2 minutes in cold oil
- Use of a colorimetric scale
- Measures fatty acids
- Measuring range: 0 - 5.0 mg/g
- Packing unit: 50 pieces/ box

Model	Order no.	GTIN
4821	484-1116	4017337058297
W 41 x D 108 x H 41 mm (Pack. 490 x 260 x 240 mm)		kg 0,07 (b)



freshly fried
FRIES
crispy & delicious

Toaster

Model ALAVA

- Material: (Housing) Stainless steel
- Top and bottom heat
- Timer
- Crumb tray
- Quartz heating element ensures consistent results



443-2105



ALAVA

Model	Order no.	GTIN
ALAVA	443-2105	4017337071854
230 V - 50 Hz - 2,1 kW	+250 °C	kg 9,4
Ext.: W 442 x D 280 x H 276 mm		



Toaster

Model ALIVA

- Material: (Housing) Stainless steel
- Double chamber
- Top and bottom heat
- Timer
- Crumb tray
- Quartz heating element ensures consistent results



443-2107



ALIVA

Model	Order no.	GTIN
ALIVA	443-2107	401733701852
230 V - 50 Hz - 3,15 kW	+250 °C	kg 11,2
Ext.: W 493 x D 280 x H 334 mm		





BUSSO T1



Toaster

Model BUSSO T1

- Material: (housing) stainless steel
- Top and bottom heating
- Timer
- Crumb tray
- Quartz heating element ensures consistent results



172-1200

Model	Order no.	GTIN
BUSSO T1	172-1200	4017337172047
230 V - 50 Hz - 2 kW		+0/+180
Ext.: B 440 x T 260 x H 250 mm		9 kg
Chamber: W 320 x D 240 x H 80 mm		



BUSSO T2



Toaster

Model BUSSO T2

- Material: (housing) stainless steel
- Top and bottom heating
- Timer
- Crumb tray
- Quartz heating element ensures consistent results



172-1210

Model	Order no.	GTIN
BUSSO T2	172-1210	4017337172054
230 V - 50 Hz - 3 kW		+0/+180
Ext.: B 440 x T 260 x H 380 mm		12 kg
Chamber: 2 x W 320 x D 240 x H 80 mm		



ARIS 4



Toaster

Model ARIS 4

- Material: (housing) stainless steel
- 4 toast slots
- Timer for setting the degree of browning
- Defrosting function
- Warming up function
- Stop button
- 2 pull-out crumb trays for easy cleaning



282-1055

Model	Order no.	GTIN
ARIS 4	282-1055	4017337282067
230 V - 50 Hz - 1,6 kW		3 kg
B 273 x T 282 x H 186 mm		

Toaster Model CIVAS

- Material: stainless steel
- Crumb tray
- For up to 6 toasts on the grid
- Top / bottom heat can be switched on separately (2 levels)
- Modern design



458-1015



CIVAS

Model	Order no.	GTIN
CIVAS	458-1015	4017337048540
230 V - 50 Hz - 2,2 kW 10,2 kg Ext.: B 535 x T 270 x H 275 mm Grid: W 395 x D 210		



Toaster Model DABUR

- Material: stainless steel
- Crumb tray
- For up to 6 toasts on the grid
- Top / bottom heat can be switched on separately (3 levels)
- Modern design



458-1020



DABUR

Model	Order no.	GTIN
DABUR	458-1020	4017337048649
230 V - 50 Hz - 3,3 kW 14 kg Ext.: B 535 x T 270 x H 365 mm Grid: W 395 x D 210		



Conveyor oven Model GERRIT

- Material: (housing) stainless steel
- Variable speed of the conveyor belt: 2 - 12 min.
- Top and bottom heat can be regulated separately
- Crumb tray
- Overheating protection
- Quartz heating elements ensure consistent results for example for toasts or pizzas



175-4001



GERRIT

Model	Order no.	GTIN
GERRIT	175-4001	4017337175079
230 V - 50 Hz - 3,6 kW +0/+260 °C 26 kg Ext.: B 470 x T 1050 x H 400 mm Chamber: H 83 mm Conveyor belt: W 360 mm		



Preparation hot

Toaster / Salamander



CHRISTIAN



Conveyor toaster

Model CHRISTIAN

i For up to 360 toasts per hour



175-4000

- Material: (housing) stainless steel
- Variable speed of the conveyor belt
- Top and bottom heat can be controlled separately
- Large drip tray with warming function
- Crumb tray
- Overheating protection
- Quartz heating elements ensure consistent results
- Simple and safe loading
- Higher performance than comparable devices

Model	Order no.	GTIN
CHRISTIAN	175-4000	4017337175062
230 V - 50 Hz - 3 kW	+0/+180	17 kg
Ext.: B 370 x T 580 x H 400 mm	Chamber: H 35 mm	
Conveyor belt: W 235 mm		



ATHENA



Salamander

Model ATHENA

- Material: Completely made of stainless steel (polished)
- Grill: nickel-plated iron
- Grill plastic handle: Heat-resistant plastic
- Top heat
- Adjustable temperature
- Timer up to 15 minutes
- Removable collecting tray
- Removable grid with plastic handles
- 2 pairs of U-rails to adjust the level of the grid
- Including crumb tray



458-1025

Model	Order no.	GTIN
ATHENA	458-1025	4017337048656
230 V - 50 Hz - 2,5 kW	+35/+120	15 kg
B 600 x D 360 x H 315 mm	Chamber: W 450 x D 300 x H 200 mm	



ORPHEUS



Salamander

Model ORPHEUS

- Material: Completely made of stainless steel (polished)
- Grill: Nickel-plated iron
- Grill plastic handle: Heat-resistant plastic
- Top heat (2 independent, shielded heating elements)
- Adjustable temperature and independent buttons for each shielded heating element
- Removable collecting tray
- Removable grid with plastic handles
- 3 pairs of U Rails to adjust the level of the grid
- Including crumb tray



458-1030

Model	Order no.	GTIN
ORPHEUS	458-1030	4017337048663
230 V - 50 Hz - 3 kW	+35/+120	19 kg
B 800 x D 410 x H 355 mm	Chamber: W 650 x D 350 x H 240 mm	

Lift-Salamander Model PAVIA 1

- Material: stainless steel
- 1 heating zone
- Adjustment range of the heating element: approx. 70 - 200 mm
- Pull-out crumb tray



429-2000



PAVIA 1



Model	Order no.	GTIN
PAVIA 1	429-2000	4017337429028
230 V - 50 Hz - 2,8 kW 42		
Ext.: B 450 x T 480 x H 500 mm		Grill grid: W 440 x D 320 mm

Lift-Salamander Model PAVIA 2

- Material: stainless steel
- 2 heating zones
- Adjustment range of the heating element: approx. 70 - 200 mm
- Pull-out crumb tray



429-2005



PAVIA 2



Model	Order no.	GTIN
PAVIA 2	429-2005	4017337429035
400 V - 50 Hz - 4 kW 52		
Ext.: B 600 x T 480 x H 520 mm		Grill grid: W 590 x D 320 mm

Salamander Model LYNN

- Material: (housing) stainless steel, (grillage) chrome-plated steel, (handle) heat-insulating plastic
- 3 pairs of U-rails for inserting the grillage
- Incl. 1 grill grid
- Pull-out crumb tray
- Timer: 30 minutes



443-1055



LYNN



Model	Order no.	GTIN
LYNN	443-1055	4017337035786
230 V - 50 Hz - 2,5 kW +50/+300 14		
Ext.: B 610 x T 325 x H 280 mm		Grill grid: W 460 x D 255 mm

Salamander Model LANA

- Material: (housing) stainless steel, (grillage) chrome-plated steel, (handle) heat-insulating plastic
- 4 pairs of U-rails for inserting the grillage
- Incl. 1 grill grid
- Pull-out crumb tray
- Timer: 30 minutes



443-1050



LANA



Model	Order no.	GTIN
LANA	443-1050	4017337035779
230 V - 50 Hz - 3 kW +50/+300 17,5		
Ext.: B 580 x T 400 x H 375 mm		Grill grid: W 430 x D 355 mm

Preparation hot

Keeping warm / Bain maries / Hot Dog



HW 1



HW 2



Hot dog maker

Model HW 1 and HW 2

- Material: (housing) stainless steel, (cylinder) glass
- Adjustable thermostat with control lamp
- **HW 2**: 4 toast sticks
- Suitable for cooking and keeping warm
- Low energy consumption
- Long lifespan



443-1015



443-1020

Model	Order no.	GTIN
HW 1	443-1015	4017337035748
HW 2	443-1020	4017337035755
HW 1	HW 2	
230 V - 50 Hz - 0,45 kW	230 V - 50 Hz - 0,65 kW	
0/+110	0/+110	
6,5	9,5	
W 250 x D 280 x H 410 mm	W 480 x D 280 x H 410 mm	
Hot dog cylinder: Ø 190 x H 240 mm	Hot dog cylinder: Ø 190 x H 240 mm	



CS-100



CS-400



Hot dog maker

Model CS-100 and CS-400

- Material: (housing) stainless steel, (cylinder) glass
- Adjustable thermostat with control lamp
- **CS-400**: 4 toast sticks
- Suitable for cooking and keeping warm
- Low energy consumption
- Long lifespan



172-1060



172-1065

i Our guarantee service
10 year warranty on our heating plate

Model	Order no.	GTIN
CS-100	172-1060	4017337172023
CS-400	172-1065	4017337172030
CS-100	CS-400	
230 V - 50 Hz - 1 kW	230 V - 50 Hz - 1 kW	
0/+110	0/+110	
8	15	
W 280 x D 260 x H 420 mm	W 400 x D 260 x H 420 mm	
Hot dog cylinder: ø 200 x H 240 mm	Hot dog cylinder: ø 200 x H 240 mm	

Sausage warmer

Model LYRIA

- Material: stainless steel (housing and grid)
- With practical lid hinge for easy sausage removal
- Grid included



443-1085



LYRIA



Model	Order no.	GTIN
LYRIA	443-1085	4017337044429
230 V - 50 Hz - 0,9 kW	+30 /+85	kg 10,6
B 260 x T 320 x H 260 mm	Ltr 4,6	

Sausage warmer

Model HD 100

- Material: stainless steel
- Grid included
- On / off switch
- control lamp



172-3050



HD 100



i Our guarantee service
10 year warranty on our heating plate

Model	Order no.	GTIN
HD 100	172-3050	4017337172337
230 V - 50 Hz - 1 kW	0/+110	kg 8
Ext.: B 280 x T 350 x H 290 mm	Int.: W 238 x D 300 x H 170 mm	

Sausage warmer

Model HD 200

- Material: stainless steel
- Including grid
- Control lamp
- On / off switch
- With drain tap



172-3055



HD 200



i Our guarantee service
10 year warranty on our heating plate

Model	Order no.	GTIN
HD 200	172-3055	4017337172344
230 V - 50 Hz - 2 x 1 kW	+0/+100	kg 15
Ext.: W 560 x D 350 x H 290 mm	Int.: 2 x B 238 x T 300 x H 170 mm	

Preparation hot

Keeping warm / Bain maries / Hot Dog



BM 160



BM 210

Bain Marie

Model BM 160 and BM 210

- Material: stainless steel
- For 1/1 or 2 x 1/2 or 3 x 1/3 GN containers
- **BM 160:** GN container depth up to 150 mm
- **BM 210:** GN container depth up to 200 mm
- **BM 210:** With On - / off switch
- Seamless upper edge
- Deep-drawn inner container
- Adjustable thermostat and control lamp
- Low energy consumption and long lifespan



172-3000



172-3012



Our guarantee service
10 year warranty on our heating plate

Model	Order no.	GTIN
BM 160	172-3000	4017337172917
BM 210	172-3012	4017337172412

BMH 160	BMH 210
230 V - 50 Hz - 1 kW	230 V - 50 Hz - 1 kW
0/+100	0/+100
8 kg	10
Ext.: W 345 x D 545 x H 255 mm	Ext.: W 345 x D 545 x H 290 mm
Int.: W 305 x D 510 x H 160 mm	Int.: W 305 x D 510 x H 210 mm



BMH 160



BMH 210

Bain Marie

Model BMH 160 and BMH 210

- Material: stainless steel
- For 1/1 or 2 x 1/2 or 3 x 1/3 GN containers
- **BMH 160:** GN container depth up to 150 mm
- **BMH 210:** GN container depth up to 200 mm
- **BMH 210:** With On - / off switch
- With drain tap
- Seamless upper edge
- Deep-drawn inner container
- Adjustable thermostat and control lamp
- Low energy consumption and long lifespan
- Dimensions including drain tap



172-3005



172-3015



Our guarantee service
10 year warranty on our heating plate

Model	Order no.	GTIN
BMH 160	172-3005	4017337172924
BMH 210	172-3015	4017337172429

BMH 160	BMH 210
230 V - 50 Hz - 1 kW	230 V - 50 Hz - 1 kW
0/+100	0/+100
9 kg	11
Ext.: W 345 x D 600 x H 255 mm	Ext.: W 345 x D 600 x H 290 mm
Int.: W 305 x D 510 x H 160 mm	Int.: W 305 x D 510 x H 210 mm

Bain Marie

Model WT 150 with drain tap

- Material: Stainless steel
- For 1/1 or 2 x 1/2 or 3 x 1/3 GN containers
- GN container depth up to 150 mm
- With drain tap
- Seamless upper edge
- Inner container deep-drawn
- Adjustable thermostat and indicator lamp
- Low consumption and long lifespan



175-1700



WT 150



Model	Order no.	GTIN
WT 150	175-1700	4017337067527
220 - 240 V - 50 Hz - 1,2 kW	0/+93	9 kg
Ext.: (incl. drain tap): W 338 x D 600 x H 243 mm	Basin: W 306 x D 507 x H 150 mm	

Bain Marie

Model BMH 160-2

- Material: stainless steel
- For 2 x 1/1 or 4 x 1/2 or 6 x 1/3 GN containers up to 150 mm deep
- With on / off switch
- With drain tap
- Seamless upper edge, deep-drawn inner container
- Adjustable thermostat and Control lamp
- Low energy consumption and long lifespan
- Dimensions including drain tap



172-3017



BMH 160-2



i Our guarantee service
10 year warranty on our heating plate

Model	Order no.	GTIN
BMH 160-2	172-3017	4017337173082
230 V - 50 Hz - 2 x 1 kW	+0/+100	17 kg
Ext.: W 690 x D 600 x H 245 mm	Int.: 2 x B 305 x T 510 x H 160 mm	

Chocolate warmer

Model CHARLY

- Material: Stainless steel
- Control panel with touch function
- Including temperature probe
- Gentle melting process
- Suitable for: 15 kg of chocolate
- For 1/1 GN containers, max. depth 150 mm



421-2600



CHARLY



Model	Order no.	GTIN
CHARLY	421-2600	4017337070411
230 V - 50/60 Hz - 1,2 kW	0-50	13,8 kg
W 700 x D 390 x H 250 mm	17 Ltr	



PL 10

Rechaud Model PL 10

- Material: (housing) stainless steel (plates) light metal
- 10 plates, each W 270 x D 150 mm
- Insulated handles



172-3065

Model	Order no.	GTIN
PL 10	172-3065	4017337172320
230 V - 50 Hz - 1,2 kW	+0/+150	26
W 365 x D 245 x H 440 mm		



WD 900 U

Microwave Model WD 900 U

- Material: Stainless steel inside/ silver galvanised steel outside
- With grillfunction
- Grill-power: 1 kW
- Defrost function
- With turntable plate
- Timer: 0 - 30 minutes



288-1005

Model	Order no.	GTIN
WD 900 U	288-1005	4017337071685
230 V - 50 Hz - 1,4 kW	Ltr 25	kg 16
Ext.: W 483 x D 434 x H 281 mm	Int.: W 340 x D 363 x H 197 mm	



SAMSUNG microwave
Model CM 1099 A

- Material: stainless steel
- Microwave power: 1050 W
- 5 power levels adjustable
- Easy to use with rotary knobs



380-1004

SAMSUNG

CM 1099 A



i Our guarantee service
5 year warranty on all SAMSUNG microwave ovens

Model	Order no.	GTIN
CM 1099 A	380-1004	4017337380145

230 V - 50 Hz - 1,6 kW	Ltr 26	kg 19
Ext.: B 517 x D 412 x H 297 mm	Int.: B 336 x D 349 x H 225 mm	

SAMSUNG microwave
Model CM 1089 A

- Material: stainless steel
- Microwave power: 1050 W
- 4 power levels adjustable
- Programmable memory buttons for up to 20 programs



380-1006

SAMSUNG

CM 1089 A



i Our guarantee service
5 year warranty on all SAMSUNG microwave ovens

Model	Order no.	GTIN
CM 1089 A	380-1006	4017337380152

230 V - 50 Hz - 1,6 kW	Ltr 26	kg 19
Ext.: B 517 x D 412 x H 297 mm	Int.: B 336 x D 349 x H 225 mm	

SAMSUNG microwave
Model MJ2651

- Material: stainless steel / ceramic
- Microwave power: 1500 W
- Power levels 5
- Operation via rotary control
- LED lighting
- Digital time display
- Stackable



380-1222

SAMSUNG

MJ2651



i Our guarantee service
5 year warranty on all SAMSUNG microwave ovens

Model	Order no.	GTIN
MJ2651	380-1222	4017337063512

230V 50 Hz 1,5 kW	Ltr 26	kg 32 / 34,5 (n/g)
Ext.: B 464 x D 557 x H 368 mm	Int.: B 370 x D 370 x H 190 mm	

SAMSUNG



MJ2653

SAMSUNG microwave Model MJ2653

- Material: stainless steel / ceramic
- Power levels 5
- Microwave power: 1500 W
- Digital display
- LED lighting
- 50 automatic programs
- Defrost function
- Stackable



380-1232

i Our guarantee service
5 year warranty on all SAMSUNG microwave ovens

Model	Order no.	GTIN
MJ2653	380-1232	4017337063529
230 V 50 Hz 1,5 kW	26	32 / 34,5 (n/g)
Ext.: B 464 x D 557 x H 368 mm	Int.: B 370 x D 370 x H 190 mm	

SAMSUNG



MJ2691

SAMSUNG microwave Model MJ2691

- Material: stainless steel / ceramic
- Operation by means of a rotary control
- Microwave power: 1850 W
- LED lighting
- Digital time display
- Stackable



380-1240

i Our guarantee service
5 year warranty on all SAMSUNG microwave ovens

Model	Order no.	GTIN
MJ2691	380-1240	4017337063536
230 V - 50 Hz - 1,85 kW	26	32 / 34,5 (n/g)
Ext.: B 464 x D 557 x H 368 mm	Int.: B 370 x D 370 x H 190 mm	

SAMSUNG



MJ2693

SAMSUNG microwave Model MJ2693

- Material: stainless steel / ceramic
- Power levels 5
- Microwave power: 1850 W
- Digital display
- LED lighting
- 50 automatic programs
- Defrost function
- Stackable



380-1245

i Our guarantee service
5 year warranty on all SAMSUNG microwave ovens

Model	Order no.	GTIN
MJ2693	380-1245	40173370635243
230 V - 50 Hz - 1,85 kW	26	32 / 34,5 (n/g)
Ext.: B 464 x D 557 x H 368 mm	Int.: B 370 x D 370 x H 190 mm	

Hot air oven 62 L Model THOR



429-4015



- Material Stainless steel, bottom and backside Aluminum
- Manual control via knobs
- Manual steam injection by button press
- Timer: 0 - 120 min
- Double glazed door
- Suitable for 4 grids (included), W 437 x D 314
- Distance between grids: 75 mm
- Water connection: 1/2"

Model	Order no.	GTIN
THOR	429-4015	4017337071173
220 - 240 V - 50 Hz - 2,67 kW	0 - 300 °C	41,5
Ext.: W 595 x D 595 x H 570 mm	Int.: W 460 x D 375 x H 360 mm	
4 x W 437 x D 314 mm		



THOR



Bakery oven 116 L Model HERA



429-4020



- Material: (Housing) Stainless steel, (Chamber) Enamel, (Bottom sealing plates Aluminum)
- Manual control via knobs
- Manual steam injection by button press
- Timer: 0 - 120 minutes
- Double glazed door
- Suitable for 4 baking sheets (included)
- Water connection: 1/2"

Model	Order no.	GTIN
HERA	429-4020	4017337071166
380 V - 50 Hz - 6,4 kW	50 - 300 °C	75
Ext.: W 835 x D 756,8 x H 581 mm	Int.: W 700 x D 360 x H 460 mm	
4 x W 400 x D 600 mm		



HERA





TERNI

Convection oven Model TERNI



429-4000

- Material: stainless steel
- Double-glazed door
- Including 4 baking trays, smooth W 435 x D 315 mm
- Insertion height: 75 mm
- Double fan for even heat distribution
- Timer: 0-120 minutes

Model	Order no.	GTIN
TERNI	429-4000	4017337429066
230 V - 50 Hz - 2,67 kW	+60/+300	40
Ext.: B 595 x D 600 x H 580 mm	Int.: B 360 x D 400 x H 350 mm	



NERINO 3



Convection oven Model NERINO 3



455-1000

- Material: stainless steel
- Manual control with rotary knobs
- Hot air + light
- Distance between the grids: 80 mm
- Oven depth: 370 mm
- Capacity: 3 x 2/3 GN
- Delivery without grids

Model	Order no.	GTIN
NERINO 3	455-1000	4017337045891
230 V - 50 Hz - 2,5 kW	max. +280	28
Ext.: B 600 x D 520 x H 390 mm	Int.: B 400 x D 370 x H 250 mm	



EKO 595

Convection oven with grill Model EKO 595



455-1100

- Material: stainless steel
- Manual control with rotary knobs
- Distance between the grids 84 mm
- 2 fans + grill
- Timer
- Capacity: 4 x 435 x 350 mm or 450 x 325 mm
- Delivery without grids

i Matching underframe: page 289

Model	Order no.	GTIN
EKO 595	455-1100	4017337045907
230 V - 50 Hz - 3,15 kW Grill power: 1,7 kW	max. +280	39
Ext.: B 589 x D 660 x H 580 mm	Int.: B 464 x D 420 x H 370 mm	

Convection oven with grill Model EKO GN

- Material: stainless steel
- Manual control with rotary knobs
- For 4 grids / trays: 1/1 GN
- Distance between the grids 84 mm
- 2 fans + grill / Timer / Delivery without grids



455-1105



455-11051



455-11052

i Matching underframe: page 289

Model	Order no.	GTIN
EKO GN door hinge right	455-1105	4017337045914
EKO GN door hinge bottom	455-11051	4017337062249
EKO GN door hinge left	455-11052	4017337062256

230 V - 50 Hz - 3,15 kW Grill power: 1,7 kW	max. +280 °C	43 kg
Ext.: B 686 x T 660 x H 580 mm	Int.: B 560 x D 420 x H 370 mm	



EKO GN

455-1105 Door hinge right
455-11051 Door hinge bottom
455-11052 Door hinge left



Hot air combination oven with steaming function Model MID 4

- Manual operation using rotary knobs
- Manual steaming by pressing a button
- Water connection (fixed water connection)
- For 4 grids / trays: GN 1/1 or bakery dimensions
- Distance between the grids 80mm
- Delivery without grids



455-1200

i Matching underframe: page 289

Model	Order no.	GTIN
MID 4	455-1200	4017337045921

380 V - 50 Hz - 5,45 kW	max. +280 °C	101 kg
Ext.: B 840 x D 910 x H 670 mm	Int.: B 680 x D 520 x H 360 mm	



MID 4



Hot air combination oven with steaming function Model MID 6

- Manual operation using rotary knobs
- Manual steaming by pressing a button
- Water connection (fixed water connection)
- For 6 grids / trays: GN 1/1 or bakery dimensions
- Distance between the grids 80mm
- Delivery without grids



455-1205

i Matching underframe: page 289

Model	Order no.	GTIN
MID 6	455-1205	4017337045938

380 V - 50 Hz - 7,65 kW	max. +280 °C	114 kg
Ext.: B 840 x D 910 x H 830 mm	Int.: B 680 x D 480 x H 520 mm	



MID 6



Preparation hot

Food dryers / Convection ovens / Combi steamers



DIG 5



Hot air combination oven with steaming function Model DIG 5



455-1300

- Material: stainless steel
- 2 displays
- Pre-heating function
- With steaming function
- Fixed water connection
- For 5 grids / trays: GN 1/1 or bakery dimensions
- Distance between the grids 80 mm
- Connection for core temperature probe available
- Autoreverse

Model	Order no.	GTIN
DIG 5	455-1300	4017337045945
380 V - 50 Hz - 6,45 kW	max. +280	109
Ext.: B 840 x D 910 x H 750 mm	Int.: B 680 x D 480 x H 440 mm	



DIG 7



Hot air combination oven with steaming function Model DIG 7



455-1305

- Material: stainless steel
- 2 displays
- Pre-heating function
- With steaming function
- Fixed water connection
- For 7 grids / trays: GN 1/1 or bakery dimensions
- Distance between the grids 80 mm
- Connection for core temperature probe available
- Autoreverse

Model	Order no.	GTIN
DIG 7	455-1305	4017337045952
380 V - 50 Hz - 10,7 kW	max. +280	129
Ext.: B 840 x D 910 x H 930 mm	Int.: B 680 x D 520 x H 620 mm	



DIG 10



Hot air combination oven with steaming function Model DIG 10



455-1310

- Material: stainless steel
- Digital operation
- With steaming function
- 2 displays
- Max memory for up to 9 recipes
- Preheating function
- Water connection (fixed water connection)
- For 10 grids / trays a GN 1/1 or bakery dimensions
- Distance between the grids 80mm
- Connection for Core temperature probe available
- Autoreverse

Model	Order no.	GTIN
DIG 10	455-1310	4017337045969
380 V - 50 Hz - 12,7 kW	max. +280	150
Ext.: B 840 x D 910 x H 1150 mm	Int.: B 680 x D 480 x H 840 mm	

Digital combi steamer / 5 slots Model Nerone CL5



455-1320

- Material: stainless steel
- Magnetic door opening
- Steam cooking at 100 ° and 100% humidity
- 10 pre-installed programs
- For 5 grids
- Core temperature probe
- Permanent water connection
- Easily removable door seal for easy cleaning
- The ovens can also be stacked in combination

Extractor hoods are optionally available (not included)

Model	Order no.	GTIN
NERONE CL5	455-1320	4017337056484



400 V - 3PH - 6,45 kW



max. +280 °C



112 kg



Ext.:
W 840 x D 920 x H 770 mm



Int.:
W 750 x D 780 x H 695 mm



NERONE CL5



Digital combi steamer / 10 slots Model Nerone CL10



455-1350

- Material: stainless steel
- Magnetic door opening
- Steam cooking at 100 ° and 100% humidity
- 10 pre-installed programs
- For 10 grids
- Core temperature probe
- Permanent water connection
- Easily removable door seal for easy cleaning
- The ovens can also be stacked in combination

Extractor hoods are optionally available (not included)

Model	Order no.	GTIN
NERONE CL10	455-1350	4017337056491



400 V - 3PH - 12,7 kW



max. +280 °C



153 kg



Ext.:
W 840 x D 920 x H 1170 mm



Int.:
W 750 x D 780 x H 1100 mm



NERONE CL10



Hood for CL5 and CL 10



455-1390

- Material: stainless steel
- Steam outlet diameter : 120mm
- Removable filter
- Removable condensation drip tray
- Easy to clean fan
- Suitable for models CL5 and CL10, power connection/control via the ovens



Model	Order no.	GTIN
HOOD CL5 / CL10	455-1390	4017337056507



230 V / 50 Hz / 0,25 kw



33/49 kg



B 920 x D 1005 x H 250 mm



Preparation hot

Food dryers / Convection ovens / Combi steamers



AL CAPONE 5



Combi-Steamer, self-cleaning

Model AL CAPONE 5



455-1360

- Material: (Housing) Stainless steel, (Tray supports) Chrome-plated steel
- Perfect for steaming, cooking, and baking, with steam injection and convection
- Up to 99 programmable recipes, 5 programmable cooking steps for each recipe
- Fans operate alternately, with 4 fan speed levels and 4 ventilation levels, including a self-test function for motor status
- Direct humidification system at the fan, automatic adjustment from 0% to 100%, displayed on a dedicated screen, and manual injection via button
- Digital temperature display
- Detailed cooking time adjustment
- Includes core temperature probe
- Magnetic door opening switch, self-closing doors, reversible door hinge
- Tray spacing: 75 mm
- Transparent inner window glass for easy opening and cleaning
- Self-cleaning modes: Rinse, soft, normal, full; cleaning agents can be drawn directly from the tank via hoses
- Fixed water connection 3/4", minimum 1.5 bar required
- Undercarriages optionally available

Model	Order no.	GTIN
AL CAPONE 5	455-1360	4017337069460
 400 V - 50 - 60 Hz - 6,45 KW	 +50 / +280 °C	 125
 Ext.: B 920 x T 845 x H 760 mm	Int.: B 660 x T 455 x H 440 mm	
 5 slots , suitable for GN 1/1 or trays W 600 x D 400 mm		



AL CAPONE 10



Combi-Steamer, self-cleaning

Model AL CAPONE 10



455-1365

- Material: (housing) stainless steel, (tray supports) chrome-plated steel
- Perfect for steam cooking, boiling, and baking, with steam injection and convection
- Up to 99 programmable recipes, 5 programmable cooking steps for each recipe
- Alternating fans, 4 speed settings and 4 fan speeds with motor status self-test
- Direct humidification system on the fan, automatic setting from 0% to 100%, displayed on a special screen and manual injection at the touch of a button
- Digital temperature display
- Detailed setting of the cooking time
- Includes core temperature sensor
- Magnetic door opening switch, self-closing doors
- Reversible door hinge
- Insertion distance 75 mm
- Transparent inner window glass for easy opening and cleaning
- Self-cleaning / mode: rinse, soft, normal, full,
- Cleaning products can be taken directly from the tank via the hoses
- Fixed water connection 3/4", min. 1.5 bar required
- Base frames optionally available
- 2-year warranty

Model	Order no.	GTIN
AL CAPONE 10	455-1365	4017337069477
 400 V - 50 - 60 Hz - 12,7 kW	 °C +50 / +280 °C	 kg 160
 Ext.: B 920 x T 845 x H 1160 mm	Int.: B 660 x T 460 x H 860 mm	
 10 slots, suitable for GN 1/1 or trays W 600 x D 400 mm		

Supporting frame for 8 trays for *Model Nerone EKO 595*

- Material: stainless steel, round feet, steel enameled grey
- for up to 8 trays
- for 435 x 350 mm trays



455-4000



Model	Order no.	GTIN
Frame for EKO 595	455-4000	4017337053704

B 490 x D 610 x H 850 mm	15 kg
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Supporting frame for 8 GN containers for *Model Nerone GN 8*

- Material: stainless steel, round feet, steel enameled grey
- for up to 8 trays, 1/1 GN Container
- Suitable for Model NERINO 3 (Order no.: 455-1000) page 238
- Suitable for Model MID 6 (Order no.: 455-1205) page 239



455-4005



Model	Order no.	GTIN
Frame for GN 8	455-4005	4017337053711

B 610 x D 680 x H 850 mm	18 kg
--------------------------	-------

Supporting Frame for 10 trays / GN container *Model Nerone MID GN*

- Material: stainless steel, round feet, steel enameled grey
- for 10 Trays / GN container
- Suitable for 1/1 GN container or 600 x 400 mm Trays



455-4010



Model	Order no.	GTIN
Frame for MID GN	455-4010	401733753728

B 840 x D 770 x H 850 mm	18 kg
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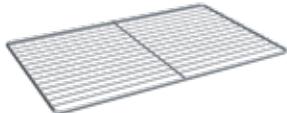
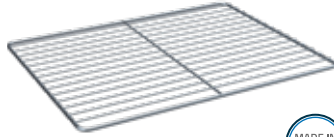
Preparation hot

Stone plates / Baking trays / Accessories

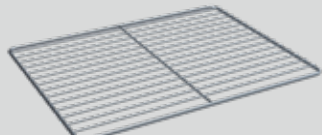
Stone plate

Order no.	GTIN	Description	Dimensions	Weight		
455-2000	4017337045976	Stone plate for Model EKO 595	B 435 x T 350 x H 15 mm	2 kg gross		
455-2005	4017337045983	Stone plate 1/1 GN Model MID 4 and Model MID 6	B 530 x T 325 x H 15 mm 1/1 GN	3 kg gross		
455-2010	4017337045990	Stone plate for Model DIG 5, Model DIG 7 and Model DIG 10	B 600 x T 400 x H 15 mm	4 kg gross		

Baking trays and grids 1/1 GN

Order no.	GTIN	Description	Dimensions	Weight		
455-3200	4017337046027	Aluminum baking tray Model EKO GN Model MID 4 Model MID 6	B 530 x T 325 mm	0,5 kg gross		
455-3205	4017337046058	Chrome grid 1/1 GN Grid	B 530 x T 325 mm	1 kg gross		
455-3300	4017337046034	Aluminum baking tray Bakery dimension Baking tray	B 600 x T 400 mm	0,5 kg gross		
455-3305	4017337046065	Chrome grid Bakery dimension Grid	B 600 x T 400 mm	1 kg gross		

Baking trays and grids 2/3 GN

Order no.	GTIN	Description	Dimensions	Weight		
455-3000	4017337046003	Aluminum baking tray 2/3 GN Aluminum baking tray Model NERINO	B 354 x T 325 x H 20 mm	0,5 kg gross		
455-3100	4017337046010	Aluminum baking tray for Model EKO 595	B 433 x T 322 mm	0,5 kg gross		
455-3105	4017337046041	Chrome grid for Model EKO 595	B 435 x T 350 mm	1 kg gross		





Mini pizza oven
Model ETNA 1 and ETNA 2

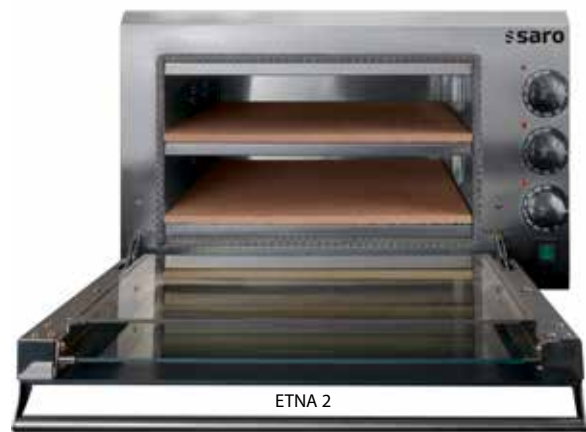
- Material: Stainless steel
- **ETNA 1:**
Suitable for one pizza, maximum 40 cm diameter
1 fireclay stone, W 420 x D 420 x H 11 mm
- **ETNA 2:**
Suitable for two pizzas, maximum 40 cm diameter
2 fireclay stones, W 420 x D 420 x H 11 mm



455-1050



455-1055



ETNA 2



ETNA 1

Model	Order no.	GTIN
ETNA 1	455-1050	4017337069446
ETNA 2	455-1055	4017337069453

ETNA 1	ETNA 2
230 V - 50/60 Hz - 2,95 kW	230 V - 50/60 Hz - 3 kW
+50 / +450	+50 / +450
28 kg	39
Ext.: W 610 x D 620 x H 285 mm	Ext.: W 610 x D 620 x H 395 mm
Int.: W 420 x D 420 x H 93 mm	Int.: 2 x W 420 x D 420 x T 93 mm





PALERMO 1



PALERMO 2



Pizza oven

Table model PALERMO 1 and PALERMO 2

- Material: (housing) stainless steel, (interior) galvanized steel
- **PALERMO 1:** For 1 pizza with a maximum diameter of 33 cm
- **PALERMO 2:** For 2 pizzas with a maximum diameter of 33 cm
- Upper and lower heat can be regulated separately
- Insulation with rock wool
- High quality pizza oven
- For cleaning we recommend our brass brush (217-1025)
- Cleaning of the fire clay bricks only dry and in cold condition (danger of breakage)
- **PALERMO 1:** with cable - without plug
- **PALERMO 2:** with 2 cables - without plug



366-1030



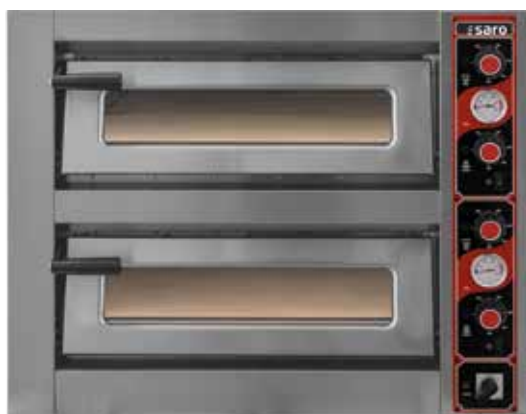
366-1035

Model	Order no.	GTIN
PALERMO 1	366-1030	4017337366392
PALERMO 2	366-1035	4017337366408

PALERMO 1	PALERMO 2
230 V - 50 Hz - 2,5 kW	230 V - 50 Hz - 2x 2,5 kW
+50/+300	+50/+300
31	48
Ext.: W 530 x D 430 x H 290 mm	Ext.: W 530 x D 430 x H 520 mm
Int.: W 350 x D 350 x H 110 mm	Int.: 2 x W 350 x D 350 x H 110 mm



FABIO 1620



FABIO 2620



Pizza oven

Model FABIO 1620 and FABIO 2620

- Material: (housing) stainless steel, (interior) galvanized steel
- **FABIO 1620:** For 4 pizzas of max. Ø 30 cm
- **FABIO 1920:** For 2 x 4 pizzas max. Ø 30 cm
- Upper and lower heat can be regulated separately
- Insulation with rock wool
- Interior lighting and heat-resistant glass windows
- With thermostat and main switch
- High quality pizza oven
- For cleaning we recommend our brass brush (217-1025)
- Cleaning of the fire clay bricks only dry and in cold condition (danger of breakage)



366-1015



366-1010

Model	Order no.	GTIN
FABIO 1620	366-1015	4017337366040
FABIO 2620	366-1010	4017337366026

FABIO 1620	FABIO 2620
400 V - 50 Hz - 5 kW	400 V - 50 Hz - 10 kW
+50/+450	+50/+450
84	142
Ext.: W 895 x D 875 x H 440 mm	Ext.: W 895 x D 875 x H 735 mm
Int.: W 620 x D 620 x H 150 mm	Int.: 2 x W 620 x D 620 x H 150 mm

Pizza oven

Model MASSIMO 1920 and MASSIMO 2920

- Material: (housing) stainless steel, (interior) galvanized steel
- **MASSIMO 1920:** For 6 pizzas with a maximum diameter of 30 cm
- **MASSIMO 2920:** For 2 x 6 pizzas with a maximum diameter of 30 cm
- Top and bottom heat can be regulated separately
- Insulation with rock wool
- Interior lighting and heat-resistant glass window
- With thermostat and main switch
- High quality pizza oven
- For cleaning we recommend our brass brush (217-1025)
- Cleaning of the fire clay bricks only dry and in cold condition (danger of breakage)



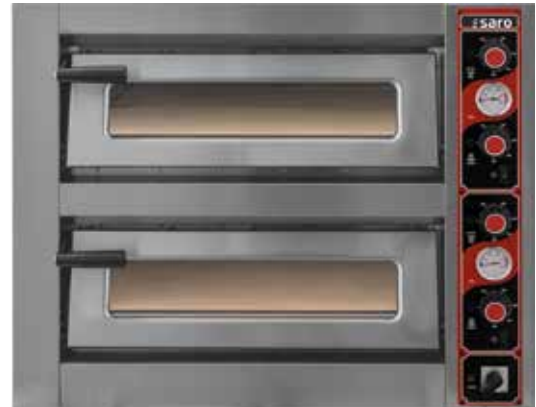
366-1020



366-1025



MASSIMO 1920



MASSIMO 2920

i The supporting frames are sold separately

Model	Order no.	GTIN
MASSIMO 1920	366-1020	4017337366231
MASSIMO 2920	366-1025	4017337366248

MASSIMO 1920	MASSIMO 2920
400 V - 50 Hz - 6 kW	400 V - 50 Hz - 12 kW
+50/+450	+50/+450
116	185
Ext.: W 895 x D 1010 x H 440 mm	Ext.: W 895 x D 1010 x H 735 mm
Int.: W 620 x D 920 x H 150 mm	Int.: 2 x W 620 x D 920 x H 150 mm



Stand for

Model FABIO 1620, FABIO 2620, MASSIMO 1920 and MASSIMO 2920



MASSIMO 1920



366-1140



366-1142



MASSIMO 2920



366-1120



366-1145



Model	Order no.	GTIN	Weight	Dimensions
Stand for FABIO 1620	366-1140	4017337366088	47,5 kg	W 870 x D 800 x H 1100 mm
Stand for FABIO 2620	366-1120	4017337366064	45 kg	W 870 x D 800 x H 850 mm
Stand for MASSIMO 1920	366-1142	4017337036028	48,5 kg	W 870 x D 835 x H 1100 mm
Stand for MASSIMO 2920	366-1145	4017337611454	46,5 kg	W 870 x D 835 x H 850 mm

Preparation hot

Pizza ovens



ML435/1 TS



ML435/2 TS



Pizza oven Michelangelo

Model ML435/1 TS and ML435/2 TS

- Material: Stainless steel AISI304
- With touchscreen
- Recipe book, individually savable
- Programmable automatic on and off
- Energy-efficient operation through adjustable idle phases
- **ML435/1 TS:**
Suitable for 4 pizzas Ø 350 mm, 1 x Ø 500,
or 2 trays W 400 x D 600 mm
Stackable, maximum 3 devices on top of each other
- **ML435/2 TS:**
Suitable for 2 x 4 pizzas Ø 350 mm, 2 x Ø 500,
or 2 x 1 tray W 400 x D 600 mm
Stackable, with a single-chamber pizza oven



507-1000



507-1020

Model	Order no.	GTIN
ML435/1 TS	507-1000	4017337071234
ML435/2 TS	507-1020	4017337071272
ML435/1 TS		ML435/2 TS
400 V - 50/60 Hz - 3 Ph - 5,8 kW		2x 400 V - 50/60 Hz - 3 Ph - 5,8 kW
+ 50 / + 450 °C		+ 50 / + 450 °C
189		324
Ext.: W 1190 x D 1100 x H 440 mm		Ext.: W 1190 x D 1100 x H 780 mm
Oven chamber: W 720 x D 720 x H 140 mm		Oven chamber: 2 x W 720 x D 720 x H 140 mm



Stand for Michelangelo

Model ML435/1 and ML435/2

- Material: Stainless steel
- Stand for pizza oven Michelangelo
Michelangelo ML435/1 (507-1000) and
Michelangelo ML435/2 (507-1020)



507-2100



507-2120



ML435/1



ML435/2



Model	Order no.	GTIN	Weight	Dimensions
Stand for ML435/1	507-2100	4017337071524	58 kg	W 1180 x D 950 x H 1100 mm
Stand for ML435/2	507-2120	4017337071487	59 kg	W 1180 x D 950 x H 900 mm

Pizza oven Michelangelo

Model ML635/1 TS and ML635/2 TS

- Material: Stainless steel AISI304
- With touchscreen
- Recipe book, individually savable
- Programmable automatic on and off
- Energy-efficient operation through adjustable idle phases
- **ML435/2 TS:**
Suitable for 6 pizzas Ø 350 mm, 2 x Ø 500, or 2 trays W 400 x D 600 mm
Stackable, maximum 3 devices on top of each other
- **ML435/2 TS:**
Suitable for 2 x 6 pizzas Ø 350 mm, 2 x 2 Ø 500 mm, or 2 x 2 trays W 400 x D 600 mm
Stackable with a single-chamber pizza oven



507-1005



507-1025



ML635/1 TS



ML635/2 TS



Model	Order no.	GTIN
ML635/1 TS	507-1005	4017337071241
ML635/2 TS	507-1025	4017337071289
ML635/1 TS	ML635/2 TS	
400 V - 50/60 Hz - 3 Ph - 8,4 kW	2x 400 V - 50/60 Hz - 3 Ph - 8,4 kW	
+ 50 / + 450 °C	+ 50 / + 450 °C	
237	406	
Ext.: W 1550 x D 1100 x H 440 mm	Ext.: W 1550 x D 1100 x H 780 mm	
Oven chamber: W 720 x D 1080 x H 140 mm	Oven chamber: 2 x W 720 x D 1080 x H 140 mm	

Stand for Michelangelo

Model ML635/1 and ML635/2

- Material: Stainless steel
- Stand for pizza oven Michelangelo ML635/1 (507-1005) und ML635/2 (507-1025)



507-2105



507-2125



ML635/1



ML635/2



Model	Order no.	GTIN	Weight	Dimensions
Stand for ML635/1	507-2105	4017337071517	75 kg	W 1180 x D 1310 x H 1100 mm
Stand for ML635/2	507-2125	4017337071470	69 kg	W 1180 x D 1310 x H 900 mm



ML635L/1 TS



ML635L/2 TS



Pizza oven Michelangelo

Model ML635L/1 TS and ML635L/2 TS

- Material: Stainless steel AISI304
- With touchscreen
- Recipe book, individually savable
- Programmable automatic on and off
- Energy-efficient operation through adjustable idle phases
- **ML635L/1 TS:**
Suitable for 6 pizzas Ø 350 mm, 2 x Ø 500, or 2 trays W 400 x D 600 mm
Stackable, maximum 3 devices on top of each other
- **ML635L/2 TS:**
Suitable for 2 x 6 pizzas Ø 350 mm, 2 x 2 Ø 500, or 2 x 2 trays W 400 x D 600 mm
Stackable, with a single-chamber pizza oven



Model	Order no.	GTIN
ML635L/1 TS	507-1010	4017337071258
ML635L/2 TS	507-1027	4017337071296

ML635/1 TS	ML635/2 TS
400 V - 50/60 Hz - 3 Ph - 8,6 kW	2x 400 V - 50/60 Hz - 3 Ph - 8,6 kW
+ 50 / + 450 °C	+ 50 / + 450 °C
237	405
Ext.: W 1100 x D 1550 x H 440 mm	Ext.: W 1100 x D 1550 x H 780 mm
Oven chamber: W 700 x D 1080 x H 140 mm	Oven chamber: 2 x W 720 x D 1080 x H 140 mm



Stand for Michelangelo

Model ML635L/1

- Material: Stainless steel
- Stand for pizza oven Michelangelo ML635L/1 (507-1010)



ML635L/1



Model	Order no.	GTIN	Weight	Dimensions
Stand for ML635L/1	507-2110	4017337071500	75 kg	W 1540 x D 950 x H 1100 mm

Pizza oven Michelangelo

Model ML935/1 TS and ML935/2 TS

- Material: Stainless steel AISI304
- With touchscreen
- Recipe book, individually savable
- Programmable automatic on and off
- Energy-efficient operation through adjustable idle phases
- **ML935L/1 TS:**
Suitable for 9 pizzas Ø 350 mm, 4 x Ø 500,
or 4 trays W 400 x D 600 mm
Stackable, maximum 3 devices on top of each other
- **ML935L/2 TS:**
Suitable for 2 x 9 pizzas Ø 350 mm, 2 x 4 Ø 500,
or 2 x 4 trays W 400 x D 600 mm
Stackable, with a single-chamber pizza oven



507-1015



507-1030



ML935/1 TS



ML935/2 TS



Model	Order no.	GTIN
ML935/1 TS	507-1015	4017337071265
ML935/2 TS	507-1030	4017337071456
ML935/1 TS	ML935/2 TS	
400 V - 50/60 Hz - 3 Ph - 12,6 kW	2x 400 V - 50/60 Hz - 3 Ph - 12,6 kW	
+ 50 / + 450 °C	+ 50 / + 450 °C	
316	508	
Ext.: W 1550 x D 1460 x H 440 mm	Ext.: W 1550 x D 1460 x H 780 mm	
Oven chamber: W 1080 x D 1080 x H 140 mm	Oven chamber: 2 x W 1080 x D 1080 x H 140 mm	

Stand for Michelangelo

Model ML935/1 and ML935/2

- Material: Stainless steel
- Stand for pizza oven Michelangelo ML935/1 (507-1015) und ML935/2 (507-1015)



507-2115



507-2130



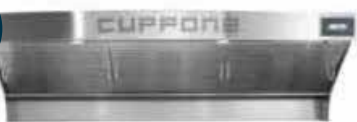
ML935/1



ML935/2



Model	Order no.	GTIN	Weight	Dimensions
Michelangelo ML935/1	507-2115	4017337071494	75 kg	W 1540 x D 1310 x H 1100 mm
Michelangelo ML935/2	507-2130	4017337071463	84 kg	W 1540 x D 1310 x H 900 mm



ML435 / ML635

Hood for Michelangelo

Model ML435 / ML635 and ML935 / ML635L

- Material: Stainless steel
- Connection: 230 V - 50-60 Hz - 0.007 kW



507-2000



ML935 & ML635L

- Hood for ovens Michelangelo Model ML435 & ML635 (507-1000 & 507-1005)
- ML935 & ML635L (507-1015 & 507-1010)



507-2010

Model	Order no.	GTIN	Weight	Dimensions
Hood for ML435 / ML635	507-2000	4017337071555	69 kg	W 1188 x D 1200 x H 410 mm
Hood for ML935 / ML635L	507-2010	4017337071548	85 kg	W 1200 x D 1546 x H 410 mm



Pizza shovel

Model PT-33 K

- Material: Anodized aluminum
- Connection between head and handle is triple-riveted
- Head: W 330 x D 330 mm, perforated
- Total length: 960 mm
- Weight (net/gross): 0.5 / 0.6 kg



217-2210



Model	Order no.	GTIN
PT-33 K	217-2210	4017337069354



Pizza shovel

Model PT-33 E

- Material: Anodized aluminum
- Connection between head and handle is triple-riveted
- Head: W 330 x D 330 mm, perforated
- Total length: 1860 mm
- Weight (net/gross): 0.7 / 0.8 kg



217-2200



Model	Order no.	GTIN
PT-33 E	217-2200	4017337069330



Pizza shovel

Model PT-36K

- Material: Anodized aluminum
- Connection between head and handle is triple-riveted
- Head: W 360 x D 360 mm, perforated
- Total length: 1000 mm
- Weight (net/gross): 0.55 / 0.75 kg



217-2215



Model	Order no.	GTIN
PT-36K	217-2215	4017337069361



Pizza shovel

Model PT-33W

- Material: Anodized aluminum, wood design
- Connection between head and handle is triple-riveted
- Head: Ø 330 mm, perforated
- Total length: 1860 mm
- Weight (net/gross): 0.7 / 0.8 kg



217-2205



Model	Order no.	GTIN
PT-33W	217-2205	4017337069347

Pizza shovel

Model P-330

- Material: anodized aluminum
- Connection between head and handle is riveted three times
- Head: W 330 x D 330 mm
- Total length: 1840 mm
- Weight: 0.8 kg



217-1000



Model	Order no.	GTIN
P-330	217-1000	4017337217007

Pizza shovel

Model P-360

- Material: anodized aluminum
- Connection between head and handle is riveted three times
- Head: W 360 x D 360 mm
- Total length: 1890 mm
- Weight: 1 kg



217-1005



Model	Order no.	GTIN
P-360	217-1005	4017337217014

Pizza shovel

Model PR-330

- Material: anodized aluminum
- Connection between head and handle is riveted three times
- Head: Ø 330 mm, perforated
- Total length: 1840 mm
- Weight: 0.8 kg



217-1010



Model	Order no.	GTIN
PR-330	217-1010	4017337217021

Pizza shovel

Model PRE-330

- Material: anodized aluminum
- Connection between head and handle is riveted three times
- Head: W 330 x D 330 mm, perforated
- Total length: 1840 mm
- Weight: 0.7 kg



217-1015



Model	Order no.	GTIN
PRE-330	217-1015	4017337217038

Pizza shovel

Model PRE-360

- Material: anodized aluminum
- Connection between head and handle is riveted three times
- Head: W 360 x D 360 mm, perforated
- Total length: 1890 mm
- Weight: 0.8 kg



217-1020



Model	Order no.	GTIN
PRE-360	217-1020	4017337217045



Pizza Shovel - Small

Model PH-130

- Material: stainless steel and polymer
- Dimensions: 130 x 100 mm
- Weight: 0.14 kg



217-1040

Model	Order no.	GTIN
PH-130	217-1040	4017337217106



Pizza shovel

Model PRE30/120

- Material: anodized aluminum
- Perforated shovel 300 mm with a 1200 mm long handle
- Impact and shock-proof
- Extremely light
- Weight: 0.68 / 1.1 kg (n / g)



217-2000

Model	Order no.	GTIN
PRE30/120	217-2000	4017337057863



Pizza shovel

Model PRE45/120

- Material: anodized aluminum
- Perforated shovel 450 mm with a 1200 mm long handle
- Impact and shock-proof
- Extremely light
- Weight: 0.85 / 1.3 kg (n / g)



217-2005

Model	Order no.	GTIN
PRE45/120	217-2005	40173370057870



Brass brush

Model B-200

- Material: (head) anodized aluminum, wood and brass
- Scraper on the back removes burnt-in material
- For effortless removal of food residues
- Brush: W 200 x D 66 mm
- Total length: 1610 mm
- Weight: 0.75 kg



217-1025

Model	Order no.	GTIN
B-200	217-1025	4017337217052



Replacement Brush

- Material: wood and brass
- Brush: W 200 x D 66 x H 46 mm
- Weight: 0.4 / 0.6 kg (n / g)



217-5000

Model	Order no.	GTIN
Replacement Brush B-200	217-5000	4017337057931

Pizza shovel Model P-33K

- Material: Anodized aluminum
- Connection between head and handle is double-riveted
- Head: W 330 x D 330 mm, smooth
- Total length: 580 mm
- Weight (net/gross): 0.5 kg / 0.6 kg



217-2230



Model	Order no.	GTIN
P-33K	217-2230	4017337069378

Pizza pade shovel Model PRE2340/120

- Material: anodized aluminum
- Ideal for large pide
- Perforated shovel 230 x 400 mm, total length 1200 mm
- Impact and shock resistant
- Extremely light
- Weight: 0.66 / 1.1 kg (n / g)



217-2010



Model	Order no.	GTIN
PRE2340/120	217-2010	4017337057887

Pizza turner Model PW20/23

- Material: stainless steel and polymer
- Ideal for large pide
- Shovel with slots 200/230 mm, handle length 1200 mm
- Impact and shock resistant
- Weight: 0.77 kg



217-2100



217-2103



sliding
handle



Model	Order no.	GTIN
PW20 Pizza turner 200 mm	217-2100	4017337057894
PW23 Pizza turner 230 mm	217-2103	4017337057917

Pizza turner Model PW20G/23G

- Material: stainless steel and polymer
- Ideal for large pide
- Smooth shovel 200/230 mm, handle length 1200 mm
- Impact and shock resistant
- Weight: 0.84 kg



217-2110



217-2113



sliding
handle



Model	Order no.	GTIN
PW20G Pizza turner 200 mm	217-2110	4017337057900
PW23G Pizza turner 230 mm	217-2113	4017337057924

Brass brush Model AC-SP3

- Material: (Head) anodized aluminum, wood, and brass
- For effortless removal of food residues
- Brush: W 200 x D 60 mm
- Total length: 1290 mm
- Weight (net/gross): 0.6 / 0.75 kg



217-1027



Model	Order no.	GTIN
AC-SP3	217-1027	4017337069323



Dough scraper *Model S-115*

- Material: stainless steel and polymer
- Dimensions: 115 mm
- Weight: 0.17 kg



217-1045

Model	Order no.	GTIN
S-115	217-1045	4017337217113



Spatula *Model TS-10*

- Material: polymer
- Flexible spatula allows dividing / separating / lifting without scratches
- Extremely heat-resistant
- Dimensions: 100 mm
- Weight: 0.13 kg



217-1052

Model	Order no.	GTIN
TS-10	217-1052	4017337057948



Dough cutter *Model TS-160*

- Material: stainless steel and polymer
- Dimensions: 750 x 150 mm
- Weight: 0.2 kg



217-1050

Model	Order no.	GTIN
TS-160	217-1050	4017337217083



Pizza cutter standard *Model PT-100*

- Material: (blade) stainless steel, (handle) plastic
- Exchangeable blade, one side sharpened
- Blade: Ø 100 mm
- Outside: W 230 x D 100 mm
- Weight: 0.17 kg



217-1030

Model	Order no.	GTIN
PT-100	217-1030	4017337217069

Pizza cutter premium

Model PT-230

- Material: stainless steel and polymer
- handle made of heat resistant polymer (up to 200°C)
- Blade sharpened on both sides, made to last
- Ideal for cutting pizzas, for example on our pizza tray 217-1060
- Dimensions: 460 x 230 mm
- Blade: Ø 100 mm
- Weight: 0.4 kg



217-1035



Model	Order no.	GTIN
PT-230	217-1035	40173372170716

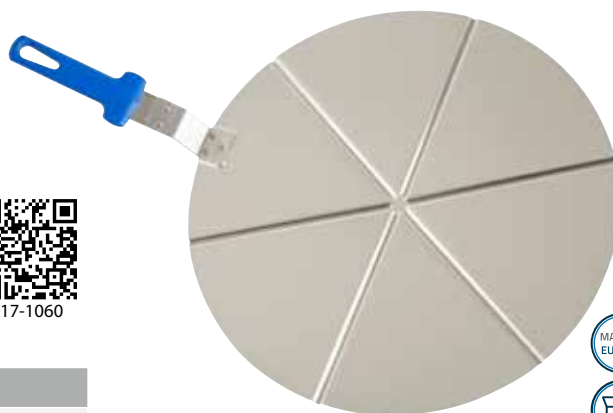
Pizza tray for 6 pieces

Model PT-450/6

- Material: high quality stainless steel
- Stainless steel pizza tray with practical grooves for cutting
- Polymer handle
- Extremely heat-resistant
- Dimensions: 450 x 450 mm
- Weight: 0.78 kg



217-1060



Model	Order no.	GTIN
PT-450/6	217-1060	4017337217120



Preparation hot

Kebab grills



GD3



Gas kebab / gyros grill

Modell Tilla 3

- Material: stainless steel
- 3 burners, suitable for natural gas or propane gas
- Pre-set to Natural gas H, propane gas nozzles included
- Even roasting of the meat
- Mobile burner unit for regulating the heat and distance to the meat
- Keeping warm function
- Socket for a kebab knife
- Grease collecting container

Side panel / splash guard can be ordered optionally

Model	Order no.	GTIN
FOR GD3	126-1900	4017337062515



126-1700



Model	Order no.	GTIN
GD3	126-1700	4017337056828
 230 V - 50 Hz - 0,48 kW	 29,4 / 32	
 Gas burner: 9,75 kW		
 W 530 x D 650 x H 780 mm	Capacity: up to 40 kg meat	



GD4



Gas kebab / gyros grill

Modell Tilla 4

- Material: stainless steel
- 4 burners, suitable for natural gas or propane gas
- Preset to Natural gas H, propane gas nozzles included
- Even roasting of the meat
- Mobile burner unit for regulating the heat and distance to the meat
- Keeping warm function
- Socket for a kebab knife
- Grease collecting container

Side panel / splash guard can be ordered optionally

Model	Order no.	GTIN
FOR GD4	126-1905	4017337062522



126-1705



Model	Order no.	GTIN
GD4	126-1705	4017337056835
 230 V - 50 Hz - 0,48 kW	 35,2 / 37	
 Gas burner: 13 kW		
 W 560 x D 650 x H 1070 mm	Capacity: up to 80 kg meat	

Kebab knife / gyros knife

Model ED 100

- Blade material: stainless steel
- Handle: plastic
- Electric knife with 2 blades (serrated and smooth)
- Adjustable cutting thickness (0 - 8 mm)
- Power cord: 2.85 m



ED 100



418-1020

Model	Order no.	GTIN
ED 100	418-1020	4017337418015
 230 V - 50 Hz - 0,08 kW	 2	
 W 230 x D 185 x 280 mm	 Ø blade: 100 mm	



Electric kebab / gyros grill

Model ED3

- Material: stainless steel
- 3 serpentine heating elements and the slowly rotating skewer ensure that the meat is evenly roasted
- Mobile heating unit to regulate the heat and distance to the meat
- Keep warm function
- Socket for a kebab knife
- Grease collecting container



126-1800

Side panel / splash guard can be ordered optionally

Model	Order no.	GTIN
FOR ED3	126-1900	4017337062515



Model	Order no.	GTIN
ED3	126-1800	4017337056842
 380 V - 60 Hz - 5,4 kW	 29,7 / 32	
 W 530 x D 650 x H 780 mm	Capacity: up to 40 kg meat	



ED3



Electric kebab / gyros grill

Model ED4

- Material: stainless steel
- 4 serpentine heating elements and the slowly rotating skewer ensure that the meat is evenly roasted
- Mobile heating unit to regulate the heat and distance to the meat
- Keep warm function
- Socket for a kebab knife
- Grease collecting container



126-1805

Side panel / splash guard can be ordered optionally

Model	Order no.	GTIN
FOR ED4	126-1905	4017337062522



Model	Order no.	GTIN
ED4	126-1805	4017337056859
 380 V - 60 Hz - 7,2 kW	 35,3 / 37	
 W 530 x D 650 x H 1070 mm	Capacity: up to 80 kg meat	



ED4



Buffet and banquet

*With our products in the category „Buffet and Banquet“
we offer you professional solutions for your menus
to present and keep warm over a longer period of time.*

"BY PROFESSIONALS FOR PROFESSIONALS"



*Heated banquet car with
Steam and water tank
Model BWS-10, BWS-15 and BWS-20*

Hot buffet

Model PREMIUM LINE SB-H 130 / 170 / 200 / 230 white

- Material: Tray 304 stainless steel, body MDF laminated
- 17 cm thick granite top
- Spit protection made of glass, permanently mounted
- Shelf for plates
- Incl. wheels, lighting and drain tap
- Color high-gloss white with black granite top
- Temperature range: +30 / +90 °C
- Delivery without GN containers

Model	Order no.	GTIN
SB-H 130 W	366-2100	4017337062201
SB-H 170 W	366-2105	4017337062218
SB-H 200 W	366-2110	4017337062225
SB-H 230 W	366-2115	4017337062232

Model SB-H 130			
 230 V - 50 Hz - 1,0 kW			
 SB-H 130 W 1300 x D 880 x H 1350 mm	GN 3 x 1/1		110/145 kg
Model SB-H 170, SB-H 200 and SB-H 230			
 230 V - 50 Hz - 1,5 kW			
 SB-H 170 W 1700 x D 880 x H 1350 mm	GN 4 x 1/1		130/175 kg
 SB-H 200 W 2000 x D 880 x H 1350 mm	GN 5 x 1/1		200/245 kg
 SB-H 230 W 2300 x D 880 x H 1350 mm	GN 6 x 1/1		250/310 kg



Hot buffet

Model PREMIUM LINE SB-H 130 / 170 / 200 / 230 brown-black

- Material: 304 stainless steel bowl, MDF laminated body
- 17 cm thick granite top
- Spit protection made of glass, permanently mounted
- Shelf for plates
- Incl. wheels, lighting and drain tap
- Color dark walnut with black granite top
- Temperature range: +30 / +90 °C
- Delivery without GN containers

Model	Order no.	GTIN
SB-H 130 B	366-2300	4017337062607
SB-H 170 B	366-2305	4017337062614
SB-H 200 B	366-2310	4017337062621
SB-H 230 B	366-2315	4017337063567

Model SB-H 130			
 230 V - 50 Hz - 2,0 kW			
 SB-H 130 W 1300 x D 880 x H 1350 mm	GN 3 x 1/1		110/145 kg
Model SB-H 170, SB-H 200 and SB-H 230			
 230 V - 50 Hz - 3,5 kW			
 SB-H 170 W 1700 x D 880 x H 1350 mm	GN 4 x 1/1		130/175 kg
 SB-H 200 W 2000 x D 880 x H 1350 mm	GN 5 x 1/1		200/245 kg
 SB-H 230 W 2300 x D 880 x H 1350 mm	GN 6 x 1/1		250/310 kg



Buffet and banquet

Hot buffet / cold buffet



SB-H130 OAK



SB-H230 OAK

Hot buffet 1/1 GN

Model PREMIUM LINE SB-H130 / 170 / 200 / 230 OAK

- Material: 304 stainless steel pan, MDF laminated body
- 17 cm thick granite top
- Spit protection made of glass, permanently mounted
- Shelf for plates
- Incl. wheels, lighting and drain tap
- Color oak with black granite top
- Temperature range: +30 / + 90 °C
- Delivery without GN containers



366-2600



366-2605



366-2610



366-2615

Model	Order no.	GTIN
SB-H130 OAK	366-2600	4017337068401
SB-H170 OAK	366-2605	4017337068418
SB-H200 OAK	366-2610	4017337068425
SB-H230 OAK	366-2615	4017337068531

SB-H130 OAK W 1300 x D 880 x H 1350 mm	GN 3 x 1/1	110/145 kg	220 - 240 V / 1 Ph. / 50 Hz / 2,00 kW Heating elements: 2 x 1000 W
SB-H170 OAK W 1700 x D 880 x H 1350 mm	GN 4 x 1/1	130/175 kg	220 - 240 V / 1 Ph. / 50 Hz / 3,00 kW Heating elements: 2 x 1500 W
SB-H200 OAK W 2000 x D 880 x H 1350 mm	GN 5 x 1/1	200/245 kg	220 - 240 V / 1 Ph. / 50 Hz / 3,00 kW Heating elements: 2 x 1500 W
SB-H230 OAK W 2300 x D 880 x H 1350 mm	GN 6 x 1/1	250/310 kg	220 - 240 V / 1 Ph. / 50 Hz / 3,50 kW Heating elements: 2 x 1000 W + 1 x 1500 W

Salad buffet

Model PREMIUM LINE SB-K 130 / 170 / 200 / 230 white

- Material: 304 stainless steel pan, MDF body, laminated
- 17 cm thick granite top
- Glass spit guard, permanently installed
- Thermostat-controlled cooling system, static
- Shelf for plates
- Incl. wheels, lighting and drain tap
- High-gloss white color with black granite top
- Refrigerant: R290
- Temperature range: 0 / +10 °C
- Supplied without GN containers



PREMIUM LINE SB-K 200 white



366-2000



366-2005



366-2010



366-2015

Model	Order no.	GTIN
SB-K 130 W	366-2000	4017337366002
SB-K 170 W	366-2005	4017337062171
SB-K 200 W	366-2010	4017337062188
SB-K 230 W	366-2015	4017337062195



230 V - 50 Hz - 0,57 kW

SB-K 130 W W 1300 x D 880 x H 1350 mm	GN 3 x 1/1	135/170 kg
SB-K 170 W W 1700 x D 880 x H 1350 mm	GN 4 x 1/1	150/195 kg
SB-K 200 W W 2000 x D 880 x H 1350 mm	GN 5 x 1/1	225/270 kg
SB-K 230 W W 2300 x D 880 x H 1350 mm	GN 6 x 1/1	275/335 kg



- GN containers not included -

Salad buffet

Model PREMIUM LINE SB-K 130 / 170 / 200 / 230 brown-black

- Material: Tray 304 stainless steel, body MDF laminated
- 17 cm thick granite top
- Glass spit guard, permanently mounted
- Thermostat-controlled cooling system, static
- Shelf for plates
- Incl. castors, lighting and drain tap
- Color brown with black granite top
- Refrigerant: R290
- Temperature range: 0 / +10 °C
- Supplied without GN containers



366-2200



366-2205



366-2210



366-2215

Model	Order no.	GTIN
SB-K 130 B	366-2200	4017337062577
SB-K 170 B	366-2205	4017337062584
SB-K 200 B	366-2210	4017337062591
SB-K 230 B	366-2215	4017337063550



230 V - 50 Hz - 0,57 kW



SB-K 130 W W 1300 x D 880 x H 1350 mm **GN** 3 x 1/1 135/170 kg



SB-K 170 W W 1700 x D 880 x H 1350 mm **GN** 4 x 1/1 150/195 kg



SB-K 200 W W 2000 x D 880 x H 1350 mm **GN** 5 x 1/1 225/270 kg



SB-K 230 W W 2300 x D 880 x H 1350 mm **GN** 6 x 1/1 275/335 kg



PREMIUM LINE SB-K 200 brown-black



Salad buffet 1/1 GN

Model PREMIUM LINE SB-K 130 / 170 / 200 / 230 OAK

- Material: 304 stainless steel pan, MDF laminated body
- 17 cm thick granite top
- Glass spit guard, permanently mounted
- Thermostat-controlled cooling system, static
- Shelf for plates
- Incl. wheels, lighting and drain tap
- Color oak with black granite top
- Refrigerant: R290
- Temperature range: 0 / +10 °C
- Supplied without GN containers



366-2700



366-2705



366-2710



366-2715

Model	Order no.	GTIN
SB-K 130 OAK	366-2700	4017337068432
SB-K 170 OAK	366-2705	4017337068449
SB-K 200 OAK	366-2710	4017337068456
SB-K 230 OAK	366-2715	4017337068463



230 V - 50 Hz - 0,570 kW



SB-K 130 OAK W W 1300 x D 880 x H 1350 mm **GN** 3 x 1/1 135/170 kg



SB-K 170 OAK W W 1700 x D 880 x H 1350 mm **GN** 4 x 1/1 150/195 kg



SB-K 200 OAK W W 2000 x D 880 x H 1350 mm **GN** 5 x 1/1 225/270 kg



SB-K 230 OAK W W 2300 x D 880 x H 1350 mm **GN** 6 x 1/1 275/335 kg



SB-K130 OAK



SB-K230 OAK



Buffet and banquet

Neutral element



Neutral element

B 1000 und B 1600 white

- Material: body MDF laminated, 17 cm thick granite top
- Color: white with black granite top
- Shelf for plates
- With castors



366-2525



366-2520

Model	Order no.	GTIN
B 1000 white	366-2525	4017337068524
B 1600 white	366-2520	4017337068517

neutral element B 1000	neutral element B 1600
220	240
Ext.: W 1000 x D 880 x H 850 mm	Ext.: W 1600 x D 880 x H 850 mm
Compartment in the device base: W 702 x D 391 x H 415 mm	Compartment in the device base: W 1302 x D 391 x H 415 mm



Neutral element

B 1000 und B 1600 walnut

- Material: body MDF laminated, 17 cm thick granite top
- Color: white with black granite top
- Shelf for plates
- With castors



366-2515



366-2510

Model	Order no.	GTIN
B 1000 Walnut	366-2515	4017337068500
B 1600 Walnut	366-2510	4017337068494

neutral element B 1000	neutral element B 1600
220	240
Ext.: W 1000 x D 880 x H 850 mm	Ext.: B 1600 x T 880 x H 850 mm
Compartment in the device base: W 702 x D 391 x H 415 mm	Compartment in the device base: W 1302 x D 391 x H 415 mm



Neutral element

B 1000 und B 1600 oak

- Material: body MDF laminated, 17 cm thick granite top
- Color: oak with black granite top
- Shelf for plates
- With castors



366-2505



366-2500

Model	Order no.	GTIN
B 1000 Oak	366-2505	4017337068487
B 1600 Oak	366-2500	4017337068470

neutral element B 1000	neutral element B 1600
220	240
Ext.: W 1000 x D 880 x H 850 mm	Ext.: W 1600 x D 880 x H 850 mm
Compartment in the device base: W 702 x D 391 x H 415 mm	Compartment in the device base: W 1302 x D 391 x H 415 mm



STAY COOL



405-1000



405-1005



405-1010



405-1015



405-1020



405-2000



Cool tray *Model STAY COOL*

- Material: (outside) anod. Aluminum, 1 mm, (inside) EPS with integr. Ice packs
- Maintains a temperature below +8 ° C for at least 3 hours after storage for at least 4 hours in the freezer
- Rubber feet
- Ideal for all buffets, also outdoors



Model	Order no.	GTIN	Weight	Dimensions
STAY COOL 1/1 GN	405-1000	4017337405008	3,2 kg	W 530 x D 325 x H 36 mm
STAY COOL 1/2 GN	405-1005	4017337405015	1,7 kg	W 325 x D 265 x H 36 mm
STAY COOL 1/3 GN	405-1010	4017337405022	1,0 kg	W 325 x D 176 x H 36 mm
STAY COOL 1/4 GN	405-1015	4017337405039	0,8 kg	W 265 x D 162 x H 36 mm
STAY COOL 1/6 GN	405-1020	4017337405046	0,6 kg	W 176 x D 162 x H 36 mm
STAY COOL, round	405-2000	4017337405053	1,2 kg	ø 300 x H 36 mm



Warming plate

Model KARIF

- Material: (Housing) Stainless steel, (Lid) transparent plastic
- 3 x 1/3 stainless steel GN containers, 65mm depth included



443-2125



Model	Order no.	GTIN
KARIF	443-2125	4017337071791
230 V - 50/60 Hz - 0,400 kW	+30/+85	7,6
W 657 x D 381 x H 167 mm		



Hot plate

Model GENUA and VERONA

- Material: (housing) stainless steel, (heating surface) safety glass (GENUA)
- Cable outlet under the device, so the devices can be placed close to each other and a large heating surface is created



172-3070



GENUA



172-3072



VERONA



Model	Order no.	GTIN
GENUA (glass)	172-3070	4017337172351
VERONA (stainless steel)	172-3072	4017337173112
GENUA	VERONA	
230 V - 50 Hz - 0,6 kW	230 V - 50 Hz - 0,6 kW	
0/+110	0/+110	
8	7	
W 500 x D 500 x H 70 mm	W 500 x D 500 x H 70 mm	

Hot plates

Model ROM/MAILAND/FLORENZ/NEAPEL

- Stainless steel hot plates in GN dimensions
- Different sizes
- Made in Italy



172-3076



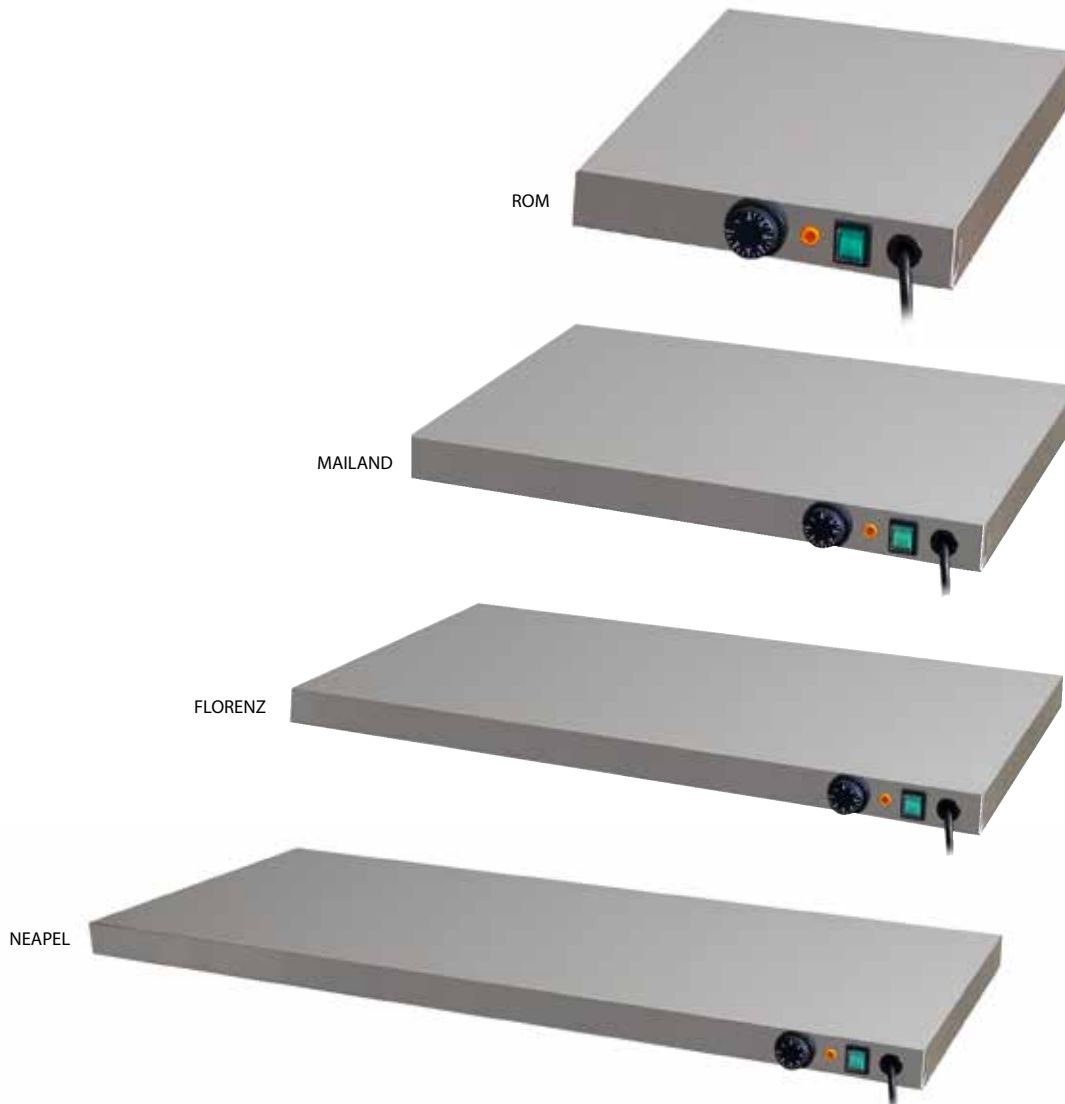
172-3077



172-3078



172-3079



Model	Order no.	GTIN
ROM	172-3076	4017337059799
MAILAND	172-3077	4017337059805
FLORENZ	172-3078	4017337059812
NEAPEL	172-3079	4017337059829



ROM	MAILAND	FLORENZ	NEAPEL
230 V - 50 Hz - 0,4 kW	230 V - 50 Hz - 0,8 kW	230 V - 50 Hz - 1,2 kW	230 V - 50 Hz - 1,6 kW
4/5	7/8	11/13	14/16
W 330 x D 530 x H 60 mm	W 660 x D 530 x H 60 mm	W 990 x D 530 x H 60 mm	W 1320 x D 530 x H 60 mm

Buffet and banquet

Heating bridge / buffet lamps



CALIMA



Heating lamp

Model CALIMA

- Material: Steel, black powder-coated lampshade
- 1 infrared lamp, white
- Lamp socket: E 27
- Adjustable flexible neck for optimal positioning of the heat radiation
- With on/off switch



443-2090



Model	Order no.	GTIN
CALIMA	443-2090	4017337070572
230 V - 50/60 Hz - bis 0,25 kW		6,7
W 203 x D 268 x H 660 mm		



ARES



Heating lamp

Model ARES

- Material: Painted aluminum
- On/Off switch
- Height adjustable
- Infrared lamps (2 x white), lamp socket: E27
- Suitable for 1/1 GN containers
- Delivery without GN containers



443-2115

Model	Order no.	GTIN
ARES	443-2115	4017337071784
230 V - 50/60 Hz - bis 0,25 kW		3,8
W 360 x D 470 x H 600-758 mm		

Heating lamp Model PLC 250

- Material: (base) stainless steel, (lampshade) chrome-plated
- 1 infrared lamp, red
- Lamp socket: E 27
- Flexible neck, for optimal positioning of the heat radiation
- With on / off switch



172-3082



PLC 250



Model	Order no.	GTIN
PLC 250	172-3082	4017337172382
230 V - 50/60 Hz - to 0,25 kW		13 kg
Ext.: B 220 x D 220 x H 650 mm		Lampshade: Ø 170 mm

Heating lamp Model PLC 500

- Material: (base) stainless steel, (lampshade) chrome-plated
- 2 infrared lamps, red
- Lamp socket: E 27
- 2 flexible goosenecks, for optimal positioning of the heat radiation
- With 2 on / off switches



172-3083



PLC 500



Model	Order no.	GTIN
PLC 500	172-3083	4017337048274
230 V - 50/60 Hz - to 2 x 0,25 kW		18 kg
Ext.: B 220 x D 270 mm x H 650 mm		Lampshade: Ø 175 mm

Heating lamp Model TOSCA

- Material: aluminum
- On / off switch
- Height adjustable
- Infrared lamps (2 x white), lamp socket: E 27
- Suitable for 1/1 GN containers (not included)
- Delivery without GN containers



317-2040



TOSCA



Model	Order no.	GTIN
TOSCA	317-2040	4017337317172
230 V - 50/60 Hz - bis 0,25 kW		3 kg
W 350 x D 425 x H 595-795 mm		

Buffet and banquet

Heating bridge / buffet lamps



CAURUS schwarz



Buffet heating lamp

Model CAURUS BLACK

- Material: (lampshade) lightweight metal, black
- E-cable: max. 2.00 m, lamp socket: E27
- 1 lamp, white
- Optimal heat distance between lamp and food: 50 - 60 cm



443-2110

Model	Order no.	GTIN
CAURUS SCHWARZ	443-2110	4017337071814
230 V - 50/60 Hz - 0,25 kW		kg 2,2
Ø 175 mm, max. height 2.000 mm		



HENRY



Buffet heating lamp

Model HENRY

- Material: (lampshade) light metal
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6010

Model	Order no.	GTIN
HENRY	172-6010	4017337172061
230 V - 50 Hz - bis 0,25 kW		kg 1,5
overall length: 840 - 1910 mm		Lampshade: Ø 225 mm



BONNIE



Buffet heating lamp

Model BONNIE

- Material: (lampshade) copper
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6000

Model	Order no.	GTIN
BONNIE	172-6000	4017337172009
230 V - 50 Hz - bis 0,25 kW		kg 2
overall length: 840 - 1910 mm		Lampshade: Ø 225 mm



CLYDE



Buffet heating lamp

Model CLYDE

- Material: (lampshade) chrome
- Spiral cable, 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6005

Model	Order no.	GTIN
CLYDE	172-6005	4017337172016
230 V - 50 Hz - 0,25 kW		kg 2
overall length: 840 - 1910 mm		Lampshade: Ø 225 mm

Buffet heating lamp Model CURTIS

- Material: (lampshade) light metal, color black
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6012

Model	Order no.	GTIN
CURTIS	172-6012	4017337048175
230 V - 50 Hz - bis 0,25 kW		2 kg
overall length: 840 x 1910 mm		Lampshade: Ø 225 mm



CURTIS



Buffet heating lamp Model ALADIN

- Material: (lampshade) light metal, color gold
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with On / off switch



172-6025

Model	Order no.	GTIN
ALADIN	172-6025	4017337048182
230 V - 50 Hz - bis 0,25 kW		2 kg
overall length: 840 - 1910 mm		Lampshade: Ø 225 mm



ALADIN



Buffet heating lamp Model FRANCIS

- Material: (lampshade) light metal, color black
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6030

Model	Order no.	GTIN
FRANCIS	172-6030	4017337048199
230 V - 50 Hz - bis 0,25 kW		2 kg
overall length: 840 - 1910 mm		Lampshade: Ø 225 mm



FRANCIS



Buffet heating lamp Model NESRIN

- Material: (lampshade) light metal, color silver
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6035

Model	Order no.	GTIN
NESRIN	172-6035	4017337048205
230 V - 50 Hz - bis 0,25 kW		2 kg
overall length: 840 - 1910 mm		Lampshade: Ø 225 mm



NESRIN



Buffet and banquet

Heating bridge / buffet lamps



ROMEO

Buffet heating lamp

Model ROMEO

- Material: (lampshade) light metal, chrome
- Spiral cable: 1.55 m
- 1 infrared lamp, red (Ø 125 mm), lamp socket: E 27
- Optimal heat distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6015

Model	Order no.	GTIN
ROMEO	172-6015	4017337036646
230 V - 50 Hz - bis 0,25 kW		kg 2
overall length: 840 - 1910 mm		Lampshade: Ø 230 mm



JULIA

Buffet heating lamp

Model JULIA

- Material: (lampshade) light metal, copper
- Spiral cable: 1.55 m, lamp socket: E 27
- 1 infrared lamp, red (Ø 125 mm)
- Optimal heating distance between lamp and food: 50 - 60 cm
- Easily adjustable in height, with on / off switch



172-6020

Model	Order no.	GTIN
JULIA	172-6020	4017337036653
230 V - 50 Hz - bis 0,25 kW		kg 2
overall length: 840 - 1910 mm		Lampshade: Ø 230 mm



LUCY

Buffet heating lamp

Model LUCY

- Material: (lampshade) iron
- E-cable: 1.90 m, lamp socket: E 27
- 1 lamp, white
- Optimal heating distance between lamp and food: 50 - 60 cm



317-1080

Model	Order no.	GTIN
LUCY	317-1080	4017337317202
230 V - 50 Hz - bis 0,25 kW		kg 2,9
overall length: 2188 mm		Lampshade: Ø 184 mm



BRUCE

Thermal bridge

Model BRUCE

- Material: stainless steel
- Quartz / infrared heating elements
- 2 independent switches
- For 1/1 GN container (max. Depth 65 mm)
- Incl. 1/1 GN container, perforated
- Holds food up to approx. 60 ° C warm



458-1010

Model	Order no.	GTIN
BRUCE	458-1010	4017337048533
230 V - 50 Hz - 1 kW		kg 8
B 325 x D 570 x H 480 mm		

Thermal heating bridge Model ISLA

- Material: (Housing) Steel, black powder-coated
- Upper heat distribution (infrared light)
- Suitable for 3 x 1/3 (included in delivery) / 1 x 1/1 / 2 x 1/2 or 6 x 1/6 GN containers, max. depth 65 mm



330-3705



ISLA



Model	Order no.	GTIN
ISLA	330-3705	4017337068722
220 - 240 V - 50 Hz - 0,53 kW	+50 °C	11
W 641 x D 330 x H 448 mm		

Thermal heating bridge Model ZOE

- Material: (Housing) Steel, black powder-coated
- Top halogen lighting
- With sneeze guard
- Digital temperature control
- Heat distribution is done by heating plate
- Suitable for 1 x 1/1 max. depth 65 mm (included in delivery)



330-3700



ZOE



Model	Order no.	GTIN
ZOE	330-3700	4017337068715
220 - 240 V - 50 Hz - 0,8 kW	+30 / +90 °C	30
W 825 x D 660 x H 580 mm		

Thermal heating bridge Model 800 mm, 1000 mm, 1200 mm 1400 mm, 1600 mm, 1800 mm and 2000 mm

- Material: stainless steel
- Models: 700-4700 / 700-4705 / 700-4710 / 700-4715 / 700-4720: 2 heating elements
- Models: 700-4725 / 700-4730: 3 heating elements
- Without plug - with cable
- Connection by a qualified electrician
- Heating-up time approx. 7 minutes



Thermal bridge 800 mm

Model	Order no.	GTIN	Weight	Dimensions	Connection
Thermal bridge 800 mm	700-4700	4017337047369	16 kg	W 800 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Thermal bridge 1000 mm	700-4705	4017337047376	19 kg	W 1000 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Thermal bridge 1200 mm	700-4710	4017337047383	21 kg	W 1200 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Thermal bridge 1400 mm	700-4715	4017337047390	23 kg	W 1400 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Thermal bridge 1600 mm	700-4720	4017337047406	25 kg	W 1600 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Thermal bridge 1800 mm	700-4725	4017337047413	29 kg	W 1800 x D 400 x H 400	230 V - 50 Hz - 1,2 kW
Thermal bridge 2000 mm	700-4730	4017337047420	32 kg	W 2000 x D 400 x H 400	230 V - 50 Hz - 1,2 kW



Buffet and banquet

Banquet trolley - heated



BW-11

Heated banquet trolley Model BW-11

- Material: stainless steel
- Capacity: 11 x 2/1 GN, 100 mm depth
- Protection class: IP 21
- Insulation: Polyurethane / propellant: HFC-365mfc
- With water bowl
- Digital temperature control
- Impact protection
- 4 smooth-running wheels (2 with parking brakes)
- With handy handles for easy maneuvering
- For keeping food warm



126-1405

Model	Order no.	GTIN
BW-11	126-1405	4017337044597
230 V - 50 Hz - 2 kW	+30/+80	128 kg
Ext.: W 910 x D 826 x H 1816 mm	Int.: W 534 x D 676 x 1318 mm	



BWS-10 / BWS-15 / BWS-20

Heated banquet trolley with steam and water tank Model BWS-10, BWS-15 and BWS-20

- Water tank with 2.5 ltr. Contents
- 5-stage steam system
- Door opening up to 270 °
- Practical, robust handle bar at the back for safe, easy moving of the trolley
- Self-closing door
- Wide rubber doorgasket prevents heat leakage
- Bottom: Impact protection, top: corner protection
- Insulation (housing): glass wool, (door): rockwool
- **BWS-10**: 10 insertions GN 1/1
- **BWS-15**: 15 insertions GN 1/1
- **BWS-20**: 20 insertions GN 1/1



126-1450



126-1455



126-1460

Model	Order no.	GTIN
BWS-10	126-1450	4017337046973
BWS-15	126-1455	4017337046980
BWS-20	126-1460	4017337046997

BWS-10	BWS-15	BWS-20
230 V - 50 Hz - 1,5 kW	230 V - 50 Hz - 1,5 kW	230 V - 50 Hz - 1,5 kW
+30/+85	+30/+85	+30/+85
85 kg	105	121
Ext.: W 570 x D 879 x H 1114 mm Int.: W 328 x D 565 x H 781 mm	Ext.: W 570 x D 879 x H 1469 mm Int.: W 328 x D 565 x H 1136 mm	Ext.: W 570 x D 879 x H 1824 mm Int.: W 328 x D 565 x H 1491 mm

Cold banquet trolley

Model KBW 1/1 und KBW 2/1

- Material: Stainless steel
- Digital temperature control
- High-quality insulation for energy saving
- Guaranteed performance at ambient temperatures up to +43 °C
- Refrigerant: R290
- 4 easy-running wheels



126-1615



126-1625



KBW 1/1



Model	Order no.	GTIN
KBW 1/1	126-1615	4017337067459
KBW 2/1	126-1625	4017337067466

KBW 1/1	KBW 2/1
230 V - 50 Hz - 0,21 kW	230 V - 50 Hz - 0,21 kW
130	160
0 / +10	0 / +10
GN 15 x 1/1 GN	15 x 2/1 GN
W 570 x D 880 x H 1750 mm	W 775 x D 1000 x H 1750 mm

Heated banquet trolley

Model BW-5

- Material: stainless steel
- Capacity: 5 x 2/1 GN, 100 mm depth
- Protection class: IP 21
- Insulation: Polyurethane / propellant c-Pentan
- With water bowl
- Digital temperature control
- Impact protection
- 4 smooth-running wheels (2 with parking brakes)
- For keeping food warm



126-1400



BW-5



Model	Order no.	GTIN
BW 5	126-1400	4017337044580

230 V - 50 Hz - 2 kW	+30/+80	95
Ext.: W 910 x D 826 x H 1132 mm	Int.: W 534 x D 676 x H 635 mm	



BORA



Nacho warmer
Model BORA

- Material: (Housing) Powder-coated steel, black
- Maximum Nacho Load: 30 L
- LED lighting, separately switchable



443-2070



Model	Order no.	GTIN
BORA	443-2070	4017337070541
 230 V - 50 Hz - 0,465 kW	 +58 °C	 15,5
 462 x 357 x 588 mm		



JUGO



Popcorn machine
Model JUGO

- Material: (Housing) Powder-coated steel, black
- Maximum Popcorn Load: 25 L
- LED lighting, separately switchable



443-2075



Model	Order no.	GTIN
JUGO	443-2075	4017337070558
 230 V - 50 Hz - 1,16 kW	 +55 °C	 16,2
 462 x 357 x 588 mm		



Bain Marie trolley Model BT-2 and BT-3

- Material: stainless steel
- Floor, double-walled made of stainless steel
- GN depth of 20 mm - 150 mm
- 4 smooth-running wheels (2 with locking brakes)
- Spiral electric cable 850-2500 mm
- One drain tap per basin
- Easy to move
- Delivery without GN container



126-1500



126-1505



BT-3



One drain tap per basin



Model	Order no.	GTIN
BT-2	126-1500	4017337045624
BT-3	126-1505	4017337045631

BT-2	BT-3
230 V - 50 Hz - 2 kW	230 V - 50 Hz - 3 kW
43	53
+30/+90	+30/+90
GN 2 x 1/1 GN	3 x 1/1 GN
W 904 x D 704 x H 850 mm	W 1304 x D 704 x H 850 mm

Bain Marie trolley Model BTS-2 and BTS-3

- Material: stainless steel
- Floor, double-walled made of stainless steel
- GN depth of 20 mm - 150 mm
- 4 smooth-running wheels (2 with parking brake)
- Spiral electric cable 850- 2500 mm
- One drain tap per basin
- Easy to move
- Operation on the long side
- sneeze guard available separately
- Delivery without GN container



126-1515



126-1520



126-1545



126-1550



BTS-3, with sneeze guard



Model	Order no.	GTIN
BTS-2	126-1515	4017337045624
BTS-3	126-1520	4017337045631
SNEEZE GUARD BTS-2	126-1545	4017337063727
SNEEZE GUARD BTS-3	126-1550	4017337054282

BTS-2	BTS-3
230 V - 50 Hz - 2 kW	230 V - 50 Hz - 3 kW
43	53
+30/+90	+30/+90
GN 2 x 1/1 GN	3 x 1/1 GN
W 904 x D 704 x H 850 mm	W 1304 x D 704 x H 850 mm

Buffet and banquet

Chafing Dish



CARLA



Chafing Dish

Model CARLA

- Material: (housing and cover) stainless steel, highly polished (water container) stainless steel
- Cover
- 1 fuel paste holder
- Solid base



127-1018

Model	Order no.	GTIN
CARLA	127-1018	4017337127184
Ext.: Ø 340 x H 250 mm Water container: Ø 330 mm		4
		4



ANOUK 1



Chafing Dish - 1/1 GN

Model ANOUK 1

- Material: (housing, lid and lid holder) stainless steel, highly polished, (water container) stainless steel
- Lid and lid holder
- Incl. 1/1 GN container, depth 65 mm
- 2 fuel paste holders
- Solid base
- Max. GN depth, 100 mm



213-1001

Model	Order no.	GTIN
ANOUK 1	213-1001	4017337213139
W 600 x D 355 x H 320 mm		5



ELENA



Chafing Dish Twin-Pack

Model ELENA

- Material: (housing, lid and lid holder) stainless steel, highly polished, (water container) stainless steel
- Lid and lid holder
- Incl. 1 x 1/1 GN, 1 x 1/2 GN and 2 x 1/4 GN, depth 65 mm (per twin pack)
- Including 2 GN dividers, length 325 mm
- 2 fuel paste holders per chafing dish
- Solid base frame



213-1018

Model	Order no.	GTIN
ELENA	213-1018	4017337033669
W 590 x D 357 x H 292 mm		9

Electric chafing dish

Model LORENA

- Material: (lid and container) stainless steel, (lower part) plastic, black
- Incl. Lid, 1/1 GN container, depth 65 mm
- Lower part with min/max mark for water filling
- Adjustable temperature (adjustable between 0-5)
- On / off switch
- Control lamp
- Overheating protection



213-1045



LORENA



Model	Order no.	GTIN
LORENA	213-1045	4017337214204
230 V - 50 Hz - 0,9 kW 0/+85 5 W 580 x D 347 x H 254 mm Ltr 3		

Induction chafing dish with soft-closing lid, 1/1 GN

Model RAINER

- Material: (housing) high-gloss polished stainless steel, (lid window) plexiglass
- Sandwich base (stainless steel / aluminum / stainless steel)
- Soft Close automatic lowering
- Incl. 1/1 GN container, depth 65 mm
- Spoon rest (without spoon)
- 2 fuel paste holders
- Solid base
- Preheating or keeping warm on an induction plate is possible



213-1200



RAINER



Model	Order no.	GTIN
RAINER	213-1200	4017337038725
W 580 x D 440 x H 300 mm Ltr 9 kg 12,5		

Induction chafing dish with soft-closing lid, round

Model JESSIE

- Material: (housing) high-gloss polished stainless steel, (lid window) plexiglass
- Sandwich base (stainless steel / aluminum / stainless steel)
- Soft Close automatic lowering
- Incl. Container round, Ø 390 mm
- Spoon rest (without spoon)
- 2 fuel paste holders
- Solid base
- Preheating or Keep warm on an induction plate possible



213-1210



JESSIE



Model	Order no.	GTIN
JESSIE	213-1210	4017337038732
W 440 x D 480 x H 300 mm Ltr 6 kg 11		

Buffet and banquet

Chafing Dish



DENNIS



Chafing dish with toll top lid 1/1 GN Model DENNIS

- Material: (housing and lid) stainless steel, highly polished (water container) stainless steel
- „Roll Top“ lid
- Incl. 1/1 GN container, depth 65 mm
- 2 fuel paste holders
- Solid base
- Max. GN depth, 100 mm



213-4070

Model	Order no.	GTIN	
DENNIS	213-4070	4017337213474	

B 600 x T 355 x H 395 mm

kg 9



START 6



Liquid heating fuel with wick Model START 6

- For chafing dishes
- Flame can easily be extinguished and re-ignited
- High heating power, heated up to 90 °C
- Low soot and low odor
- Contains diethylene glycol
- Contents: 200 g
- Burns for up to 6 hours
- Delivery in a box of 24 pieces

Safety instructions see page: 446



DANGER



408-1015

Model	Order no.	GTIN	
START 6	408-1015	4017337408054	kg à 4,8 / carton



START 200



Heating fuel paste Model START 200

- For chafing dishes
- High heating power, heated up to 90 °C
- Low soot and low odor
- Contains ethanol fluid
- Contents: 200 g
- Burns for up to 3 hours

Safety instructions see page: 446



DANGER



408-1010

Model	Order no.	GTIN	
START 200	408-1010	4017337408016	kg 0,2



REPLACEMENT FUEL PASTE HOLDER



Replacement fuel paste holder

- For chafing dishes
- Weight: 0.15 kg gross



213-5005

Model	Order no.	GTIN	
Replacement fuel paste holder	213-5005	4017337213030	

Egg cooker Model DAMO

- Material: stainless steel
- Control thermostat
- For 6 eggs
- Safety thermostat
- On / off switch
- With color marking on the egg handles



458-1050



DAMO

Model	Order no.	GTIN
DAMO	458-1050	4017337048700
230 V - 50/60 Hz - 1,2 kW	0/+90	6,1
W 310 x D 340 x H 290 mm		

4.09

Soup and counter kettle Model SKZ-12

- Material: (inner container and lid) stainless steel
- Removable food container for easy cleaning
- EGO energy regulator and control lamp
- Including magnetic labels for different dishes
- Lid for clamping and setting up



175-1005



SKZ-12

Model	Order no.	GTIN
SKZ-12	175-1005	4017337175109
230 V - 50 Hz - 0,4 kW	10	6
Ø 341 x D 366 mm		



Toaster
Model ARIS 4



282-1055

- Material: (housing) stainless steel
- 4 toast slots
- Timer for setting the degree of browning
- Defrosting function
- heating up function
- Stop button
- 2 pull-out crumb trays for easy cleaning



ARIS 4

Model	Order no.	GTIN
ARIS 4	282-1055	4017337282067
230 V - 50 Hz - 1,6 kW		3 kg
W 273 x D 282 x H 186 mm		



Sauce dispenser

Model PD-001

- Material: stainless steel, chrome
- Click System
- Adjustable dosage, max. 40 ml
- Clean the dispenser regularly, rinse with lukewarm water, use odorless detergents
- NOT dishwasher-safe!
- Also suitable for thick sauces



421-1000



PD-001



Model	Order no.	GTIN
PD-001	421-1000	4017337421008
Ø 180 x H 420 mm 4,5 Ltr 3 kg		

Sauce dispenser set of 2

Model PD-002

- Material: stainless steel, chrome
- Click System
- Adjustable dosage, max. 40 ml
- Clean the dispenser regularly, rinse with lukewarm water, use odorless detergents
- NOT dishwasher-safe!
- Also suitable for thick sauces
- Includes holder for two sauce dispensers



421-1005



PD-002



Model	Order no.	GTIN
PD-002	421-1005	4017337421015
W 400 x D 200 x H 440 mm 2 x 4,5 Ltr 7 kg		

Sauce dispenser set of 3

Model PD-003

- Material: stainless steel, chrome
- Click System
- Adjustable dosage, max. 40 ml
- Clean the dispenser regularly, rinse with lukewarm water, use odorless detergents
- NOT dishwasher-safe!
- Also suitable for thick sauces
- Includes holder for three sauce dispensers



421-1007



PD-003



Model	Order no.	GTIN
PD-003	421-1007	4017337055944
W 600 x D 200 x H 440 mm 3 x 4,5 Ltr 10 kg		

Buffet and banquet

Sauce dispenser



PD-004

Sauce dispenser

Model PD-004

- Material: stainless steel, chrome, plastic
- Adjustable dosage, max. 30 ml
- Durable and high-quality pump unit



421-1010

Model	Order no.	GTIN
PD-004	421-1010	4017337421022
Ø 117 x H 390 mm	2,25	2



PD-005

Sauce dispenser

Model PD-005

- Material: stainless steel, chrome, plastic
- Adjustable dosage, max. 30 ml
- Including holder for two sauce dispensers
- Durable and high-quality pump unit



421-1015

Model	Order no.	GTIN
PD-005	421-1015	4017337421039
W 290 x D 145 x H 410 mm	2 x 2,25	6



PD-006

Sauce dispenser

Model PD-006

- Material: stainless steel, chrome, plastic
- Adjustable dosage, max. 30 ml
- Including holder for the sauce dispenser
- Durable and high-quality pump unit



421-1017

Model	Order no.	GTIN
PD-006	421-1017	4017337421039
W 440 x D 145 x H 410 mm	3 x 2,25	10

Sauce dispenser Model PD-009

- Material: stainless steel, plastic
- Suitable for buckets with a volume of approx. 8-10 liters
- Adjustable dosage, max. 40 ml



421-1020



PD-009

Model	Order no.	GTIN
PD-009	421-1020	4017337421046
Ø 275 x H 440 mm		2,5 kg

Heated sauce dispenser Model PD-17

- Material: stainless steel
- Click system
- Adjustable dosage, max. 40 ml
- With optical (red control light) and acoustic warning in the event of overheating
- Before use, fill with approx. 1 liter of water.



421-1025



PD-17

Model	Order no.	GTIN
PD-17	421-1025	4017337421053
230 V - 50 Hz - 1,5 kW		+30/+90 °C
Ø 180 x H 500 mm		4,5 kg
		3 Ltr



Buffet and banquet

Sauce dispenser



PLX-R-BK-1650ml

Sauce dispenser

Model PLX-R-BK-1650 ml

- Material: (Bracket, container) Plexiglas, (Push-button dosing dispenser) Stainless steel, chrome, plastic
- 3 containers 1.65L each
- Adjustable dosage, up to approximately 20-40 g
- Incl. stand for 3 containers



16-2170

Model	Order no.	GTIN
PLX-R-BK-1650ML	16-2170	4017337612185
W 350 x D 390 x H 180 mm	Ltr 1,65	kg 3,45



EDU-10

Lever dispenser

Model EDU-10

- Material: Stainless steel and polypropylene
- Suitable for buckets with approximately 10 liters capacity
- Adjustable dosage, 25 - 40 g



16-2205

Model	Order no.	GTIN
EDU-10	16-2205	4017337070190
Ø 280 mm, height 265 mm		kg 1,44



EDU-1KB-3-V

Pastry filler 3 Liter

Model EDU-1KB-3-V

- Stand with dispenser for holding buckets type F (3 liters)
- 2 locking clips to ensure the bucket stands securely
- Easy, effective filling of croissants, donuts etc. with e.g. pudding / chocolate cream
- Dosage can be adjusted from approx. 12 to 20 g
- Small rubber feet on the stand protect the work surface
- Supplied without bucket



16-2215

Model	Order no.	GTIN
EDU-1KB-3-V	16-2215	4017337070213
W 165 x D 290 x H 370 mm		kg 3,22

Pastry filler

Model EDU-SRW-1KB-3-V

- Stand with dispenser for holding buckets type F (3 liters)
- 2 locking clips to ensure the bucket stands securely
- Simple, effective filling of croissants, donuts etc. with e.g. pudding / chocolate cream
- Dosage can be adjusted from approx. 12 to 20 g
- Heating surface with a diameter of 95 mm and temperature limit of 60 °C
- Suitable for colder ambient temperatures
- Small rubber feet on the stand protect the work surface
- Supplied without bucket



16-2220



EDU-SRW-1KB-3-V

Model	Order no.	GTIN
EDU-SRW-1KB-3-V	16-2220	4017337070282
230 V – 50 Hz - 0,150 kW	kg 3,91	
W 165 x D 290 x H 420 mm		

Lever dispenser

Model EDU-2-SP

- Material: (Container, Base) Plastic (Dispenser) Stainless Steel
- With 2 kg container
- Suitable for jam
- Feet can be connected to additional containers using a plug-in system
- Adjustable dosage up to 12-20 g



16-2225



Plug-in system in the bottom of the container allows to connected several dispenser



EDU-2-SP

Model	Order no.	GTIN
EDU-2-SP	16-2225	4017337070220
W 160 x D 200 x H 360 mm	kg 1,38	



Buffet and banquet

Sauce dispenser



PP-003

Portion pump

MODEL PP-002 / 003 / 004

- Material (pump, container): Polypropylene, food-safe (stand) stainless steel
- hand pumps with 710 ml each
- dishwasher safe
- **PP-002:** 2 hand pumps + stainless steel stand
- **PP-003:** 3 hand pumps + stainless steel stand
- **PP-004:** 4 hand pumps + stainless steel stand

Adjustable dosage: 5 – 10 – 20 g



16-2230



16-2235



16-2240

Model	Order no.	GTIN
PP-002	16-2230	4017337070237
PP-003	16-2235	4017337070244
PP-004	16-2240	4017337070251
PP-002	W 260 x D 190 x H 350 mm	3,4
PP-003	W 260 x D 190 x H 350 mm	4,5
PP-004	W 400 x D 250 x H 350 mm	7



UNRO-SET

UNRO-TS



Dispenser system

Model UNRO-SET

- Material: (Container) Polypropylene; (Lid) Plastic, black; Metal handle
- Suitable for dressings, sauces, toppings, mayonnaise, mustard, etc.
- Container with a capacity of approx. 5 kg, with a two-piece dosing pump
- Dispensing quantity: Depends on the consistency of the sauce
- Practical handle for hanging on the table stand UNRO-TS (16-2250)



16-2245

Table stand adjustable

Model UNRO-TS

- Material: (stand) steel, powder-coated white
- Suitable for 2 UNRO-SET-containers (16-2245)



16-2250

Model	Order no.	GTIN
UNRO-SET	16-2245	4017337070268
UNRO-TS	16-2250	4017337070275
UNRO-SET	W 550 x D 410 x H 210 mm	3,3
UNRO-TS	W 550 x D 410 x H 40 mm	2



Bainmarie 2 x 1/4 and 2 x 1/6 with pump head

Model BM-0214 AND BM-0216

- Material: stainless steel
- Portion amount: 35 ml
- Clean the dispenser regularly, rinse with lukewarm water, use odorless cleaning agents (NOT dishwasher safe).
- The capacity of the 421-2500 is 2x4.5L and the 421-2505 2x3L and is also suitable for thicker sauces.



BM-0214



BM-0216

Model	Order no.	GTIN
BM-0214	421-2500	4017337055920
 230 V - 50/60 Hz - 900 W	 10/11	
 W 380 x D 400 x H 510 mm	 Ltr 2 x 4,5	



421-2500

Model	Order no.	GTIN
BM-0216	421-2505	4017337055937
 230 V - 50/60 Hz - 900 W	 8/9	
 W 290 x D 400 x H 510 mm	 Ltr 2 x 3	



421-2505



GN lid with pump head (GN 1/3 1/4 1/6)

Model KD-0213/0214/0216

- Material: stainless steel
- Fit on the respective GN container, so sauces remain closed for a clean working and portioning of the sauces
- Portion amount: 35 ml
- Suitable for 200 mm deep GN containers
- Can also be used for thick sauces
- Clean the dispenser regularly, Rinse with lukewarm water, use odorless detergents (NOT dishwasher safe).



KD-0216



KD-0214



KD-0213



421-2000

Model	Order no.	GTIN
KD_0213	421-2000	4017337055890
 W 330 x D 165 x H 180 mm		GN 1/3



421-2005

Model	Order no.	GTIN
KD_0214	421-2005	4017337055906
 W 270 x D 165 x H 180 mm		GN 1/4



421-2010

Model	Order no.	GTIN
KD_0216	421-2010	4017337055913
 W 170 x D 180 x H 180 mm		GN 1/6



Donut filler attachment for pastry filler

- Material: Stainless steel
- Donut filler attachment for pastry filler model PD-019 (421-1030)
- 220mm tip, 4mm Ø



421-1040



Donut Filler Attachment

Model	Order no.	GTIN
Donut Filler Attachment	421-1040	4017337070756
W 75 x D 62 mm		kg 0,5



Pastry filler with donut filler attachment



Pastry filler Model PD-019

- Material: stainless steel
- For filling of donuts, croissants, etc.
- Click-System
- Dosage adjustable, max. 40 ml



421-1030



PD-019

Model	Order no.	GTIN
PD-019	421-1030	4017337421060
Ø 180 x H 420 mm		kg 3
		Ltr 4,5



Coffee and drinks

More than 9 million tons of coffee are drunk worldwide. In our coffee and beverage world, we offer you, in addition to high-quality beverage dispensers, the right coffee machines for gastronomic use.



Hot chocolate dispenser*Model NINA black and white*

- Material: (Housing, drip tray, stirring mechanism) black plastic; (Container) transparent plastic; (Lid) stainless steel
- For warming cocoa or milk
- Stirring mechanism
- Container can be removed even when full
- Dispensing tap removable for easy cleaning
- Stepless temperature adjustment - Overheat protection
- Drip tray



175-1145



175-1146



NINA

Model	Order no.	GTIN
NINA, black	175-1145	4017337175314
NINA, white	175-1146	4017337175345
230 V - 50 Hz - 1,1 kW +30 / +90 8,5 kg W 260 x D 320 x H 500 mm 5 Ltr		

**Hot chocolate dispenser***Model MILA 5 and MILA 10*

- Material: (housing, lid, drip tray, agitator) black plastic, (container) transparent plastic
- For heating cocoa or milk
- Agitator
- Container 5 (MILA 5) or 10 liters (MILA 10), each removable
- Tap removable for easy cleaning
- Stepless temperature adjustment
- Overheating protection
- Drip tray



398-1030



398-1035



MILA 5

MILA 10

Model	Order no.	GTIN
MILA 5	398-1030	4017337070770
MILA 10	398-1035	4017337070787
MILA 5 MILA 10 230 V - 1 Ph. - 50 Hz - 1 kW 9,2 kg +10 °C - +32 °C W 280 x D 410 x H 465 mm 230 V - 1 Ph. - 50 Hz - 1 kW 10,2 kg +10 °C - +32 °C W 280 x D 410 x H 580 mm		



Coffee and drinks

Mulled wine / hot water dispenser

Mulled wine cooker / hot water dispenser

Model ANCONA 5, 10 and 30

- Material: (housing and lid) stainless steel
- For heating and keeping warm: mulled wine, water, coffee or tea
- Tap
- Lockable lid
- Stepless temperature adjustment
- Control lamps (cooking / keeping warm)
- Overheating protection



ANCONA 30



213-7515



ANCONA 10



213-7510



ANCONA 5



213-7500



Model	Order no.	GTIN
ANCONA 5	213-7500	4017337214228
ANCONA 10	213-7510	4017337214235
ANCONA 30	213-7515	4017337214242

ANCONA 5	ANCONA 10	ANCONA 30
 230 V - 50 Hz - 1,6 kW	230 V - 50 Hz - 1,6 kW	230 V - 50 Hz - 2,5 kW
 +30/+110	+30/+110	+30/+110
 1,8	2	3,5
 5,9	9	27
 Ø 205 x H 365 mm	Ø 205 x H 435 mm	Ø 300 x H 550 mm

Mulled wine cooker / hot water dispenser

Model *HOT DRINK MINI*

- Material: (housing and lid) stainless steel
- For heating and keeping warm: mulled wine, water, coffee or tea
- Safety tap
- Stepless temperature adjustment
- Control lamps (cooking / keeping warm)
- Overheating protection



317-2010



HOT DRINK MINI

Model	Order no.	GTIN
HOT DRINK MINI	317-2010	4017337317073
230 V - 50/60 Hz - 2,4 kW	+30/+110	4
Ø 225 x H 490 mm	10	

Mulled wine cooker / hot water dispenser

Model *HOT DRINK*

- Material: (housing and lid) stainless steel
- For heating and keeping warm: mulled wine, water, coffee or tea
- Safety tap
- Stepless temperature adjustment
- Control lamps (cooking / keeping warm)
- Overheating protection



317-2000



HOT DRINK



Model	Order no.	GTIN
HOT DRINK	317-2000	4017337317066
230 V - 50/60 Hz - 2,4 kW	+30/+110	7
Ø 267 x H 540 mm	19	

Mulled wine cooker / hot water dispenser

Model *HOT DRINK 30*

- Material: (housing and Lid) stainless steel
- For heating and keeping warm: mulled wine, water, coffee, or tea
- Safety tap
- Stepless temperature adjustment
- Indicator lights (Cooking / Keeping warm)
- Overheating protection



317-2015



HOT DRINK 30



Model	Order no.	GTIN
HOT DRINK 30	317-2015	4017337071722
230 V - 50/60 Hz - 2,4 kW	+30 / +110 °C	7,1
Ø 385 x H 499 mm	30	

Coffee and drinks

Mulled wine / hot water dispenser / coffee machines



HOT DRINK MAXI



Mulled wine cooker / hot water dispenser

Model *HOT DRINK MAXI*

- Material: (housing and lid) stainless steel
- For heating and keeping warm: mulled wine, water, coffee or tea
- Safety tap
- Stepless temperature adjustment
- Control lamps (cooking / keeping warm)
- Overheating protection



317-2005

Model	Order no.	GTIN
HOT DRINK MAXI	317-2005	4017337317196
230 V - 50/60 Hz - 2,4 kW	+30/+110	8,9
Ø 390 x H 600 mm	40	



CAPPONO 100



Coffee machine with round filter

Model *CAPPONO 40, 60 und 100*

- Material: (housing and filter basket) stainless steel
- Double-walled housing ensures a maximum surface temperature of 30 °C
- Gauge
- Tap, overheating protection
- Lockable lid
- Brewing and keeping warm function through separate heating systems
- Ideal for hotel breakfast buffets, cafes, offices, retirement homes etc.



213-7550



213-7555



213-7560

Model	Order no.	GTIN
CAPPONO 40	213-7550	4017337214280
CAPPONO 60	213-7555	4017337214297
CAPPONO 100	213-7560	4017337214303

CAPPONO 40	CAPPONO 60	CAPPONO 100
230 V - 50 Hz - 1,6 kW	230 V - 50 Hz - 1,6 kW	230 V - 50 Hz - 1,6 kW
5,1	8,3	10,8
4,8	5,4	5,8
Ø 205 x H 435 mm	Ø 260 x H 443 mm	Ø 260 x H 490 mm
40	60	100

Coffee machine with round filter

Model SAROMICA 6005, 6010 und 6015

- Material: (housing, lid and filter basket) stainless steel
- Fine-meshed filter basket for coarsely ground coffee (no filter paper necessary)
- Gauge
- Brewing and warming function through separate heating systems
- With safety tap
- Ideal for the hotel breakfast buffet, cafes, offices, retirement homes, etc.



317-1000



317-1010



317-1015



SAROMICA 6005



Model	Order no.	GTIN
SAROMICA 6005	317-1000	4017337317004
SAROMICA 6010	317-1010	4017337317011
SAROMICA 6015	317-1015	4017337317028

SAROMICA 6005	SAROMICA 6010	SAROMICA 6015
230 V - 50/60 Hz - 1,5 kW	230 V - 50/60 Hz - 1,5 kW	230 V - 50/60 Hz - 1,5 kW
6,75 Ltr	10	15
5 kg	6	7
Ø 225 x H 478 mm	Ø 265 x H 540 mm	Ø 265 x H 600 mm
40	70	100

Cup warmer

Model ATHOS

- Material: (housing) stainless steel
- For approx. 72 cups
- Shelf for placing cups, saucers, etc.



317-2050



ATHOS



Model	Order no.	GTIN
ATHOS	317-2050	4017337317097

230 V - 50/60 Hz - 0,140 kW	12 kg
int.: W 320 x D 320 x H 545 mm	Storage top: W 280 x D 295 x H 175 Storage bottom: W 280 x D 295 x H 173

Coffee station

Model LEO 2



- Material: plastic
- For jugs with a diameter of up to 190 mm
- Storage compartments for cups, spoons / stirrers, milk, sugar, etc.
- Removable plastic insert allows the size of the jug to be adjusted to the cup height
- Removable drip tray
- Delivery without vacuum thermal jug / decoration
- Suitable for our stainless steel vacuum pump jugs 317-2075 and 317-2076

Model	Order no.	GTIN
LEO 2	317-2070	4017337317110
 W 655 x D 330 x H 145 mm		 kg 1,3



LEO2

Coffee machine

Model SAROMICA THERMO 24

- Material: (housing and filterholder) stainless steel
- stainless steel thermo pump jug 2,2 litre included
- (interior and outside stainless steel)
- Brewing time: 5 - 6 min.
- Dry-run protection



317-2085



SAROMICA
THERMO 24



Model	Order no.	GTIN
THERMO 24	317-2085	4017337317141
Stainless steel vacuum pump (int./ext. stainless steel)	317-2076	4017337317219
Stainless steel vacuum pump (int. glass/ext. stainless steel)	317-2075	4017337317127

230 V - 50/60 Hz - 2,069 kW	Pump jug: 2,2 Ltr	kg 9
W 195 x D 360 x H 550 mm	12	

Coffee machine

Model THERMO 24 ECO and 48 ECO

- Material: (Housing and basket filter holder) stainless steel
- **THERMO 24 ECO:** Includes stainless steel insulated pump jug, 2.5 liters (stainless steel interior and exterior), approx. 16 cups
- **THERMO 48 ECO:** Includes 2 stainless steel insulated pump jugs, each 2.5 liters (stainless steel interior and exterior), approx. 2 x 16 cups
- Brewing time: approx. 9 minutes
- Brewing temperature: approx. 93 - 96°C
- Dry-run protection
- **THERMO 48 ECO:** 2 coffee machines in one unit, with 2 power cords, each with a schuko plug, must be secured separately via different circuits



317-2088



317-2089



THERMO
24 ECO



Model	Order no.	GTIN
THERMO 24 ECO	317-2088	4017337070084
THERMO 48 ECO	317-2089	4017337071715
Stainless Steel Insulated Pump Jug ECO (stainless steel interior/exterior)	317-2087	4017337072156

THERMO 24 ECO	THERMO 48 ECO
230 V - 50/60 Hz - 1,9 kW	230 V - 50/60 Hz - 2x 1,9 kW
kg 8,8	15
Pump jug: 2,5 Liter	Pump jug: 2 x 2,5 Liter
W 203 x D 383 x H 560 mm	W 405 x D 410 x H 560 mm



THERMO
48 ECO





Coffee machine

Model ECO

- Material: (housing) stainless steel, (jug) glass,
- (basket filter holder) plastic
- 1 brewing/warming plate at the bottom,
- 1 warming surface at the top
- Incl. 2x 1.8 liter glass jugs, for approx. 2x 12 cups
- Dry-running protection



Model	Order no.	GTIN
ECO	317-2090	4017337317189
Glass jug 1,8 liter	213-3801	4017337214273
230 V - 50/60 Hz - 2,06 kW jug: 2 x 1,8 9 W 205 x D 385 x H 435 mm 2 x 12		



Coffee machine

Model ECO 48

- Material: (Housing and basket filter holder) stainless steel
- Includes 4 x 1.8-liter glass decanters, for approximately 4 x 12 cups
- Brewing time: approx. 5 minutes
- Brewing temperature: approx. 93 - 96°C
- Dry-run protection
- 2 brewing/warming plates at the bottom, 2 warming plates on top
- 2 coffee machines in one unit, with 2 power cords, each with a schuko plug, must be secured separately via different circuits



Model	Order no.	GTIN
ECO 48	317-2094	4017337071692
230 V - 50/60 Hz - 2x 2,06 kW Decanter: 4 x 1,8 15,3 W 405 x D 410 x H 453 mm 4 x 12		



Coffee machine Model S48T

- Material: (Housing) black, powder-coated steel;
(Basket filter holder) stainless steel
- Includes 4 x 1.8L glass decanters, for approximately 4 x 12 cups
- Brewing time: approx. 5 minutes
- Brewing temperature: approx. 93 - 96°C
- Dry-run protection
- 2 brewing/warming plates at the bottom, 2 warming plates on top
- Coffee machines in one unit, with 2 power cords, each with a Schuko plug, must be secured separately via different circuits



317-2190

Model	Order no.	GTIN
S48T	317-2190	4017337071708
230 V - 50/60 Hz - 2x 2,06 kW Decanter: 4 x 1,8 15,1 W 400 x D 413 x H 425 mm 4 x 12		



S48T



Coffee machine Model SAROMICA K 24 T

- Material: (housing and filter basket) stainless steel,
(jug) glass
- 2 hot plates
- Including 2 glass jugs
- Brewing time approx. 5 - 6 minutes
- Dry-run protection



317-2080



213-3801

Model	Order no.	GTIN
K 24 T	317-2080	4017337317080
Glass jug 1,8 liter	213-3801	4017337214273
230 V - 50/60 Hz - 2,243 kW Decanter: 2 x 1,8 8 W 195 x D 365 x H 445 mm 2 x 12		



SAROMICA K24T



Hot plate Model HP1

- Usable surface hotplate: Ø 110 mm
- Suitable for almost all common coffee pots up to 110 mm Ø
- Holding temperature approx. 80 °C



317-2078

Model	Order no.	GTIN
HP 1	317-2078	4017337317165
230 V - 50/60 Hz - 0,080 kW 1,5 kg W 220 x D 205 x H 78 mm		



HP 1



Coffee and drinks

Filter paper / Milk cooler and heater



Filter paper for coffee machines

- Basket filter paper for coffee machines
- Compatible with various models (z. B. SAROMICA THERMO 24 / 24 ECO / 48 ECO [317-2085 / 317-2088 / 317-2089]; SAROMICA K 24 T [317-2080], S48T [317-2190]; ECO [317-2090], ECO 48 [317-2094])
- Color: white / bleached
- Color: brown / unbleached
- 1,000 pieces per carton, packed in 4 x 250 pieces in foil
- Dimensions: Outer diameter: 245 mm / Inner bottom diameter: approx. 85 mm



Model	Order no.	GTIN
Filter paper bleached	39-1000	7611194559095
Filter paper unbleached	39-1005	4017337068340



Milk Heater Model TM 10

- Material: (Housing) steel; (Container) stainless steel, food-safe
- Removable lid
- Practical, drip-free dispensing tap with drip tray
- Adjustable thermostat



Model	Order no.	GTIN
TM 10	27-1015	4017337070664
230 V - 50/60 Hz - 1,5 kW	10 Ltr	13,5 kg
W 310 x D 420 x H 510 mm		



Milk cooler with glass door Model PAROS

- Material: (Housing) powder-coated steel, black; (Interior) ABS, white
- Lockable glass door
- Auxiliary unit for coffee machines for continuous milk cooling
- Usable volume of 8.5 L or suitable for a 4.5 L milk container (optionally available 325-2179)
- Hose entry openings on 2 sides for flexible positioning
- LED interior lighting at the top, separately switchable
- Digital temperature control, control display on the top of the housing
- Air circulation cooling system with internal DC fan for airflow
- Separate condenser fan (DC, in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 black, adjustable feet
- Refrigerant: R600a



Optionally available:
4,5 L
Milk container
(325-2179)

Model	Order no.	GTIN
PAROS	325-21701	4017337069415
230 V - 50 Hz - 0,063 kW	0 / +4 °C	16 kg
Int.: W 160 x D 190 x H 280 mm Ext.: W 220 x D 450 x H 455 mm	9/8,5 Ltr	

Milk cooler with black glass door Model *DELOS*



325-21751



- Material: (Housing) plastic, black; (Door) foam-insulated, black with glass front; (Interior) ABS, white
- Door with touchscreen and temperature display, lockable
- Auxiliary unit for coffee machines for continuous milk cooling
- Usable volume of 6.5 L or suitable for a 3.8 L milk container
- Hose entry openings on 2 sides for flexible positioning
- Equipped with milk level and milk temperature sensor
- Digital temperature control, control display on top of the housing
- Air circulation cooling system with internal DC fan for airflow
- Separate condenser fan (DC, in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 black, adjustable feet + 4 additional exchangeable feet (H 45 mm)
- Refrigerant: R600a



DELOS



Model	Order no.	GTIN
DELOS	325-21751	4017337069422
230 V - 50 Hz - 0,039 kW	0 / +4	14,5
Int.: W 150 x D 153 x H 286 mm Ext.: W 220 x D 385 x H 430 mm		6,6/6,5

Milk cooler with black glass door Model *KEA*



325-2177



- Material: (Housing) powder-coated steel, black; (Door) foam-insulated, black with glass front; (Interior) ABS, white
- Door with touchscreen and temperature display, lockable
- Auxiliary unit for coffee machines for continuous milk cooling
- Usable volume of 14 L or suitable for a 4.5 L milk container
- Hose entry openings on 2 sides for flexible positioning
- Equipped with milk level and milk temperature sensor
- Digital temperature control
- Air circulation cooling system with internal DC fan for airflow
- Separate condenser fan (DC, in the base) for heat dissipation, improving energy efficiency
- Automatic defrosting
- 4 black, adjustable feet
- Refrigerant: R600a

Optionally
available:
4,5 L
Milk container
(325-2179)



KEA



Model	Order no.	GTIN
KEA	325-2177	4017337069439
230 V - 50 Hz - 0,039 kW	0 / +4	18
Int.: W 180 x D 218 x H 360 mm Ext.: W 240 x D 450 x H 475 mm		17/14



COROLLA 1B - black



Cold drink dispenser

Model COROLLA 1W, 1G and 1B

- Material: (housing and lid) polycarbonate; (container) polycarbonate, clear; (drip tray, cooling dome) stainless steel
- Container and lid are easy to clean
- Powerful compressor cooling system
- Digital temperature setting and control
- The paddle system prevents oxidation and foaming
- Separate on/off switch for device and paddle system
- Including spare seals
- 4 non-slip feet
- Refrigerant: R290



Model	Order no.	GTIN
COROLLA 1W - white	398-1003	4017337398041
COROLLA 1G - yellow	398-1004	4017337398058
COROLLA 1B - black	398-1005	4017337071210
230 V - 50 Hz - 0,290 kW +3 / +8 °C 22 W 230 x D 430 x H 640 mm 12 Ltr		



COROLLA 2B - black



Cold drink dispenser

Model COROLLA 2W, 2G and 2B

- Material: (housing and lid) polycarbonate, white; (container) polycarbonate, clear; (drip tray, cooling dome) stainless steel
- Container and lid are easy to clean
- Powerful compressor cooling system
- Digital temperature setting and control
- The paddle system prevents oxidation and foaming
- Separate on/off switch for device and paddle system
- Including spare seals
- 4 non-slip feet
- Refrigerant: R290



Model	Order no.	GTIN
COROLLA 2W - white	398-1012	4017337398065
COROLLA 2G - yellow	398-1014	4017337398072
COROLLA 2B - black	398-1013	4017337071227
230 V - 50 Hz - 0,370 kW +3 / +8 °C 31 W 430 x D 430 x H 640 mm 2 x 12 Ltr		

Slush ice machine

Model NOYA 2 and NOYA 3

- Material: (housing, drip trays, lid) plastic, black; (container) plastic, transparent; (front panel, rear ventilation grille, stirring spiral) stainless steel
- Lid: plastic, black
- Suitable for ambient temperatures between 20°C - 32°C
- Touch control
- Production time: approximately 2 hours for 12 liters, approximately 1 hour for 6 liters
- Sound pressure level: approximately <70 dB
- Refrigerant: R290



398-1065



398-1067

NOYA 3



Model	Order no.	GTIN
NOYA 2 - 2 x 12 liters	398-1065	4017337398034
NOYA 3 - 3 x 12 liters	398-1067	4017337067510
NOYA 2	NOYA 3	
230 V - 50 Hz - 1,15 kW	230 V - 50 Hz - 1,15 kW	
68	92	
2 x 12 (12 kg)	3 x 12 (12 kg)	
W 470 x D 520 x H 810 mm	W 670 x D 520 x H 810 mm	



NOYA 2



Beverage dispenser

Model ISOD 12

- Material: (housing) matt stainless steel, (cover, base) black plastic
- Keeps cold or warm for up to 6 hours
- Completely insulated, also cover + base
- With drain tap
- The feet can be folded away inwards for storage



334-1000



ISOD 12

Model	Order no.	GTIN
ISOD 12	334-1000	4017337334001
Ø 280 x H 416 mm	12	3





475-1000



THE JUICER EP 7000



Citrus juicer model

Model the Juicer EP7000

- Material: (housing) cast aluminum; (bowl, lid) Tritan; (sieve/centrifuge, press cone) stainless steel; (drip tray, press bowl, spout) ABS + stainless steel; (handle casing) soft-touch ABS
- Professional, brushless induction motor (industrial quality)
- Speed up to 1400 rpm
- Easy to clean
- 2 juice variants: velvety with pulp or clear
- Pressing cone separates the bitter part of the orange
- Suitable for all citrus fruits
- Drip stop
- Suitable for glasses with max. H 145 mm
- For transportation/storage: with cable storage compartment in the housing

Model	Order no.	GTIN
EP7000	475-1000	4017337055500
W 185 x H 300 (incl. drip tray) 385 mm		9,55 kg
230 V - 340 W		

Milkshaker

Model SOTUS 1 and SOTUS 2

- Material: stainless steel
- Includes 0.75 L stainless steel cup/cups
- SOTUS 2: separately switchable
- 4 non-slip feet



443-2100



443-2102



SOTUS 2



SOTUS 1



5.07

Model	Order no.	GTIN
SOTUS 1	443-2100	4017337071821
SOTUS 2	443-2102	4017337071838
SOTUS 1		SOTUS 2
230 V - 50 Hz - 0,008 kW	230 V - 50 Hz - 0,008 kW	
4,1	7,6	
W 170 x D 170 x H 510 mm	W 360 x D 170 x H 510 mm	

Icecrusher

Model EC 80

- Material: (housing) cast aluminum/plastic, black; (ice chute + lid) plastic, black; (container + knife) stainless steel
- 3 liter container with hinged lid
- Magnetic switch on the lid
- Production up to 120 kg/hour
- Suitable for collecting containers up to 165 mm in height
- 4 adjustable feet, non-slip



418-3000



Top view of the knives



EC 80

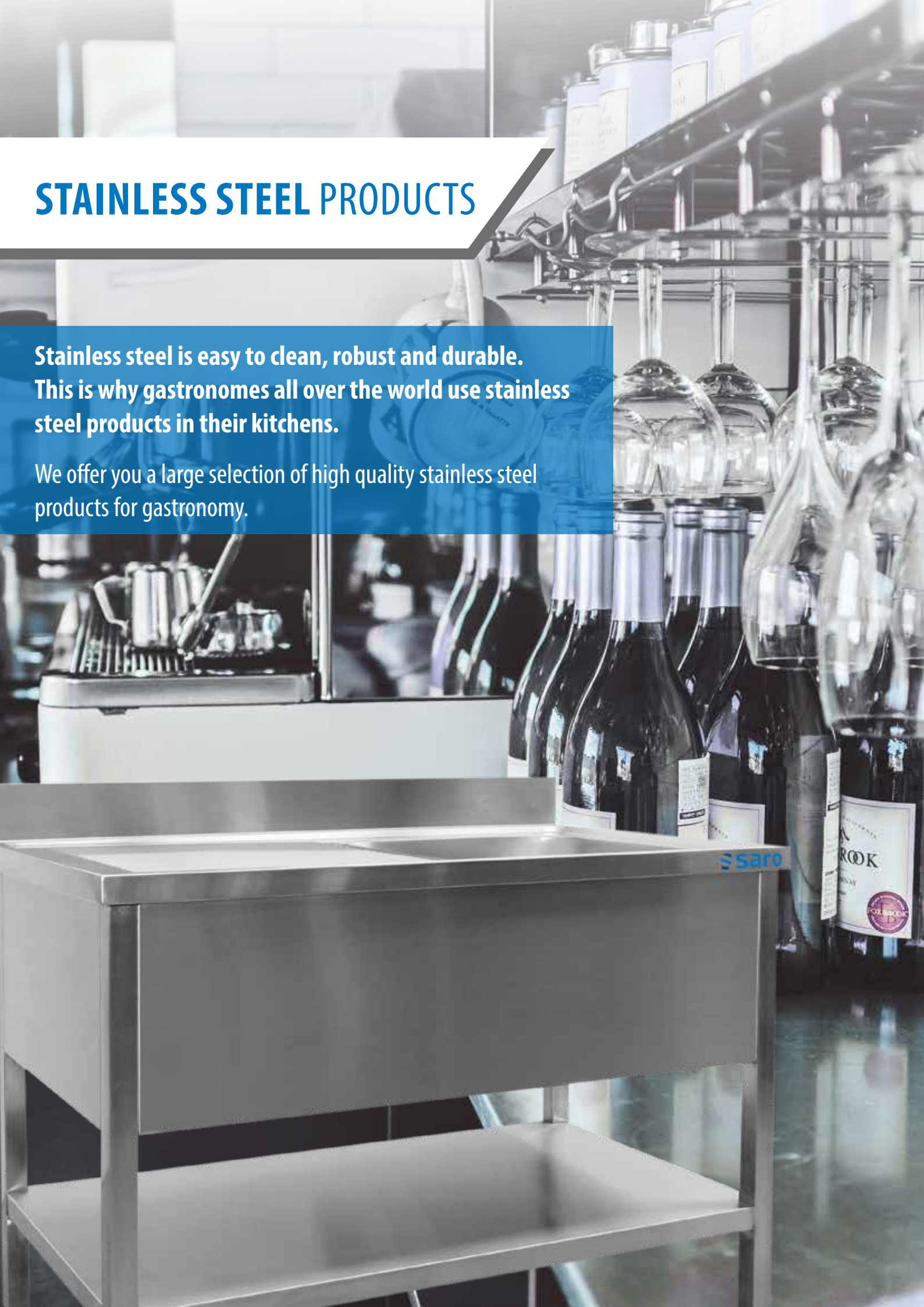


Model	Order no.	GTIN
EC 80	418-3000	4017337056903
230 V - 50/60 Hz - 0,200 kW	5,4/7,1	
W 314 x D 200 x H 535 mm		

STAINLESS STEEL PRODUCTS

**Stainless steel is easy to clean, robust and durable.
This is why gastronomes all over the world use stainless
steel products in their kitchens.**

We offer you a large selection of high quality stainless steel
products for gastronomy.



Stainless steel cleaner*Model R 50*

- Contents: 400 ml
- Degreases, protects and brings shine in one step
- For polished stainless steel, chrome, copper and aluminum
- Leaves no greasy residue
- Sprays without propellant gas with 100% clean air

Safety instructions see page 446



192-1000



FLAME



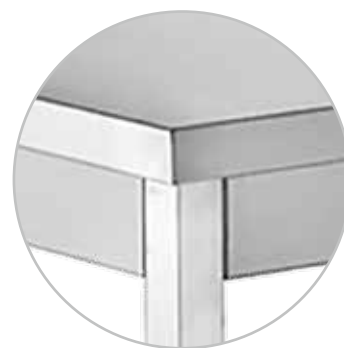
R 50



Dimensions (mm)	Order no.	Weight	GTIN
R 50			
Ø 67 x H 240 mm	192-1000	0,5 kg	4017337192106

Stainless steel table*Flat-Pack-Karton*

- Material: stainless steel
- Reinforced work surface, maximum load capacity: 160 kg
- Height-adjustable shelf, maximum load capacity: 150 kg
- Height-adjustable screw feet (max. 900 mm)
- Stable

**Stainless steel table dismantled,
with under shelf - 600 mm / 700 mm depth**

Dimensions (mm)	Order no.	Weight	GTIN
Stainless steel table with under shelf - 600 mm depth			
W 1000 x D 600 x H 850	456-6000	28,1 kg	4017337048922
W 1200 x D 600 x H 850	456-6005	31,5 kg	4017337048939
W 1400 x D 600 x H 850	456-6010	34,6 kg	4017337048946
W 1500 x D 600 x H 850	456-6015	36,7 kg	4017337048953
W 1600 x D 600 x H 850	456-6020	38,7 kg	4017337048960
W 1800 x D 600 x H 850	456-6025	43,5 kg	4017337048977
W 2000 x D 600 x H 850	456-6030	47,6 kg	4017337 048984
Delivery in "Flat-Pack-Karton", easy installation, high stability			
Stainless steel table with under shelf - 700 mm depth			
W 1000 x D 700 x H 850	456-7000	24 kg	4017337048991
W 1200 x D 700 x H 850	456-7005	34,6 kg	4017337049004
W 1400 x D 700 x H 850	456-7010	40,1 kg	4017337049011
W 1500 x D 700 x H 850	456-7015	42,2 kg	4017337049028
W 1600 x D 700 x H 850	456-7020	43,2 kg	4017337049035
W 1800 x D 700 x H 850	456-7025	48,8 kg	4017337049042
W 2000 x D 700 x H 850	456-7030	53 kg	4017337049059

Delivery in "Flat-Pack-Karton", easy installation, high stability



STAINLESS STEEL TABLE dismantled,
with under shelf - 600 mm depth



STAINLESS STEEL TABLE dismantled,
with under shelf - 700 mm depth



Stainless steel

Table 600 mm / 700 mm series



Extra costs:
per 10 cm
upstand
5 Euros



STAINLESS STEEL TABLE,
without under shelf - 600 mm depth



Stainless steel table with and without under shelf - 600 mm / 700 mm depth

Dimensions (mm)	Order no.	Weight	load capacity	GTIN
Stainless steel table, without under shelf - 600 mm depth				
W 600 x D 600 x H 850	600-1000	31 kg	510	4017337049318
W 700 x D 600 x H 850	600-1005	33 kg	480	4017337049325
W 800 x D 600 x H 850	600-1010	34 kg	460	4017337049332
W 1000 x D 600 x H 850	600-1015	38 kg	425	4017337049349
W 1200 x D 600 x H 850	600-1020	42 kg	385	4017337049356
W 1400 x D 600 x H 850	600-1025	45 kg	351	4017337049363
W 1600 x D 600 x H 850	600-1030	49 kg	310	4017337049370
W 1800 x D 600 x H 850	600-1035	52 kg	280	4017337049387
W 2000 x D 600 x H 850	600-1040	56 kg	265	4017337049394

Firmly welded, high stability / load capacity, adjustable feet



STAINLESS STEEL TABLE,
with under shelf - 600 mm depth



Stainless steel table, with under shelf - 600 mm depth				
W 600 x D 600 x H 850	600-1100	33 kg	510	4017337049400
W 700 x D 600 x H 850	600-1105	35 kg	480	4017337 049417
W 800 x D 600 x H 850	600-1110	37 kg	460	4017337049424
W 1000 x D 600 x H 850	600-1115	42 kg	425	4017337049431
W 1200 x D 600 x H 850	600-1120	46 kg	385	4017337049448
W 1400 x D 600 x H 850	600-1125	51 kg	351	4017337049455
W 1600 x D 600 x H 850	600-1130	56 kg	310	4017337049462
W 1800 x D 600 x H 850	600-1135	60 kg	280	4017337049479
W 2000 x D 600 x H 850	600-1140	65 kg	265	4017337049486

Firmly welded, high stability / load capacity, adjustable feet, storage space through shelf



STAINLESS STEEL TABLE,
without under shelf - 700 mm depth



Stainless steel table, without under shelf - 700 mm depth				
W 600 x D 700 x H 850	700-1000	31 kg	510	4017337046300
W 700 x D 700 x H 850	700-1005	33 kg	500	4017337046317
W 800 x D 700 x H 850	700-1010	34 kg	470	4017337046324
W 1000 x D 700 x H 850	700-1015	38 kg	430	4017337046331
W 1200 x D 700 x H 850	700-1020	42 kg	400	4017337046348
W 1400 x D 700 x H 850	700-1025	45 kg	355	4017337046355
W 1600 x D 700 x H 850	700-1030	49 kg	314	4017337046362
W 1800 x D 700 x H 850	700-1035	52 kg	290	4017337046379
W 2000 x D 700 x H 850	700-1040	56 kg	270	4017337046386

Firmly welded, high stability / load capacity, adjustable feet

Dimensions (mm)	Order no.	Weight	load capacity	GTIN
Stainless steel table, with under shelf - 700 mm depth				
W 600 x D 700 x H 850	700-1100	33 kg	510	4017337046393
W 700 x D 700 x H 850	700-1105	35 kg	500	4017337046409
W 800 x D 700 x H 850	700-1110	37 kg	470	4017337046416
W 1000 x D 700 x H 850	700-1115	42 kg	430	4017337046423
W 1200 x D 700 x H 850	700-1120	46 kg	400	4017337046430
W 1400 x D 700 x H 850	700-1125	51 kg	355	4017337046447
W 1600 x D 700 x H 850	700-1130	56 kg	314	4017337046454
W 1800 x D 700 x H 850	700-1135	60 kg	290	4017337046461
W 2000 x D 700 x H 850	700-1140	65 kg	270	4017337046478

Firmly welded, high stability / load capacity, adjustable feet, storage space through shelf



STAINLESS STEEL TABLE,
with under shelf - 700 mm depth



Set of wheels for tables

- Material: stainless steel,
tires: hard rubber
- Set of 4 wheels 2 x with brake



700-5000



Modell	Order no.	GTIN
Set of wheels	700-5000	4017337051250
Ø 100 mm		5 kg



Stainless steel

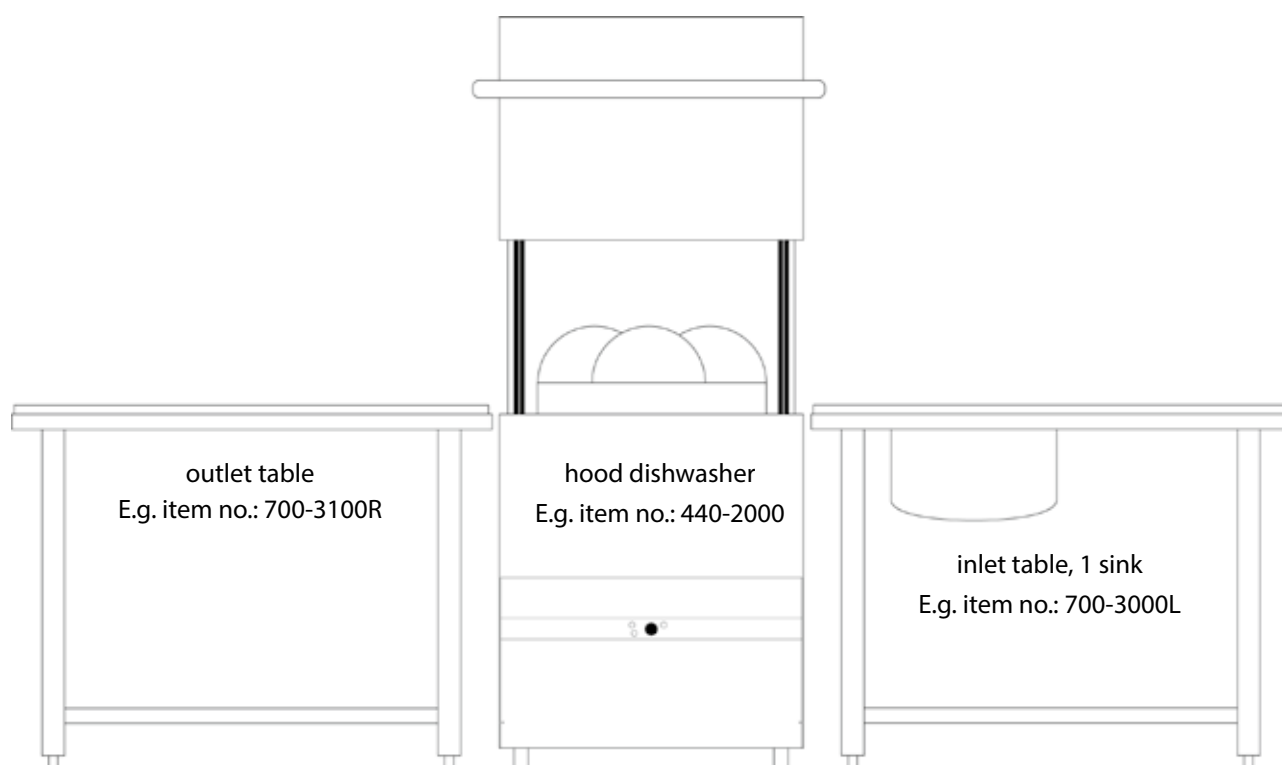
Sink tables / in- and outlet tables



Inlet tables for dishwasher 600 mm / 700 mm depth

Dimensions (mm)	Order no.	Weight	GTIN
Inlet tables for dishwasher left, 1 basin W 500 x H 400 mm			
W 1200 x D 821 x H 786	700-3000L	56 kg	4017337046928
W 1600 x D 821 x H 786	700-3005L	66 kg	4017337046942
Ideal addition to hood type dishwashers, guide for washing racks, with upstand			
Inlet tables for dishwasher right, 1 basin W 500 x H 400 mm			
W 1200 x D 821 x H 786	700-3000R	56 kg	4017337046935
W 1400 x D 821 x H 786	700-3005R	66 kg	4017337046959
Ideal addition to hood type dishwashers, guide for washing racks, with upstand			
Inlet tables for dishwasher left			
W 1200 x D 625 x H 786	700-3100L	49 kg	4017337046966
W 1600 x D 625 x H 786	700-3105L	59 kg	4017337047000
Ideal addition to hood type dishwashers, guide for washing racks, with upstand			
Inlet tables for dishwasher right			
W 1200 x D 625 x H 786	700-3100R	49 kg	4017337047017
W 1600 x D 625 x H 786	700-3105R	59 kg	4017337047024
Ideal addition to hood type dishwashers, guide for washing racks, with upstand			

- Inlet and outlet tables, the R or L indicates the position of the machine.
E.g. 700-3100R outlet table: machine on the right
E.g. 700-3000L inlet table: machine on the left (see picture below)



Sink - 600 mm depth

- Material: stainless steel (AISI 304)
- With under shelf and upstand
- With one basin



600-2500

Dimensions (mm)	Order no.	Weight	GTIN
Spültisch mit 1 Becken B 500 x T 400 mm, mittig - 600 mm Depth			
B 700 x T 600 x H 850	600-2500	46 kg	4017337049615
Deep-drawn sink, without additional shelf, upstand			



SINK 1 basin



Sinks - 600 mm depth

Dimensions (mm)	Order no.	Weight	GTIN
Sink table with 1 basin W 500 x D 400 mm, right - 600 mm depth			
W 1000 x D 600 x H 850	600-2505R	52 kg	4017337049639
W 1200 x D 600 x H 850	600-2510R	60 kg	4017337049653
W 1400 x D 600 x H 850	600-2515R	66 kg	4017337049677
W 1600 x D 600 x H 850	600-2520R	71 kg	4017337049691
W 1800 x D 600 x H 850	600-2525R	77 kg	4017337049738
W 2000 x D 600 x H 850	600-2530R	83 kg	4017337 049714

Deep-drawn sink with additional shelf, drainage and upstand

Sink table with 1 basin W 500 x D 400 mm, left - 600 mm depth			
W 1000 x D 600 x H 850	600-2505L	52 kg	4017337049622
W 1200 x D 600 x H 850	600-2510L	60 kg	4017337049646
W 1400 x D 600 x H 850	600-2515L	66 kg	4017337049660
W 1600 x D 600 x H 850	600-2520L	71 kg	4017337049684
W 1800 x D 600 x H 850	600-2525L	77 kg	4017337049721
W 2000 x D 600 x H 850	600-2530L	83 kg	4017337049707

Deep-drawn sink with additional shelf, drainage and upstand

Sink table with 2 basins W 500 x D 400 mm, right - 600 mm depth			
W 1200 x D 600 x H 850	600-2535R	65 kg	4017337049752
W 1400 x D 600 x H 850	600-2540R	71 kg	4017337049776
W 1600 x D 600 x H 850	600-2545R	76 kg	4017337049790
W 1800 x D 600 x H 850	600-2550R	82 kg	4017337049813
W 2000 x D 600 x H 850	600-2555R	88 kg	4017337049837

Deep-drawn sink with additional shelf, drainage and upstand

Sink table with 2 basins W 500 x D 400 mm, left - 600 mm depth			
W 1200 x D 600 x H 850	600-2535L	65 kg	4017337049745
W 1400 x D 600 x H 850	600-2540L	71 kg	4017337049769
W 1600 x D 600 x H 850	600-2545L	76 kg	4017337049783
W 1800 x D 600 x H 850	600-2550L	82 kg	4017337049806
W 2000 x D 600 x H 850	600-2555L	88 kg	4017337049820

Deep-drawn sink with additional shelf, drainage and upstand



600-2505-2530



SINK 1 basin, right



600-2535-2555



SINK 2 basin, right



Stainless steel

Sink tables / in- and outlet tables



SINK 1 basin



Sink - 700 mm depth

- Material: stainless steel
- With under shelf
- With a basin



700-2500

Dimensions (mm)	Order no.	Weight	GTIN
Sink table with 1 basin W 500 x D 500 mm, center - 700 mm depth			
B 700 x T 700 x H 850	700-2500	46 kg	4017337046607
Deep-drawn sink with additional shelf and upstand			



700-2505-2530



SINK 1 basin, right



Sinks - 700 mm depth

Dimensions (mm)	Order no.	Weight	GTIN
Sink with 1 basin W 500 x H 500 mm, right - 700 mm depth			
W 1000 x D 700 x H 850	700-2505R	52 kg	4017337052349
W 1200 x D 700 x H 850	700-2510R	60 kg	4017337046621
W 1400 x D 700 x H 850	700-2515R	66 kg	4017337046645
W 1600 x D 700 x H 850	700-2520R	71 kg	4017337046690
W 1800 x D 700 x H 850	700-2525R	77 kg	4017337046706
W 2000 x D 700 x H 850	700-2530R	83 kg	4017337046713

Deep-drawn sink with additional shelf, drainage and upstand

Sink with 1 basin W 500 x H 500 mm, left - 700 mm depth			
W 1000 x D 700 x H 850	700-2505L	52 kg	4017337046614
W 1200 x D 700 x H 850	700-2510L	60 kg	4017337046638
W 1400 x D 700 x H 850	700-2515L	66 kg	4017337046652
W 1600 x D 700 x H 850	700-2520L	71 kg	4017337046669
W 1800 x D 700 x H 850	700-2525L	77 kg	4017337046676
W 2000 x D 700 x H 850	700-2530L	83 kg	4017337046683

Deep-drawn sink with additional shelf, drainage and upstand

Sink with 2 basins W 500 x H 400 mm, right - 700 mm depth			
W 1200 x D 700 x H 850	700-2535R	65 kg	4017337046720
W 1400 x D 700 x H 850	700-2540R	71 kg	4017337046737
W 1600 x D 700 x H 850	700-2545R	76 kg	4017337046744

Sink with 2 basins W 500 x H 500 mm, right - 700 mm depth			
W 1800 x D 700 x H 850	700-2550R	82 kg	4017337046751

Sink with 2 basins W 600 x H 500 mm, right - 700 mm depth			
W 2000 x D 700 x H 850	700-2555R	88 kg	4017337046768

Deep-drawn sink with additional shelf, drainage and upstand

Sink with 2 basins W 500 x H 400 mm, left - 700 mm depth			
W 1200 x D 700 x H 850	700-2535L	65 kg	4017337046775
W 1400 x D 700 x H 850	700-2540L	71 kg	4017337046782
W 1600 x D 700 x H 850	700-2545L	76 kg	4017337046799

Sink with 2 basins W 500 x H 500 mm, left - 700 mm depth			
W 1800 x D 700 x H 850	700-2550L	82 kg	4017337046805

Sink with 2 basins W 600 x H 500 mm, left - 700 mm depth			
W 2000 x D 700 x H 850	700-2555L	88 kg	4017337046812

Deep-drawn sink with additional shelf, drainage and upstand



700-2535-2555



SINK 2 basins, right



Spülcenter - 600 mm / 700 mm Depth

Dimensions (mm)	Order no.	Weight	GTIN
Sink center with 1 basin W 500 x H 400 mm, right - 600 mm depth			
W 1200 x D 600 x H 850	600-2600R	55 kg	4017337049851
W 1400 x D 600 x H 850	600-2605R	60 kg	4017337049875

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 1 basin W 500 x H 400 mm, left - 600 mm depth			
W 1200 x D 600 x H 850	600-2600L	55 kg	4017337049844
W 1400 x D 600 x H 850	600-2605L	60 kg	4017337049868

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 2 basins W 500 x H 400 mm, right - 600 mm depth			
W 1600 x D 600 x H 850	600-2610R	55 kg	4017337049899
W 1800 x D 600 x H 850	600-2615R	60 kg	4017337049912
W 2000 x D 600 x H 850	600-2620R	75 kg	4017337049936

Deep-drawn sink, additional shelf with drainage channels, upstand

Sink center with 2 basins W 500 x H 400 mm, left - 600 mm depth			
W 1600 x D 600 x H 850	600-2610L	55 kg	4017337049882
W 1800 x D 600 x H 850	600-2615L	60 kg	4017337049905
W 2000 x D 600 x H 850	600-2620L	75 kg	4017337046867

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 1 basin W 500 x H 500 mm, right - 700 mm depth			
W 1200 x D 700 x H 850	700-2600R	55 kg	4017337046874
W 1400 x D 700 x H 850	700-2605R	60 kg	4017337046881

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 1 basin W 500 x H 500 mm, left - 700 mm depth			
W 1200 x D 700 x H 850	700-2600L	55 kg	4017337046829
W 1400 x D 700 x H 850	700-2605L	60 kg	4017337046836

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 2 basins W 500 x H 500 mm, right - 700 mm depth			
W 1600 x D 700 x H 850	700-2610R	71 kg	4017337046898
W 1800 x D 700 x H 850	700-2615R	77 kg	4017337046904

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 2 basins W 600 x H 500 mm, right - 700 mm depth			
W 2000 x D 700 x H 850	700-2620R	82 kg	4017337046911

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 2 basins W 500 x H 500 mm, left - 700 mm depth			
W 1600 x D 700 x H 850	700-2610L	71 kg	4017337046843
W 1800 x D 700 x H 850	700-2615L	77 kg	4017337046850

Deep-drawn sink with additional shelf, drainage and upstand

Sink center with 2 basins W 600 x H 500 mm, left - 700 mm depth			
W 2000 x D 700 x H 850	700-2620L	82 kg	4017337046867

Deep-drawn sink with additional shelf, drainage and upstand



SINK CENTER 1 basin, left



600-2600-2605



SINK CENTER 2 basins, right



600-2610-2620



SINK CENTER 1 basin, left



700-2600-2605



SINK CENTER 2 basins, right



700-2610-2620





700-2700-2760

Sink cabinets

- Work surface with three drain protection edges, pre-drilled 32 mm hole made of AISI 304 stainless steel, welded to the housing of the unit
- Stainless steel frame + door made of AISI 430 stainless steel
- upstand, 100 x 20 mm (offset: 100 mm)
- No rear wall for easy access for pipes
- Sliding doors that are suspended from a rail at the top, with limit stops (except 700-2700)
- Stainless steel feet, height-adjustable, diam. 60 mm
- Delivery with overflow pipe, stopper and U-bend



SINK CABINET 1 sink, left



Sink cabinets - 700 mm deep

Dimensions (mm)	sink / drainer	Dimensions (mm) Basin	doors	Order no.	Weight	GTIN
Sink with 1 or 2 basins, left or right - 700 mm depth						
W 700 x H 700 x H 850	1 sink	W 500 x D 500 x H 300	1 foldable	700-2700	56 kg	4017337061259
W 1200 x H 700 x H 850	1 sink right 1 drainage left	W 500 x D 500 x H 300	Sliding doors	700-2705	73,7 kg	4017337061266
W 1200 x H 700 x H 850	1 sink left 1 drainage right	W 500 x D 500 x H 300	Sliding doors	700-2710	73,7 kg	4017337061273
W 1200 x H 700 x H 850	2 sinks	W 500 x D 500 x H 300	Sliding doors	700-2715	78,7 kg	4017337061280
W 1400 x H 700 x H 850	1 sink left 1 drainage right	W 600 x D 500 x H 300	Sliding doors	700-2720	80,3 kg	4017337061297
W 1400 x H 700 x H 850	1 sink right 1 drainage left	W 600 x D 500 x H 300	Sliding doors	700-2725	80,3 kg	4017337061303
W 1400 x H 700 x H 850	2 sinks	W 600 x D 500 x H 300	Sliding doors	700-2730	85,3 kg	4017337061310
W 1600 x H 700 x H 850	2 sinks left 1 drainage right	W 400 x D 500 x H 300	Sliding doors	700-2735	92,3 kg	4017337061327
W 1600 x H 700 x H 850	2 sinks right 1 drainage left	W 400 x D 500 x H 300	Sliding doors	700-2740	92,3 kg	4017337061334
W 1800 x H 700 x H 850	2 sinks left 1 drainage right	W 500 x D 500 x H 300	Sliding doors	700-2745	98,9 kg	4017337061341
W 1800 x H 700 x H 850	2 sinks right 1 drainage left	W 500 x D 500 x H 300	Sliding doors	700-2750	98,9 kg	4017337061358
W 2000 x H 700 x H 850	2 sinks left 1 drainage right	W 600 x D 500 x H 300	Sliding doors	700-2755	106,5 kg	4017337061365
W 2000 x H 700 x H 850	2 sinks right 1 drainage left	W 600 x D 500 x H 300	Sliding doors	700-2760	106,5 kg	4017337061372

Stainless steel cabinets, sliding door - *depth 600 mm / 700 mm depth*

Dimensions (mm)	Order no.	Weight	GTIN
Stainless steel cabinet, sliding door - 600 mm depth			
W 1000 x D 600 x H 850	600-2000	65 kg	4017337049493
W 1200 x D 600 x H 850	600-2005	72 kg	4017337049509
W 1400 x D 600 x H 850	600-2010	80 kg	4017337049516
W 1600 x D 600 x H 850	600-2015	87 kg	4017337049523
W 1800 x D 600 x H 850	600-2020	95 kg	4017337049530
W 2000 x D 600 x H 850	600-2025	105 kg	4017337049547

With a height-adjustable shelf, adjustable feet, smooth-running sliding doors

Stainless steel cabinet, sliding door - 700 mm depth			
W 1000 x D 700 x H 850	700-2000	65 kg	4017337046485
W 1200 x D 700 x H 850	700-2005	72 kg	4017337046492
W 1400 x D 700 x H 850	700-2010	80 kg	4017337046508
W 1600 x D 700 x H 850	700-2015	87 kg	4017337046515
W 1800 x D 700 x H 850	700-2020	95 kg	4017337046522
W 2000 x D 700 x H 850	700-2025	105 kg	4017337046539

With a height-adjustable shelf, adjustable feet, smooth-running sliding doors



600-2000-2025



SLIDING DOOR CUPBOARD



700-2000-2025



700-2200-2225



700-2300-2325



With upstand



700-2200

Sliding door cabinet with drawers
with and without upstand

Dimensions (mm)	Order no.	Weight	GTIN
Stainless steel cabinet, sliding door, 2 drawers			
W 1000 x D 700 x H 850	700-2200	77 kg	4017337055746
W 1200 x D 700 x H 850	700-2205	85 kg	4017337055753
Stainless steel cabinet, sliding door, 2 drawers, with upstand			
W 1000 x D 700 x H 950	700-2300	75 kg	4017337055975
W 1200 x D 700 x H 950	700-2305	83 kg	4017337055982
Stainless steel cabinet, sliding door, 3 drawers			
W 1400 x D 700 x H 850	700-2210	97 kg	4017337055760
W 1600 x D 700 x H 850	700-2215	105 kg	4017337055777
Stainless steel cabinet, sliding door, 3 drawers, with upstand			
W 1400 x D 700 x H 950	700-2310	95 kg	4017337055999
W 1600 x D 700 x H 950	700-2315	122 kg	4017337056002
Stainless steel cabinet, sliding door, 4 drawers			
W 1800 x D 700 x H 850	700-2220	114,5 kg	4017337055784
W 2000 x D 700 x H 850	700-2225	124 kg	4017337055791
Stainless steel cabinet, sliding door, 4 drawers, with upstand			
W 1800 x D 700 x H 950	700-2320	116,5 kg	4017337056019
W 2000 x D 700 x H 950	700-2325	124 kg	4017337056026



700-2210



700-2310



700-2320

Stainless steel

Cupboards / wall cupboards /sliding door cupboards / heating cupboards

Sliding door cabinet

- Made of AISI 430 or AISI 304 stainless steel
- two sliding doors
- Optional with lock
- Three adjustable shelves reinforced over a length of 1100 mm or more
- Adjustable stainless steel feet
- Height 2000 mm with flat roof or 2140 mm with sloping roof



700-8070-8305

Dimensions (mm)	Order no.	Weight	GTIN
AISI 430 Stainless steel, flat roof - 600 mm depth			
W 1000 x D 600 x H 2000	700-8070	91 kg	4017337061389
W 1200 x D 600 x H 2000	700-8075	104,5 kg	4017337061396
W 1400 x D 600 x H 2000	700-8080	117 kg	4017337061402
W 1600 x D 600 x H 2000	700-8085	130 kg	4017337061419
W 1800 x D 600 x H 2000	700-8090	143 kg	4017337061426
W 2000 x D 600 x H 2000	700-8095	156 kg	4017337061433
AISI 430 Stainless steel, sloping roof - 600 mm depth			
W 1000 x D 600 x H 2140	700-8130	91 kg	4017337061501
W 1200 x D 600 x H 2140	700-8135	104,5 kg	4017337061518
W 1400 x D 600 x H 2140	700-8140	117 kg	4017337061525
W 1600 x D 600 x H 2140	700-8145	130 kg	4017337061532
W 1800 x D 600 x H 2140	700-8150	143 kg	4017337061549
W 2000 x D 600 x H 2140	700-8155	156 kg	4017337061556
AISI 304 Stainless steel, sloping roof - 600 mm depth			
W 1200 x D 600 x H 2140	700-8255	104,5 kg	4017337061754
W 1400 x D 600 x H 2140	700-8260	117 kg	4017337061761
W 1600 x D 600 x H 2140	700-8265	130 kg	4017337061778
W 1800 x D 600 x H 2140	700-8270	143 kg	4017337061792
W 2000 x D 600 x H 2140	700-8275	156 kg	4017337061808
AISI 430 Stainless steel, flat roof - 700 mm depth			
W 1000 x D 700 x H 2000	700-8100	96,5 kg	4017337061440
W 1200 x D 700 x H 2000	700-8105	110 kg	4017337061457
W 1400 x D 700 x H 2000	700-8110	123,5 kg	4017337061464
W 1600 x D 700 x H 2000	700-8115	137 kg	4017337061471
W 1800 x D 700 x H 2000	700-8120	151 kg	4017337061488
W 2000 x D 700 x H 2000	700-8125	165 kg	4017337061495
AISI 430 Stainless steel, sloping roof - 700 mm depth			
W 1000 x D 700 x H 2140	700-8160	96,5 kg	4017337061563
W 1200 x D 700 x H 2140	700-8165	110 kg	4017337061570
W 1400 x D 700 x H 2140	700-8170	123,5 kg	4017337061587
W 1600 x D 700 x H 2140	700-8175	137 kg	4017337061594
W 1800 x D 700 x H 2140	700-8180	151 kg	4017337061600
B 2000 x D 700 x H 2140	700-8185	165 kg	4017337061617
AISI 304 Stainless steel, sloping roof - 700 mm depth			
W 1000 x D 700 x H 2140	700-8280	96,5 kg	4017337061815
W 1200 x D 700 x H 2140	700-8285	110 kg	4017337061822
W 1400 x D 700 x H 2140	700-8290	123,5 kg	4017337061839
W 1600 x D 700 x H 2140	700-8295	137 kg	4017337061846
W 1800 x D 700 x H 2140	700-8300	151 kg	4017337061853
W 2000 x D 700 x H 2140	700-8305	165 kg	4017337061860



Heating cupboards - 600 mm / 700 mm depth

Our heated cabinets are fully insulated and have 40 mm thick outer insulation and 30 mm insulation on the doors.



HEATING CUPBOARD



600-2100-2125



700-2100-2125



Dimensions (mm)	Order no.	Weight	GTIN
Heating cupboard - 600 mm depth			
W 1000 x D 600 x H 850	600-2100	71 kg	4017337049554
W 1200 x D 600 x H 850	600-2105	79 kg	4017337049561
W 1400 x D 600 x H 850	600-2110	87 kg	4017337049578
W 1600 x D 600 x H 850	600-2115	95 kg	4017337049585
W 1800 x D 600 x H 850	600-2120	102 kg	4017337049592
W 2000 x D 600 x H 850	600-2125	111 kg	4017337049608
 230 V - 50 Hz -3 kW, fan 45 W		 +30/+90	
Heating cupboard - 700 mm depth			
W 1000 x D 700 x H 850	700-2100	77 kg	4017337046546
W 1200 x D 700 x H 850	700-2105	86 kg	4017337046553
W 1400 x D 700 x H 850	700-2110	94 kg	4017337046560
W 1600 x D 700 x H 850	700-2115	102 kg	4017337046577
W 1800 x D 700 x H 850	700-2120	111 kg	4017337046584
W 2000 x D 700 x H 850	700-2125	119 kg	4017337046591
 230 V - 50 Hz -3 kW, fan 45 W		 +30/+90	

QUALITY
made by **ssaro**®

High standards for your satisfaction

Best stainless steel for long durability

Stainless steel

Cupboards / wall cupboards /sliding door cupboards / heating cupboards



TW 30

Plate warming cabinet

Model TW 30

- Material: stainless steel
- 2 shelves on rails, pull-out
- Manual temperature control
- Allows warming of 30 plates simultaneously for plates with a maximum diameter of 28 cm
- 4 wheels, with locking brake
- Fan ensures even heat distribution
- Shelves: W 290 x D 435 mm, distance to the next shelf each H 120 mm, distance from bottom to 1st shelf also 120 mm, distance from last shelf to lid 125 mm



443-2130

Model	Order no.	GTIN
TW 30	443-2130	4017337071807
230 V - 50 Hz - 0,500 kW	16,8 kg	
W 350 x D 545 x H 638 mm	Depth (ext.) with door handle: 550 mm	
+30 / +85 °C		

Plate warming cabinet

Model TW 60

- Material: stainless steel
- 3 shelves on rails pull-out
- Manual temperature setting
- Allows warming of 60 plates simultaneously for plates with a maximum diameter of 29 cm
- 4 wheels with locking brakes
- Fan ensures even heat distribution
- Depth (outside) with door handle: 550 mm
- Shelves: W 290 x D 435 mm, distance to the next shelf each H 120 mm, distance from floor to 1st shelf also 120 mm, distance from last shelf to ceiling 125 mm



443-1070



TW 60

Model	Order no.	GTIN
TW 60	443-1070	4017337035816
230 V - 50 Hz - 0,8 kW	+35/+85 °C	24 kg
Int.: W 300 x D 436 x H 515 mm	Ext.: W 350 x D 600 x H 770 mm	

Stainless steel wall cupboards - *Sliding doors*

Dimensions (mm)	Order no.	Weight	GTIN
Stainless steel wall cupboard - depth 400 mm			
B 1000 x T 400 x H 600	700-4100	39 kg	4017337047062
B 1200 x T 400 x H 600	700-4105	43 kg	4017337047079
B 1400 x T 400 x H 600	700-4110	48 kg	4017337047086
B 1600 x T 400 x H 600	700-4115	53 kg	4017337047093
B 1800 x T 400 x H 600	700-4120	58 kg	4017337047109
B 2000 x T 400 x H 600	700-4125	63 kg	4017337047116

With a height-adjustable shelf, smooth sliding doors

**Stainless steel tall cabinets with sloping roof**

700-4000



700-4005



700-4010

Dimensions (mm)	Order no.	Weight	GTIN
Stainless steel tall cabinet with 3 shelves, 1 wing door			
B 600 x T 500 x H 1975	700-4000	69 kg	4017337047031
Stainless steel tall cabinet with 3 shelves and 2 wing doors			
B 1000 x T 500 x H 1975	700-4005	90 kg	4017337047048
Stainless steel tall cabinet with 3 shelves and 2 sliding doors			
B 1000 x T 500 x H 1975	700-4010	95 kg	4017337047055

With 3 adjustable shelves



TALL CUPBOARD



Stainless steel

Cupboards / wall cupboards / sliding door cupboards / heating cupboards



SYLT 30

Plate warming cabinet

Model SYLT 30

- Material: stainless steel
- 1 door (door hinge on the left)
- 2 shelves for 15 plates each
- Capacity for 30 plates with a diameter of up to 30 cm
- On / off switch with light "On"
- Power cord with Schuko plug



458-1055

Model	Order no.	GTIN
SYLT 30	458-1055	4017337048717
230 V - 50 Hz - 0,4 kW	+5/+90	20
W 400 x D 460 x H 570 mm		



SYLT 60

Plate warming cabinet

Model SYLT 60

- Material: stainless steel
- 1 door (door hinge on the right)
- 3 shelves for 20 plates each
- Capacity for 60 plates with a diameter of up to 30 cm
- On / off switch with light "On"
- Power cord with Schuko plug



458-1060

Model	Order no.	GTIN
SYLT 60	458-1060	4017337048724
230 V - 50 Hz - 0,75 kW	+5/+90	27
W 400 x D 460 x H 870 mm		



SYLT 120

Plate warming cabinet

Model SYLT 120

- Material: stainless steel
- 2 doors
- 3 shelves for 40 plates each
- Capacity for 120 plates with a diameter of up to 30 cm
- On / off switch with "On" light
- Power cord with Schuko plug



458-1065

Model	Order no.	GTIN
SYLT 120	458-1065	4017337048731
230 V - 50 Hz - 1,5 kW	+5/+90	46,5
W 800 x D 460 x H 870 mm		

Heating bridge



- Material: stainless steel
- Models: 700-4700 / 700-4705 / 700-4710 / 700-4715 / 700-4720: 2 heating elements
- Models: 700-4725 / 700-4730: 3 heating elements
- Without plug - with cable
- Connection by a qualified electrician
- Heating-up time approx. 7 minutes



HEATING BRIDGE



Model	Order no.	GTIN	Weight	Dimensions	Connection
Heating bridge 800 mm	700-4700	4017337047369	16 kg	W 800 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Heating bridge 1000 mm	700-4705	4017337047376	19 kg	W 1000 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Heating bridge 1200 mm	700-4710	4017337047383	21 kg	W 1200 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Heating bridge 1400 mm	700-4715	4017337047390	23 kg	W 1400 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Heating bridge 1600 mm	700-4720	4017337047406	25 kg	W 1600 x D 400 x H 400	230 V - 50 Hz - 0,8 kW
Heating bridge 1800 mm	700-4725	4017337047413	29 kg	W 1800 x D 400 x H 400	230 V - 50 Hz - 1,2 kW
Heating bridge 2000 mm	700-4730	4017337047420	32 kg	W 2000 x D 400 x H 400	230 V - 50 Hz - 1,2 kW

Top shelves



700-4300-4325



WALL TOP SHELF

Dimensions (mm)	Order no.	Weight	GTIN
Top shelves			
W 1000 x H 400 x H 400	700-4300	9 kg	4017337047123
W 1200 x H 400 x H 400	700-4305	10 kg	4017337047130
W 1400 x H 400 x H 400	700-4310	11 kg	4017337047147
W 1600 x H 400 x H 400	700-4315	12 kg	4017337047154
W 1800 x H 400 x H 400	700-4320	13 kg	4017337047161
W 2000 x H 400 x H 400	700-4325	14 kg	4017337047178

For additional storage space on work surfaces and tables



Stainless steel

Wall- / top shelves / wall mounted shelves



WALL SHELF



Wall shelves



700-4500



700-4505



700-4510



700-4515

Dimensions (mm)	Order no.	Weight	GTIN
Wall shelves			
W 1000 x D 400 x H 350	700-4500	10 kg	4017337047185
W 1200 x D 400 x H 350	700-4505	11 kg	4017337047192
W 1400 x D 400 x H 350	700-4510	12 kg	4017337047208
W 1600 x D 400 x H 350	700-4515	13 kg	4017337047215

For wall mounting, height-adjustable shelf, high load capacity

Wall shelves, 2 shelves



WALL SHELF, 2 shelves



700-4520



700-4525



700-4530



700-4535



700-4540

Dimensions (mm)	Order no.	Weight	GTIN
Wall shelves, 2 shelves			
W 800 x D 400 x H 750	700-4520	15 kg	4017337047222
W 1000 x D 400 x H 750	700-4525	17 kg	4017337047239
W 1200 x D 400 x H 750	700-4530	20 kg	4017337047246
W 1400 x D 400 x H 750	700-4535	21 kg	4017337047260
W 1600 x D 400 x H 750	700-4540	23 kg	4017337047253

For wall mounting, height-adjustable shelf, high load capacity

Wall shelves with struts



WALL SHELF with struts



700-4600



700-4605



700-4610



700-4615

Dimensions (mm)	Order no.	Weight	GTIN
Wall shelves with struts			
W 1000 x D 400 x H 300	700-4600	8 kg	4017337047277
W 1200 x D 400 x H 300	700-4605	9 kg	4017337047284
W 1400 x D 400 x H 300	700-4610	10 kg	4017337047291
W 1600 x D 400 x H 300	700-4615	11 kg	4017337047307

For wall mounting, welded, high load capacity

Wall shelves with struts, 2 shelves



WALL SHELF with struts, 2 shelves



700-4620



700-4625



700-4630



700-4635



700-4640

Dimensions (mm)	Order no.	Weight	GTIN
Wall shelves with struts, 2 shelves			
W 800 x D 400 x H 420	700-4620	12 kg	4017337047314
W 1000 x D 400 x H 420	700-4625	13 kg	4017337047321
W 1200 x D 400 x H 420	700-4630	15 kg	4017337047338
W 1400 x D 400 x H 420	700-4635	16 kg	4017337047345
W 1600 x D 400 x H 420	700-4640	18 kg	4017337047352

For wall mounting, welded, high load capacity

Spice rack stainless steel*Model CAMILLE, MOLLY, WILMA***1/6 GN Spice dispenser with handle***Model ESTELA*

458-1450



458-1455



458-1460



458-1500



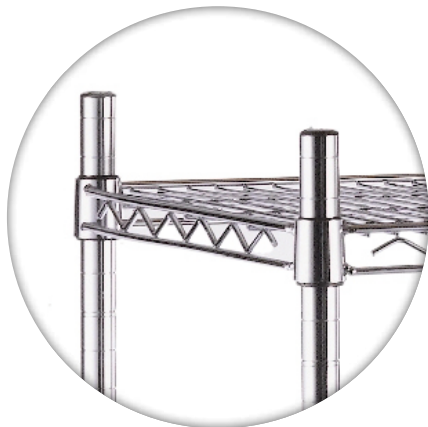
Model	Dimensions (mm)	Weight (kg)	GN	Order no.	GTIN
CAMILLE	W 800 x D 210 x H 160 mm	2,3	Suitable for 4 x 1/6	458-1450	4017337070855
MOLLY	W 1000 x D 210 x H 160 mm	2,7	Suitable for 5 x 1/6	458-1455	4017337070862
WILMA	W 1200 x D 210 x H 160 mm	3,3	Suitable for 6 x 1/6	458-1460	4017337070879
ESTELA Spice dispenser	1/6 GN, 150 mm depth	1	Suitable for spice rack	458-1500	4017337070886

Heavy-duty shelving*Model GOLIATH 300*

- Material: steel, chrome-plated
- Load capacity up to 500 kg
- Stable chrome-plated design
- Anti-corrosion coating
- Adjustable feet
- Bar arrangement running lengthways
- Diameter of the side bars: 25 mm
- Quick assembly, without tools
- The distance between the floors can be changed without dismantling



222-1000



Model	Order no.	GTIN
GOLIATH 300	222-1000	4017337222100



W 910 x D 460 x H 1820 mm

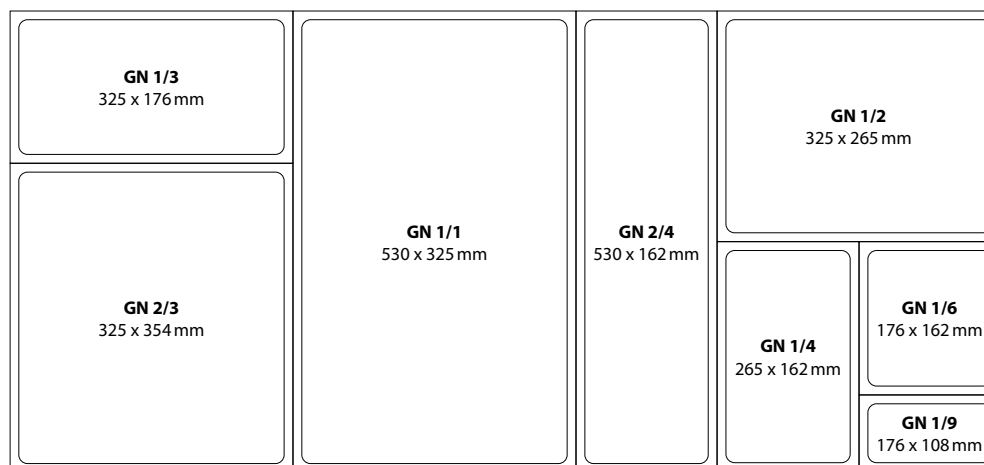


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GOLIATH 300

Stainless steel

Gastronorm container / grids



Gastronorm containers have become an indispensable part of the catering industry. They are perfect for preparation, storage or heating of food.

Our range of GN container sizes is just as varied as their applications. For all GN containers you will find comprehensive accessories on lids with or without spoon cut-out, as well as strainer or intermediate bars.

Gastronorm container stainless steel AISI 304

Model TOP LINE

- Material: stainless steel AISI 304
- Lids available for all sizes



126-5030T-5600T



TOP LINE 1/1 GN



TOP LINE 2/3 GN



TOP LINE 1/2 GN

GN-size	Content	Weight	Order no.	GTIN
TOP LINE Gastronorm container 1/1 GN				
1/1 GN depth 200 mm	28,0 Liter	1,28 kg	126-5030T	4017337051403
1/1 GN depth 150 mm	21,0 Liter	1,08 kg	126-5035T	4017337051410
1/1 GN depth 100 mm	14,0 Liter	0,99 kg	126-5040T	4017337051427
1/1 GN depth 65 mm	9,0 Liter	0,87 kg	126-5045T	4017337051434
1/1 GN depth 55 mm	7,5 Liter	0,80 kg	126-5047T	4017337051441
1/1 GN depth 40 mm	5,0 Liter	0,76 kg	126-5050T	4017337051458
1/1 GN depth 20 mm	2,5 Liter	0,66 kg	126-5055T	4017337051465
TOP LINE Gastronorm container 2/3 GN				
2/3 GN depth 200 mm	18,0 Liter	1,28 kg	126-5060T	4017337051472
2/3 GN depth 150 mm	13,0 Liter	1,08 kg	126-5065T	4017337051489
2/3 GN depth 100 mm	9,0 Liter	0,99 kg	126-5070T	4017337051496
2/3 GN depth 65 mm	5,5 Liter	0,87 kg	126-5075T	4017337051502
2/3 GN depth 55 mm	4,9 Liter	0,80 kg	126-5077T	4017337051519
2/3 GN depth 40 mm	3,0 Liter	0,76 kg	126-5080T	4017337051526
2/3 GN depth 20 mm	1,5 Liter	0,66 kg	126-5085T	4017337051533
TOP LINE Gastronorm container 1/2 GN				
1/2 GN depth 200 mm	12,5 Liter	0,68 kg	126-5090T	4017337051540
1/2 GN depth 150 mm	9,5 Liter	0,61 kg	126-5095T	4017337051557
1/2 GN depth 100 mm	6,5 Liter	0,51 kg	126-5100T	4017337051564
1/2 GN depth 65 mm	4,0 Liter	0,44 kg	126-5105T	4017337051571
1/2 GN depth 55 mm	3,2 Liter	0,42 kg	126-5107T	4017337051588
1/2 GN depth 40 mm	2,0 Liter	0,40 kg	126-5110T	4017337051595
1/2 GN depth 20 mm	1,25 Liter	0,31 kg	126-5115T	4017337051601

Gastronorm container stainless steel AISI 304

Model TOP LINE

- Material: stainless steel AISI 304
- Lids available for all sizes



126-5030T-5600T

Depth	Content	Weight	Order no.	GTIN
TOP LINE Gastonorm container 1/3 GN				
200 mm	7,8 Liter	0,81 kg	126-5120T	4017337051618
150 mm	5,7 Liter	0,32 kg	126-5125T	4017337051625
100 mm	4,0 Liter	0,40 kg	126-5130T	4017337051632
65 mm	2,5 Liter	0,33 kg	126-5135T	4017337051649
55 mm	1,65 Liter	0,31 kg	126-5137T	4017337051656
40 mm	1,50 Liter	0,29 kg	126-5140T	4017337051663
20 mm	0,75 Liter	0,22 kg	126-5145T	4017337051670
TOP LINE Gastonorm container 1/4 GN				
200 mm	5,5 Liter	0,81 kg	126-5150T	4017337051687
150 mm	4,0 Liter	0,32 kg	126-5155T	4017337051694
100 mm	2,8 Liter	0,40 kg	126-5160T	4017337051700
65 mm	1,8 Liter	0,33 kg	126-5165T	4017337051717
55 mm	1,1 Liter	0,31 kg	126-5166T	4017337051724
40 mm	1,0 Liter	0,22 kg	126-5167T	4017337051731
20 mm	0,5 Liter	0,22 kg	126-5170T	4017337051748
TOP LINE Gastonorm container 1/6 GN				
200 mm	3,4 Liter	0,49 kg	126-5175T	4017337051755
150 mm	2,4 Liter	0,36 kg	126-5180T	4017337051762
100 mm	1,6 Liter	0,28 kg	126-5185T	4017337051779
65 mm	1,0 Liter	0,18 kg	126-5190T	4017337051786
TOP LINE Gastonorm container 1/9 GN				
100 mm	1,0 Liter	0,19 kg	126-5335T	4017337051793
65 mm	0,6 Liter	0,16 kg	126-5340T	4017337051809
TOP LINE Gastonorm container 2/4 GN				
150 mm	9,0 Liter	1,15 kg	126-5615T	4017337127313
100 mm	6,0 Liter	0,75 kg	126-5610T	4017337127320
65 mm	3,8 Liter	0,60 kg	126-5605T	4017337127337
40 mm	2,0 Liter	0,50 kg	126-5600T	4017337127344



TOP LINE 1/3 GN



TOP LINE 1/4 GN



TOP LINE 1/6 GN



TOP LINE 1/9 GN



TOP LINE 2/4 GN



Stainless steel

Gastronorm container / grids



126-5343T-5385T



TOP LINE 1/1 GN perforated



TOP LINE 1/3 GN perforated



TOP LINE 2/3 GN perforated



TOP LINE 1/2 GN perforated



Our Top Line items are made of high quality AISI304 stainless steel and are designed for professional use.



The 304 Top Line GN containers are at least 0.6-0.8 mm thick!



Our perforated containers are from a depth of 100 mm

depth	Content	Weight	Order no.	GTIN
TOP LINE Gastronorm container 1/1 GN perforated				
200 mm	28,0 Liter	1,28 kg	126-5343T	4017337051816
150 mm	21,0 Liter	1,08 kg	126-5344T	4017337051823
100 mm	14,0 Liter	0,99 kg	126-5345T	4017337051830
65 mm	9,0 Liter	0,87 kg	126-5350T	4017337051847
40 mm	5,0 Liter	0,76 kg	126-5355T	4017337051854
TOP LINE Gastronorm container 1/3 GN perforated				
200 mm	7,8 Liter	0,49 kg	126-5389T	4017337051991
150 mm	5,7 Liter	0,36 kg	126-5388T	4017337051984
100 mm	4,0 Liter	0,28 kg	126-5387T	4017337051977
65 mm	2,5 Liter	0,18 kg	126-5386T	4017337051960
TOP LINE Gastronorm container 2/3 GN perforated				
200 mm	18,0 Liter	0,49 kg	126-5357T	4017337051861
150 mm	13,0 Liter	0,36 kg	126-5359T	4017337051878
100 mm	9,0 Liter	0,28 kg	126-5360T	4017337051885
65 mm	5,5 Liter	0,18 kg	126-5365T	4017337051892
40 mm	3,0 Liter	0,28 kg	126-5370T	4017337051908
TOP LINE Gastronorm container 1/2 GN perforated				
200 mm	12,5 Liter	0,68 kg	126-5372T	4017337051915
150 mm	9,5 Liter	0,61 kg	126-5374T	4017337051922
100 mm	6,5 Liter	0,51 kg	126-5375T	4017337051939
65 mm	4,0 Liter	0,44 kg	126-5380T	4017337051946
40 mm	2,0 Liter	0,40 kg	126-5385T	4017337051953



Gastronorm lid stainless steel AISI304

Model TOP LINE



Gastronorm lid - without spoon cut-out



Gastronorm lid - with spoon cut-out



Gastronorm lid - with seal



GN support bar



126-5390T-5540T

GN-size	Weight	Order no.	GTIN
TOP LINE Gastronorm lid - without spoon cut-out			
1/1 GN	0,97 kg	126-5390T	4017337052004
2/3 GN	0,57 kg	126-5395T	4017337052011
1/2 GN	0,49 kg	126-5400T	4017337052035
1/3 GN	0,33 kg	126-5405T	4017337052042
1/4 GN	0,24 kg	126-5410T	4017337052059
1/6 GN	0,16 kg	126-5415T	4017337052066
1/9 GN	0,11 kg	126-5420T	4017337052073
2/4 GN	0,41 kg	126-5396T	4017337052028
TOP LINE Gastronorm lid - with spoon cut-out			
1/1 GN	0,69 kg	126-5425T	4017337052080
2/3 GN	0,56 kg	126-5430T	4017337052097
1/2 GN	0,48 kg	126-5435T	4017337052103
1/3 GN	0,32 kg	126-5440T	4017337052110
1/4 GN	0,23 kg	126-5445T	4017337052127
1/6 GN	0,15 kg	126-5450T	4017337052134
1/9 GN	0,10 kg	126-5455T	4017337052141
2/4 GN	0,41 kg	126-5421T	4017337063697
TOP LINE Gastronorm lid - with seal			
1/1 GN	0,94 kg	126-5545T	4017337052158
2/3 GN	0,66 kg	126-5565T	4017337052196
1/2 GN	0,42 kg	126-5550T	4017337052165
1/3 GN	0,29 kg	126-5555T	4017337052172
1/4 GN	0,22 kg	126-5560T	4017337052189
1/6 GN	0,20 kg	126-5566T	4017337052202
2/4 GN	0,47 kg	126-5540T	4017337063703
TOP LINE GN support bar			
1/2 GN	0,11 kg	126-5515	4017337265565
1/1 GN	0,16 kg	126-5520	4017337265572





282-9000-9175



BUDGET LINE 1/1 GN



BUDGET LINE 2/3 GN



BUDGET LINE 1/2 GN



BUDGET LINE 1/3 GN



BUDGET LINE 1/4 GN

Gastronorm container stainless steel

Model BUDGET LINE

- Material: Stainless steel
- Lids available for all GN container

Depth	Content	Weight	Order no.	GTIN
BUDGET LINE Gastronorm container 1/1 GN				
200 mm	28,0 Liter	1,96 kg	282-9000	4017337050154
150 mm	21,0 Liter	1,73 kg	282-9005	4017337050161
100 mm	14,0 Liter	1,21 kg	282-9010	4017337050178
65 mm	7,5 Liter	1,00 kg	282-9015	4017337050185
40 mm	5,0 Liter	0,86 kg	282-9020	4017337050192
20 mm	2,5 Liter	0,76 kg	282-9025	4017337050208
BUDGET LINE Gastronorm container 2/3 GN				
200 mm	18,0 Liter	1,44 kg	282-9030	4017337050215
150 mm	13,0 Liter	1,26 kg	282-9035	4017337050222
100 mm	9,0 Liter	0,86 kg	282-9040	4017337050239
65 mm	5,5 Liter	0,69 kg	282-9045	4017337050246
40 mm	4,9 Liter	0,64 kg	282-9050	4017337050253
20 mm	3,0 Liter	0,58 kg	282-9055	4017337050260
BUDGET LINE Gastronorm container 1/2 GN				
200 mm	12,5 Liter	1,16 kg	282-9060	4017337050277
150 mm	9,5 Liter	0,98 kg	282-9065	4017337050284
100 mm	6,5 Liter	0,73 kg	282-9070	4017337050291
65 mm	4,0 Liter	0,57 kg	282-9075	4017337050307
40 mm	2,0 Liter	0,50 kg	282-9080	4017337050314
20 mm	1,25 Liter	0,47 kg	282-9085	4017337050321
BUDGET LINE Gastronorm container 1/3 GN				
200 mm	7,8 Liter	0,91 kg	282-9090	4017337050338
150 mm	5,7 Liter	0,73 kg	282-9095	4017337050345
100 mm	4,0 Liter	0,52 kg	282-9100	4017337050352
65 mm	2,5 Liter	0,42 kg	282-9105	4017337050369
40 mm	1,5 Liter	0,35 kg	282-9110	4017337050376
20 mm	0,75 Liter	0,29 kg	282-9115	4017337050383
BUDGET LINE Gastronorm container 1/4 GN				
200 mm	5,5 Liter	0,70 kg	282-9120	4017337050390
150 mm	4,0 Liter	0,60 kg	282-9125	4017337050406
100 mm	2,8 Liter	0,42 kg	282-9130	4017337050413
65 mm	1,8 Liter	0,30 kg	282-9135	4017337050420
40 mm	1,0 Liter	0,26 kg	282-9140	4017337050437
20 mm	0,5 Liter	0,21 kg	282-9145	4017337050444

Gastronorm container stainless steel
Model BUDGET LINE



Depth	Content	Weight	Order no.	GTIN
BUDGET LINE Gastronorm container 1/6 GN				
200 mm	3,4 Liter	0,53 kg	282-9150	4017337050451
150 mm	2,4 Liter	0,41 kg	282-9155	4017337050468
100 mm	1,6 Liter	0,30 kg	282-9160	4017337050475
65 mm	1,0 Liter	0,22 kg	282-9165	4017337050482
BUDGET LINE Gastronorm container 1/9 GN				
100 mm	1,0 Liter	0,21 kg	282-9170	4017337050499
65 mm	0,6 Liter	0,16 kg	282-9175	4017337050505
BUDGET LINE Gastronorm container 1/1 GN perforated				
100 mm	14,0 Liter	1,13 kg	282-9180	4017337050512
65 mm	9,0 Liter	0,91 kg	282-9185	4017337050529
BUDGET LINE Gastronorm container 2/3 GN perforated				
100 mm	9,0 Liter	0,79 kg	282-9190	4017337050536
65 mm	5,5 Liter	0,64 kg	282-9195	4017337050543
BUDGET LINE Gastronorm container 1/2 GN perforated				
100 mm	6,5 Liter	0,68 kg	282-9200	4017337050550
65 mm	4,0 Liter	0,53 kg	282-9205	4017337050567
BUDGET LINE Gastronorm container 1/3 GN perforated				
100 mm	4,0 Liter	0,52 kg	282-9210	4017337050574
65 mm	2,5 Liter	0,40 kg	282-9215	4017337050581



282-9000-9175



BUDGET LINE 1/6 GN



282-9180-9215



BUDGET LINE 1/9 GN



BUDGET LINE 1/1 GN



BUDGET LINE 2/3 GN



BUDGET LINE 1/3 GN perforated



BUDGET LINE 1/2 GN perforated



Our perforated containers are from a depth of 100 mm

Stainless steel

Gastronorm container / grids



282-9400-9450

Gastronorm lid Model BUDGET LINE



Gastronorm lid - without spoon cut-out

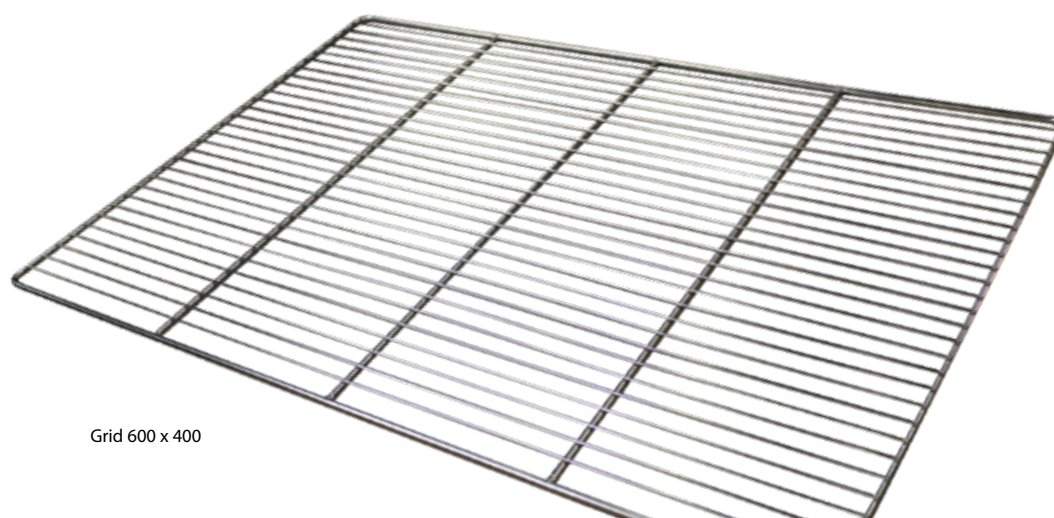


Gastronorm lid- with seal



Depth	Weight	Order no.	GTIN
Gastronorm lid - without spoon cut-out			
1/1 GN	0,97 kg	282-9400	4017337050598
2/3 GN	0,72 kg	282-9405	4017337050604
1/2 GN	0,53 kg	282-9410	4017337050611
1/3 GN	0,36 kg	282-9415	4017337050628
1/4 GN	0,25 kg	282-9420	4017337050635
1/6 GN	0,17 kg	282-9425	4017337050642
1/9 GN	0,11 kg	282-9430	4017337050659
Gastronorm lid - with seal			
1/1 GN	0,97 kg	282-9435	4017337050666
1/2 GN	0,53 kg	282-9440	4017337050673
1/3 GN	0,36 kg	282-9445	4017337050680
1/4 GN	0,25 kg	282-9450	4017337050697

Universal grids



Grid 600 x 400

Description	Weight	Order no.	GTIN
Stainless steel grids			
Grid 1/1	0,60 kg	459-1000	4017337048762
2 crossbars Ø 5 mm / 20 strives Ø 2 mm (max. load 10 kg)			
Grid 600 x 400	0,93 kg	459-1005	4017337048779
3 crossbars Ø 5 mm / 29 strives Ø 2 mm (max. load 12 kg)			
Grid 2/1	2,36 kg	459-1010	4017337048786
2 crossbars Ø 7 mm / 20 strives Ø 4 mm (max. load 30 kg)			



GN - Container Budget Line...
...for everyone

... for every application



BUDGET LINE

DISHWASHER, GLASSWASHER



In addition to the enormous time savings, our modern dishwashers score points for their minimal energy and water consumption. Those who take a little more time in selecting the right dishwasher will benefit from individual settings and smart washing programmes.

Dishwasher from  saro - always a good choice!

Glasswasher Model *MÜNCHEN*



440-1000

- Material: (housing and wash arm) stainless steel
- Double-walled door, height 320 mm
- Incl. 1 glass basket, W 350 x D 350 x H 150 mm
- Incl. 1 cutlery basket, W 110 x D 110 x H 130 mm
- Pressure reducer
- Detergent pump, rinse aid pump, drain pump and dirt filter
- Max. Height of dishes: approx. 240 mm
- Max. Height of glass: approx. 290 mm
- Washing time: 120 seconds
- Boiler: content 2,1 liters, heating element: 2.4 kW
- Tank: content 14 liters, heating element: 2.0 kW

Model	Order no.	GTIN
MÜNCHEN	440-1000	4017337440016
230 V - 50 Hz - 2,6 kW 32		
W 420 x D 460 x H 600 mm		



MÜNCHEN



Glasswasher-/ Dishwasher Model *FREIBURG*



440-1005

- Material: (housing and wash arm) stainless steel
- Double-walled door, height 320 mm
- Incl. 1 glass basket, W 400 x D 400 x H 130 mm
- Incl. 1 cutlery basket, W 110 x D 110 x H 130 mm
- Incl. 1 Plate basket, W 400 x D 400 x H 110 mm
- Pressure reducer
- Detergent pump, rinse aid pump, drain pump and dirt filter
- Max. Height of dishes: approx. 295 mm
- Max. Height of glass: approx. 290 mm
- Washing time: 120 seconds
- Boiler: content 3, 5 liters, heating element: 2.5 kW
- Tank: content 17 liters, heating element: 2.5 kW

Model	Order no.	GTIN
FREIBURG	440-1005	4017337440023
230 V - 50 Hz - 2,8 kW 43		
W 470 x D 510 x H 710 mm		



FREIBURG



Support frame for Models *MÜNCHEN, FREIBURG and MARBURG*

- Material: stainless steel
- Modern design



440-3500



440-3510



440-3520

Model	Order no.	GTIN
Base for MÜNCHEN	440-3500	4017337045334
Base for FREIBURG	440-3510	4017337045341
Base for MARBURG and NÜRNBERG	440-3520	4017337045358

MÜNCHEN: W 440 x D 440 x H 410	5,5
FREIBURG: W 480 x D 510 x H 410	5,6
MARBURG: W 570 x D 570 x H 410	5,9



BASE





MARBURG



Dishwasher

Model MARBURG and MARBURG 400

- Material: (housing and wash arm) stainless steel
- Double-walled door, height 360 mm
- Incl. 1 glass basket, W 500 x D 500 x H 100 mm
- Incl. 1 cutlery basket, W 110 x D 110 x H 130 mm
- Incl. 1 Plate basket, W 500 x D 500 x H 100 mm
- Pressure reducer
- Detergent pump, rinse aid pump, drain pump and dirt filter
- Max. Height of dishes: approx. 335 mm
- Max. Height of glass: approx. 325 mm
- Washing time: 120 seconds
- Boiler: content 6 liters, Heating element: 3.0 kW / 6.0 kW
- Tank: content 35 liters. Heating element: 2.8 kW



Model	Order no.	GTIN
MARBURG	440-1010	4017337440030
MARBURG 400	440-3010	4017337043712

MARBURG	MARBURG 400
230 V - 50 Hz - 3,6 kW	400 V - 50 Hz - 6,6 kW
60	60
Boiler: 6 / Tank: 35	Boiler: 6 / Tank: 35
W 570 x D 600 x H 830 mm	W 570 x D 600 x H 830 mm

Dishwasher with digital display

model NÜRNBERG and NÜRNBERG 400

- Material: (housing and wash arm) stainless steel
- Double-walled door, height 360 mm
- Electronic control with 3 programs
- Self-diagnosis system
- Incl. 1 glass basket, W 500 x D 500 x H 100 mm
- Incl. 1 cutlery basket, W 110 x D 110 x H 130 mm
- Incl. 1 Plate basket, W 500 x D 500 x H 100 mm
- Pressure reducer
- Detergent pump, rinse aid pump, drain pump and dirt filter
- Max. Height of dishes: approx. 335 mm
- Max. Height of glass: approx. 325 mm
- Washing time: 60 / 120 / 180 seconds
- Boiler: content 6 liters, Heating element: 3.0 kW / 6.0 kW
- Tank: content 35 liters. Heating element: 2.8 kW



NÜRNBERG



Model	Order no.	GTIN
NÜRNBERG	440-1015	4017337440047
NÜRNBERG 400	440-3015	4017337044924

NÜRNBERG	NÜRNBERG 400
230 V - 50 Hz - 3,6 kW	400 V - 50 Hz - 6,6 kW
60	60
Boiler: 6 / Tank: 35	Boiler: 6 / Tank: 35
W 570 x D 600 x H 830 mm	W 570 x D 600 x H 830 mm

Hood type dishwasher*Model BERLIN and Model DRESDEN (digital)*

- Material: (housing and wash arm) stainless steel
- Door height 400 mm
- Waterproof IP 44 wash pump
- Detergent pump, rinse aid pump
- Pressure reducer
- Rinse duration: 120 seconds (BERLIN)
- Rinse duration: 60/120/180 seconds (DRESDEN)
- Boiler and tank thermostat: digital (DRESDEN)
- Max. height of dishes: approx. 400 mm
- Max. glass height: approx. 395 mm
- Dimensions basket 500 x 500 mm
- Open hood type dishwashers have a height of 1830 mm
- **Model BERLIN** (440-2000): without draining
- **Model DRESDEN** (440-2005): including draining pump and dirt filter



440-2000



440-2005

Model	Order no.	GTIN
BERLIN	440-2000	4017337041978
DRESDEN	440-2005	4017337042005

BERLIN	DRESDEN (digital)
400 V - 50 Hz - 8,6 kW	400 V - 50 Hz - 8,6 kW
heating element boiler: 7,5 kW heating element tank: 6 kW	heating element boiler: 7,5 kW heating element tank: 6 kW
90	111
Boiler: 85 / Tank: 60	Boiler: 85 / Tank: 58
Boiler: 7,4 / Tank: 58	Boiler: 7,4 / Tank: 58
closed: W 750 x D 880 x H 1390 mm	closed: W 750 x D 880 x H 1390 mm



opened 1830 mm

DRESDEN

**Glasswasher***Model UX-40SBDD*

- Material: (housing and wash arm) stainless steel
- Double-walled door, height 300 mm
- Including 1 basket for glasses, W 400 x D 400
- Including 1 universal basket, W 400 x D 400
- Including 1 small cutlery basket
- Detergent pump, hydraulic rinse aid pump, draining pump
- Water-saving, thanks to the renewed tank
- Max. Glass height: approx. 300 mm
- Cycle: 90 / 120 / 150 / 180 seconds
- Boiler: capacity 4.5 liters, heating element: 2.5 kW
- Tank: capacity 9 liters, heating element: 1.2 kW



27-1400



UX-40SBDD

Model	Order no.	GTIN
UX-40SBDD	27-1400	4017337271405
230 V - 50 Hz - 1 - (12 A)	47,5	
W 490 x D 540 x H 710 mm		





UX-50SBDD 400V



Dishwasher

Model UX-50SBDD 400V

- Material: (housing and wash arm) stainless steel
- Double-walled door, height 380 mm
- Including 1 basket for glasses, W 500 x D 500
- Including 1 universal basket, W 500 x D 500
- Including 1 small cutlery basket
- Detergent pump, hydraulic rinse aid pump, draining pump
- Water-saving, thanks to the renewed tank
- Max. Glass height: approx. 380 mm
- Cycle: 90 / 110 / 120 / 180 / 240 seconds
- Boiler: capacity 8 liters, heating element: 5 kW
- Tank: capacity 14 liters, heating element: 1.8 kW



27-1402

Model	Order no.	GTIN
UX-50SBDD 400V	27-1402	4017337069200
400 V - 50 Hz - 3N - (8,5 A)		71
Dimensions: W 600 x D 635 x H 835 mm		

Hood type dishwasher, double-walled

Model FRANKFURT and Model TRIER (digital)

- Material: (housing and wash arm) stainless steel
- Double-walled hood
- Door height 400 mm
- Waterproof IP 44 wash pump
- Detergent pump, rinse aid pump
- Pressure reducer
- Rinse duration: 120 seconds (**FRANKFURT**)
- Rinse duration: 60/120/180 seconds (**TRIER**)
- Boiler and Tank thermostat: digital (**TRIER**)
- Model **FRANKFURT** (440-2100): without draining
- Model **TRIER** (440-2105): including waste draining and dirt filter
- Max. Crockery height: approx. 400 mm; Max. Glass height: approx. 395 mm
- Dimensions of the basket 500 x 500 mm
- The hood type dishwashers have a height of 1830 mm when open



440-2100



440-2105



TRIER

FRANKFURT

Model	Order no.	GTIN
FRANKFURT	440-2100	4017337041978
TRIER	440-2105	4017337042005

FRANKFURT	TRIER (digital)
400 V - 50 Hz - 8,6 kW	400 V - 50 Hz - 8,6 kW
heating element boiler: 7,5 kW heating element tank: 6 kW	heating element boiler: 7,5 kW heating element tank: 6 kW
90	111
Boiler: 85 / Tank: 60	Boiler: 85 / Tank: 58
Boiler: 7,4 / Tank: 58	Boiler: 7,4 / Tank: 58
closed: B 750 x T 880 x H 1390 mm	closed: B 750 x T 880 x H 1390 mm



Pot washer

Model KÖLN

- Material: stainless steel AISI304
- Double-walled
- For baskets up to max. 600 x 400 mm
- Insertion height 440mm
- Capacity: 57L
- Wash cycles 2/4/6 minutes
- Detergent pump, rinse aid pump, drain pump and dirt filter



440-2500



KÖLN



Model	Order no.	GTIN
KÖLN	440-2500	4017337059171

400 V - 50 Hz - 7,1 kW	98 kg
closed: W 595 x D 730 x H 1340 mm	90 - 105 °C

Inlet and outlet tables

Dimensions (mm)	Order no.	Weight	GTIN
Inlet table for dishwasher on the left, 1 basin			
W 1200 x D 821 x H 786	700-3000L	56 kg	4017337046928
W 1600 x D 821 x H 786	700-3005L	66 kg	4017337046942

Inlet table for dishwasher on the right, 1 basin			
W 1200 x D 821 x H 786	700-3000R	56 kg	4017337046935
W 1400 x D 821 x H 786	700-3005R	66 kg	4017337046959

Outlet table for dishwasher on the left, 1 basin			
W 1200 x D 625 x H 786	700-3100L	49 kg	4017337046966
W 1600 x D 625 x H 786	700-3105L	59 kg	4017337047000

Outlet table for dishwasher on the right, 1 basin			
W 1200 x D 625 x H 786	700-3100R	49 kg	4017337047017
W 1600 x D 625 x H 786	700-3105R	59 kg	4017337047024

Fits perfectly with our hood type dishwasher!





SK 400

Dishwasher basket

Model SK 350, SK 400 and SK 500

- Material: polypropylene, food-safe
- Color: gray
- Coarse-meshed base
- Open side walls and open handles
- For optimal washing results and faster drying
- For glasses, dishes and cutlery



Model	Order no.	GTIN
SK 350	174-5020	4017337039005
SK 400	174-5025	4017337039012
SK 500	174-5030	4017337039029



SK 350	SK 400	SK 500
0,6	0,8	1,4
Ext.: W 350 x D 350 x H 120 mm	Ext.: W 400 x D 400 x H 145 mm	Ext.: W 500 x D 500 x H 174 mm
Int.: W 320 x D 320 x H 105 mm	Int.: W 365 x D 365 x H 125 mm	Int.: W 460 x D 4620 x H 150 mm



Cutlery basket



Tray basket



Tray basket/
Plate basket

Diswasher baskets

- Material: Polypropylene, food-safe
- For optimal washing results and faster drying
- Color: Blue



Glass basket/
Universal basket

Model	Order no.	GTIN
Cutlery basket big fine-mesh	508-1000	4017337069859
Glass basket / universal coarse-mesh	508-1005	4017337069866
Tray basket one side open coarse-mesh	508-1030	4017337069910
Tray basket / Plate basket coarse-mesh	508-1035	4017337069927
Dimensions ext.		Weight
W 500 x D 500 x H 100 mm		1,6



Cutlery holder 8 compartments

- Material: Polypropylene, food-safe
- Color: Gray
- Fine-mesh bottom
- For optimal washing results and faster drying
- For cutlery



Model	Order no.	GTIN
Cutlery holder	508-1100	4017337069934
Dimensions ext.		Weight
W 450 x D 190 x H 180 mm		1,6



Glass baskets

For 9, 16, 25, 36 or 49 glasses

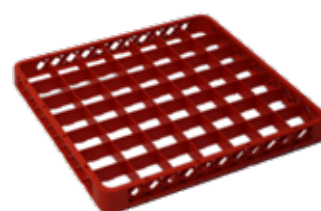
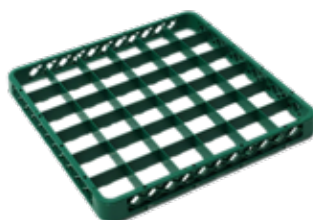
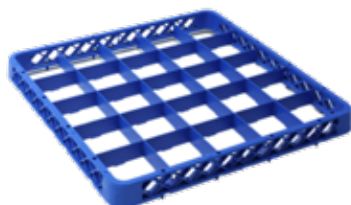
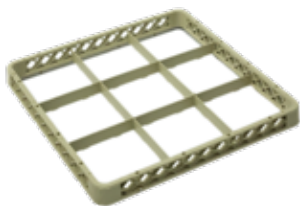
- Material: Polypropylene, food-safe
- Coarse-mesh bottom
- For optimal washing results and faster drying



Model	Order no.	GTIN
9er Glass basket <i>beige</i>	508-1010	4017337069873
16er Glass basket <i>grey</i>	508-1015	4017337069880
25er Glass basket <i>blue</i>	508-1020	4017337069897
36er Glass basket <i>green</i>	508-1025	4017337069903
49er Glass basket <i>red</i>	508-1027	4017337070015
Dimensions ext.	Weight	
W 500 x D 500 x H 100 mm	1,6	

Extender for glasses-/ universal basket

- Material: Polypropylene, food-safe
- Height: 40 mm



Extender for	kg	Order no.	GTIN
Glass-/universal basket <i>blue</i>	0,9	508-1200	4017337070077
9er Glass basket <i>beige</i>	0,9	508-1210	4017337070022
16er Glass basket <i>grey</i>	1,0	508-1215	4017337070039
25er Glass basket <i>blue</i>	1,0	508-1220	4017337070046
36er Glass basket <i>green</i>	1,1	508-1225	4017337070053
49er Glass basket <i>red</i>	1,3	508-1227	4017337070060
W 500 x D 500 x H 40 mm			

Dishwasher basket set

Model SK-SET 400 and SK-SET 500

- Material: polypropylene, food-safe
- Color: gray
- SK-SET 400: 2 bistro baskets, 1 plate insert, 1 cutlery holder,
- SK-SET 500: 2 plate baskets, 1 universal basket, 2 cutlery baskets
- 4 glass insert racks
- Coarse-meshed bottom
- Open side walls and open ones Handles
- For optimal washing results and faster drying



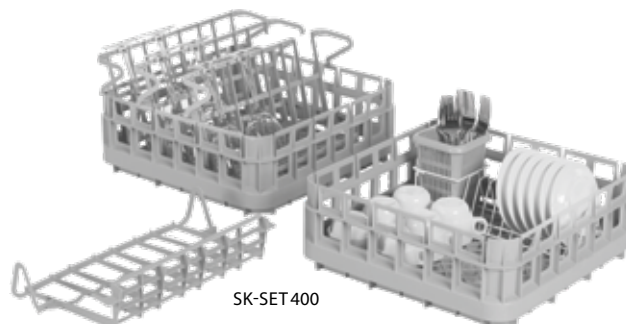
174-5105



174-5100



SK-SET 500



SK-SET 400

Model	Order no.	GTIN
SK-SET 400	174-5105	4017337037858
SK-SET 500	174-5100	4017337037841

SK-SET 400	SK-SET 500
3,2	6,7
W 400 x D 400 x H 145	W 500 x D 500 x H 100



DANGER



PRO 100



Dishwasher cleaner

Model PRO 100

- Especially recommended for use in professional dishwashers
 - Excellent for cleaning porcelain, glasses and cutlery
 - Not suitable for cleaning aluminum and aluminum alloys
- Safety instructions see page: 446*



408-2000

Model	Order no.	GTIN
PRO 100	408-2000	4017337408030
W 420 x D 460 x H 600 mm	10	10,5



WARNING



PRO 200



Rinse aid

Model PRO 200

- Especially recommended for use in professional dishwashers
 - Ensures a streak-free shine, quick drying of the dishes and does not leave any streaks, stains or deposits
- Safety instructions see page: 446*



408-2005

Model	Order no.	GTIN
PRO 200	408-2005	4017337408047
W 420 x D 460 x H 600 mm	10	10,5

Electric glass polishing machine Model GPM-5

- Polishes glasses within a few seconds
- Reduced risk of glass breakage compared to manual polishing
- Housing: stainless steel, brushes: microfiber
- 5 rotating brushes (removable)
- Hot air gun
- Carrying handles



175-1600



GPM-5



Model	Order no.	GTIN
GPM-5	175-1600	4017337175321
230 V - 50 Hz - 1,25 kW		17 kg
W 330 x D 300 x H 540 mm		

Cutlery polishing machine Model MAGDA

- Material: stainless steel
- Dries, polishes and removes limescale stains fully automatically after cleaning
- Illuminated display for granulate change
- Drying cycle of the granulate after use of the machine with automatic switch-off
- Illuminated display for changing the UVC lamp
- Hourly output: 3,000 pieces
- Polishing granulate also available



27-4200



28-3500



MAGDA



Model	Order no.	GTIN
MAGDA	27-4200	4017337048502
Granulate for cutlery polishing (3 kg)	28-3500	4017337049073
230 V - 50 Hz - 0,683 kW		54 kg
W 489 x D 652 x H 412 mm		

Cutlery polishing machine Model BERTA

- Material: stainless steel
- Dries, polishes and removes limescale stains fully automatically after cleaning
- Illuminated display for granulate change
- Illuminated display for changing the UVC lamp
- Hourly output: 8000 pieces
- Polishing granulate (28-3500) separately available
- Engine power: 0,3 kW
- Resistor power: 0,9 kW



27-4190



BERTA



Model	Order no.	GTIN
BERTA	27-4190	4017337070398
Granulate for cutlery polishing (3 kg)	28-3500	4017337049073
230 V - 50 Hz - 1 Ph (5,2 A) - 1,2 kW		140 kg
W 630 x D 693 (800) x H 783 mm		



FLY IN 20



Insect killer Model FLY IN 20

- Material: (housing :) stainless steel
- Power: 1 x 20 W (E14)
- Grid voltage: 3000 V
- Effective area: 50 m²
- Protection class: IP20
- Including chain for hanging



462-1005

Model	Order no.	GTIN
FLY IN 20	462-1005	4017337048809
230 V - 50 Hz - 0,02 kW		kg 2
W 265 x D 125 x H 260 mm		



FLY IN 40



Insect killer Model FLY IN 40

- Material: (housing :) stainless steel
- Power: 2 x 20 W (E14)
- Grid voltage: 3000 V
- Effective area: 120 m²
- Protection class: IP20
- Including chain for hanging



462-1010

Model	Order no.	GTIN
FLY IN 40	462-1010	4017337048816
230 V - 50 Hz - 0,04 kW		kg 3,6
W 330 x D 125 x H 260 mm		



GLUE 40



Insect killer Model GLUE 40

- Material: (housing :) stainless steel
- Power: 2 x 20 W (E14)
- Effective area: 120 m²
- Protection class: IP20
- Including adhesive film and chain for hanging



462-1015

Model	Order no.	GTIN
GLUE 40	462-1015	4017337048823
230 V - 50 Hz - 0,04 kW		kg 2
B 330 x D 125 x H 260 mm		



GT 20



Insect killer Model GT 20

- Material: sheet steel, painted white
- Output: 1 x 20 W (E14)
- Effective area: 50 m²
- Protection class: IP20
- Including adhesive film
- effective against Pests as well as flies, mosquitoes, butterflies, etc.



462-1000

Model	Order no.	GTIN
GT 20	462-1000	4017337048793
230 V - 50 Hz - 0,02 kW		kg 4
W 460 x D 172 x H 205 mm		

LED Insect killer Model PT300I

- Material (housing): stainless steel
- Power: 2 x 7 W LED
- Grid voltage: 3700 V
- Effective area: 80 m²
- Protection class: IP20
- Includes chain for hanging



462-1100



PT300I



Model	Order no.	GTIN
PT300I	462-1100	4017337071593
230 V - 50 Hz - 0,014 kW	kg 4,1	
W 480 x D 110 x H 260 mm		

LED Insect killer Model PT400I

- Material (housing): stainless steel
- Power: 2 x 9 W LED
- Grid voltage: 3700 V
- Effective area: 120 m²
- Protection class: IP20
- Includes chain for hanging



462-1105



PT400I



Model	Order no.	GTIN
PT400I	462-1105	4017337071609
230 V - 50 Hz - 0,018 kW	kg 6,1	
W 635 x D 110 x H 260 mm		

LED Insect killer Model MG30I

- Material (housing): stainless steel
- Power: 2 x 7 W LED
- LED-lighting and adhesive strip
- Effective area: 80 m²
- Protection class: IP20
- Wall mountable



462-1200



MG30I



Model	Order no.	GTIN
MG30I	462-1200	4017337071616
230 V - 50 Hz - 0,014 kW	kg 4	
W 495 x D 65 x H 280 mm		

Cleaning and hygiene

Hand dryer / Soap and paper dispenser



HTD

Paper towel dispenser

Model HTD

- Material: stainless steel
- Level indicator
- Lockable
- Robust and durable



298-1025

Model	Order no.	GTIN
HTD	298-1025	4017337298136
 W 280 x D 102 x H 280		 2,7 kg



SPH

Toilet roll holder

Model SPH

- Material: stainless steel
- For a standard roll of household toilet paper
- Robust and durable



298-1030

Model	Order no.	GTIN
SPH	298-1030	4017337298143
 W 125 x D 120 x H 120 mm		 1 kg



SPM

Soap dispenser

Model SPM

- Material: stainless steel
- Manual push button system
- Drip stop pump mechanism
- Level indicator
- Lockable
- Robust and durable



298-1040

Model	Order no.	GTIN
SPM	298-1040	4017337298167
 W 140 x D 120 x H 120 mm		 1,2 kg

Hand dryer*Model MISTRAL*

- Material: (housing) heavy-duty aluminum (resistant to deliberate destruction)
- Touchless operation (infrared sensor)
- Ideal for restaurants, hotels, industry, sports facilities
- Affordable, robust and durable



298-1002



MISTRAL



Model	Order no.	GTIN
MISTRAL	298-1002	4017337066919

 230 V - 50 Hz - 1,5 kW	 3 kg
 W 240 x D 208 x H 268 mm	

Hand dryer*Model FABIAN*

- Material: stainless steel
- Dries hands in 10 - 15 seconds
- Contactless operation (infrared sensor)
- Air speed: 30 m / s
- Air nozzle can be rotated through 360 °
- Housing extremely stable (vandal-proof)



298-1012



FABIAN



Model	Order no.	GTIN
FABIAN	298-1012	4017337298174

 230 V - 50 Hz - 2,5 kW	 6,4 kg
 W 270 x D 200 x H 240 mm	



Cleaning and hygiene

Hand dryer / Soap and paper dispenser



SARMA

High-speed hand dryer

Model SARMA

- Material: plastic
- Contactless operation
- Dries hands in 5 - 10 seconds
- Air speed: 110 m / s
- Dries with either warm or cold air
- Processor-controlled, with LED display and lighting
- Hygiene filter, filters up to 99% of germs from the air stream



298-1015

Model	Order no.	GTIN
SARMA	298-1015	4017337298129
230 V - 50 Hz - 1,4 kW		10,4 kg
W 300 x D 250 x H 680 mm		



SIROCCO GSX 1800

Hand dryer

Model SIROCCO GSX 1800

- Material: (housing) heavy aluminum (against willful destruction)
- Contactless operation (infrared sensor)
- Ideal for restaurants, hotels, industry, sports facilities
- Robust and durable



298-1000

Model	Order no.	GTIN
SIROCCO GSX 1800	298-1000	4017337298105
230 V - 50 Hz - 1,5 kW		4,2 kg
W 240 x D 208 x H 268 mm		



JEREMY

Hair dryer

Model JEREMY

- Material: plastic
- 2 temperature / ventilation levels
- On / Off switch
- Operation by sliding button
- Wall bracket with approx. 1.4 m mains cable and Schuko plug
- Air speed: 14 m / s



298-2010

Model	Order no.	GTIN
JEREMY	298-2010	4017337298198
230 V - 50 Hz - 1,2 kW		0,8 kg
W 97 x D 158 x H 206 mm		



JOSHUA

Hair dryer

Model JOSHUA

- Material: plastic
- 2 temperature / ventilation levels
- On / Off switch
- Operation by sliding button
- Wall bracket with approx. 1.4 m mains cable and Schuko plug
- Air speed: 14 m / s
- Socket for razor



298-2005

Model	Order no.	GTIN
JOSHUA	298-2005	4017337298181
230 V - 50 Hz - 1,2 kW		1,5 kg
W 180 x D 91 x H 210 mm		

Hand washbasin with knee operation

Model ROKIA

- Material: stainless steel
- with knee operation
- Movable tap
- With check valve
- Upstand for wall mounting
- Connection to water pipe - 1/2"
- Siphon included in delivery



353-1000



ROKIA



Model	Order no.	GTIN
ROKIA	353-1000	4017337353309

W 375 x D 310 x H 190 mm	4 kg
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Hand washbasin with knee operation

Model Justin

- Material: stainless steel
- Movable tap
- With check valve
- Siphon included in delivery
- Basin: stainless steel 304 with a material thickness of 0.8 mm



353-1007



JUSTIN



Model	Order no.	GTIN
JUSTIN	353-1007	4017337062478

W 400 x D 400 x H 240 mm	5,2/5,8 kg
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Hand washbasin with knee operation

Model KEVIN

- Material: stainless steel
- Movable tap
- With check valve
- Mixing valve
- Splash guard
- Incl. Soap dispenser
- Connection to the water pipe - 1/2"
- Siphon included in delivery



353-1005



KEVIN



Model	Order no.	GTIN
KEVIN	353-1005	4017337353316

W 400 x D 340 x H 595 mm	8 kg
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Cleaning and hygiene

Hand washbasin



TEXEL

Hand wash basin / utility sink

Model TEXEL

- Material: stainless steel
- Round stainless steel sink ø 350 x D 160 mm
- Connection ½ inch
- With foot valve



458-1070

Model	Order no.	GTIN
TEXEL	458-1070	4017337048748

W 400 x D 400 x H 910 mm	11,5
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HANNA

Hand wash basin / utility sink

Model HANNA

- Material: stainless steel
- With mixer tap and siphon
- Upstand 45 mm
- Storage grate
- Connection ½ inch



156-4000

Model	Order no.	GTIN
HANNA	156-4000	4017337156016

W 500 x D 600 x H 850 mm	15,4/17
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Dim. basin / top: B 330 x T 230 x H 120 mm
Dim. basin / bottom: B 400 x T 400 x H 250 mm



MONA

Hand wash basin / utility sink

Model MONA

- Material: stainless steel
- With mixer tap and siphon
- Upstand 45 mm
- Storage grate
- Connection ½ inch



156-4005

Model	Order no.	GTIN
MONA	156-4005	4017337156023

B 500 x T 700 x H 850 mm	16,4/18,6
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Dim. basin / top: W 330 x D 230 x H 120 mm
Dim. basin / bottom: W 400 x D 400 x H 250 mm



FITTINGS

At SARO you will find the right fitting, with the right handling for your needs.

*From faucets with foot pedal to hanging showerheads with ceiling mounting, **with us you will find what you are looking for.***





Faucet with foot pedal - cold water set

Model NICOLE

- Swivel fitting with foot pedal
- Suitable for high pressure (0.5 - 7 bar), water connection 1/2"
- 12 L / min - 3 BAR
- Table hole Ø 21.5 mm
- Connection hose for foot pedal: 900 mm
- Connection hose for swivel fitting: 1300 mm
- Foot pedal with fastening screws
- Projection: 300 mm / stand height 250 mm



457-1020

Model	Order no.	GTIN
NICOLE	457-1020	4017337045877
Foot pedal: W 72 x D 235 x H 85 mm Faucet: W 35 x D 300 x H 250 mm		kg 1,51



Faucet with foot pedal - cold / hot water set

Model THEA

- Swivel fitting with cold / hot water foot pedal
- Suitable for high pressure (0.5 - 7 bar), water connection 1/2"
- 12 L / min - 3 BAR
- Table hole Ø 21.5 mm
- Connection hose foot pedal: 900 mm
- Connection hose swivel fitting: 1300 mm
- Foot pedals with fastening screws
- Projection: 300 mm / stand height 250 mm



457-1025

Model	Order no.	GTIN
THEA	457-1025	4017337045884
Foot pedal: W 108 x D 235 x H 85 mm Faucet: W 35 x D 300 x H 250 mm		kg 1,15



Single-hole shower with dual jet shower

Model PAULA

- Spring shower with 1-lever stand fitting
- Spring shower: 430 mm
- Suitable for high pressure, water connections 3/8"
- High-quality ceramic valve



457-1030

Model	Order no.	GTIN
PAULA	457-1030	4017337049134
W 50 x D 440 x H 240 mm		kg 3,14

Single-hole pre-rinse spray + Lever faucet black Model *EMMI*



457-1070

- Single-lever pre-rinse spray + lever faucet including wall bracket
- Swiveling spout 255 mm
- Chrome-plated faucet
- S-shaped swivel spout
- With an additional water faucet
- Black plastic levers for water supply
- High-quality ceramic components
- Water flow rate: 12 L/min - 3.5 Bar from the spray,
- 14 L/min - 3.5 Bar from the faucet,
- 18 L/min - 3.5 Bar from both spray and faucet
- Table hole Ø 32.5 mm
- Connections: G 3/8"

Model	Order no.	GTIN
EMMI	457-1070	4017337067336
W 110 x D 340 x H 600 mm (with wall mounting rod T 460 mm)		
kg 5,1		



EMMI



Single-hole pre-rinse spray faucet Model *MEGGY*



457-1075

- Single-hole pre-rinse spray including wall bracket
- Swiveling spout
- Chrome-plated faucet
- Black plastic lever for water supply, valves for hot/cold selection
- (mixing valve) chrome-plated
- High-quality ceramic valves
- Water flow rate: 12 L/min - 3.5 Bar from the spray
- Table hole Ø 27 mm
- Connections: G 1/2"

Model	Order no.	GTIN
MEGGY	457-1075	4017337067343
W 140 x D 310 x H 580 mm (with wall mounting rod T 430 mm)		
kg 3,6		



MEGGY



Single-hole pre-rinse spray faucet Model *VALENTINA*



457-1080

- Single-hole water stop pre-rinse spray + faucet, including wall bracket, with water faucet
- Swiveling spout 230 mm
- Black plastic lever for water supply, valves for hot/cold selection
- (mixing valve) chrome-plated
- High-quality ceramic valves
- Water flow rate: 9 L/min - 3.5 Bar
- Table hole Ø 30 mm
- Connections: G 3/8"

Model	Order no.	GTIN
VALENTINA	457-1080	4017337068630
W Ø 45 x D 310 x H 560 mm		
kg 4,6		



VALENTINA





MANU



Single-hole counter mixing faucet

Model MANU

- 2-lever floor-standing fitting for high pressure, water connection 1/2"
- Table hole Ø 27 mm
- High-quality ceramic valves
- Short operating levers
- Overhang 230 mm / stand height 310 mm



457-1000

Model	Order no.	GTIN
MANU	457-1000	4017337045839
W 180 x D 310 x H 280 mm		1,15 kg



SILKE



Single-hole mixing faucet with pull-out fitting

Model SILKE

- 1-lever stand mixer for high pressure, water connection 3/8"
- 14 L / min - 3 BAR
- Table hole Ø 32 mm
- High quality ceramic valves
- Extendable rinsing shower
- With 2 functions shower
- Extendable up to max. 1 meter
- projection 230 mm / Stand height 190 mm



457-1005

Model	Order no.	GTIN
SILKE	457-1005	4017337045846
W 50 x D 190 x H 270 mm		1,93 kg



ISABELLA



Single-hole mixing faucet with swivel lever

Model ISABELLA

- Single-hole extra tall faucet with swivel spout
- Faucet + water supply valve chrome-plated
- High-quality ceramic valves
- Water flow rate: 12 L/Min - 3.5 Bar
- Table hole: Ø 31 mm
- Connections: G 3/8"



457-1100

Model	Order no.	GTIN
ISABELLA	457-1100	4017337067053
W Ø 50 x D 215 x H 165/290 mm		1,7 kg

Mixing faucet+swivel lever+pre-rinse gun

Model VENUS

- Singel hole mixing faucet + 1 lever + hose with gun
- Swivel spout
- Chrome-plated
- Black plastic lever for water supply
- High-quality ceramic valves
- Water flow rate: 11 L/Min - 3,5 Bar from the shower gun
14 L/Min - 3,5 Bar from the faucet,
17 L/Min - 3,5 Bar from both spray and faucet
- Table hole: Ø 32,5 mm
- Connections: G 3/8 Zoll



457-1102



VENUS



Model	Order no.	GTIN
VENUS	457-1102	4017337068593
Wasserhahn: W 110 x D 340 x H 360 mm 2,9 kg		

Single-hole pull-out mixing faucet with lever

Model FREYA

- Single-hole mixer tap with long lever, spout height: 215 mm
- Chrome-plated faucet
- Black plastic lever for water supply
- High-quality ceramic valves
- Water flow rate: 9 L/Min - 3.5 Bar
- Extendable faucet
- Table hole: Ø 32 mm
- Connections: G 3/8"



457-1105



FREYA



Model	Order no.	GTIN
FREYA	457-1105	4017337067060
W Ø 50 x D 215/230 x H 190/310 mm 2,4 kg		

Single-hole mixing faucet swivel lever black

Model CHIARA

- Single-hole mixer tap with long lever, spout height: 215 mm
- Chrome-plated faucet
- Black plastic lever for water supply
- High-quality ceramic valves
- Water flow rate: 14 L/Min - 3.5 Bar
- Table hole: Ø 32 mm
- Connections: G 3/8"



457-1110



CHIARA



Model	Order no.	GTIN
CHIARA	457-1110	4017337067077
W Ø 50 x D 215/230 x H 195/290 mm 1,8 kg		



ANNA



Single-hole mixing faucet with swiveling spout *Model ANNA*



457-1115

- Single-hole mixer tap with swivel lever, spout height: 310 mm
- Chrome-plated faucet
- Black plastic lever for water supply and hot/cold selection (mixing valve)
- With high-quality ceramic components
- Water flow rate: 14 L/Min - 3.5 Bar
- Connections: G 3/8"
- Table hole: Ø 32.5 mm

Model	Order no.	GTIN
ANNA	457-1115	4017337067084
W Ø 52 x D 307/310 x H 230/340 mm		2,6 kg



EDDA



2-hole wall-mounted mixing faucet with swivel lever *Model EDDA*



457-1120

- Lever wall faucet for high pressure
- Swiveling spout height: 225 mm
- Chrome-plated faucet
- Black plastic lever for hot/cold selection (mixing valve)
- High-quality ceramic valves
- Water flow rate: 16 L/Min - 3.5 Bar
- Connections: G 1/2"

Model	Order no.	GTIN
EDDA	457-1120	4017337067091
W 155 x D 255/310 x H 225/335 mm		4,1 kg



TESS



2-hole mixing faucet with swivel lever, black *Model TESS*



457-1125

- Single-lever faucet for high pressure
- Swiveling spout height: 250 mm
- Chrome-plated faucet
- Black plastic lever for hot/cold selection (mixing valve)
- High-quality ceramic valves
- Water flow rate: 15 L/Min - 3.5 Bar
- Connections: G 3/4"

Model	Order no.	GTIN
TESS	457-1125	4017337067107
W 155 x D 255/310 x H 250/360 mm		4,5 kg

Faucets with sensor*Model NEPTUN and POSEIDON*

457-1050



457-1055

- With infrared sensor
- **Neptun:** battery operated (recommended use of lithium batteries, batteries not included)
- **Poseidon:** 230 V
- With swivel arm and extra high spout (200 mm)
- Flow time: 7.5 seconds
- Safe shutdown after 5 minutes of continuous operation
- Automatic cleaning cycle every 24 hours after last use
- Lever on the side

Model	Order no.	GTIN
NEPTUN	457-1050	4017337055159
POSEIDON	457-1055	4017337055166

NEPTUN	POSEIDON
2,1	2,0
4 x 1,5 V (AA)	230 V - 50 Hz - 0,06 kWh



NEPTUN

POSEIDON

**Single-hole faucet extra high***Model SARAH*

457-1085

- Faucet + valves for hot/cold selection (mixing valve) chrome-plated
- High-quality ceramic valves
- Water flow rate: 18 L/Min - 3.5 Bar
- Temperature range: 05 - 70 °C
- Table hole: Ø 34 mm
- Connections: G 1/2"

Model	Order no.	GTIN
SARAH	457-1085	4017337068647
W 150 x D 390 x H 610 mm		2,9



SARAH

**2-hole faucet extra tall***Model ANNETTE*

457-1135

- 2-hole faucet (extra high)
- Valves for water supply + hot/cold selection (mixing valve) chrome-plated
- With high-quality ceramic components
- Water flow rate: 18 L/Min - 3.5 Bar
- Connections: G 3/4"
- Table hole: Ø 27 mm

Model	Order no.	GTIN
ANNETTE	457-1135	4017337068616
W 210 x D 280 x H 620 mm		4,4



ANNETTE





BERIT



Single-hole faucet tall with swivel spout Model *BERIT*

- Faucet + valves for hot/cold selection (mixing valve) chrome-plated
- High-quality ceramic valves
- Water flow rate: 18 L/Min - 3.5 Bar
- Temperature range: 05 - 70 °C
- Table hole: Ø 34 mm
- Connections: G 1/2"



457-1090

Model	Order no.	GTIN
BERIT	457-1090	4017337068654
W 150 x D 440 x H 660 mm		3,4 kg



ANNIKA



Single-hole faucet extra tall with swivel spout Model *ANNIKA*

- Faucet + water supply valve chrome-plated
- High-quality ceramic valves
- Water flow rate: 12 L/Min - 3.5 Bar
- Table hole: Ø 31 mm
- Connections: G 1/2"



457-1095

Model	Order no.	GTIN
ANNIKA	457-1095	4017337068661
W 55 x D 690 x H 680 mm		3,4 kg



KERSTIN



2-Hole Pre-rinse Faucet Extra Tall Model *KERSTIN*

- Swiveling spout
- Valves for hot/cold selection (mixing valve) chrome-plated
- With high-quality ceramic components
- Water flow rate: 12 L/Min - 3.5 Bar
- Connections: G 3/4"
- Table hole: Ø 27 mm



457-1130

Model	Order no.	GTIN
KERSTIN	457-1130	4017337068609
W 210 x D 420 x H 1300 mm (with wall mounting rod depth: 540 mm)		5,1 kg



2-Hole pre-rinse faucet extra tall

Model MELANIE

- Swiveling spout
- Valves for water supply + hot/cold selection (mixing valve) chrome-plated
- With high-quality ceramic components
- Water flow rate: 12 L/Min - 3.5 Bar
- Connections: G 3/4"
- Table hole: Ø 27 mm



457-1140



MELANIE



Model	Order no.	GTIN
MELANIE	457-1140	4017337068623



W 280 x D 280 x H 890 mm
(with wall mounting rod depth: 400 mm)



4,4

Single-hole water stop pre-rinse spray + faucet

Model HILDE

- Including wall bracket, with faucet
- Swiveling spout 250 mm
- Chrome-plated faucet
- High-quality ceramic valves
- Water flow rate: 12 L/min - 3.5 Bar from the spray,
- 14 L/min - 3.5 BAR from the faucet, 18 L/min - 3.5 Bar from spray and faucet
- Table hole Ø 27mm
- Connections: G 1/2"



457-1060



HILDE



Model	Order no.	GTIN
HILDE	457-1060	4017337067312



W 140 x D 310 x H 1110 mm



6

Single-hole water stop pre-rinse spray

Model CHRISTA

- Single-hole water stop pre-rinse spray including wall bracket
- Swiveling spout 245 mm
- Chrome-plated faucet
- High-quality ceramic valves
- Water flow rate: 12 L/min - 3.5 Bar
- Table hole Ø 27mm
- Connections: G 1/2"



457-1065



CHRISTA



Model	Order no.	GTIN
CHRISTA	457-1065	4017337067329



W 140 x D 290 x H 1120 mm
(with wall mounting rod T 400 mm)



5,8



ROSA (2M)



Ceiling mounted shower head

Model ROSA

- Single lever shower with suspension
- Suitable for high pressure, water connection 1/2"
- 13/14 L / Min - 3 BAR
- Inlet hose: 2000/3000 mm
- Ceiling mounting cable for spring 1000 mm
- Flexible spring suspension



457-1035



457-1040

Model	Order no.	GTIN
ROSA (2M)	457-1035	4017337049141
ROSA (3M)	457-1040	4017337052417

ROSA (2M) L 2000 mm ROSA (3M) L 3000 mm	1,73 kg
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SABINA



Single-hole pre-wash shower

Model SABINA

- Single lever spring shower
- Suitable for high pressure, water connection 1/2"
- 12 L / min - 3 BAR
- Table hole Ø 27mm
- Incl. Wall bracket



457-1010

Model	Order no.	GTIN
SABINA	457-1010	4017337045853

W 140 x D 480 x H 1030 mm	4,9 kg
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TANJA



Single-hole pre-wash shower with mixer

Model TANJA

- Single lever spring shower
- Suitable for high pressure, water connection 1/2"
- 12 L / min - 3 BAR
- S-shaped swivel spout
- Table hole Ø 27mm
- Incl. Wall bracket



457-1015

Model	Order no.	GTIN
TANJA	457-1015	4017337045860

W 140 x D 480 x H 1030 mm	4,9 kg
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Hose reel + Hose + Pistol

Model HENNINK and BENJAMIN

- Hose reel including hose and gun
- Material: (reel) stainless steel AISI 304; (shaft, swivel) AISI 303; (main spring) carbon steel; (hose) rubber, blue; (gun) plastic, blue
- Suitable for wall/ceiling or floor mounting
- Automatic hose retraction in case of excess
- For use with hot or cold water
- WARNING: When using hot water (over 60 °C), appropriate safety precautions must be taken (use of PPE like gloves, goggles...)
- Hose suitable for 25 °C up to 20 bar or at 70 °C water temperature up to a max. of 10 bar pressure
- Gun suitable for up to 80 °C water temperature and max. 12 bar pressure, adjustable flow up to 50 L/min
- Hose: inlet thread: 1/2" M, outlet thread: 1/2" M + quick-release coupling F for gun
- Gun thread: G 1/2"
- Diameter of reel: 430 mm



457-2000



457-2005



Model	Order no.	GTIN
HENNINK	457-2000	4017337067503
BENJAMIN	457-2005	4017337068357

	HENNINK	BENJAMIN
without hose+gun	W 192 x D 480 x H 447 mm	W 192 x D 480 x H 447 mm
kg	17,2	18,2
length of hose	10 m	15 m

Hose reel + Hose + Pistol

Model JUAN and MARLON

- Hose reel including hose and gun
- Material: (reel) carbon steel with baked enamel finish, gray/black; (shaft, swivel joint, main spring) carbon steel; (hose) rubber, black; (gun) plastic, black; (side connection) brass
- Suitable for wall mounting
- Automatic hose retraction in case of excess
- For use with hot or cold water
- WARNING: When using hot water (over 60 °C), appropriate safety precautions must be taken (use of PPE like gloves, goggles...)
- Hose suitable for up to 80 °C water temperature and a max. of 20 bar pressure
- Gun suitable for up to 40 °C water temperature and max. 6 bar pressure, adjustable flow; at 3 bar 8.5 -10.5 L/min
- Hose: inlet thread: 1/2" M, outlet thread: 1/2" F
- Gun thread: 1/2" M
- Diameter of reel: 430 mm



457-2010



457-2015



Model	Order no.	GTIN
JUAN	457-2010	4017337068364
MARLON	457-2015	4017337068371

	JUAN	MARLON
without hose+gun	W 220 x D 470 x H 480 mm	W 220 x D 470 x H 480 mm
kg	18,5	19,9
length of hose	10 m	15 m



Disinfectant dispenser white with sensor
Model SONJA and MERIT

- Material: plastic
- Lever indicator window
- Can be opened for easy filling
- 4 x AA batteries (not included)
- Drip pump mechanism
- No-touch sensor system
- 3 second intervals
- **MERIT** for liquid disinfection
- **SONJA** for gel and soap



Model	Order no.	GTIN
Merit	298-2100	4017337054619
SONJA	298-2105	4017337055265

SONJA	MERIT
0,7 / 1,5	0,7 / 1,5
W 140 x W 110 x H 235 mm	W 140 x D 105 x H 235 mm

Stand for Merit or Sonja

- Material: 700-6705 stainless steel / 298-2110 Stainless steel and plastic
- 700-6705 : Stainless steel base with pre-drilled holes for the Merit or Sonja models, disinfectant dispenser, suitable for outdoor use
- 298-2110 Stands on a stainless steel rod on a round steel plate and a plastic table frame, suitable for indoor use



Delivery without disinfectant dispenser



Model	Order no.	GTIN
3 IN 1 STAND	298-2110	4017337055340

Stainless steel stand	3 IN 1 STAND
4 / 5	2,9 / 3,6
W 98 x D 185 x H 1320 mm	H 1186 / Ø 275 mm



Stainless steel glove dispenser

Model LAZARO

- Stainless steel glove dispenser
- For 3 boxes
- Lateral punchings for sizes S, M and L



700-6100



LAZARO



Model	Order no.	GTIN
LAZARO	700-6100	4017337054589
kg 1		
W 255 x D 95 x H 390 mm		

Garbage bag holder

Model MSH 100

- Four-sided stainless steel cladding with pedal-operated stainless steel lid
- The hinged front opening with locking system enables 100 to 130 liter bags to be removed completely.
- The front panel opens to 90 degrees for easy cleaning.



399-2085



MSH 100



Model	Order no.	GTIN
MSH 100	399-2085	4017337057986
W 370 x D 560 x H 890 mm		
kg 13,04 / 14,9		



Stainless steel waste bin with hydraulic damper

Model APOLLO and JUPITER

- Material: (dustbin and hygiene attachment)
stainless steel 18/10
- Hygiene attachment for screwing on
can be ordered as an option



Model	Order no.	GTIN
APOLLO (60 L)	700-4800	4017337054428
JUPITER (90 L)	700-4805	4017337054435

	APOLLO	JUPITER
	W 400 x D 765 mm x H 370	W 400 x D 905 mm x H 370
Top	W 400 x D 164 mm x H 340	W 400 x D 164 mm x H 340
	ca. 13,5 kg	ca. 19 kg
Top	ca. 3 kg	ca. 3,5 kg

Stable,
hygienic & durable
STAINLESS STEEL

Waste bin on wheels with opening pedal

Model ME 50 and ME 105

- Stainless steel waste bin on wheels with a pedal to open the lid
- Removable lid, two fixed rollers
- Material stainless steel 201
- Lid + container have a stainless steel thickness of 0.8 mm
- Wheel diameter: 75 mm
- Mobile use thanks to 2 wheels and handle



399-2070



399-2075



ME 105

Model	Order no.	GTIN
ME 50	399-2070	4017337057955
ME 105	399-2075	4017337057962

ME 50	ME 105
6,9 / 8,1 50	9,7 / 10,5 105
Ø 350 x 600 mm	Ø 450 x 700 mm



Litter bin on wheels without pedal

Model ME 90

- Stainless steel waste bin on wheels without a pedal.
- Removable lid
- Material: stainless steel 201
- Lid + container have a stainless steel thickness of 0.8 mm
- 4 wheels with a diameter of 75mm
- Including side handles



399-2080



ME 90

Model	Order no.	GTIN
ME 90	399-2080	4017337057979

Ø 450 x 700 mm	8 / 9
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REMCO

Waste collector / standing ashtray

Model REMCO

- Material: stainless steel
- Removable ashtray insert
- Removable galvanized inner container
- Throwing opening with plastic cover strip



282-3025

Model	Order no.	GTIN
REMCO	282-3025	4017337282074
Ø 300 x H 620 mm	Ltr 18	kg 4,2



AF 202 AB

Waste collector / standing ashtray

Model AF 202 AB

- Material: coated steel
- Color: black
- Removable ashtray insert
- Removable galvanized inner container



399-1003

Model	Order no.	GTIN
AF 202 AB	399-1003	4017337399031
Ø 300 x H 720 mm	Ltr 20	kg 6



AF 202 AS

Waste collector / standing ashtray

Model AF 202 AS

- Material: stainless steel
- Removable ashtray insert
- Removable galvanized inner container
- Color: stainless steel



399-1004

Model	Order no.	GTIN
AF 202 AS	399-1004	4017337399048
Ø 300 x H 720 mm	Ltr 20	kg 6

Waste bin with push lid

Model AD 253

- Material: stainless steel
- Removable galvanized inner container



399-1024



AD 253



Model	Order no.	GTIN
AD 253	399-1024	4017337399246
 Ø 350 x H 750 mm	 35	 6

Smoker pole

Model RANA

- Material: (head and inner container) stainless steel, (body) steel
- Removable inner container
- Lockable
- Color: black (powder-coated)



399-2060



RANA



Model	Order no.	GTIN
RANA	399-2060	4017337399468
 Ø 290 x H 1000 mm		 5,5



SHELF TROLLEYS, TRAY TROLLEYS AND TRANSPORT TROLLEYS

LIAM DUO
(Order no.: 350-1005)

Food, dishes, laundry or detergents.

In gastronomy and hotel business, things have to be transported on a daily basis. We support you in your everyday life with the right tools and durable products.

Transport trolley / serving trolley Model FELIX

- Material: stainless steel
- Lightweight design
- 4 smooth-running wheels (2 with brake)
- Load capacity: approx. 50 kg, 2 shelves
- Easy assembly
- Shelf spacing: approx. 600 mm
- Delivery: "Flat-Pack" box



213-40011



FELIX



Model	Order no.	GTIN
FELIX	213-40011	4017337033904

W 860 x D 540 x H 940 mm	10 kg
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Serving trolley Model SW 2

- Material: stainless steel 1.4301
- Flatpack
- Patented shelf fastening
- Deep-drawn profile edge
- Redating wall deflector wheels
- Number of shelves: 2 pieces - Load per shelf: 80 kg
- Maximum load of serving trolley: 120 kg
- Soundproofing under each shelf
- Shelf dimensions: 800 x 500 mm
- Height of the top shelf: 824mm
- 4 galvanized castors, 2 with brake
- Wheel diameter: 125 mm
- MADE IN GERMANY



487-2000



SW 2



Model	Order no.	GTIN
SW 2	487-2000	4017337059591

W 870 x D 575 x H 970 mm	13 kg
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Serving trolley Model SWK 2

- Material: stainless steel 1.4301
- Flatpack
- Patented shelf fastening
- Deep-drawn profile edge
- Redating wall deflector wheels
- Number of shelves: 2 pieces - Load per shelf: 80 kg
- Maximum load of serving trolley: 120 kg
- Soundproofing under each shelf
- Shelf dimensions: 630 x 400 mm
- Galvanized castors, 2 with brake
- Height of top shelf - 824 mm
- Wheel diameter: 125 mm
- MADE IN GERMANY



487-2007



SWK 2



Model	Order no.	GTIN
SWK 2	487-2007	4017337059652

W 700 x D 475 x H 970 mm	11 kg
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Transport and storage / hotel

Shelf trolleys, tray trolleys and transport trolleys



BASTIAN

Transport trolley / serving trolley Model BASTIAN

- Material stainless steel
- Light design
- 3 shelves, total load capacity approx. 80 kg
- 4 smooth-running wheels (2 with brake)
- shelf spacing: approx. 270 mm
- Delivery in a „flat pack“ box, easy assembly



213-40001

Model	Order no.	GTIN
BASTIAN	213-40001	4017337213986
W 860 x D 540 x H 940 mm		13 kg



SW 3

Serving trolley Model SW 3

- Material: stainless steel 1.4301
- Flatpack
- Patented shelf attachment
- Deep-drawn profile edge
- Redating wall deflector wheels
- Soundproofing under each shelf
- Board dimensions: 800 x 500 mm
- Number of shelves: 3 pieces - Load per shelf: 80 kg
- Maximum load of serving trolleys: 150 kg
- Height of the top shelf: 824mm
- 4 galvanized castors, 2 with brake
- Wheel diameter: 125 mm
- MADE IN GERMANY



487-2005

Model	Order no.	GTIN
SW 3	487-2005	4017337059607
W 870 x D 575 x H 970 mm		16,5 kg



SWK 3

Serving trolley Model SWK 3

- Material: stainless steel 1.4301
- Flatpack
- Patented shelf fastening
- Deep-drawn profile edge
- Redating wall deflector wheels
- Soundproofing under each floor
- 4 galvanized castors, 2 with brake
- Board dimensions: 630 x 400 mm
- Number of shelves: 3 pieces - Payload per shelf: 80 kg
- Maximum load of the serving trolley: 150 kg
- Height of the top shelf - 824 mm
- Wheel diameter: 125 mm
- MADE IN GERMANY



487-2010

Model	Order no.	GTIN
SWK 3	487-2010	4017337059652
W 700 x D 475 x H 970 mm		13 kg

Transport trolley / serving trolley Model DAVID

- Material: stainless steel
- Lightweight design
- 4 smooth-running wheels (2 with brake)
- Load capacity: approx. 130 kg, 5 shelves
- Easy assembly
- Shelf spacing: approx. 255 mm
- Delivery: "Flat-Pack" box



213-41001



DAVID



Model	Order no.	GTIN
DAVID	213-41001	4017337036158
W 860 x D 540 x H 1540 mm		kg 20

Waste bin for serving trolley Model AB 2

- Material: (container suspension) stainless steel, (container) plastic, grey
- 2 containers
- Practical, stable suspension
- Ideal extension for cutlery and serving trolleys



213-4108



AB 2



Model	Order no.	GTIN
AB 2	213-4108	4017337036691
Ext: W 430 x D 300 x H 450 mm		Ltr 2 x 8
Container: 2 x W 200 x D 270 x H 315 mm		kg 3,8

Clearing trolley Model CHARLES

- "Heavy duty" clearing trolley in 18/10 stainless steel (AISI304) edged all around (8.5 cm edging): high quality stainless steel with high load capacity
- Material thickness 1.2 mm
- 4 wheels, 2 with brake
- Load capacity up to 240 kg



452-1300



CHARLES



Model	Order no.	GTIN
CHARLES	452-1300	4017337057443
W 840 x D 535 x H 910 mm		kg 20 / 22



INES

Cutlery trolley

Model INES

- Material: stainless steel
- Heavy design
- Including 2 containers for cutlery
- Bottom shelf: W 570 x D 395 mm
- 4 smooth-running wheels (2 with brake)
- Shelf for plates, cups, glasses, etc.



213-4005

Model	Order no.	GTIN
INES	213-4005	4017337213924
W 630 x D 400 x H 980 mm		11



ZENJA

Serving trolley

Model ZENJA

- Material: plastic, light metal
- 3 shelves, load capacity approx. 100 kg
- 4 smooth-running wheels (2 with brake)
- shelf spacing: approx. 300 mm
- Delivery: „Flat-Pack“ box



213-3990

Model	Order no.	GTIN
ZENJA	213-3990	4017337214211
Ext: W 845 x D 430 x H 950 mm		11,5
Shelves: B 700 x T 430 mm		



ZOKA 2

Transport trolley / serving trolley

Model ZOKA 1 and ZOKA 2

- Material: plastic, light metal
- 3 shelves, load capacity approx. 100 kg (ZOKA 1)
- 3 shelves, load capacity approx. 150 kg (ZOKA 2)
- 4 smooth-running wheels (2 with brake)



213-4115



213-4110

Model	Order no.	GTIN
ZOKA 1	213-4115	4017337213962
ZOKA 2	213-4110	4017337213955
ZOKA 1		ZOKA 2
14,1		20,1
W 845 x D 430 x H 950 mm		W 1020 x D 500 x H 960 mm

Shelf trolley for 1/1 GN containers and baking trays 600 x 400 mm

Model LIAM

- Material: Chrome-nickel steel
- For a maximum of 18 x 1/1 GN containers or baking trays W 600 x D 400 mm
- Tray rails with stops, width 15 mm
- Distance between levels: 75 mm
- Load capacity: approx. 150 kg
- 4 swivel castors with slide bearings and brake, Ø 100 mm
- Extra heavy design
- Delivery in a box (disassembled, including tools)



350-1000



350-1010



LIAM



Model	Order no.	GTIN
LIAM 1/1 GN	350-1000	4017337350001
LIAM 600 x 400	350-1010	4017337350018
LIAM 1/1 GN		LIAM 600 x 400
22,1		23
W 385 x D 555 x H 1735 mm		W 620 x D 420 x H 1735 mm

Shelf trolley for 1/1 GN containers and baking trays 600 x 400 mm

Model LIAM DUO

- Material: Chrome-nickel steel
- For a maximum of 36 x 1/1 GN containers or baking trays W 600 x D 400 mm
- Tray rails with stops, width 15 mm
- Distance between levels: 75 mm
- Load capacity: approx. 300 kg
- 4 swivel castors with slide bearings and brake, Ø 100 mm
- Extra heavy design
- Delivery in a box (disassembled, including tools)



350-1005



350-1012



LIAM DUO



Model	Order no.	GTIN
LIAM DUO 1/1 GN	350-1005	4017337350049
LIAM DUO 600 x 400	350-1012	4017337350056
LIAM DUO 1/1 GN		LIAM DUO 600 x 400
35		38
W 750 x D 555 x H 1735 mm		W 880 x D 600 x H 1735 mm



18 x 1/1 GN



18x 600x400 mm



Shelf trolley for 1/1 GN-containers and
trays 600 x 400 mm

Model TROLLEY 18 inserts

- Material: Aluminum
- 18 inserts 1/1 GN or 18 inserts 600x400 mm
- 4 easy-running wheels (2 with brake)
- Delivery in a flat-pack carton, easy assembly



508-2000



508-2010

Model	Order no.	GTIN
TROLLEY 18 x 1/1 GN	508-2000	4017337069941
W 400 x D 550 x H 1770 mm		14,5

Model	Order no.	GTIN
TROLLEY 18 x 600x400 mm	508-2010	4017337069965
W 420 x D 680 x H 1770 mm		18,5



Trolley 18x 2/1 GN



Shelf trolley for 2/1 GN-containers

Model TROLLEY 18 inserts

- Material: Aluminum
- 18 inserts 2/1 GN
- 4 easy-running wheels (2 with brake)
- Delivery in a flat-pack carton, easy assembly



508-2005

Model	Order no.	GTIN
TROLLEY 18x 2/1 GN	508-2005	4017337069958
W 440 x D 150 x H 1810 mm		19

Shelf trolley Model BONO

- Material: stainless steel
- For 18 x 2/1 GN
- 4 smooth running wheels with brake
- Load capacity: approx. 150 kg
- Distance between the racks 75 mm



350-1003



BONO



Model	Order no.	GTIN
BONO	350-1003	4017337049301
 B 590 x T 670 x H 1730 mm		 25

Shelf trolley Model RW 1118

- Standard design GN 1/1
- Container sizes - GN 1/1, 1/2, 2/8, 2/3, 1/3
- Material: stainless steel 1.4301
- Welded
- Galvanized castors, 2 with brake (125 mm wheel diameter)
- Supports: 18, distance: 73 mm
- Load capacity: 180 kg
- MADE IN GERMANY



487-1040



RW 1118



Model	Order no.	GTIN
RW 1118	487-1040	4017337059577
 B 460 x T 613 x H 1645 mm		 17

Shelf trolley Model RW 2118

- Standard version GastroNorm 2/1
- Container sizes - GN 2/1, 1/1, 2/4
- Material: stainless steel 1.4301
- Welded
- Galvanized castors, 2 with brake (125 mm wheel diameter)
- Supports: 18, distance: 73 mm
- Load capacity: 180 kg
- MADE IN GERMANY



487-1055



RW 2118



Model	Order no.	GTIN
RW 2118	487-1055	4017337059584
 B 662 x T 733 x H 1645 mm		 20

Transport and storage / hotel

Shelf trolleys, tray trolleys and transport trolleys



NOEL

Shelf trolley with stainless steel worktop

Model NOEL

- Material: stainless steel
- 6 racks for 12 x 1/1 GN or 6 x 2/1 GN
- Distance between levels: 110 mm
- Load capacity: approx. 120 kg
- 4 smooth-running wheels (2 with brake)
- Racks with stop



350-1015

Model	Order no.	GTIN
NOEL	350-1015	4017337350025
W 595 x D 670 x H 1025 mm		16,6



TW 8

Shelf trolley

Model TW 8

- Material: stainless steel 1.4031
- Insertion dimensions: GN 1/1, GN 1/2
- U-shaped support angle with push-through protection on both sides
- 4 swivel castors, 2 with total locks
- Wall deflector in black
- Shelf trolley with worktop
- Supports: 8
- Support spacing: 73 mm
- Design: assembled
- Castor design: 0 125 mm galvanized steel
- Load capacity: 180 kg
- MADE IN GERMANY



487-1060

Model	Order no.	GTIN
TW 8	487-1060	4017337059614
W 460 x D 613 x H 845 mm		13



TW 8 21

Shelf trolley

Model TW 8 21

- Material: stainless steel 1.4031
- Insert dimensions: GN 2/1, GN 1/1
- U-shaped support bracket with push-through protection on both sides
- 4 swivel castors, 2 with brake
- Black wall deflector
- Shelf trolley with worktop
- Supports: 8
- Support spacing : 73 mm
- Design: assembled
- Castor design: 0 125 mm galvanized steel
- Load capacity: 180 kg
- MADE IN GERMANY



487-1080

Model	Order no.	GTIN
TW 8 21	487-1080	4017337059621
W 662 x D 733 x H 845 mm		16

Bakery trolley

Model TW 60 / 40L

- Material: stainless steel 1.4509
- 60/40 lengthways insert
- tray sizes - 60/40 - 58/40 lengthways insert
- Castors - 4 swivel castors, 2 with brake, galvanized
- Supports: 10
- Distance: 69 mm
- Load capacity: 180 kg
- MADE IN GERMANY



487-1090



TW 60 / 40L



Model	Order no.	GTIN
TW 60 / 40L	487-1090	4017337059669
W 463 x D 615 x H 900 mm		16 kg

Bakery trolley

Model TW 60 / 40Q

- Material: stainless steel 1.4509
- tray sizes 60/40, 58/40, 60/20, 58/20 lateral insertion
- Castors - 4 steering castors, 2 with brake, galvanized steel
- Supports: 10
- Distance: 69 mm
- Load capacity: 180 kg
- MADE IN GERMANY



487-1095



TW 60 / 40Q



Model	Order no.	GTIN
TW 60 / 40Q	487-1095	4017337059676
W 663 x D 415 x H 900 mm		12 kg

Basket / tray trolley

Model KT 500

- Material: AISI304
- Basket / tray trolley for 500 x 500 mm boxes or trays
- Distance between the slots 14 cm
- Ideal for dishwasher baskets
- 4 wheels, 2 with brake
- Permanently welded
- Supports: 10
- Delivery without baskets



452-1340



KT 500



Model	Order no.	GTIN
KT 500	452-1340	4017337057450
W 510 x D 530 x H 1660 mm		23 kg



KT 600

Basket/tray-trolley
Model KT 600

- Material: AISI304 stainless steel
- Basket / tray trolley for 600 x 400 mm boxes or trays with 14 slots
- Distance between the individual slots: 10 cm
- For bakery boxes with a maximum height of 100 mm
- 4 wheels. 2 with braked
- Permanently welded
- Supports: 14



452-1345

Model	Order no.	GTIN
KT 600	452-1345	4017337057467
W 440 x D 630 x H 1650 mm		25

ABS trays
Model black, red, white

- Packaging unit 20 pieces
- hygienic plastic trays in three colours
- in bakery dimension
- suitable for our trolleys:
- 350-1010 / 350-1012 / 452-1345
- 487-1060 und 487-1060



459-2000



459-2005



459-2010

Model	Order no.	GTIN
black	459-2000	4017337060894
red	459-2005	4017337060900
white	459-2010	4017337060917

W 600 x D 400 mm		15,2 (20 pieces)
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Freezer trolley Model FW 20

- Material: stainless steel
- 60/40 lengthways insertion
- 4 galvanized castors, 2 with brake
- Wheel diameter: 100 mm
- Supports: 20
- Distance: 73 mm
- Application angle on one-sided upstand



487-1010



FW 20



Model	Order no.	GTIN
FW 20	487-1010	4017337059638
W 495 x D 646 x H 1850 mm		kg 18,5

Trolley with 2 side walls and rear wall Model RW 3

- Material: AISI304, base plate made of food-safe HDPE (steel reinforced)
- With blue galvanized side walls
- Floor: perforated
- Design: mobile base plate made of plastic in black with 3 side walls made of steel, attached and clamped in the middle
- Dynamic load capacity: 500 kg
- Color base plate: black



174-3100



RW 3



Model	Order no.	GTIN
RW 3	174-3100	4017337056286
Int.: W 615 x D 815 x H 1440 mm Ext.: W 682 x D 815 x H 1678 mm		kg 30/ 32

Trolley with 2 side walls Model RW 2

- Material: AISI304, base plate made of food-safe HDPE (steel-reinforced) with blue-galvanized side walls
- Base: perforated
- Design: Mobile base plate made of plastic in black with 2 side walls made of steel, attached and clamped in the middle
- Dynamic load capacity: 500 kg
- Base plate color: black



174-3105



RW 2



Model	Order no.	GTIN
RW 2	174-3105	4017337056293
Int.: W 615 x D 815 x H 1440 mm Ext.: W 682 x D 815 x H 1678 mm		kg 24/ 26

Bakery boxes

Model BK 87 - BK 421

- Grey, food-safe stacking container / bakery box with reinforced base and perforated side walls and 4 open handles
- Available in different heights:
(87mm - 421mm, from 15 L content up to 87.8 L)



Model	Order no.	GTIN
BK 87	174-3500	4017337056309



W 600 x D 400 x H 87 mm



174-3500

Model	Order no.	GTIN
BK 99	174-3505	4017337056316



W 600 x D 400 x H 99 mm



174-3505

Model	Order no.	GTIN
BK 130	174-3510	4017337056323



W 600 x D 400 x H 130 mm



174-3510

Model	Order no.	GTIN
BK 154	174-3515	4017337056330



W 600 x D 400 x H 154 mm



174-3515

Model	Order no.	GTIN
BK 171	174-3520	4017337056347



W 600 x D 400 x H 171 mm



174-3520

Model	Order no.	GTIN
BK 198	174-3525	4017337056354



W 600 x D 400 x H 198 mm



174-3525

Model	Order no.	GTIN
BK 224	174-3530	4017337056361



W 600 x D 400 x H 224 mm



174-3530

Model	Order no.	GTIN
BK 250	174-3535	4017337056378



W 600 x D 400 x H 250 mm



174-3535

Model	Order no.	GTIN
BK 280	174-3540	4017337056385



W 600 x D 400 x H 280 mm



174-3540

Model	Order no.	GTIN
BK 349	174-3545	4017337056392



W 600 x D 400 x H 349 mm



174-3545

Model	Order no.	GTIN
BK 421	174-3550	4017337056408



W 600 x D 400 x H 421 mm



174-3550



Transport trolley

Model TR red, blue, yellow and green

- Material: impact-resistant, food-safe ABS plastic
- Ideal for transporting our bakery boxes (bakery boxes can be ordered at 174-3500 - 174-3550)
- Load: 250 kg on 4 swivel castors
- With rubber tread and galvanized forks

Model	Order no.	GTIN	
TRR red	174-3000	4017337056262	 174-3000
 W 600 x D 400 x H 87 mm  3,3			
Model	Order no.	GTIN	
TRB blue	174-3005	4017337056279	 174-3005
 W 600 x D 400 x H 87 mm  3,3			
Model	Order no.	GTIN	
TRGE yellow	174-3010	4017337056460	 174-3010
 W 600 x D 400 x H 87 mm  3,3			
Model	Order no.	GTIN	
TRGR green	174-3015	4017337056477	 174-3015
 W 600 x D 400 x H 87 mm  3,3			



8.04

Plastic pallet

Model KP 800, KP 1000

- stackable lightweight plastic pallet / export pallet with 9 feet and safety edge (4 mm)
- The pallet is suitable for problem-free shipping in IPPC countries as well as for the storage and shipping of packaged food
- MIX HDP regrind
- Color: black
- Static load capacity: 2500 kg
- Dynamic load capacity: 1000 kg



Model	Order no.	GTIN	
KP 800	174-4000	4017337056866	 174-4000
 W 1200 x D 800 x H 155 mm  -20 / +60  5 / 5,5			
Model	Order no.	GTIN	
KP 1000	174-4005	4017337056873	 174-4005
 W 1200 x D 1000 x H 155 mm  -20 / +60  6,6 / 7			





BS 100

Cutlery cabinet

Model BS 100

- Material: wood (veneered)
- Color: wenge
- Door with soft-close function
- Top storage area: W 960 x D 90 mm
- Storage area above the compartments: W 960 x D 170 mm
- 6 compartments: W 145 x D 360 x H 80 mm
- Open compartment with 2 shelves: W 570 x D 315 mm
- Closed compartment with door and shelf:
- W 365 x D 360 x H 585 mm
- Delivery is fully assembled, without decoration



439-1010

Model	Order no.	GTIN
BS 100	439-1010	4017337439126

W 1000 x D 400 x H 1100 mm	58 kg
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TAB 1

Tray dispenser

Model TAB 1, TAB 2

- Material TAB 1: AISI304
- Material TAB 2: AISI304 and plastic
- Tray dispenser with spring mechanism for trays 540 x 380 mm
- Model TAB2 also has a cutlery box with 4 compartments
- Cutlery box 520 x 320 x 70 mm



452-1200



452-1205



TAB 2

Model	Order no.	GTIN
TAB 1	452-1200	4017337057368

W 525 x D 545 x H 870 mm	20 / 21 kg
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Model	Order no.	GTIN
TAB 2	452-1205	4017337057375

W 525 x D 545 x H 1380 mm	21 / 22 kg
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Plate stacking system Plate-Mate®

Model PM 48 foldable

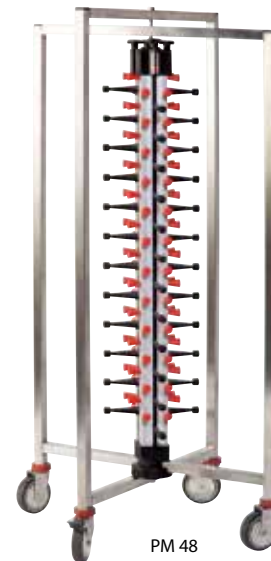
- Material: (Frame) steel, (Column) Aluminum, (Supports) plastic
- Foldable
- Rust-free and maintenance-free, excellent quality
- Maximum plate size: Ø 380 mm
- For up to 48 plated dishes, bowls, or plates
- Solves space problems in the kitchen, as it is foldable
- MADE IN GERMANY



87-1036



Model	Order no.	GTIN
PM 48 FOLDABLE	87-1036	4017337069971
W 480 x D 480 x H 1270 mm		kg 18



PM 48

Plate stacking system Plate-Mate®

Model PM 60 and PM 78 foldable

- Material: (Frame) steel, (Column) Aluminum, (Supports) plastic
- Foldable
- Rust-free and maintenance-free, excellent quality
- Maximum plate size: Ø 380 mm
- 4 swivel casters, 2 with locking brakes
- For up to 60 / 78 plated dishes, bowls, or plates
- Solves space problems in the kitchen, as it is foldable
- MADE IN GERMANY



87-1040



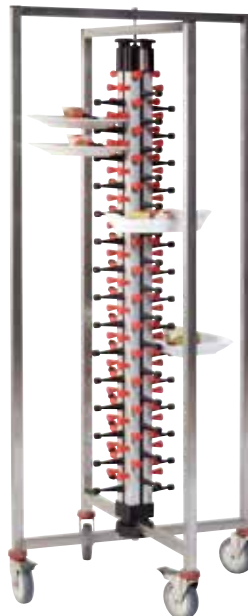
87-1035



Model	Order no.	GTIN
PM 60 FOLDABLE	87-1040	4017337871049
W 480 x D 480 x H 1490 mm		kg 18,2

Model	Order no.	GTIN
PM 78 FOLDABLE	87-1035	4017337066964
W 480 x D 480 x H 1790 mm		kg 22

PM 60



PM 78





Plate stacking system Plate-Mate®

Table model TM-12, TM-24 & TM-48

- Material: (Base) stainless steel, (Column) Aluminum, (Supports) plastic
- Rotating column
- Practical handle
- Maximum plate size: Ø 380 mm
- Eyelet for hanging
- Height-adjustable feet to compensate for uneven surfaces
- For up to 12 / 24 / 48 plated dishes, bowls, or plates



87-1011



87-1008



87-1004



TM-12



TM-24



TM-48



Model	Order no.	GTIN
TM-12 for up to 12 plates	87-1011	4017337870219
TM-24 for up to 24 plates	87-1008	4017337870172
TM-48 for up to 48 plates	87-1004	4017337871001

TM-12	TM-24	TM-48
W 270 x D 270 x H 490 mm	W 360 x D 360 x H 760 mm	W 360 x D 360 x H 1140 mm
4 kg	6	9

Plate stacking system Plate-Mate®

Model *TWIN-96*, *TWIN-120* & *TWIN-168*



- Material: (Frame) steel, (Column) Aluminum, (Supports) plastic
- Rust-free and maintenance-free, excellent quality
- Maximum plate size: Ø 380 mm
- 4 swivel casters, 2 with locking brakes
- For up to 96 / 120 / 168 plated dishes, bowls, or plates



87-10025



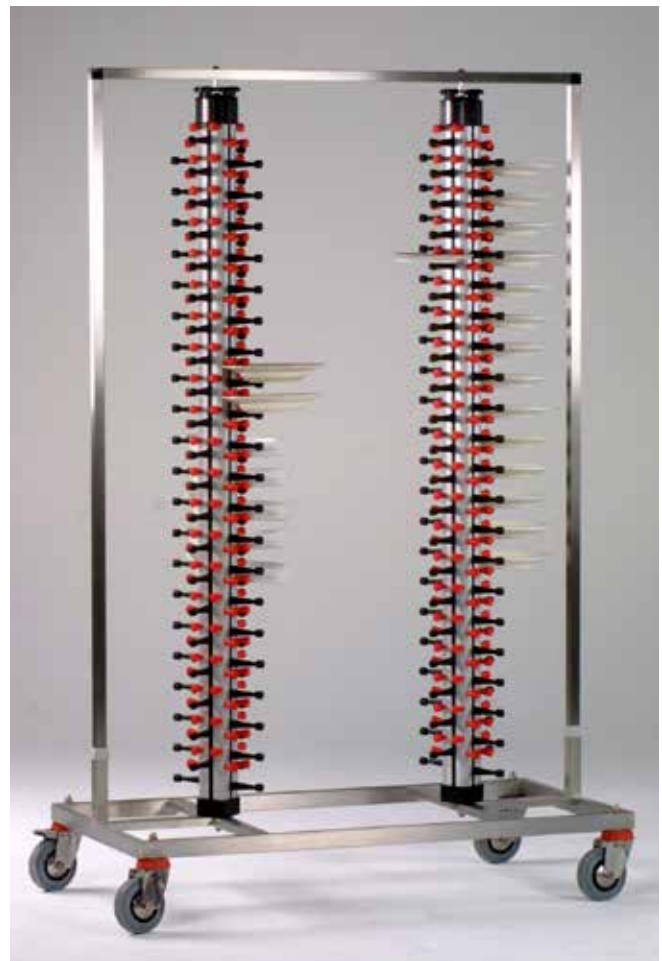
87-1003



87-1002



TWIN-96



TWIN-168

Model	Order no.	GTIN
TWIN-96	87-10025	4017337066933
TWIN-120	87-1002	4017337066926
TWIN-168	87-1003	4017337870011



TWIN-96	TWIN-120	TWIN-168
W 1200 x D 600 x H 1380 mm	W 1200 x D 600 x H 1580 mm	W 1200 x D 600 x H 1860 mm
35 kg	38	41



Plate stacking system Plate-Mate
*Wall model WM-6, WM-9, WM-18,
WM-21, WM-48*

- Material: (Column) Aluminum, (Supports) plastic, (Wall mount) stainless steel
- Easily detachable
- Maximum plate size: Ø 380 mm
- For up to 6 / 9 / 18 / 21 / 48 plated dishes, bowls, or plates



87-1014



87-1015



87-10165



87-10167



87-1017



WM-6



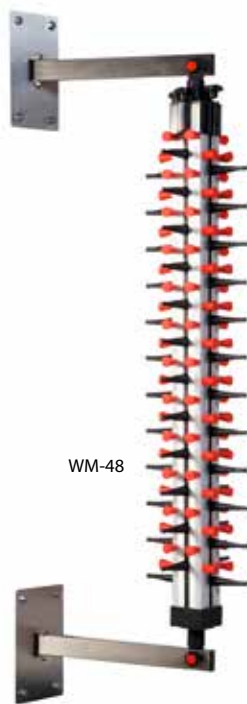
WM-9



WM-18



WM-21



WM-48

Model	Order no.	GTIN
WM-6 for up to 6 plates	87-1014	4017337870288
WM-9 for up to 9 plates	87-1015	4017337870295
WM-18 for up to 18 plates	87-10165	4017337066957
WM-21 for up to 21 plates	87-10167	4017337066995
WM-48 for up to 48 plates	87-1017	4017337870318

WM-6	WM-9	WM-18	WM-21	WM-48
 H 580	H 780	H 1390	H 1590	H 1140
 3	2,1	4	4,2	16



Plate stacking system Plate-Mate®

Model PM 84 FOLDABLE

- Material: (frame) steel, (column) aluminum, (supports) plastic
- Foldable
- Rust-free and maintenance-free, excellent quality
- Maximum plate size: ø 380 mm
- 4 swivel castors (2 with brake)
- For up to 84 arranged plates, bowls or platters
- Solves space problems in the kitchen because it can be folded up
- Ideal for catering



87-1001



PM 84 FOLDABLE



Model	Order no.	GTIN
PM 84 FOLDABLE	87-1001	4017337870080
W 650 x D 650 x H 1890 mm		34 kg

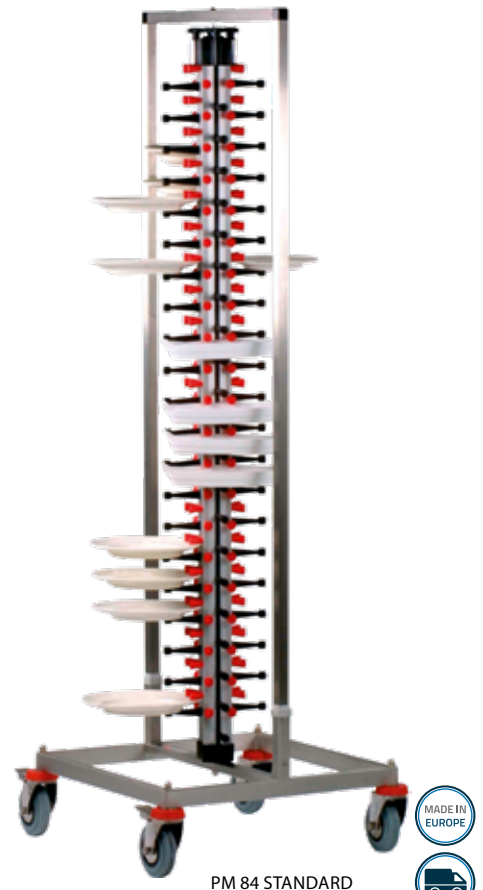
Plate stacking system Plate-Mate®

Model PM 84 STANDARD

- Rust-free and maintenance-free, excellent quality
- 4 swivel castors (2 with brake)
- Solves space problems in the kitchen
- For up to 84 arranged plates, bowls or platters
- High flexibility
- Steplessly adjustable in no time for all conventional plate and platter heights
- Tray supports to turn the plate stacker into a tray trolley (accessory)



87-1000



PM 84 STANDARD



Model	Order no.	GTIN
PM 84 STANDARD	87-1000	4017337870165
W 650 x D 650 x H 1870 mm		34 kg



WM 12

Plate-Mate® plate stacking system Wall model WM 12

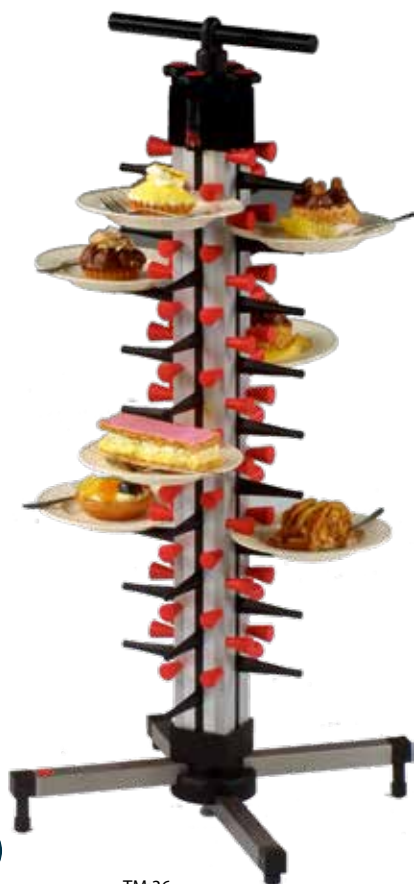
- Material: (column) aluminum, (supports) plastic
- Wall bracket made of stainless steel
- Easily removable
- Perfect for small restaurant kitchens or take-out buffets in cafeterias
- For up to 12 arranged plates, bowls or platters



87-1016



Model	Order no.	GTIN
WM 12	87-1016	4017337870301
H 945 mm		kg 4



TM 36

Plate stacking system Plate-Mate® Table model TM 36

- Material: (base) stainless steel, (column) aluminum, (supports) plastic
- Rotating column
- Practical handle
- Eyelet for hanging
- Height-adjustable feet to compensate for unevenness
- For up to 36 arranged plates, bowls or platters



87-1006



Model	Order no.	GTIN
TM 36	87-1006	4017337870202
W 350 x D 350 x H 925 mm		kg 7,8

Thermal container

Model Emmerich

- Material: plastic
- Suitable for 1/1 GN containers (not included)
- Front loader with 12 support rails
- With silicone seal - easy to attach again for cleaning
- Easily detachable hinged door with hinged lock
- The hinged lock can be locked
- Menu card slot on the door
- Temperature loss of 1.5 °C per hour for warm dishes and 0.5 °C per hour for cold dishes
- Suitable for food from -40 °C to +100 °C
- Keeps your dishes warm or cold in the GN container



452-1000



EMMERICH



Model	Order no.	GTIN
EMMERICH	452-1000	4017337043439
Ext.: W 520 x D 630,5 x H 1350 mm Ltr 172 (2 x 86 ltr.) kg 27,4		
Int. (each box): W 330 x D 520 x H 500 mm		

Thermal container

Model REES

- Material: plastic
- Front loader
- Double-walled polyurethane-insulated food transport box
- 12 support rails
- Easily detachable wing door with hinged lock
- The hinged lock can be locked
- Menu card bar
- Stackable and dishwasher-safe
- Temperature loss of 1.5 °C per hour at warm and 0.5 °C per hour for cold dishes
- Suitable for food from -40 °C to +100 °C
- Keeps your food warm or cold in the GN container
- Fillable with up to 6x 1/1 GN 65mm deep or 3x 1/1 GN 150 mm deep



452-1010



REES



Model	Order no.	GTIN
REES	452-1010	4017337043811
Ext.: W 625 x D 450 x H 575 mm Ltr 83 kg 10,2		
Int.: W 540 x D 330 x H 460 mm		



PW 2

Wall bracket for Barrier Belt Post System / tensators

Model PW 2 and PW 3

- Material: stainless steel, polished
- Automatic winding



399-2003-2010

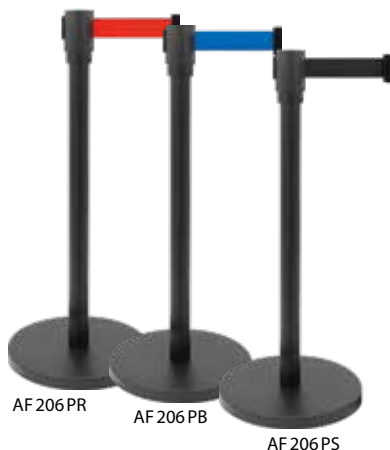
Barrier posts / tensators

Model AF 206 and AF 306

- Complete system (1 stand with integrated Barrier Belt)
- Automatic winding
- Barrier Belt cassette exchangeable
- 4 different directions possible
- Barrier Belt AF 206: W 1800 x H 47 mm
- Barrier Belt AF 306: W 3000 x H 47 mm
- **(Stand):** Ø 360 x H 915 mm



399-1005-10085



AF 206 PR

AF 206 PB

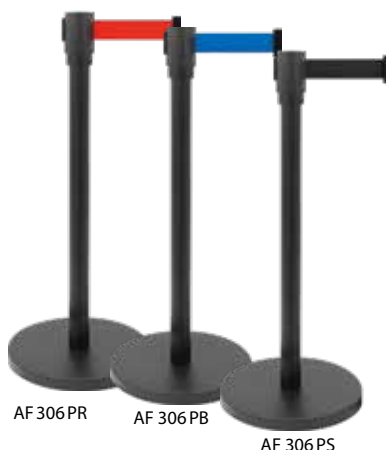
AF 206 PS



AF 206 SR

AF 206 SB

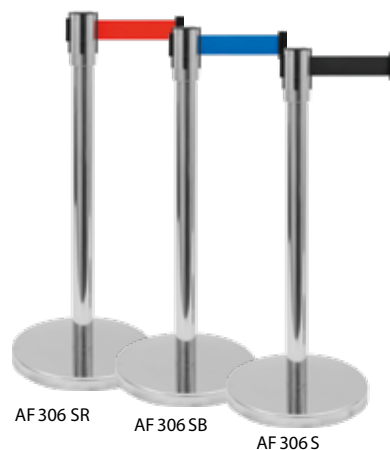
AF 206 S



AF 306 PR

AF 306 PB

AF 306 PS



AF 306 SR

AF 306 SB

AF 306 S

Description	Weight (kg)	Stand	Belt length (mm)	Belt colour	Order no.	GTIN
Wall bracket for Barrier Belt Post System						
PW 2 R	0,5	-	2000	red	399-2003	4017337399376
PW 2 B	0,5	-	2000	blue	399-2005	4017337399383
PW 2 S	0,5	-	2000	black	399-2000	4017337399369
PW 3 R	0,5	-	3000	red	399-2009	4017337399406
PW 3 B	0,5	-	3000	blue	399-2007	4017337399390
PW 3 S	0,5	-	3000	black	399-2010	4017337399413
Barrier Belt Post System / tensator						
AF 206 PR	8,45	black	1800	red	399-1005	4017337399055
AF 206 PB	8,45	black	1800	blue	399-1006	4017337399062
AF 206 PS	8,45	black	1800	black	399-10065	4017337399437
AF 206 SR	8,45	Stainless steel	1800	red	399-1007	4017337399079
AF 206 SB	8,45	Stainless steel	1800	blue	399-1008	4017337399086
AF 206 S	8,45	Stainless steel	1800	black	399-10085	4017337399420



AF 2791



AF 279



AF 219



AF 221



AF 220

Barrier post models

Model AF 279, AF 2791, AF 219, AF 221, AF 220 and AF 222



399-1025-10263

- Classic stand made of stainless steel with ball head
- Carabiner attachment
- Cord with velvet cover, red or black (available separately)
- **(Stand):** Ø 360 x H 1000 mm
- **(Cord):** Ø 38 x H 500 mm



AF 222



Description	Weight (kg)	Stand	Belt length (mm)	Belt colour	Order no.	GTIN
Barrier Belt Post System						
AF 279	9	silver	-	-	399-1025	4017337399253
AF 2791	9	gold	-	-	399-10251	4017337399451
AF 219	0,5	-	1500	silver-red	399-1026	4017337399260
AF 221	0,5	-	1500	gold-red	399-10262	4017337399475
AF 220	0,5	-	1500	silver-black	399-10261	4017337399444
AF 222	0,5	-	1500	gold-black	399-10263	4017337399482



PARTY 182

Folding table / buffet table

Model PARTY 182

- Material: (frame) steel, powder-coated, (table top) polyethylene
- Foldable feet
- Table top folds in the middle
- Including carrying handle
- Max. Load capacity: approx. 100 kg
- For inside and outside
- Can be stored to in a space-saving manner
- Optional black cover available



335-1005



335-1030



Model	Order no.	GTIN
PARTY 182	335-1005	4017337335015
Cover (black) for Party 182	335-1030	4017337072200
B 1830 x T 760 x H 720 mm		21



Folding bench / party bench

Model SIESTA

- Material: (frame) steel, powder-coated,
- (seat) polyethylene
- Legs can be folded into a practical case
- Max. Load capacity: approx. 400 kg
- Safe stand
- Easy to clean
- For inside and outside
- Can be stored to in a space-saving manner



335-1020



SIESTA

Model	Order no.	GTIN
SIESTA	335-1020	4017337335039
Folded in: W 915 x D 300 x H 100 mm		10
Folded out: W 1830 x D 300 x H 440 mm		



Party high table

Model BARBADOS

- Material: (frame) steel, powder-coated, (table top) sturdy plastic
- Cover (available separately) made of 92% polyester and 8% elastane, 180 g / m²
- Max. Load capacity: approx. 50 kg
- Easy to transport
- Easy to assemble
- Can be stored in a space-saving manner



335-1025



335-1029



BARBADOS



COVER, black

Model	Order no.	GTIN
BARBADOS	335-1025	4017337335046
COVER, black	335-1029	4017337335077
BARBADOS: Ø 800 x H 1100 mm		10

Bar chair**Model GRENADA**

- Material: (frame) steel, powder-coated, (seat and backrest) sturdy plastic
- Seat height: 670 mm
- Easy to transport
- Easy to assemble
- Can be stored to in a space saving manner



335-1027



GRENADA



Model	Order no.	GTIN
GRENADA	335-1027	4017337335053
Ext.: W 395 x D 420 mm 10 kg		
Seat: W 475 x D 680 x H 1090 mm		

Infrared patio heater**Model GOLDEN 2000 AMBER FOCUS**

- Material: (housing) aluminium, black stove-enamelled
- Wall-mounted patio heater, with protective grille, for outdoor use
- Infrared heater: First heats objects in range and not the air
- Lamp: Golden Amber (+ focus point) for approx. 8000 operating hours
- On/off switch also available directly on the device
- Incl. remote control (2x AAA each 1.5 V - not included)
- Suitable for Bluetooth
- Wall bracket and mounting material included
- Protection class: IP65
- Range: 20 to 25 m² with special thermal focus
- Performance levels: 6
- Cable length: 1.85 m with CEE 7/4 plug (Type F/Schuko plug)



502-1000



GOLDEN 2000 AMBER FOCUS

Optional:

Stand for conversion available as a standing model



Model	Order no.	GTIN
GOLDEN 2000 Amber Focus	502-1000	8713415334340
230 V - 50 Hz - 2 kW 3,5 / 4,8 kg		
W 660 x D 145 x H 145 mm		

Infrared patio heater**Model 2400 GIANT**

- Material: (housing) aluminium, black stove-enamelled
- Wall-mounted patio heater, with protective grille, for outdoor use
- Infrared heater: First heats objects in range and not the air
- Lamp: Golden Amber (ultra low glare+) for approx. 5000 operating hours
- On/off switch also available directly on the device
- Incl. remote control (2x AAA each 1.5 V - not included)
- Wall bracket and mounting material included
- Protection class: IP64
- Range: approx. 27 m²
- Performance levels: 6
- Cable length: 1.85 m with CEE 7/4 plug (Type F/Schuko plug)



502-1005



2400 GIANT

Optional:

Stand for conversion available as a standing model



Model	Order no.	GTIN
2400 GIANT	502-1005	8713415334975
230 V - 50 Hz - 2,4 kW 3,5 / 4,8 kg		
W 570 x D 264 x H 220 mm		



SUNSET 2000



Patio heater Model *SUNSET 2000*



502-1010

- Material: (housing) metal, black stove-enamelled
- Patio heater as a standing model, with protective grille, for outdoor use
- Lamp: halogen
- On/off switch also available directly on the device
- Incl. remote control (2x AAA each 1.5 V - not included)
- Anti-tip: 3 foot anchor brackets included
- Supplied disassembled, assembly required
- Protection class: IPX4
- Range: approx. 16 m²
- Power levels: 3 (800 W, 1200 W, 2000 W)
- Cable length: 1.5 m with CEE 7/4 plug (Type F/Schuko plug)

Model	Order no.	GTIN
SUNSET 2000	502-1010	8713415335163
230 V - 50 Hz - 2 W		14,1 / 15,4 kg
Ø 470 x H 2300 mm / lampshade: Ø 420		



THG 10000-DE



Gas heater Model *THG 10000-DE*



502-1020

- Material: (housing) metal, black stove-enamelled
- Patio heater as a standing model, with protective grille, for outdoor use
- Gas heater for butane/propane
- Only approved for Germany: I3B/P (50)
- Piezo ignition
- Incl. gas hose (1.5 m long) and pressure regulator
- Consumption: 450 - 1000 g / h
- Anti-tip: 3 foot anchor brackets included
- Supplied disassembled, assembly required
- Range: up to 75 m²
- Infinitely adjustable
- Connection pressure: 50 mbar
- With 2 practical transport wheels

Model	Order no.	GTIN
THG 10000-DE	502-1020	8713415323948
4 kW / max. 10 kW		12,7 / 17
Ø 460 x H 2200 mm / Shade: Ø 705		



THG 14000 PATIOHEATER



Gas heater Model *THG 14000 PATIOHEATER*



502-1025

- Material: (housing) metal, black stove-enamelled
- Patio heater as a standing model, with protective grille, for outdoor use
- Gas heater for butane/propane
- Only approved for Germany: I3B/P (50)
- Piezo ignition
- Incl. gas hose (1.5 m long) and pressure regulator
- Consumption: 450 - 1000 g / h
- Anti-tip: 3 foot anchor brackets included
- Supplied disassembled, assembly required
- Range: up to 100 m²
- Infinitely adjustable
- Connection pressure: 50 mbar
- With 2 practical transport wheels

Model	Order no.	GTIN
THG 14000 PATIOHEATER	502-1025	8713415324082
5 kW / max. 14 kW		21 / 26,3
Ø 460 x H 2200 mm / Shade: Ø 760		

Gas heater

Model FLAMEHEATER ROUND 11000

- Material: (housing) metal, black stove-enamelled
- Patio heater as a standing model, with protective grille, for outdoor use
- Gas heater for butane/propane
- Only approved for Germany: I3B/P (50)
- Piezo ignition
- Incl. gas hose (0.6 m long) and pressure regulator
- Consumption: max. 800 g / hour
- Anti-tip: 3 foot anchor brackets included
- Supplied disassembled, assembly required
- Range: up to 60 m²
- Infinitely adjustable
- Connection pressure: 50 mbar
- With 2 practical transport wheels



502-1030


NEW

Model	Order no.	GTIN
FLAMEHEATER ROUND 11000	502-1030	8713415324365
5 kW / max. 11 kW 14 / 17		
Ø 460 x H 1830 mm / Shade: Ø 565		

FLAMEHEATER ROUND 11000



Gas heater

Model AREA LOUNGEHEATER

- Material: (housing) metal, black stove-enamelled
- Patio heater as a standing model, with protective grille, for outdoor use
- Gas heater for butane/propane
- Only approved for Germany: I3B/P (50)
- Electric ignition by battery: 1x AA (1.5 V), not included
- Incl. gas hose (0.6 m long) and pressure regulator
- Consumption: 450 - 650 g / h
- Supplied disassembled, assembly required
- Range: up to 100 m²
- Infinitely adjustable
- Connection pressure: 50 mbar
- With 2 practical transport wheels



502-1035


NEW

Model	Order no.	GTIN
AREA LOUNGEHEATER	502-1035	8713415323276
5 kW / max. 13 kW 17,3 / 20,3 kg		
Ø 545 x H 1390 mm / Head: Ø 370		

AREA LOUNGEHEATER





CANA

Menu board / chalk board

Model CANA

- Material: (frame) pine wood, (board) melamine-coated MDF
- Suitable for chalk and non-permanent markers
- Should be protected from moisture



399-2050

Model	Order no.	GTIN
CANA	399-2050	4017337399345
Ext.: W 500 x H 850 mm		kg 4
Dimensions blackboard: W 425 x H 645 mm		



IVAR

Menu board / chalk board

Model IVAR

- Material: (frame) pine wood, (board) melamine-coated MDF
- Suitable for chalk and non-permanent markers
- Should be protected from moisture



399-2055

Model	Order no.	GTIN
IVAR	399-2055	4017337399352
Ext.: W 690 x H 1200 mm		kg 7
Dimensions blackboard: W 590 x H 900 mm		



AF 230

Transport trolley

Model AF 230

- Material: stainless steel
- Rubber bumper
- 4 x 6 wheels
- Load capacity: approx. 150 kg
- Stable design



399-1021

Model	Order no.	GTIN
AF 230	399-1021	4017337399215
W 936 x D 636 x H 980 mm		kg 20

Room service trolley Model AF 260

- Material: enamelled steel, red-brown
- Rubber bumper
- 1 laundry bag
- Removable laundry bag
- Stable design



399-1018

Model	Order no.	GTIN
AF 260	399-1018	4017337399185
W 920 x D 450 x H 1120 mm		kg 24



AF 260



Room service trolley Model AF 258

- Material: enamelled steel, red-brown
- Rubber bumper
- 2 laundry bags
- Removable laundry bags
- Stable design



399-1017

Model	Order no.	GTIN
AF 258	399-1017	4017337399178
W 1420 x D 450 x H 1120 mm		kg 32



AF 258



Laundry trolley Model AF 264

- Material: (frame) stainless steel, (laundry bag) cotton fabric
- Removable laundry bag
- Stable design
- For approx. 25 kg of laundry



399-1019

Model	Order no.	GTIN
AF 264	399-1019	4017337399192
W 900 x D 650 x H 850 mm		kg 11



AF 264



Clearing trolley Model CLAIRE

- Material: stainless steel
- Including 3 containers for plates, cups, glasses, etc. and 2 containers for cutlery, table waste, etc.
- Washable container
- 4 smooth-running wheels (2 with brake)
- Stable design



399-1040

Model	Order no.	GTIN
CLAIRE	399-1040	4017337399338
W 1060 x D 580 x H 910 mm		kg 29



CLAIRE



Shoe shine machine

Model ESP 006

- 2 polishing brushes and 1 pre-cleaning brush
- Shoe polish dispenser for approx. 230 ml
- On / off switch for foot control
- Rubber mat, easy to clean
- Color: anthracite



328-1050



310-2000



ESP 006



i 1 ltr. Liquid shoe polish, colorless separately available, see table 310-2000

Model	Order no.	GTIN
ESP 006	328-1050	4017337328017
1 ltr. Liquid shoe polish 1,2 kg	310-2000	4017337310128
230 V - 50 Hz - 0,12 kW		12
W 400 x D 240 x H 258 mm		



AF 247

Suitcase rack

Model AF 247

- Material: stainless steel
- Foldable
- 4 stable textile straps, width 47 mm
- Stable design

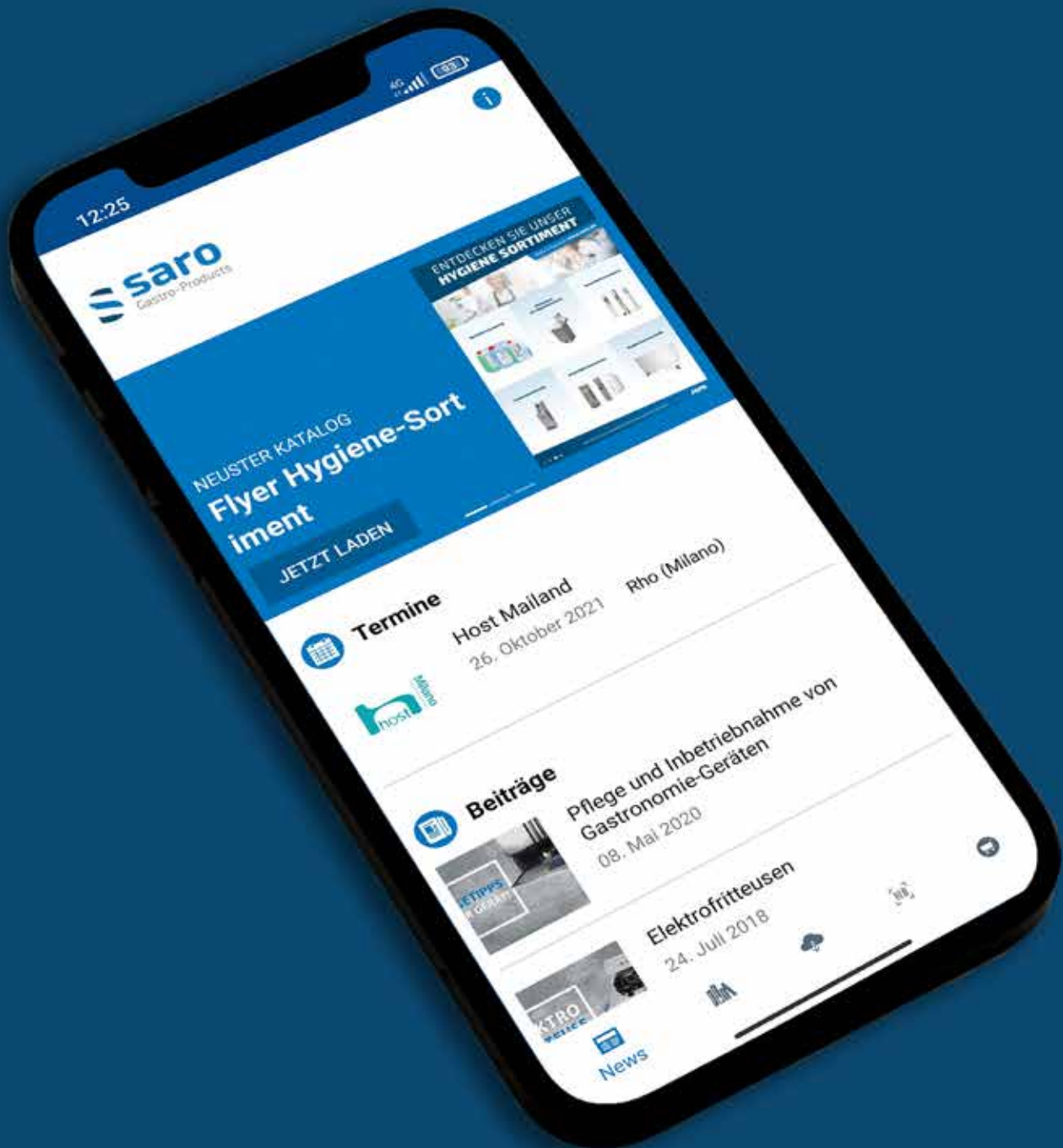


399-1016

Model	Order no.	GTIN
AF 247	399-1016	4017337399161
W 550 x D 500 x H 630 mm		3



ALL SARO PRODUCTS AT A GLANCE WITH THE SARO-APP.



Safety information

Item no.	Pictogram	Signal word	Hazard statement (H statements)	Safety information (P statements)	UN number
192-1000		FLAME	H222-H229 Extremely flammable aerosol. Container is pressurized: may burst if heated. H304 May be fatal if swallowed and enters the respiratory tract.	P210 Keep away from heat, hot surfaces, sparks, open flames, and other ignition sources. No smoking. P211 Do not spray on an open flame or other ignition source. P251 Do not pierce or burn, even after use. P410+P412 Protect from sunlight. Do not expose to temperatures exceeding 50 °C/122 °F.	UN 1950
408-1010	 	DANGER	H228 Flammable solid. H319 Causes serious eye irritation.	P210 Keep away from heat, hot surfaces, sparks, open flames, and other ignition sources. No smoking. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove any contact lenses, if present and easy to do. Continue rinsing. P337+P313 If eye irritation persists: Get medical advice/attention.	UN 1325
408-1015	 	ATTENTION	H302 Harmful if swallowed. H373 May cause damage to organs: kidneys through prolonged or repeated exposure if swallowed.	P102 Keep out of reach of children. P264 Wash hands thoroughly after handling. P270 Do not eat, drink, or smoke when using this product. P301+P312 IF SWALLOWED: If you feel unwell, call a POISON CENTER/doctor. P330 Rinse mouth. P501 Dispose of contents/container in accordance with national regulations in appropriately labeled waste containers	

Safety information

Item no.	Pictogram	Signal word	Hazard statement (H statements)	Safety information (P statements)	UN number
408-2000		DANGER	H290 May be corrosive to metals. H314 Causes severe skin burns and serious eye damage. H315 Causes serious eye damage.	P280 Wear protective gloves/protective clothing/eye protection/face protection. P301+P330+P331 IF SWALLOWED: Rinse mouth. Do NOT induce vomiting. P303+P361+P353 IF ON SKIN (or hair): Remove/Take off immediately all contaminated clothing. Shower with water. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P310 Immediately call a poison center/doctor. P501 Dispose of contents/container in accordance with local/state/federal/national regulations.	UN 1719
408-2005		ATTENTION	H319 Causes serious eye irritation.	P101 If medical advice is needed, have product container or label at hand. P280 Wear protective gloves/protective clothing/eye protection/face protection. P305+P351+P338 IF IN EYES: Rinse cautiously with water for several minutes. Remove contact lenses, if present and easy to do. Continue rinsing. P337+P313 If eye irritation persists: Get medical advice/attention. P501 Dispose of contents/container in accordance with local/national/international regulations.	

Allgemeine Lieferbedingungen

Allgemeine Lieferbedingungen (B2B)
der SARO Gastro-Products GmbH

§ 1 Geltung

(1) Alle Lieferungen, Leistungen und Angebote des Verkäufers erfolgen ausschließlich aufgrund dieser Allgemeinen Lieferbedingungen. Sie gelten ausschließlich für Verträge mit Unternehmen (B2B) und sind Bestandteil aller Verträge, die der Verkäufer mit seinen Vertragspartnern (nachfolgend auch „Auftraggeber“ genannt) über die von ihm angebotenen Lieferungen oder Leistungen schließt. Sie gelten auch für alle zukünftigen Lieferungen, Leistungen oder Angebote an den Auftraggeber, selbst wenn sie nicht nochmals gesondert vereinbart werden.

(2) Geschäftsbedingungen des Auftraggebers oder Dritter finden keine Anwendung, auch wenn der Verkäufer ihrer Geltung im Einzelfall nicht widerspricht. Selbst wenn der Verkäufer auf ein Schreiben Bezug nimmt, das Geschäftsbedingungen des Auftraggebers oder eines Dritten enthält oder auf solche verweist, liegt darin kein Einverständnis mit der Geltung jener Geschäftsbedingungen.

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(1) Alle Angebote des Verkäufers sind freibleibend und unverbindlich, sofern sie nicht ausdrücklich als verbindlich gekennzeichnet sind oder eine bestimmte Annahmefrist enthalten. Bestellungen oder Aufträge kann der Verkäufer innerhalb von vierzehn Tagen nach Zugang annehmen.

(2) Allein maßgeblich für die Rechtsbeziehungen zwischen Verkäufer und Auftraggeber ist die Auftragsbestätigung, einschließlich dieser Allgemeinen Lieferbedingungen. Mündliche Zusagen des Verkäufers vor Abschluss des Vertrages sind rechtlich unverbindlich.

(3) Ergänzungen und Abänderungen der getroffenen Vereinbarungen einschließlich dieser Allgemeinen Lieferbedingungen bedürfen zu ihrer Wirksamkeit der Schriftform. Mit Ausnahme von Geschäftsführern oder Prokuristen sind die Mitarbeiter des Verkäufers nicht berechtigt, hiervon abweichende mündliche Abreden zu treffen. Zur Wahrung der Schriftform genügt die telekommunikative Übermittlung, insbesondere per Telefax oder per E-Mail, sofern die Kopie der unterschriebenen Erklärung übermittelt wird.

(4) Angaben des Verkäufers zum Gegenstand der Lieferung oder Leistung (z. B. Gewichte, Maße, Verbrauchswerte, Belastbarkeit, Toleranzen und technische Daten) sowie Darstellungen desselben (z. B. Zeichnungen und Abbildungen) sind nur annähernd maßgeblich, soweit nicht die Verwendbarkeit zum vertraglich vorgesehenen Zweck eine genaue Übereinstimmung voraussetzt. Sie sind keine garantierten Beschaffenheitsmerkmale, sondern Beschreibungen oder Kennzeichnungen der Lieferung oder Leistung. Handelsübliche Abweichungen und Abweichungen, die aufgrund rechtlicher Vorschriften erfolgen oder technische Verbesserungen darstellen, sowie die Ersetzung von Bauteilen durch gleichwertige Teile sind zulässig, soweit sie die Verwendbarkeit zum vertraglich vorgesehenen Zweck nicht beeinträchtigen.

(5) Der Verkäufer behält sich das Eigentum oder Urheberrecht an allen von ihm abgegebenen Angeboten und Kostenvorschlägen sowie dem Auftraggeber zur Verfügung gestellten Zeichnungen, Abbildungen, Berechnungen, Prospekten, Katalogen und anderen Unterlagen und Hilfsmitteln vor. Der Auftraggeber darf diese Gegenstände ohne ausdrückliche Zustimmung des Verkäufers weder als solche noch inhaltlich Dritten zugänglich machen,

sie bekannt geben, selbst oder durch Dritte nutzen oder vervielfältigen. Er hat auf Verlangen des Verkäufers diese Gegenstände vollständig an diesen zurückzugeben und eventuell gefertigte Kopien zu vernichten, wenn sie von ihm im ordnungsgemäßen Geschäftsgang nicht mehr benötigt werden oder wenn Verhandlungen nicht zum Abschluss eines Vertrages führen. Ausgenommen hiervon ist die Speicherung elektronisch zur Verfügung gestellter Daten zum Zwecke üblicher Datensicherung.

§ 3 Preise und Zahlung

(1) Die Preise gelten für den in den Auftragsbestätigungen aufgeführten Leistungs- und Lieferungsumfang. Mehr oder Sonderleistungen werden gesondert berechnet. Die Preise verstehen sich in EURO ab Werk zuzüglich Verpackung, der gesetzlichen Mehrwertsteuer, bei Exportlieferungen Zoll sowie Gebühren und anderer öffentlicher

Abgaben. Zu den Preisen im Katalog fallen zusätzliche Frachtkosten an, diese sind der dann gültigen Frachtkostentabelle zu entnehmen, bzw. separat zu erfragen.

(2) Soweit den vereinbarten Preisen die Listenpreise des Verkäufers zugrunde liegen und die Lieferung erst mehr als vier Monate nach Vertragsschluss erfolgen soll, gelten die bei Lieferung gültigen Listenpreise des Verkäufers (jeweils abzüglich eines vereinbarten prozentualen oder festen Rabatts).

(3) Rechnungsbeträge sind sofort beziehungsweise innerhalb eines individuell vereinbarten Zahlungsziels zahlbar. Leistet der Auftraggeber bei Fälligkeit nicht, so sind die ausstehenden Beträge ab dem Tag der Fälligkeit mit 9 % Punkten über dem Basiszinssatz der Deutschen Bundesbank p. a. zu verzinsen; die Geltendmachung höherer Zinsen und weiterer Schäden im Falle des Verzugs bleibt unberührt.

(4) Die Aufrechnung mit Gegenansprüchen des Auftraggebers oder die Zurückbehaltung von Zahlungen wegen solcher Ansprüche ist nur zulässig, soweit die Gegenansprüche unbestritten oder rechtskräftig festgestellt sind.

(5) Der Verkäufer führt in der Regel Lieferungen oder Leistungen nur gegen Vorauszahlung oder Sicherheitsleistung aus.

§ 4 Lieferung und Lieferzeit

(1) Lieferungen erfolgen ab Werk.

(2) Vom Verkäufer in Aussicht gestellte Fristen und Termine für Lieferungen und Leistungen gelten stets nur annähernd, es sei denn, dass ausdrücklich eine feste Frist oder ein fester Termin zugesagt oder vereinbart ist. Sofern Versendung vereinbart wurde, beziehen sich Lieferfristen und Liefertermine auf den Zeitpunkt der Übergabe an den Spediteur, Frachtführer oder sonst mit dem Transport beauftragten Dritten. Zu den Preisen

im Katalog fallen zusätzliche Frachtkosten an, diese sind der dann gültigen Frachtkostentabelle zu entnehmen, bzw. separat zu erfragen.

(3) Der Verkäufer kann – unbeschadet seiner Rechte aus Verzug des Auftraggebers – vom Auftraggeber eine Verlängerung von Liefer- und Leistungsfristen oder eine Verschiebung von Liefer- und Leistungsterminen um den Zeitraum verlangen, in dem der Auftraggeber seinen vertraglichen Verpflichtungen dem Verkäufer gegenüber nicht nachkommt.

(4) Der Verkäufer haftet nicht für Unmöglichkeit der Lieferung oder für Lieferverzögerungen, soweit diese durch höhere Gewalt oder sonstige, zum Zeitpunkt des Vertragsabschlusses nicht vorhersehbare Ereignisse (z. B. Betriebsstörungen aller Art, Schwierigkeiten in der Material- oder Energiebeschaffung, Transportverzögerungen, Streiks, oder die ausbleibende, nicht richtige oder nicht rechtzeitige Belieferung durch Lieferanten) verursacht worden sind, die der Verkäufer nicht zu vertreten hat. Sofern solche Ereignisse dem Verkäufer die Lieferung oder

Leistung wesentlich erschweren oder unmöglich machen und die Behinderung nicht nur von vorübergehender Dauer ist, ist der Verkäufer zum Rücktritt vom Vertrag berechtigt. Bei Hindernissen vorübergehender Dauer verlängern sich die Liefer- oder Leistungsfristen oder verschieben sich die Liefer- oder Leistungstermine um den Zeitraum der Behinderung zuzüglich einer angemessenen Anlauffrist. Soweit dem Auftraggeber infolge der Verzögerung die Abnahme der Lieferung oder Leistung nicht zuzumuten ist, kann er durch unverzügliche schriftliche Erklärung gegenüber dem Verkäufer vom Vertrag zurücktreten.

(5) Der Verkäufer ist zu Teillieferungen berechtigt.

(6) Gerät der Verkäufer mit einer Lieferung oder Leistung in Verzug oder wird ihm eine Lieferung oder Leistung, gleich aus welchem Grunde, unmöglich, so ist die Haftung des Verkäufers auf Schadensersatz nach Maßgabe des § 8 dieser Allgemeinen Lieferbedingungen beschränkt.

§ 5 Erfüllungsort, Versand, Verpackung, Gefahrübergang, Abnahme

(1) Erfüllungsort für alle Verpflichtungen aus dem Vertragsverhältnis ist Emmerich am Rhein, soweit nichts anderes bestimmt ist.

(2) Die Versandart und die Verpackung unterstehen dem pflichtgemäßen Ermessen des Verkäufers.

(3) Die Gefahr geht spätestens mit der Übergabe des Liefergegenstandes (wobei der Beginn des Verladevorgangs maßgeblich ist) an den Spediteur, Frachtführer oder sonst zur Ausführung der Versendung bestimmten Dritten auf den Auftraggeber über. Dies gilt auch dann, wenn Teillieferungen erfolgen oder der Verkäufer noch andere Leistungen (z. B. Versand oder Installation) übernommen hat. Verzögert sich der Versand oder die Übergabe infolge eines Umstandes, dessen Ursache beim Auftraggeber liegt, geht die Gefahr von dem Tag an auf den Auftraggeber über, an dem der Liefergegenstand versandbereit ist und der Verkäufer dies dem Auftraggeber angezeigt hat.

§ 6 Gewährleistung, Sachmängel

(1) Die Gewährleistungsfrist beträgt ein Jahr ab Lieferung. Diese Frist gilt nicht für Schadensersatzansprüche des Auftraggebers aus der Verletzung des Lebens, des Körpers oder der Gesundheit oder aus vorsätzlichen oder grob fahrlässigen Pflichtverletzungen des Verkäufers oder seiner Erfüllungsgehilfen, welche jeweils nach den gesetzlichen Vorschriften verjähren.

(2) Saro ist nicht verpflichtet, außerhalb der Gewährleistung vom Käufer bestellte und von Saro gelieferte Waren zurückzunehmen, umzutauschen oder gutzuschreiben.

(2.1) Als Ausnahme kann Saro schriftlich festlegen, in bestimmten Fällen zur Rücknahme oder Gutschrift bereit zu sein. Kosten (Nachträgliche Verfügung/Rücktransport/Wiedereingliederungspauschale) können gemäß aktueller Frachtkostenübersicht nachbelastet werden.

(3) Die gelieferten Gegenstände sind unverzüglich beim Eintreffen der Lieferung im Beisein des Fahrers sorgfältig auf Vollständigkeit und Mängelfreiheit zu untersuchen (§ 377 HGB). Sie gelten hinsichtlich offensichtlicher Mängel oder anderer Mängel, die bei einer unverzüglichen, sorgfältigen Untersuchung erkennbar gewesen wären, als vom Auftraggeber genehmigt, wenn dem Verkäufer nicht binnen drei Werktagen nach Ablieferung eine schriftliche Mängelrüge zugeht. Etwaige Transportschäden müssen dem Fahrer umgehend mitgeteilt und auf dem Frachtbrief vermerkt werden. Sämtliche Schäden, Fehlmengen oder Falschliefereien sind SARO innerhalb von drei Werktagen nach Anlieferung in schriftlicher Form zu melden und Fotos von den Beschädigungen mitzuschicken. Wurde die Sendung an eine abweichende Lieferadresse geschickt, ist der Kunde verpflichtet, dafür Sorge zu tragen, dass dort eine entsprechende Untersuchung auf Vollständigkeit und Mängelfreiheit erfolgt und dass diese innerhalb von drei Werktagen gemeldet wird. Hinsichtlich anderer Mängel gelten die Liefergegenstände als vom Käufer genehmigt, wenn die Mängelrüge dem

Verkäufer nicht binnen sieben Werktagen nach dem Zeitpunkt zugeht, in dem sich der Mangel zeigte; war der Mangel für den Auftraggeber bei normaler Verwendung bereits zu einem früheren Zeitpunkt erkennbar, ist jedoch dieser frühere Zeitpunkt für den Beginn der Rügefrist maßgeblich. Auf Verlangen des Verkäufers ist ein beanstandeter Liefergegenstand frachtfrei an den Verkäufer zurückzusenden. Bei berechtigter Mängelrüge vergütet der Verkäufer die Kosten des günstigsten Versandweges; dies gilt nicht, soweit die Kosten sich erhöhen, weil der Liefergegenstand sich an einem anderen Ort als dem Ort des bestimmungsgemäßen Gebrauchs befindet.

(4) Bei Sachmängeln der gelieferten Gegenstände ist der Verkäufer nach seiner innerhalb angemessener Frist zu treffenden Wahl zunächst zweimal zur Nachbesserung oder Ersatzlieferung verpflichtet und berechtigt. Im Falle des Fehlschlagens, dh. der Unmöglichkeit, Unzumutbarkeit, Verweigerung oder unangemessenen Verzögerung

der Nachbesserung oder Ersatzlieferung, kann der Auftraggeber vom Vertrag zurücktreten oder den Kaufpreis angemessen mindern.

Allgemeine Lieferbedingungen

(5) Bei Mängeln von Bauteilen anderer Hersteller, die der Verkäufer aus lizenzrechtlichen oder tatsächlichen Gründen nicht beseitigen kann, wird der Verkäufer nach seiner Wahl seine Gewährleistungsansprüche gegen die Hersteller und Lieferanten für Rechnung des Auftraggebers geltend machen oder an den Auftraggeber abtreten. Gewährleistungsansprüche gegen den Verkäufer bestehen bei derartigen Mängeln unter den sonstigen Voraussetzungen und nach Maßgabe dieser Allgemeinen Lieferbedingungen nur, wenn die gerichtliche

Durchsetzung der vorstehend genannten Ansprüche gegen den Hersteller und Lieferanten erfolglos war oder, beispielsweise aufgrund einer Insolvenz, aussichtslos ist. Während der Dauer des Rechtsstreits ist die Verjährung der betreffenden Gewährleistungsansprüche des Auftraggebers gegen den Verkäufer gehemmt.

(6) Der Verkäufer gewährt dem Fachhandel im Inland eine Garantie von 24 Monaten für Service und Ersatzteile. Großgeräte werden vor Ort durch den Kundenservice repariert, Kleingeräte werden zur Reparatur abgeholt. Für ins Ausland gelieferte Ware wird ausschließlich die Garantie für Ersatzteile übernommen. Verschleißteile sind von der Garantie ausgenommen.

(7) Die Gewährleistung und Garantie entfällt, wenn der Auftraggeber ohne Zustimmung des Verkäufers den Liefergegenstand ändert oder durch Dritte ändern lässt und die Mängelbeseitigung hierdurch unmöglich oder unzumutbar erschwert wird. Die Gewährleistung und Garantie erlischt ebenfalls, wenn der Anschluss der Geräte nicht durch einen Fachbetrieb vorgenommen wird. In jedem Fall hat der Auftraggeber die durch die Änderung entstehenden Mehrkosten der Mängelbeseitigung zu tragen.

§ 7 Schutzrechte

(1) Der Verkäufer steht nach Maßgabe dieses § 7 dafür ein, dass der Liefergegenstand frei von gewerblichen Schutzrechten oder Urheberrechten Dritter ist. Jeder Vertragspartner wird den anderen Vertragspartner unverzüglich schriftlich benachrichtigen, falls ihm gegenüber Ansprüche wegen der Verletzung solcher Rechte geltend gemacht werden.

(2) In dem Fall, dass der Liefergegenstand ein gewerbliches Schutzrecht oder Urheberrecht eines Dritten verletzt, wird der Verkäufer nach seiner Wahl und auf seine Kosten den Liefergegenstand derart abändern oder austauschen, dass keine Rechte Dritter mehr verletzt werden, der Liefergegenstand aber weiterhin die vertraglich vereinbarten Funktionen erfüllt, oder dem Auftraggeber durch Abschluss eines Lizenzvertrages das Nutzungsrecht

verschaffen. Gelingt dem Verkäufer dies innerhalb eines angemessenen Zeitraums nicht, ist der Auftraggeber berechtigt, von dem Vertrag zurückzutreten oder den Kaufpreis angemessen zu mindern. Etwaige Schadensersatzansprüche des Auftraggebers unterliegen den Beschränkungen des § 8 dieser Allgemeinen Lieferbedingungen.

(3) Bei Rechtsverletzungen durch vom Verkäufer gelieferte Produkte anderer Hersteller wird der Verkäufer nach seiner Wahl seine Ansprüche gegen die Hersteller und Vorlieferanten für

Rechnung des Auftraggebers geltend machen oder an den Auftraggeber abtreten. Ansprüche gegen den Verkäufer bestehen in diesen Fällen nach Maßgabe dieses § 7 nur, wenn die gerichtliche Durchsetzung der vorstehend genannten Ansprüche gegen die Hersteller und Vorlieferanten erfolglos war oder, beispielsweise aufgrund einer Insolvenz, aussichtslos ist.

§ 8 Haftung auf Schadensersatz wegen Verschuldens

(1) Die Haftung des Verkäufers auf Schadensersatz, gleich aus welchem Rechtsgrund, insbesondere aus Unmöglichkeit, Verzug, mangelhafter oder falscher Lieferung, Vertragsverletzung, Verletzung von Pflichten bei Vertragsverhandlungen und unerlaubter Handlung ist, soweit es dabei jeweils auf ein Verschulden ankommt, nach Maßgabe dieses § 8 eingeschränkt.

(2) Der Verkäufer haftet nicht im Falle einfacher Fahrlässigkeit seiner Organe, gesetzlichen Vertreter, Angestellten oder sonstigen Erfüllungsgehilfen, soweit es sich nicht um eine Verletzung vertragswesentlicher Pflichten handelt. Vertragswesentlich sind die Verpflichtung zur rechtzeitigen Lieferung und Installation des Liefergegenstands, dessen Freiheit von Rechtsmängeln sowie solchen Sachmängeln, die seine Funktionsfähigkeit oder

Gebrauchstauglichkeit mehr als nur unerheblich beeinträchtigen, sowie Beratungs-, Schutz- und Obhutspflichten, die dem Auftraggeber die vertragsgemäße Verwendung des Liefergegenstands ermöglichen sollen oder den Schutz von Leib oder Leben von Personal des Auftraggebers oder den Schutz von dessen Eigentum vor erheblichen Schäden bezwecken.

(3) Soweit der Verkäufer gemäß § 8 (2) dem Grunde nach auf Schadensersatz haftet, ist diese Haftung auf Schäden begrenzt, die der Verkäufer bei Vertragsschluss als mögliche Folge einer Vertragsverletzung vorausgesehen hat oder die er bei Anwendung verkehrsüblicher Sorgfalt hätte voraussehen müssen. Mittelbare Schäden und Folgeschäden, die Folge von Mängeln des Liefergegenstands sind, sind außerdem nur ersatzfähig, soweit solche Schäden bei bestimmungsgemäßer Verwendung des Liefergegenstands typischerweise zu erwarten sind.

(4) Im Falle einer Haftung für einfache Fahrlässigkeit ist die Ersatzpflicht des Verkäufers für Sachschäden und daraus resultierende weitere Vermögensschäden auf einen Betrag von EUR 5 Mio. je Schadensfall (entsprechend der derzeitigen Deckungssumme seiner Produkthaftpflichtversicherung oder Haftpflichtversicherung) beschränkt, auch wenn es sich um eine Verletzung vertragswesentlicher Pflichten handelt.

(5) Soweit der Verkäufer technische Auskünfte gibt oder beratend tätig wird und diese Auskünfte oder Beratung nicht zu dem von ihm geschuldeten, vertraglich vereinbarten Leistungsumfang gehören, geschieht dies unentgeltlich und unter Ausschluss jeglicher Haftung.

(6) Die Einschränkungen dieses § 8 gelten nicht für die Haftung des Verkäufers wegen vorsätzlichen Verhaltens, für garantierte Beschaffenheitsmerkmale, wegen Verletzung des Lebens, des Körpers oder der Gesundheit oder nach dem Produkthaftungsgesetz.

§ 9 Eigentumsvorbehalt

(1) Die Ware bleibt bis zur vollen Bezahlung sämtlicher Forderungen, einschließlich Nebenforderungen, Schadensersatzansprüchen und Einlösungen von Schecks und Wechseln, im Eigentum des Verkäufers. Der Eigentumsvorbehalt bleibt auch dann bestehen, wenn einzelne Forderungen in eine laufende Rechnung aufgenommen werden und der Saldo gezogen und anerkannt ist. Der Auftraggeber ist berechtigt, die Ware zu veräußern unter Berücksichtigung der nachfolgenden Bestimmungen:

(2) Der Auftraggeber tritt hiermit die Forderung mit allen Nebenrechten aus dem Weiterverkauf der Vorbehaltsware an den Verkäufer ab, und zwar anteilig auch insoweit als die Ware verarbeitet oder vermengt ist, und der Verkäufer hieran in Höhe des Fakturenwertes Miteigentum erlangt hat. In letzterem Fall steht dem Verkäufer an dieser Zession ein im Verhältnis zum Fakturenwert der Vorbehaltsware zum Fakturenwert des Gegenstandes

entsprechender Bruchteil der jeweiligen Kaufpreisforderung zu. Hat der Auftraggeber die Forderung im Rahmen des echten Factorings verkauft, so tritt er die an ihre Stelle tretende Forderung gegen den Faktor an den Verkäufer ab. Der Verkäufer nimmt diese Abtretung an.

(3) Der Verkäufer wird die abgetretenen Forderungen, solange der Auftraggeber seinen Zahlungsverpflichtungen nachkommt, nicht einziehen. Die Einzugsermächtigung erlischt bei Zahlungsverzug des Auftraggebers. In diesem Fall ist der Verkäufer vom Auftraggeber bevollmächtigt, die Abnehmer von der Abtretung zu unterrichten und die Forderungen selbst einzuziehen. Der Auftraggeber ist verpflichtet, dem Verkäufer auf Verlangen eine genaue

Aufstellung der ihm zustehenden Forderungen mit Namen und Anschrift der Abnehmer, Höhe der einzelnen Forderungen, Rechnungsdatum usw. zu geben und alle für die Geltendmachung der abgetretenen Forderungen notwendigen Auskünfte zu erteilen und die Überprüfung dieser Auskünfte zu gestatten. Der Auftraggeber ist berechtigt, die Forderungen solange selbst einzuziehen, wie ihm der Verkäufer keine andere Weisung gibt.

(4) Der Verkäufer verpflichtet sich, die ihm zustehenden Sicherungen insoweit freizugeben, als ihr Wert die zu sichernden Forderungen um mehr als 20% übersteigt.

(5) Verpfändung oder Sicherungsübereignung der Vorbehaltsware bzw. der abgetretenen Forderungen sind unzulässig. Von Pfändungen ist der Verkäufer unter Angabe des Pfandgläubigers sofort zu benachrichtigen.

(6) Nimmt der Verkäufer aufgrund des Eigentumsvorbehaltes den Liefergegenstand zurück, gilt das nicht als Rücktritt vom Vertrag. Er kann sich aus der zurückgenommenen Vorbehaltsware freihändig befriedigen.

(7) Der Auftraggeber verwahrt die Vorbehaltsware für den Verkäufer unentgeltlich. Er hat sie gegen übliche Gefahren wie Feuer, Diebstahl und Wasser im üblichen Umfang zu versichern.

Der Auftraggeber tritt hiermit seine Entschädigungsansprüche, die ihm aus Schäden der o. a. genannten Art gegen Versicherungsgesellschaften oder sonstige Ersatzverpflichtete zustehen, an den Verkäufer in Höhe seiner Forderungen ab. Der Verkäufer nimmt diese Abtretung an.

§ 10 Schlussbestimmungen

(1) Der Gerichtsstand für alle etwaigen Streitigkeiten aus der Geschäftsbeziehung zwischen dem Verkäufer und dem Auftraggeber ist Emmerich am Rhein. Zwingende gesetzliche Bestimmungen über ausschließliche Gerichtsstände bleiben von dieser Regelung unberührt.

(2) Die Beziehungen zwischen dem Verkäufer und dem Auftraggeber unterliegen ausschließlich dem Recht der Bundesrepublik Deutschland. Das Übereinkommen der Vereinten Nationen über Verträge über den internationalen Warenkauf vom 11. April 1980 (CISG) gilt nicht.

(3) Soweit der Vertrag oder diese Allgemeinen Lieferbedingungen Regelungslücken enthalten, gelten zur Ausfüllung dieser Lücken diejenigen rechtlich wirksamen Regelungen als vereinbart, welche die Vertragspartner nach den wirtschaftlichen Zielsetzungen des Vertrages und dem Zweck dieser Allgemeinen Lieferbedingungen vereinbart hätten, wenn sie die Regelungslücke gekannt hätten.

Hinweis: Der Auftraggeber nimmt davon Kenntnis, dass der Verkäufer Daten aus dem Vertragsverhältnis nach § 28 Bundesdatenschutzgesetz zum Zwecke der Datenverarbeitung speichert und sich das Recht vorbehält, die Daten, soweit für die Vertragserfüllung erforderlich, Dritten (z. B. Versicherungen) zu übermitteln.

Stand: 08.2021/2

Die aktuelle Version unserer Allgemeinen Lieferbedingungen (B2B) und unserer Datenschutzbestimmungen finden Sie auf unserer Internetseite www.saro.de

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