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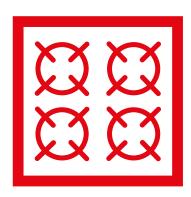


Export to more than 60 countries

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HOTMAX 600



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GC604	400x600x265	18	0,10	2x3600	GAS	

COOKER

Body, panelling made of stainless steel. LPG / Natural Gas Burners with safety valve and thermocouple. If the flame goes out, gas are cutted off. EAN 8699234412066

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GC606	600x600x265	27	0,15	4x3600	GAS	

COOKER

Body, panelling made of stainless steel. LPG / Natural Gas Burners with safety valve and thermocouple. If the flame goes out, gas are cutted off. EAN 8699234412219

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



GG604	400x600x265	40	0,13	4800	GAS	
Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR

GRIDDLE

Smooth Surface

Body panelling made of stainless steel.

LPG / Natural Gas

Stainless steel burner with piezo ignition, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234457258

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GG606	600x600x265	55	0,17	2x4800	GAS	

GRIDDLE

Smooth Surface

Body panelling made of stainless steel.

LPG / Natural Gas

Stainless steel burners with piezo ignition, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234457272

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GG606SG	600x600x265	55	0,17	2x4800	GAS	

GRIDDLE

1/2 Smooth, 1/2 Grooved Surface

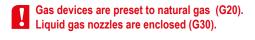
Body panelling made of stainless steel.

LPG / Natural Gas

Stainless steel burners with piezo ignition, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234457296





Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GGL604	400x600x265	27	0,11	4800	GAS	

LAVA CHAR GRILL

Lavastone

Body panelling made of stainless steel.

LPG / Natural Gas

Stainless steel burner with piezo ignition, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234412165

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).





Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GGL606	600x600x265	36	0,17	2x4800	GAS	

LAVA CHAR GRILL

Lavastone

Body panelling made of stainless steel.

LPG / Natural Gas

Stainless steel burner with piezo ignition, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234412202

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).





Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GW604	400x600x265	53	0,13	9000	GAS	

VAPOR GRILL

Cast Iron

Body panelling made of stainless steel.

LPG / Natural Gas

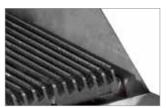
Stainless steel burner with piezo ignition, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234445859

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).











Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GW606	800x600x265	94	0,17	17500	GAS	

VAPOR GRILL

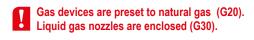
Cast Iron

Body panelling made of stainless steel.

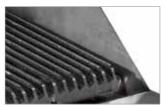
LPG / Natural Gas

Stainless steel burners with piezo ignition, safety valve and thermocouple. If the flame goes out, gas are cutted off.

EAN 8699234445866













HOTMAX 600

Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EC604	400x600x265	17	0,10	2x2000	/ 220/240 V, 50/60 Hz	

COOKER

Made of stainless steel Control with selector switch 0-7 position Round plates, Ø 180 mm EAN 8699234412271



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EC606	600x600x265	25	0,15	3x2000+1000	/ 380/400 V, 50/60 Hz	

COOKER

Made of stainless steel Control with selector switch 0-7 position Round plates, Ø 180 mm EAN 8699234412448



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG604	400x600x265	41	0,13	4050	<i>§</i> 380/400 V, 50/60 Hz	

GRIDDLE

Smooth Surface

Body panelling made of stainless steel. Carbon steel plate. Electrically heated. Removable fat container. Controlled by thermostat.

With safety thermostat EAN 8699234457319



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG606	600x600x265	64	0,16	5400	/ 380/400 V, 50/60 Hz	

GRIDDLE

Smooth Surface

Body panelling made of stainless steel.

Carbon steel plate.

Electrically heated.

Removable fat container.

 $Controlled \ by \ thermostat.$

With safety thermostat

EAN 8699234457333



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG606SG	600x600x265	64	0,16	5400	/ 380/400 V, 50/60 Hz	

GRIDDLE

1/2 Smooth, 1/2 Grooved Surface

Body panelling made of stainless steel.

Carbon steel plate.

Electrically heated.

Removable fat container.

Controlled by thermostat.

With safety thermostat

EAN 8699234457357



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EF604	400x600x265	19	1x8	0,10	1x7500	∮ 380/400 V, 50/60 Hz	

FRYER

Body, panelling and wells made of stainless steel.

Stainless steel basket

Suspension mechanism for the oil to leak down after the frying.

Controlled by thermostat.

With safety thermostat.

Equipped with 1 baskets in each well.

Drainage tap

EAN 8699234412318



Basket	Code	A07CF60	Dimension (mm) 190x280x105
Buonot	Coue	A07 01 00	Difference (IIIII) 130X200X103







Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)		Energy	EUR
EF606	600x600x265	31	2x8	0,15	2x7500	4	380/400 V, 50/60 Hz	

FRYER

Body, panelling and wells made of stainless steel.

Stainless steel basket

Suspension mechanism for the oil to leak down after the frying.

Controlled by thermostat. With safety thermostat.

Equipped with 1 baskets in each well.

Drainage tap

EAN 8699234412486



Basket	Code	A07CF60	Dimension (mm) 190x280x105
		710.0.00	Zimeneren (inin) Tookeook Too







EMH604	400x600x265	Gross Weight (kg)	Lt	0,10	1x3000	## Energy ## 220/240 V, 50/60 Hz	EUR
Model	Dimonsions (mm)	Gross Weight (kg)	1.4	Volumo (m³)	Total Power (W)	Enorgy	EHD

PASTA COOKER

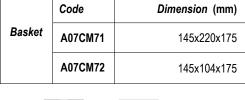
Body panelling baskets and wells made of stainless steel.

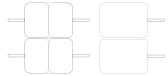
Controlled by thermostat.

Drainage tap

Filling tap
Bowl: 220x350x180 mm EAN 8699234412394

1







Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EMH606	600x600x265	28	2x14	0,16	2x3000	/ 380/400 V, 50/60 Hz	

PASTA COOKER

Body panelling baskets and wells made of stainless steel. Controlled by thermostat.

Drainage tap Filling tap

Bowl: 220x350x180 mm EAN 8699234412509



Basket	A07CM71	145x220x175
	A07CM72	145x104x175







Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EB604	400x600x265	13	13	0,10	800	<i>§</i> 220/240 V, 50/60 Hz	

BAINMARIE

3/4 GN Capacity Without containers Made of stainless steel Electrically heated. Controlled by thermostat. Safety thermostat Drainage tap Bowl: 245x465x120 mm EAN 8699234412295



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EB606	600x600x265	19	2x13	0,15	2x800	220/240 V, 50/60 Hz	

BAINMARIE

2x(3/4) GN Capacity Without containers Made of stainless steel Electrically heated. Controlled by thermostat. Safety thermostat Drainage tap Bowl: 2 x (245x465x120) mm EAN 8699234412455



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EPS604	400x600x265	17	15	0,14	650	220/240 V, 50/60 Hz	

CHIPS SCUTTLE

Made of stainless steel With ceramic heating element Bowl: 250x460x130 mm EAN 8699234412400





Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
N604P	400x600x265	11	0,10		

NEUTRAL UNIT

Made of stainless steel Adjustable feet EAN 8699234412554



N606P	600x600x265	15	0.15		
Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR

NEUTRAL UNIT

Made of stainless steel Adjustable feet EAN 8699234412660



HOTMAX 600

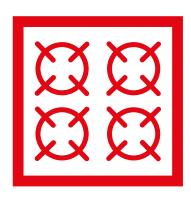
Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
D604D	400x520x660	14	0,15	With 1 Door	
D606D	600x520x660	19	0,22	With 2 Doors	

WORK TABLE WITH CUPBOARD

Made of stainless steel Adjustable feet D604D EAN 8699234412646 D606D EAN 8699234412714



HOTMAX 700



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	Gas Cor	nsumption LPG (kg/h)	Gas Inlet (inch)	EUR
GR711-S	400x700x290	32	0,18	2x6000	GAS	1,26	0,94	1/2	

RANGE

Body, panelling made of stainless steel. LPG / Natural Gas Each gas burner provides heat economy, operating independently from each other. Burners with pilot, safety valve and thermocouple. If the flame goes out, gas are cutted off. EAN 8699234451188

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight	Volume	Total	Energy	Gas Coi	nsumption	Inlet	EUR	
Wodei	Dimensions (mm)	Difficusions (IIIIII)	(kg)	(m³) P	Power (W)	Energy	NG (m³/h)	LPG (kg/h)	(inch)	EUK
GR721-S	800x700x290	58	0,25	4x6000	GAS	2,52	1,88	1/2		

RANGE

Body, panelling made of stainless steel. LPG / Natural Gas Burners with pilot, safety valve and thermocouple. If the flame goes out, gas are cutted off. EAN 8699234451195

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight	Volume		Total Energy	Gas Consumption		Gas Consumption		Gas Inlet	EUR
Model		(kg) (m³) Power (W) Hergy NG (m³/h) LPG (kg/h)		Power (W) Energy NG (m³/h)			LOIN				
GR731-S	1200x700x290	89	0,37	6x6000	GAS	3,78	2,82	1/2			

RANGE

Body, panelling made of stainless steel. LPG / Natural Gas Burners with pilot, safety valve and thermocouple. If the flame goes out, gas are cutted off.

EAN 8699234451201

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR763	900x730x900	130	0,75	20000	GAS	

RANGE

2/1 GN Gas Oven Without tray and container Body, panelling made of stainless steel. LPG / Natural Gas Burners with pilot, safety valve and thermocouple. Controlled by thermostats against overheating. EAN 8699234457395

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).





HOTMAX 700

Model	Dimensions (mm)	Gross Weight (kg)	Volume m³	Total Power W	Energy	Gas Co	nsumption LPG (kg/h)	Gas Inlet (inch)	EUR
GO722	800x560x630	65	0,45	6000	GAS	0,63	0,47	1/2	

OVEN

1/1 GN Gas Oven Without tray and container Body, panelling made of stainless steel LPG / Natural Gas Oven burner with ignition, pilot, thermocouple and thermostat. If the flame goes out, gas are cutted off. EAN 8699234451218



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



















Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy		LPG (kg/h)	Gas Inlet (inch)	EUR
WR711-S	400x700x290	38	0,18	10000	GAS	1,05	0,78	1/2	

WOK COOKER

Body, panelling made of stainless steel. LPG / Natural Gas Each gas burner provides heat economy, operating independently from each other. Burners with pilot, safety valve and thermocouple. If the flame goes out, gas are cutted off. EAN 8699234411540

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	Gas Consumption NG (m³/h) LPG (kg/h)	Gas Inlet (inch)	EUR

2x10000

WOK COOKER

WR721-S

Body, panelling made of stainless steel. LPG / Natural Gas Each gas burner provides heat economy, operating independently from each other. Burners with pilot, safety valve and thermocouple.

If the flame goes out, gas are cutted off. EAN 8699234411557

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

800x700x290

72

0,25



2,10

1,57

1/2

Model	Dimensions (mm)	Gross	Volume	Volume Total (m³) Power (W)	Energy	Gas Consumption		Gas	EUR
Wodel		Weight (kg)				NG (m³/h)	LPG (kg/h)	Inlet (inch)	EUR
GG711-S	400x700x290	51	0,18	6000	GAS	0,63	0,47	1/2	

GRIDDLE

Smooth Surface

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411564

П

Gas devices are preset to natural gas (G20).
Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)		Volume	Total	ower (M) Energy	Gas Consumption		Gas	EUR
Wodei			(m³)	Power (W)		NG (m³/h)	LPG (kg/h)	Inlet (inch)	EUK
GG721-S	800x700x290	94	0,35	2x6000	GAS	1,26	0,94	1/2	

GRIDDLE

Smooth Surface

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411571



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	Gas Cor	nsumption LPG (kg/h)	Gas Inlet (inch)	EUR
GG721SG-S	800x700x290	93	0,35	2x6000	A	1,26	0,94	1/2	

GRIDDLE

1/2 Smooth, 1/2 Grooved Surface

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411588



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy		LPG (kg/h)	Gas Inlet (inch)	EUR
GGL711-S	400x700x290	37	0,18	6000	GAS	0,63	0,47	1/2	

LAVA CHAR GRILL

Lavastone

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411519



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).





Model	Dimensions (mm)	Gross	Volume		Power (M) Energy	Gas Consumption		Gas Inlet	EUR
		Weight (kg)	(m³)			NG (m³/h)	LPG (kg/h)	(inch)	EUR
GGL721-S	800x700x290	65	0,35	2x6000	GAS	1,26	0,94	1/2	

LAVA CHAR GRILL

Lavastone

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411496



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).





	Model	Dimensions (mm)	Gross	Volume	/olume Total Power (W)	Energy	Gas Consumption		Gas	EUR
			Weight (kg)	(m³)			NG (m³/h)	LPG (kg/h)	Inlet (inch)	EUR
	GW711-S	400x700x290	57	0,18	9000	GAS	0,95	0,71	1/2	

VAPOR GRILL

Cast Iron

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411595



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).









Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy		nsumption LPG (kg/h)	Gas Inlet (inch)	EUR
GW721-S	800x700x290	110	0,35	17500	GAS	1,84	1,37	1/2	

VAPOR GRILL

Cast Iron

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234411601



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).









Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
GF712	400x700x900	43	10	0,38	1x10000	GAS	

FRYER

Body panelling and wells made of stainless steel. LPG / Natural Gas

The baskets made of stainless steel.

Suspension mechanism for the oil to leak

down after the frying.

Controlled by thermostat.

Safety thermostat.

Drainage tap

Equipped with 1 basket in each well.

EAN 8699234410857

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).









Model Dimensions (mm) Gross Weight (kg) Lt Volume (m³) Total Power (W) Energy EU	F722	800x700x900	70	2v10	0.75	2x10000	A	
	lodel	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR

FRYER

Body panelling and wells made of stainless steel. LPG / Natural Gas

The baskets made of stainless steel.

Suspension mechanism for the oil to leak

down after the frying.

Controlled by thermostat.

Safety thermostat.

Drainage tap

Equipped with 1 basket in each well.

EAN 8699234410864

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).









Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER711-S	400x700x290	27	0,14	2x2600	/ 380/400 V, 50/60 Hz	

RANGE

Body, panelling made of stainless steel.
Controlled by thermostats against overheating.
Each plate provides heat economy,
operating independently from each other.
Round plates, Ø 220 mm
Control with selector switch 0-7 position
EAN 8699234451287



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER721-S	800x700x290	48	0,27	4x2600	/ 380/400 V, 50/60 Hz	

RANGE

Body, panelling made of stainless steel. Controlled by thermostats against overheating. Each plate provides heat economy, operating independently from each other. Round plates, Ø 220 mm.
Control with selector switch 0-7 position EAN 8699234451300



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER731-S	1200x700x290	81	0,42	6x2600	/ 380/400 V, 50/60 Hz	

RANGE

Body, panelling made of stainless steel.
Controlled by thermostats against overheating.
Each plate provides heat economy,
operating independently from each other.
Round plates, Ø 220 mm
Control with selector switch 0-7 position
EAN 8699234451324



HOTMAX 700

Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)		Energy	EUR
E0722	800x560x630	65	0,45	3000	4	220/240 V, 50 Hz	

OVEN

1/1 GN Electric Oven Without tray and container Body, panelling made of stainless steel Controlled by thermostats against overheating. The oven with fan. EAN 8699234451492





RANGE COMBINATIONS











Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG711-S	400x700x290	51	0,18	4050	/ 380/400 V, 50/60 Hz	

GRIDDLE

Smooth Surface

Body supporting frame, panelling and heating elements made of stainless steel
Controlled by thermostat.
The electric models are controlled by safety thermostat against overheating.
Removable fat container.
EAN 8699234451256



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG721-S	800x700x290	95	0,35	8100	₹ 380/400 V, 50/60 Hz	

GRIDDLE

Smooth Surface

Body supporting frame, panelling and heating elements made of stainless steel Controlled by thermostat.
Controlled by safety thermostat against overheating.
Removable fat container.
EAN 8699234451263



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG721SG-S	800x700x290	94	0,35	8100	₹ 380/400 V, 50/60 Hz	

GRIDDLE

1/2 Smooth, 1/2 Grooved Surface

Body supporting frame, panelling and heating elements made of stainless steel Controlled by thermostat.
Controlled by safety thermostat against overheating.
Removable fat container.
EAN 8699234451270



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EF711-S	400x700x290	29	11	0,14	1x9000	<i>§</i> 380/400 V, 50/60 Hz	

FRYER

Body panelling and wells made of stainless steel.
The baskets made of stainless steel.
Suspension mechanism for the oil to leak down after the frying.
Controlled by thermostat.
Safety thermostat.
Drainage tap
Equipped with 1 basket in each well.
EAN 8699234412226



Basket	Code	Dimension (mm)
	A07CF70	225x280x120





Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EF721-S	800x700x290	50	2x11	0,27	2x9000	/ 380/400 V, 50/60 Hz	

FRYER

Body panelling and wells made of stainless steel.
The baskets made of stainless steel.
Suspension mechanism for the oil to leak down after the frying.
Controlled by thermostat.
Safety thermostat.
Drainage tap
Equipped with 1 basket in each well.
EAN 8699234412233



Basket	Code	Dimension (mm)
	A07CF70	225x280x120







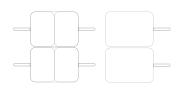
Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EMH711-S	400x700x290	27	14	0,14	3000	220/240 V, 50/60 Hz	

PASTA COOKER

EAN 8699234411793

Body, panelling, baskets and wells made of stainless steel. Controlled by thermostat. Safety thermostat. Drainage tap Filling tap. Bowl: 220x350x180 mm





		Code	Dimension (mm)
Basi	ket	A07CM71	145x220x175
		A07CM72	145x104x175





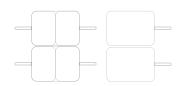
Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EMH721-S	800x700x290	36	2x14	0,27	2x3000	₹ 380/400 V, 50/60 Hz	

PASTA COOKER

Body, panelling, baskets and wells made of stainless steel.
Controlled by thermostat.
Safety thermostat.
Drainage tap
Filling tap.
Bowl: 2x(220x350x180) mm

Bowl: 2x(220x350x180) mm EAN 8699234418611





	Code	Dimension (mm)
Basket	A07CM71	145x220x175
	A07CM72	145x104x175



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EB711-S	400x700x290	23	21	0,14	1000	220/240 V, 50/60 Hz	

BAINMARIE

1/1 GN Capacity
Without containers
Body panelling made of stainless steel.
Controlled by safety thermostat
against overheating.
The well area enables placing of gastronorm
containers of different dimensions.
Drainage tap
EAN 8699234411878



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EB721-S	800x700x290	44	2x21	0,27	2x1000	\$\frac{1}{2} 220/240 \text{ V, 50/60 Hz}\$	

BAINMARIE

2x1/1 GN Capacity
Without containers
Body panelling made of stainless steel.
Controlled by safety thermostat
against overheating.
The well area enables placing of gastronorm
containers of different dimensions.
Drainage tap
EAN 8699234412042



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EPC711-S	400x700x290	26	28	0,21	650+350	/ 220/240 V, 50/60 Hz	

CHIPS SCUTTLE

Made of stainless steel Heated with ceramic heating element Container 1/1 GN EAN 8699234451393



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
N711P-S	400x700x290	19	0,18		

NEUTRAL UNIT

Made of stainless steel Without door Adjustable feet EAN 8699234451409



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
N721P-S	800x700x290	23	0,34		

NEUTRAL UNIT

Made of stainless steel Adjustable feet EAN 8699234451416



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
N731P-S	1200x700x290	49	0,50		

NEUTRAL UNIT

Made of stainless steel Adjustable feet EAN 8699234451423



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
D711	400x560x630	13	0,16	Without Door	
D721	800x560x630	18	0,31	Without Door	
D731	1200x560x630	27	0,46	Without Door	

WORK TABLE WITH CUPBOARD

Made of stainless steel Adjustable feet

D711 EAN 8699234451430 D721 EAN 8699234451447 D731 EAN 8699234451454



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
D712	400x610x630	17	0,17	With 1 Door	
D722	800x610x630	24	0,34	With 2 Doors	

WORK TABLE WITH CUPBOARD

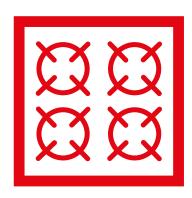
Made of stainless steel Adjustable feet

D712 EAN 8699234451461 D722 EAN 8699234451478





HOTMAX 900



GR911	425x900x900	67	0,51	2x8000	, GAS	
Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR

On open stand Body, panelling made of stainless steel. LPG / Natural Gas

Burners with pilot, safety valve and

thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234410550

Gas devices are preset to natural gas (G20).
Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR921	850x900x900	112	0,97	4x8000	GAS	

RANGE

On open stand

Body, panelling made of stainless steel.

LPG / Natural Gas

Burners with pilot, safety valve and

thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234410567

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR931	1275x900x900	159	1,44	6x8000	GAS	

RANGE

On open stand

Body, panelling made of stainless steel.

LPG / Natural Gas

Burners with pilot, safety valve and

thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234410574

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR922	850x900x900	158	0,97	4x8000+7500	GAS	

On 2/1 GN Gas Oven Body, panelling made of stainless steel. LPG / Natural Gas Burners with pilot, safety valve and thermocouple. Oven burner with ignition, pilot, thermocouple and thermostat. If the flame goes out, gas are cutted off. Each gas burner provides heat economy, operating independently from each other. EAN 8699234410581

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR922E	850x900x900	158	0,97	4x8000+7500	🛕 🗲 380/400 V, 50/60 Hz	

RANGE

On 2/1 GN Electric Oven Body, panelling made of stainless steel. LPG / Natural Gas Burners with pilot, safety valve and thermocouple. Controlled by thermostats against overheating. The oven with two fans.

EAN 8699234410772

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR932	1275x900x900	214	1,44	6x8000+7500	GAS	

On 2/1 GN Gas Oven

Body, panelling made of stainless steel.

LPG / Natural Gas

Burners with pilot, safety valve and thermocouple.

Oven burner with ignition, pilot, thermocouple and thermostat.

If the flame goes out, gas are cutted off.

Each gas burner provides heat economy,

operating independently from each other.

EAN 8699234410598



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR932E	1275x900x900	240	1,44	6x8000+6000	♠ ∮ 380/400 V, 50/60 Hz	

RANGE

On 2/1 GN Electric Oven

Body, panelling made of stainless steel.

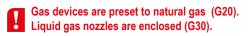
LPG / Natural Gas

Burners with pilot, safety valve and thermocouple.

Controlled by thermostats against overheating.

The oven with two fans.

EAN 8699234411205





GR932M	1275x900x900	240	1.44	6x8000+7500	<u> </u>	
Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR

RANGE

On Maxi Gas Oven

Body, panelling made of stainless steel.

LPG / Natural Gas

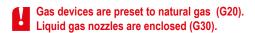
Burners with pilot, safety valve and thermocouple.

Oven burner with ignition, pilot, thermocouple and thermostat.

If the flame goes out, gas are cutted off.

Each gas burner provides heat economy,

operating independently from each other.





Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR921P	850x900x900	170	0,97	14000	GAS	

On open stand

Body, panelling made of stainless steel.

LPG / Natural Gas

Burners with pilot, safety valve and thermocouple.

If the flame goes out, gas are cutted off.

EAN 8699234411151

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GR922P	850x900x900	180	0,97	14000+7500	GAS	

RANGE

On 2/1 GN Gas Oven

Body, panelling made of stainless steel.

LPG / Natural Gas

Burners with pilot, safety valve and thermocouple.

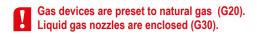
Oven burner with ignition, pilot,

thermocouple and thermostat.

If the flame goes out, gas are cutted off.

Each gas burner provides heat economy,

operating independently from each other.





Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)		Energy	EUR
SPS706N	600x700x450	61	0,29	15500	(NG)	GAS	
SPS706G	600x700x450	61	0,29	15500	(LPG)	GAS	

STOCKPOT STOVE

Body, panelling made of stainless steel. Burners, safety valve and thermocouple. If the flame goes out, gas are cutted off. SPS706N EAN 8699234412752 SPS706G EAN 8699234412745

SPS706N	NG	1,21 m³/h
SPS706G	LPG	1,63 kg/h

Gas Consumption			Gas Inlet
SPS706N	NG	1,21 m³/h	1/2"
SPS706G	LPG	1,63 kg/h	1/2



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
SPS706GTR	740x820x500	77	0,29	22000	GAS	

STOCKPOT STOVE

3 burners Body, panelling made of stainless steel. LPG / Natural Gas Burners, safety valve and thermocouple. If the flame goes out, gas are cutted off.

Gas Consumption		Gas Inlet
NG	2,31 m³/h	1/2"
LPG	1,72 kg/h	1/2



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GG911	425x900x900	75	0,51	7500	GAS	

GRIDDLE

Smooth Surface

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234410819

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

Gas Consu	Gas Inlet	
NG	0,79 m³/h	1/2"
LPG	0.59 kg/h	1/2

Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GG921	850x900x900	148	0,97	2x7500	GAS	

GRIDDLE

Smooth Surface

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

EAN 8699234410826



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

Gas Consu	Gas Inlet	
NG	1,58 m³/h	1/2"
LPG	1,18 kg/h	1/2



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GG921SG	850x900x900	145	0,97	2x7500	GAS	

GRIDDLE

1/2 Smooth, 1/2 Grooved Surface

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

Burner with ignition, pilot, thermocouple and thermostat. If the flame goes out,

gas are cutted off.

Removable fat container.

EAN 8699234410833



Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

Gas Consur	Gas Consumption		
NG	1,58 m³/h	1/2"	
LPG	1,18 kg/h	1/2	



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GGL911	425x900x900	80	0,51	7500	GAS	

LAVA CHAR GRILL

Lavastone

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

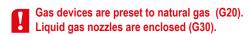
Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

GGL911 EAN 8699234449666



Gas Consumption		Gas Inlet
NG	1,58 m³/h	1/2"
LPG	1,18 kg/h	1/2



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
GGL921	850x900x900	118	0,97	2x7500	GAS	

LAVA CHAR GRILL

Lavastone

Body, panelling made of stainless steel.

LPG / Natural Gas

Controlled by thermostat.

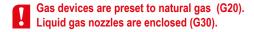
Burner with ignition, pilot, thermocouple and

thermostat.

If the flame goes out, gas are cutted off.

Removable fat container.

GGL921 EAN 8699234410666



Gas Consu	Gas Inlet	
NG	1,58 m³/h	1/2"
LPG	1,18 kg/h	1/2



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
GF912	425x900x900	62	20	0,51	1x15000	GAS	

FRYER

Body panelling and wells and baskets Made of stainless steel

LPG / Natural Gas

The baskets made of stainless steel.

Suspension mechanism for the oil to leak down

after the frying.

Controlled by thermostat.

Safety thermostat.

Drainage tap

Equipped with 2 basket in each well.

EAN 8699234410871

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).









Gas Consu	Gas Inlet	
NG	1,58 m³/h	1/2"
LPG	1,18 kg/h	1/2

Basket	Code	Dimension (mm)
	A07CF90	145x375x140

Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
GF922	850x900x900	100	2x20	0,97	2x15000	GAS	

FRYER

Body panelling and wells and baskets made of stainless steel.

LPG / Natural Gas

Suspension mechanism for the oil to leak down

after the frying.

Controlled by thermostat.

Safety thermostat.

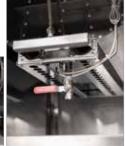
Drainage tap

Equipped with 2 basket in each well.











Gas Consu	Gas Inlet	
NG	3,15 m³/h	1/2"
LPG	2,35 kg/h	1/2

Basket	Code	Dimension (mm)
	A07CF90	145x375x140

Model	Dimensions (mm)	Gross Weight (kg)	I f	Lt Volume (m³)		Total Power	Gas Con	sumption	EUR
mode.	Model Difficultions (fillif) 01033		oo moigin (ng)		(W)	NG (m³/h)	LPG (kg/h)		
GP922	1000x900x900	184	95	1,11	19000	2,00	1,49		
GP932	1200x900x900	240	120	1,20	30000	3,15	2,35		

TILTING BRATT PAN

Body, panelling and pan made of stainless steel. The bottom of pan is reinforced by special stainless steel plate. 8 mm

The tilting mechanism is manual operated. Stainless steel burner with ignition, pilot, thermocouple and thermostat.

If the flame goes out, gas are cutted off. LPG / Natural Gas

If the pan is lifted up, the burner ignition gets to pilot position, so that usage safety is provided.

Easy to fill and to wash with the water tap on top.

GP922 EAN 8699234410673 GP932 EAN 8699234410543

> Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

Gas Inlet

1/2"











Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Gas Cons	sumption LPG (kg/h)	EUR
GBP100I	850x900x900	160	100	0,97	18000	1,89	1,41	
GBP150I	850x900x900	150	150	0,97	18000	1,89	1,41	

BOILING PAN

Indirect heating
Made of stainless steel
LPG / Natural Gas
Counter weighted folding lid.
Burner with complete magnet security valve.
Which contains ignition and stop button
together with pilot thermocouple and
thermostat.
If the flame goes out, gas are cutted off.
Cold and hot water filling tap.

Drainage tap
GBP100I EAN 8699234439667
GBP150I EAN 8699234439674

Gas devices are preset to natural gas (G20). Liquid gas nozzles are enclosed (G30).

Gas Inlet 1/2"







Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER911	425x900x900	68	0,51	2x4000	/ 380/400 V, 50/60 Hz	

On open stand
Body, panelling made of stainless steel.
Controlled by two protectors against overheating.
Each or plate provides heat economy,
operating independently from eachother.
Square plates, 300x300 mm
Control wtih selector switch 0-7 position
EAN 8699234410895



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER921	850x900x900	118	0,97	4x4000	/ 380/400 V, 50/60 Hz	

RANGE

On open stand
Body, panelling made of stainless steel.
Controlled by two protectors against overheating.
Each plate provides heat economy, operating independently from eachother.
Square plates, 300x300 mm
Control wtih selector switch 0-7 position
EAN 8699234410901



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER931	1275x900x900	171	1,44	6x4000	/ 380/400 V, 50/60 Hz	

RANGE

On open stand
Body, panelling made of stainless steel.
Controlled by two protectors against
overheating.
Each plate provides heat economy,
operating independently from eachother.
Square plates, 300x300 mm
Control wtih selector switch 0-7 position
EAN 8699234410918



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER922	850x900x900	159	0,97	4x4000+6000	<i>§</i> 380/400 V, 50/60 Hz	

On 2/1 GN Electric Oven
Body, panelling made of stainless steel.
Controlled by two protectors against
overheating.
Each plate provides heat economy,
operating independently from eachother.
Square plates, 300x300 mm
The oven with two fans.
Control wtih selector switch 0-7 position
EAN 8699234410925



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER932	1275x900x900	223	1,44	6x4000+6000	<i>§</i> 380/400 V, 50/60 Hz	

RANGE

On 2/1 GN Electric Oven
Body, panelling made of stainless steel.
Controlled by two protectors against
overheating.
Each plate provides heat economy, operating
independently from eachother.
Square plates, 300x300 mm
The oven with two fans.
Control wtih selector switch 0-7 position
EAN 8699234410932



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER933	1275x900x900	223	1,44	6x4000+6000	<i>§</i> 380/400 V, 50/60 Hz	

RANGE

On Maxi Electric Oven
Body, panelling made of stainless steel.
Controlled by two protectors against
overheating.
Each plate provides heat economy, operating
independently from eachother.
Square plates, 300x300 mm
The oven with two fans.
Control wtih selector switch 0-7 position
EAN 8699234411113



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER921C	850x900x900	118	0,97	4x3000	<i>§</i> 380/400 V, 50/60 Hz	

Ceran Plate

On Open Stand Body, panelling made of stainless steel. Controlled by two protectors against overheating.

Each plate provides heat economy, operating independently from eachother. Control wtih selector switch 0-7 position EAN 8699234411175



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
ER922C	850x900x900	159	0,97	4x3000+6000	/ 380/400 V, 50/60 Hz	

RANGE

Ceran Plate

On 2/1 GN Electric Oven Body, panelling made of stainless steel. Controlled by two protectors against overheating.

Each plate provides heat economy, operating independently from eachother. The oven with two fans. Control wtih selector switch 0-7 position



Model		Gross Weight (kg)	Volume (m³)		Energy	EUR
SPS506E	600x500x450	28	0.27	4000	380/400 V, 50/60 Hz	

STOCKPOT STOVE

Body, panelling made of stainless steel. Controlled by two protectors against overheating. Control wtih selector switch 0-7 position EAN 8699234412974



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG911	425x900x900	73	0,51	6000	/ 380/400 V, 50/60 Hz	

GRIDDLE

Smooth Surface

EAN 8699234411120

Body supporting frame, panelling and heating element made of stainless steel.
Controlled by thermostat.
Controlled by thermostats against overheating.
Removable fat container.
Plate Thickness 15 mm



EG921	850x900x900	154	0,97	12000	∮ 380/400 V, 50/60 Hz	
Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR

GRIDDLE

Smooth Surface

Body supporting frame, panelling and heating element made of stainless steel.
Controlled by thermostat.
Controlled by safety thermostats against overheating.
Removable fat container.
Plate Thickness 15 mm
EAN 8699234411137



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)	Energy	EUR
EG921SG	850x900x900	150	0,97	12000	380/400 V, 50/60 Hz	

GRIDDLE

1/2, Smooth, 1/2 Grooved Surface

Body supporting frame, panelling and heating element made of stainless steel.
Controlled by thermostat.
Controlled by safety thermostats against overheating.
Removable fat container.
Plate Thickness 15 mm
EAN 8699234451232



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EF912	425x900x900	62	24	0,51	1x14000	₹380/400 V, 50/60 Hz	

FRYER

Body panelling and wells and baskets made of stainless steel. Suspension mechanism for the oil to leak down after the frying.
Controlled by thermostat. Safety thermostat. Drainage tap Equipped with 2 basket in each. EAN 8699234410956



Basket	Code	A07CF90	Dimension (mm) 145x375x140
7			







Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EF922	850x900x900	98	2x24	0,97	2x14000	<i>§</i> 380/400 V, 50/60 Hz	

FRYER

Body panelling and wells and baskets made of stainless steel. Suspension mechanism for the oil to leak down after the frying. Controlled by thermostat. Safety thermostat. Drainage tap Equipped with 2 basket in each.





Basket	Code	A07CF90	Dimension (mm) 145x375x140







Mod	del	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EP	922	1000x900x900	184	95	1,11	12000	/ 380/400 V, 50/60 Hz	
EP	932	1200x900x900	235	120	1,20	14000	₹ 380/400 V, 50/60 Hz	

TILTING BRATT PAN

Body supporting frame, panelling and builtin booster heater made of stainless steel. Controlled by thermostat.

The bottom of pan is reinforced by special stainless steel plate. 8 mm.

The tilting mechanism is manual operated. If the pan is lifted up, the heating element gets to stop position, so that usage safety is provided.

Easy to fill and to wash with the water tap on top.

Safety thermostat

EP922 EAN 8699234411045 EP932 EAN 8699234411144









Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EBP100I	800x900x900	160	100	0,97	18000	∮ 380/400 V, 50/60 Hz	
EBP150I	850x900x900	160	150	0,97	20000	₹ 380/400 V, 50/60 Hz	

BOILING PAN

Indirect heating

Made of stainless steel

Counterweighed folding lid. Shielded heating elements made of stainless steel.

Pilot light for heating.

Control by thermostat.

Double jacked pan. Filling cock and control cock

for the level of double Jacket pan.

Level indicator.

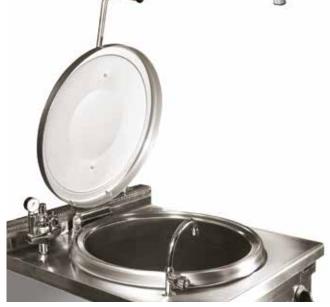
Over pressure safety valve and manometer

Cold and hot water filling cock.

Drainage cock.

EBP100I EAN 8699234439780 EBP150I EAN 8699234439797







Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EB911	425x900x900	50	28	0,51	1000	₹380/400 V, 50/60 Hz	

BAINMARIE

1/1 GN Capacity
Without containers
Body, panelling made of stainless steel.
Controlled by thermostats against overheating.
The well area enables placing of gastronorm containers of different dimensions.
Drainage tap
EAN 8699234411199



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EB921	850x900x900	75	58	0,97	2x1000	<i>§</i> 220/240 V, 50/60 Hz	

BAINMARIE

Without containers 2/1 GN Capacity Body, panelling made of stainless steel. Controlled by thermostats against overheating. The well area enables placing of gastronorm containers of different dimensions. Drainage tap EAN 8699234410949

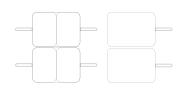


EMH912	425x900x900	59	24	0,51	9000	₹ 380/400 V, 50/60 Hz	LUK
Model	Dimensions (mm)	Gross Weight (kg)	1+	Volume (m³)	Total Power (W)	Energy	EUR

PASTA COOKER

Body, panelling, baskets and wells made of stainless steel. Controlled by thermostat. Safety thermostat. Drainage tap Filling tap. EAN 8699234411038





	Code	Dimension (mm)
Basket	A07CM91	145x290x190
	A07CM92	145x145x190



Model	Dimensions (mm)	Gross Weight (kg)	Lt	Volume (m³)	Total Power (W)	Energy	EUR
EPC912	425x900x900	51	28	0,51	650+350	∮ 220/240 V, 50/60 Hz	

CHIPS SCUTTLE

Made of stainless steel Heated with ceramic heating element Container 1/1 GN. EAN 8699234411021



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
N912	425x900x900	44	0,46	Without Door	
N922	850x900x900	58	0,94	Without Door	
N932	1000x900x900	72	1,11	Without Door	

NEUTRAL UNIT

Made of stainless steel Without door Adjustable feet

N912 EAN 8699234411212 N922 EAN 8699234411229 N932 EAN 8699234411236



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
N912D	425x900x900	48	0,46	With 1 Door	
N922D	850x900x900	66	0,94	With 2 Doors	

NEUTRAL UNIT

Made of stainless steel With door Adjustable feet N912D EAN 8699234411243 N922D EAN 8699234411250







Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BW1200	490x520x780	47	0,27	0,27	220/240 V, 50/60 Hz	

GLASSWASHER

1000-1200 glasses / hour

Body supporting frame, panelling and builtin booster heater made of stainless steel.

Electrical components and cabling complaying with international standarts and security regulations.

All components may be easily reached and inspected for quicK and efficient servicing.

Automatic filling of wash tank and constant water level control.

Wash and rinse temperatures automatically and constantly controlled by two independent thermostats for perfect wash and rinse action.

Together with door safety switch.

EAN 8699234454523

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Drain pump standard

Detergent pump and rinse aid pump are optional.

OUTPUT		
PLATES	hour	-
GLASSES/PIECES	hour	1000-1200
BASKET	hour	30
STANDART BASKET (AxB)	cm	-
SQUARE BASKET (40x40)	cm	2
ELECTRICITY		
VOLTAGE	V	220/240
WASH TANK ELEMENT	W	1800
RINSE TANK ELEMENT	W	3000
TOTAL RATING	W	5190
FEED WATER		
INLET WATER PRESSURE	bar	2-4
MAX WATER HARDENESS	°F	15
INLET WATER TEMPARATURE	°C	45-50
WATER INLET	Ø	32
WATER OUTLET	Ø mm	32
DRAIN HEIGHT	mm	50
WASH		
TEMPARATURE	°C	50-55
WASH TANK CAPACITY	lt	11
WASH PUMP	HP	0,25
RINSE		
TEMPARATURE	°C	80-85
RINSE TANK CAPACITY	lt	5,8
RINSE WATER CONSUMPTION	lt/basket	2,5
CLEAR ENTRY (h)	mm	290

Washing Cycle (sec.)	Dropping Cycle (sec.)	Rinsing Cycle (sec.)	Total Cycle (sec.)
90	2	18	110



Minimum Order Quantity





Minimum Order Quantity

Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
DW500	590x600/650x810	61	0,38	7550	220/240 V, 50/60 Hz	

DISHWASHER

500 plates / hour

Body supporting frame, panelling and builtin booster heater made of stainless steel .

Automatic filling of wash tank and constant water level control.

Wash and rinse temperatures automatically and constantly controlled by two independent thermostats for perfect wash and rinse action.

Electrical components and cabling complaying with international standarts and security regulations.

All components may be easily reached and inspected for quick and efficient servicing.

Full automatic.

Together with door safety switch

EAN 8699234410031

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Drain pump standard

Detergent pump and rinse aid pump are optional.

OUTPUT		
PLATES	hour	540
GLASSES/PIECES	hour	1500
BASKET	hour	30
STANDART BASKET (AxB)	cm	-
BASKET 18 PLATES (50x50)	cm	1
CUP BASKET (50x50)	cm	1
ELECTRICITY		
VOLTAGE	V	220/240
WASH TANK ELEMENT	W	2500
RINSE TANK ELEMENT	W	3000-4500
TOTAL RATING	W	6050 - 7550
FEED WATER		
INLET WATER PRESSURE	bar	2-4
MAX WATER HARDENESS	°F	15
INLET WATER TEMPARATURE	°C	45-50
WATER INLET	inch	3/4
WATER OUTLET	Ø mm	32
DRAIN HEIGHT	mm	50
WASH		
TEMPARATURE	°C	50-55
WASH TANK CAPACITY	lt	29
WASH PUMP	kw	0,55
RINSE		
TEMPARATURE	°C	80-85
RINSE TANK CAPACITY	lt	7
RINSE WATER CONSUMPTION	lt/basket	4,5
CLEAR ENTRY (h)	mm	300



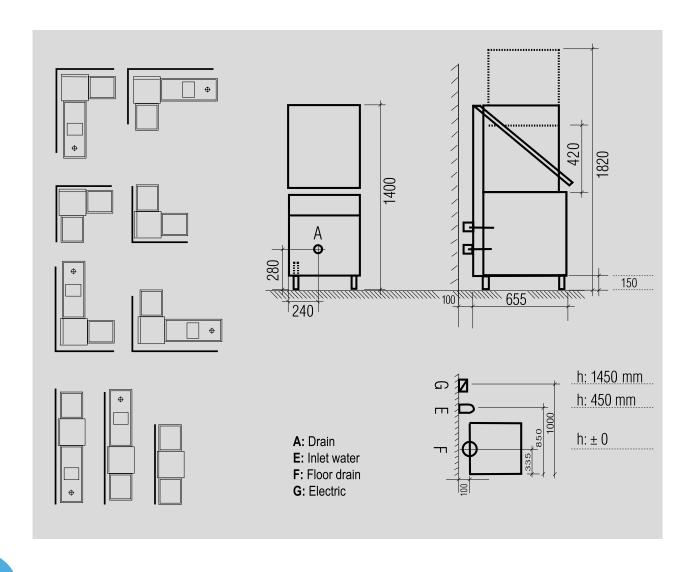






Washing Cycle (sec.)	Dropping Cycle (sec.)	Rinsing Cycle (sec.)	Total Cycle (sec.)
90	2	18	110





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
DW1040TP	720x830x1820	123	1,06	13100	<i>§</i> 380/400 V, 50/60 Hz	

Minimum Order Quantity

1000 plates / hour

Body, supporting, frame, panelling and built-in booster heater made of stainless steel.

Automatic filling of wash tank and constant water level control.

Wash and rinse temperatures automatically and constantly controlled by two independent thermostat for perfect wash and rinse action.

Electrical components and cabling complying with international standarts and security regulations.

All components may be easily reached and inspected for quick and efficient servicing.

Full automatic.

Together with door safety button

EAN 8699234410024



Drain pump, detergent pump and rinse aid pump are optional.

OUTPUT		
PLATES	hour	60-40-30
STANDART BASKET (AxB)	cm	-
BASKET 18 PLATES (50x50)	n	2
CUP BASKET (50x50)	n	0
CUTLERY BASKET (50x50)	n	1
ELECTRICITY		
VOLTAGE	V	220/240
WASH TANK ELEMENT	W	2500
RINSE TANK ELEMENT	W	3000-4500
TOTAL RATING	W	6050 - 7550
MAIN SUPPLY CABLE	mm²	5x2,5
FEED WATER		
INLET WATER PRESSURE	bar	2-4
MAX WATER HARDENESS	°F	15
INLET WATER TEMPARATURE	°C	45-50
WATER INLET	Ø inch	3/4
WATER OUTLET	Ø mm	32
DRAIN HEIGHT	mm	50
WASH		
TEMPARATURE	°C	50-55
WASH TANK CAPACITY	lt	60
WASH PUMP	kw	1,10
RINSE		
TEMPARATURE	°C	80-85
RINSE TANK CAPACITY	lt	8
RINSE WATER CONSUMPTION	lt/basket	3,5
CLEAR ENTRY (h)	mm	400

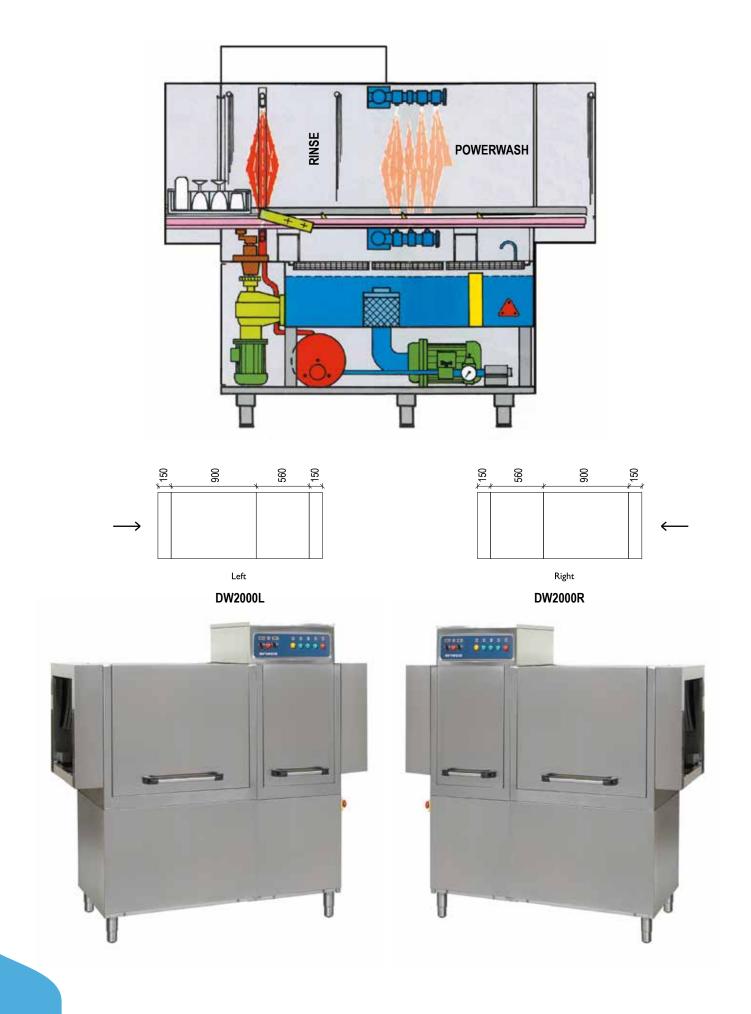












Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)	Total Power (W)		Energy	EUR
DW2000L	1760x700x1650	304	2,46	29645	*	380 V, 3~, 50 Hz	
DW2000R	1760x700x1650	304	2,46	29645	7	380 V, 3~, 50 Hz	

2000 plate / hour • Rack conveyor

1 speed

Body, suporting, frame, panelling and built - in booster heater made of stainless steel.

Automatic filling of wash tank and constant water level control.

Dishwasher with pull-through rack; easy, fast, reliable, economical and practical.

Wash and rinse temperatures automatically and constantly controlled by two independent

thermostat for perfect wash and rinse action.

Electrical components and cabling complying with

international standarts and security regulations.

All components may be easily reached and inspected for quick and efficient servicing.

Full automatic wash at 55 °C and uninterrupted operation.

Hot water rinse cycle at 80-85 °C.

The control circuit is also low-voltage (24 V) for greater safety during use.

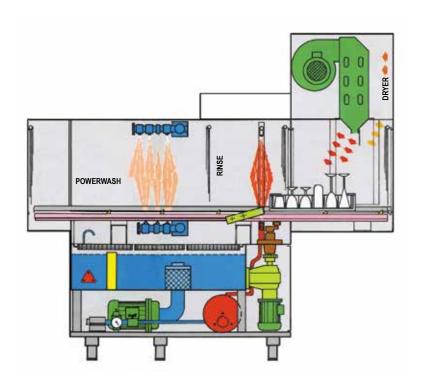
Together with door safety button

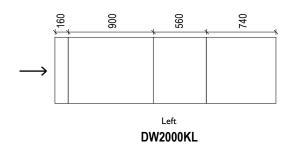
EAN 8699234410086

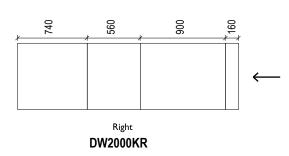


Detergent pump and rinse aid pump are optional.

SECTIONS		
PREWASH		-
POWERWASH		√
FINAL RINSE		\checkmark
DRYING		-
OUTPUT		
BASKET	hour	125
STANDART BASKET (AxB)	cm	-
BASKET 18 PLATES (50x50)	n	3
CUTLERY BASKET (50x50)	n	2
POWERWASH		
TANK CAPACITY	lt	115
PUMP POWER	Kw	2,025
WASH TANK ELEMENT	Kw	9
ELECTRICAL		
FINAL RINSE		
WATER CONSUMPTION	lt/h	300
PUMP POWER	Kw	0,37
BOILER HEATER	kw	18
RACK DRIVING UNIT	Kw	0,25
ELECTRICITY		
VOLTAGE		380x50 Hz
TOTAL RATING	w	29645
MAIN SUPPLY CABLE	mm ²	5x6
FEED WATER		
TEMPERATURE	°C	45-50
INLET WATER PRESSURE	bar	2-4
MAX. WATER HARDENESS	°F	10-15









Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
DW2000KL	2360x700x1900	370	3,76	36395	7 380/400 V, 50/60 Hz	
DW2000KR	2360x700x1900	370	3,76	36395	🐓 380/400 V, 50/60 Hz	

2000 plate / hour • Rack conveyor • With drying tunnel

Wash + Rinse + Dryer

1 speed

Body, supporting, frame, panelling and built - in booster heater made of stainless steel.

Automatic filling of wash tank and constant water level control.

Dishwasher with pull-through rack; easy, fast, reliable, economical and practical.

Wash and rinse temperatures automatically and constantly controlled by two independent thermostat for perfect wash and rinse action.

Electrical components and cabling complying with international standarts and security regulations.

All components may be easily reached and inspected for quick and efficient servicing.

Full automatic wash at 55 °C and uninterrupted operation.

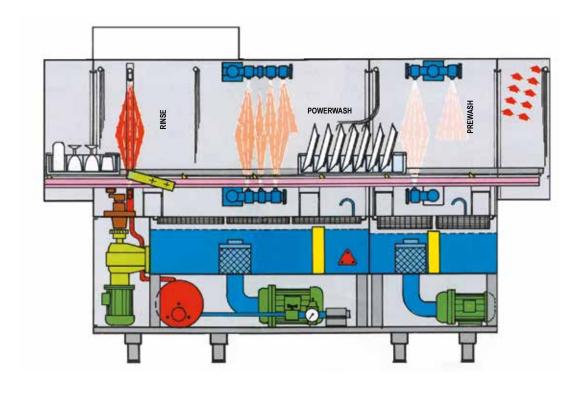
Hot water rinse cycle at 80-85 °C.

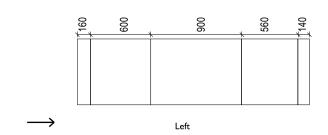
The control circuit is also low-voltage (24 V) for greater safety during use.

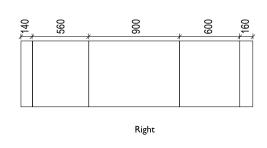
Together with door safety button DW2000KL EAN 8699234410093 DW2000KR EAN 8699234410130

Detergent pump and rinse aid pump are optional.

	•	
SECTIONS		
PREWASH		-
POWERWASH		V
FINAL RINSE		V
DRYING		\checkmark
OUTPUT		
BASKET	hour	125
STANDART BASKET (AxB)	cm	-
BASKET 18 PLATES (50x50)	n	3
CUTLERY BASKET (50x50)	n	2
POWERWASH		
TANK CAPACITY	lt	115
PUMP POWER	Kw	2,025
WASH TANK ELEMENT	Kw	9
ELECTRICAL		
FINAL RINSE		
WATER CONSUMPTION	lt/h	300
PUMP POWER	Kw	0,37
BOILER HEATER	kw	18
RACK DRIVING UNIT	Kw	0,25
ELECTRICITY		
VOLTAGE		380/400
TOTAL RATING	w	36395
MAIN SUPPLY CABLE	mm²	4x10+10
FEED WATER		
TEMPERATURE	°C	45-50
INLET WATER PRESSURE	bar	2-4
MAX. WATER HARDENESS	°F	10-15







DW3000L

DW3000R



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)		Energy	EUR
DW3000L	2360x700x1650	390	2,97	40120	*	380 V, 3~, 50 Hz	
DW3000R	2360x700x1650	390	2,97	40120	*	380 V, 3~, 50 Hz	

3000 plate / hour • Rack conveyor

Pre - wash + Wash + 1.th Rinse

1 speed

Body, suporting, frame, panelling and built - in booster heater made of stainless steel.

Automatic filling of wash tank and constant water level control.

Dishwasher with pull-through rack; easy, fast, reliable, economical and practical.

Wash and rinse temperatures automatically and constantly controlled

by two independent thermostat for perfect wash and rinse action.

Electrical components and cabling complying with international standarts and security regulations.

All components may be easily reached and inspected for quick and efficient servicing.

Full automatic wash at 55 °C and uninterrupted operation.

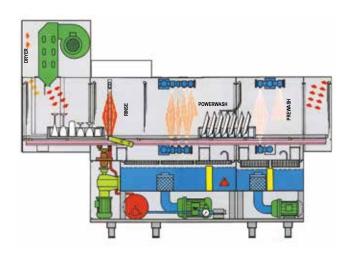
Hot water rinse cycle at 80-85 °C.

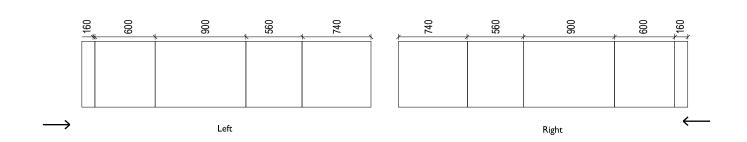
The control circuit is also low-voltage (24 V) for greater safety during use.

Together with door safety button DW3000L EAN 8699234410161 DW3000R EAN 8699234410178

Detergent pump and rinse aid pump are optional.

Detergent pump and mise	uiu puilip ui	c optional.
SECTIONS		
PREWASH		\checkmark
POWERWASH		√
FINAL RINSE		√
DRYING		√
OUTPUT		
BASKET	hour	187
STANDART BASKET (AxB)	cm	-
BASKET 18 PLATES (50x50)	n	3
CUTLERY BASKET (50x50)	n	2
PREWASH		
TANK CAPACITY	lt	60
PUMP POWER	Kw	1,1
POWERWASH		
TANK CAPACITY	lt	115
PUMP POWER	Kw	2,4
WASH TANK ELEMENT	Kw	9
ELECTRICAL		
FINAL RINSE		
WATER CONSUMPTION	lt/h	320
PUMP POWER	Kw	0,37
BOILER HEATER	kw	27
RACK DRIVING UNIT	Kw	0,25
ELECTRICITY		
VOLTAGE		380, 50 Hz
TOTAL RATING	w	40120
MAIN SUPPLY CABLE	mm²	5x10
FEED WATER		
TEMPERATURE	°C	45-50
INLET WATER PRESSURE	bar	2-4
MAX. WATER HARDENESS	°F	10-15





DW3000KL DW3000KR



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
DW3000KL	2960x700x1900	470	4,68	46870	7 380/400 V, 50/60 Hz	
DW3000KR	2960x700x1900	470	4,68	46870	🐉 380/400 V, 50/60 Hz	

3000 plate / hour • Rack conveyor • With drying tunnel

Pre - wash + Wash + 1.th Rinse + Dryer • 1 speed

Body, suporting, frame, panelling and built - in booster heater made of stainless steel.

Automatic filling of wash tank and constant water level control.

Dishwasher with pull-through rack; easy, fast, reliable, economical and practical.

Wash and rinse temperatures automatically and constantly controlled by two independent thermostat for perfect wash and rinse action.

Electrical components and cabling complying with international standarts and security regulations.

All components may be easily reached and inspected for quick and efficient servicing.

Full automatic wash at 55 °C and uninterrupted operation.

Hot water rinse cycle at 80-85 °C.

The control circuit is also low-voltage (24 V) for greater safety during use.

Together with door safety button DW 3000KL EAN 8699234410185

DW 3000KR EAN 8699234410192



Detergent pump and rinse aid pump are optional.

SECTIONS				
PREWASH		V		
POWERWASH		V		
FINAL RINSE		V		
DRYING		V		
OUTPUT				
BASKET	hour	187		
STANDART BASKET (AxB)	cm	-		
BASKET 18 PLATES (50x50)	n	3		
CUTLERY BASKET (50x50)	n	2		
PREWASH				
TANK CAPACITY	lt	60		
PUMP POWER	Kw	1,1		
POWERWASH				
TANK CAPACITY	lt	115		
PUMP POWER	Kw	2,4		
WASH TANK ELEMENT	Kw	9		
ELECTRICAL				
FINAL RINSE				
WATER CONSUMPTION	lt/h	320		
PUMP POWER	Kw	0,37		
BOILER HEATER	kw	27		
RACK DRIVING UNIT	Kw	0,25		
ELECTRICITY				
VOLTAGE		380/400		
TOTAL RATING	w	46870		
MAIN SUPPLY CABLE	mm²	5x10		
FEED WATER				
TEMPERATURE	°C	45-50		
INLET WATER PRESSURE	bar	2-4		
MAX. WATER HARDENESS	°F	10-15		

LOADING / UNLOADING TABLE

With splashback Made of stainless steel Adjustable feet





For DW1040TP.







Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
L607	700x540/750x850		21	0,16	10215
L610	1000x540/750x850			0,19	10222

LOADING TABLE

Made of stainless steel Adjustable feet

For rack	conveyor	dishwashers.	



Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
LG612K	1200x540/750x850		31	0,23	69749
LG614K	1400x540/750x850		34	0,26	69688

UNLOADING TABLE

Made of stainless steel Adjustable feet

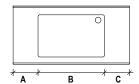


Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
L612K	1200x540/750x850		29	0,23	11977
L614K	1400x540/750x850		34	0,26	11984

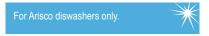
LOADING TABLE

With sink Splashback for shower unit Made of stainless steel Adjustable feet









Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	Bowl Dim. (mm)	Α	В	С
LS612	1200x540/750x850		34	0,30	10253	500x400x250	350	500	350
LS614	1400x540/750x850		37	0,35	10260	500x400x250	450	500	450

LOADING TABLE

With sink Splashback for shower unit Made of stainless steel Adjustable feet





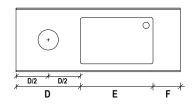
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	Bowl Dim. (mm)	Α	В	С
LS612K	1200x540/750x850		34	0,20	69701	500x400x250	350	500	350
LS614K	1400x540/750x850		37	0,23	10390	500x400x250	450	500	450



LOADING TABLE

With sink Scrapping hole Splashback for shower unit Made of stainless steel Adjustable feet







For DW/10/0TD

For Arisco diswashers only.

Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	Bowl Dim. (mm)	D	Е	F
LSS612	1200x540/750x850		30	0,30	10284	500x400x250	550	500	145
LSS614	1400x540/750x850		34	0,35	10291	500x400x250	550	500	350

LOADING TABLE

With sink Scrapping hole Splashback for shower unit Made of stainless steel Adjustable feet

For Arisco diswashers only.



For rack	conveyor	dishwashers.



Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	Bowl Dim. (mm)	D	Е	F
LSS612K	1200x540/750x850		30	0,20	69718	500x400x250	550	500	145
LSS614K	1400x540/750x850		34	0,23	69725	500x400x250	550	500	350

SINK WITH 1 BOWL

With bottom shelf and rear upstand Made of stainless steel Adjustable feet





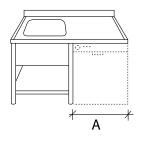






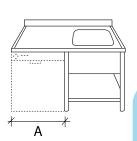
	LEFT					
600 mm						
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	
SR612DL	1200x600x850		25	0,26	24199	
SR614DL	SR614DL 1400x600x850			0,30	24205	
	70	00 mm				
SR712DL	1200x700x850		27	0,30	24250	
SR714DL	1400x700x850		34	0,35	24267	

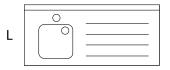
	RIGHT					
600 mm						
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	
SR612DR	1200x600x850		25	0,26	24373	
SR614DR	SR614DR 1400x600x850		32	0,30	24380	
	70	00 mm				
SR712DR	12DR 1200x700x850 27 0,30			24434		
SR714DR	1400x700x850		34	0,35	24441	





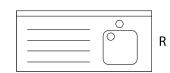












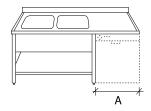
SINK WITH 2 BOWLS

With bottom shelf and rear upstand Made of stainless steel Adjustable feet



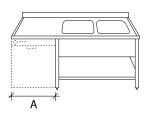


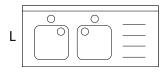


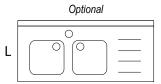


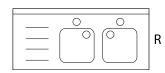


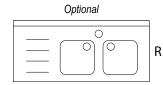








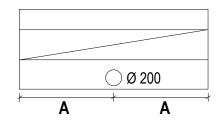




LEFT 600 mm Gross W (Kg) Ean No 86992344 **Dimensions** Gross Model **EUR** V (m³) STB618DL 1800x600x850 25981 37 0,39 STB619DL 1900x600x850 38 0,41 25998 700 mm STB718DL 1800x700x850 40 0,45 26056 **STB719DL** 1900x700x850 0,47 41 26063

	RIGHT					
600 mm						
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	
STB618DR	1800x600x850	1800x600x850			26131	
STB619DR	1900x600x850		38	0,41	26148	
	7	00 mm				
STB718DR	1800x700x850		40	0,45	26209	
STB719DR	1900x700x850	41	0,47	26216		

SORTING TABLE
With scrapping hole and rack shelf
Made of stainless steel
Adjustable feet







800 mm					
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
SS814	1400x800x850/1300		40	1,46	27480
SS816	1600x800x850/1300		45	1,66	27497
SS819	1900x800x850/1300		50	1,98	27503

LOADING CONVEYOR

Made of stainless steel Adjustable feet



Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
KMG120	1200x565/650x850		32	0,67	10420

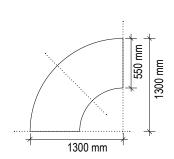
UNLOADING CONVEYOR

With switch Made of stainless steel Adjustable feet

Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
KMC120	1200x565/650x850		32	0,67	10468
KMC140	1400x565/650x850		37	0,71	10475

CURVED CONVEYOR

Made of stainless steel Adjustable feet





Gross	Ean No
V (m ³)	86992344
V (III)	00332344

Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
KMK100	1300x1300x850		32	1,03	10499

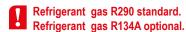
GASTRO BUFFETS



SBM3C	1190x900x870/1320	167	1,59	342	₹ 220/240 V, 50/60 Hz	
Model	Dimensions (mm)	Gross W(ka)	Volume (m³)	Total Power (W)	Energy	EUR

COLD GASTRO BUFFET

GN 3x1/1 capacity +2/+10 °C Static cooling Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234413315





Model	Dimensions (mm)	Gross W(kg)	Volume (m³)	Total Power (W)	Energy	EUR
SBM4C	1505x900x870/1320	190	2,03	346	220/240 V, 50/60 Hz	

COLD GASTRO BUFFET

GN 4x1/1 capacity +2/+10 °C
Static cooling
Digital Thermometer
Stainless steel tank, granite worktop and wooden panel
Sneeze screen has lighting under.
With 4 swivel castors. Two of them can be locked.
EAN 8699234413322





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
SBM5C	1825x900x870/1320	206	2,57	366	/ 220/240 V, 50/60 Hz	

COLD GASTRO BUFFET

GN 5x1/1 capacity +2/+10 °C Static cooling Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234413339

Refrigerant das R290 standard

Refrigerant gas R290 standard. Refrigerant gas R134A optional.



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
SHBM3C	1190x900x870/1320	150	1,60	2010	220/240 V, 50/60 Hz	

HOT GASTRO BUFFET

EAN 8699234413476

GN 3x1/1 capacity +30/+90°C Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked.



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
SHBM4C	1505x900x870/1320	145	2,02	3014	<i>§</i> 220/240 V, 50/60 Hz	

HOT GASTRO BUFFET

GN 4x1/1 capacity +30/+90°C Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234413483



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
SHBM5C	1825x900x870/1320	206	2,57	4014	/ 220/240 V, 50/60 Hz	

HOT GASTRO BUFFET

GN 5x1/1 capacity +30/+90°C Digital Thermometer Stainless steel tank, granite worktop and wooden panel. Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234413490



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
MBC811B	1250x800x1355	175	1,19	342	220/240 V, 50/60 Hz	

COLD GASTRO BUFFET

GN 3x1/1 capacity +2/+8 °C

Static cooling

Digital Thermometer

Stainless steel tank, granite worktop and

wooden panel

Sneeze screen has lighting under.

With 4 swivel castors. Two of them can be locked.

EAN 8699234451669





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
MBC814B	1570x800x1355	200	1,48	346	/ 220/240 V, 50/60 Hz	

COLD GASTRO BUFFET

GN 4x1/1 capacity

+2/+8 °C

Static cooling

Digital Thermometer

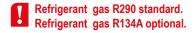
Stainless steel tank, granite worktop and

wooden panel

Sneeze screen has lighting under.

With 4 swivel castors. Two of them can be locked.

EAN 8699234451676





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
MBC818B	1890x800x1355	252	1,80	346	\$\frac{7}{2} 220/240 \text{ V, 50/60 Hz}\$	

COLD GASTRO BUFFET

GN 5x1/1 capacity

+2/+8 °C

Static cooling

Digital Thermometer

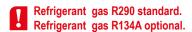
Stainless steel tank, granite worktop and

wooden panel

Sneeze screen has lighting under.

With 4 swivel castors. Two of them can be locked.

EAN 8699234451683





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
MBH811B	1250x800x1355	145	1,19	2010	/ 220/240 V, 50/60 Hz	

HOT GASTRO BUFFET

GN 3x1/1 capacity +30/+90 °C Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234451706



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
MBH814B	1570x800x1355	172	1,48	3014	\$\frac{\beta}{2}\$ 220/240 V, 50/60 Hz	

HOT GASTRO BUFFET

GN 4x1/1 capacity +30/+90 °C Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234451713





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
MBH818B	1890x800x1355	220	1,80	4014	\$\frac{\beta}{2}\$ 220/240 V, 50/60 Hz	

HOT GASTRO BUFFET

GN 5x1/1 capacity +30/+90 °C Digital Thermometer Stainless steel tank, granite worktop and wooden panel Sneeze screen has lighting under. With 4 swivel castors. Two of them can be locked. EAN 8699234451720





BT700 SELF SERVICE LINE



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTS711FN	1150x700/1000x850/1245	109	0,93	332	220/240 V, 50/60 Hz	

SALADETTE

On Open Cupboard GN 3x1/1 capacity Digital Thermometer

Operating temperature: +2 / +8 °C Body and panelling made of stainless steel.

Controlled by thermostat. The cabinet insulated.

Refrigeration System: Hermetically sealed air cooled condensing unit. Static cooling with copper evaporator. (Copper pipe with aluminium fins) Include tray slider, curved glass shelf,

support for glass shelf. EAN 8699234414732

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Refrigerant gas R290 standard. Refrigerant gas R134A optional.



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTS714FN	1470x700/1000x850/1245	125	1,19	332	220/240 V, 50/60 Hz	

SALADETTE

On Open Cupboard GN 4x1/1 capacity Digital Thermometer

Operating temperature: +2 / +8 °C

Body and panelling made of stainless steel.

Controlled by thermostat.

The cabinet insulated.

Refrigeration System: Hermetically sealed air cooled condensing unit. Static cooling with copper evaporator. (Copper pipe with aluminium fins) Include tray slider, curved glass shelf,

support for glass shelf.

EAN 8699234414749

Refrigerant gas R290 standard. Refrigerant gas R134A optional.



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTS718FN	1800x700/1000x850/1245	143	1,42	332	220/240 V, 50/60 Hz	

SALADETTE

On Open Cupboard GN 5x1/1 capacity Digital Thermometer

Operating temperature: +2 / +8 °C

Body and panelling made of stainless steel.

Controlled by thermostat. The cabinet insulated.

Refrigeration System: Hermetically sealed air

cooled condensing unit.

Static cooling with copper evaporator.

(Copper pipe with aluminium fins)

Include tray slider, curved glass shelf,

support for glass shelf.

EAN 8699234414756



Refrigerant gas R290 standard. Refrigerant gas R134A optional.



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB711FN	1150x700/1000x850/1245	88	0,93	2x1000	220/240 V, 50/60 Hz	

BAINMARIE

On Open Cupboard GN 3x1/1 capacity Digital Thermometer Operating temperature: +30 / +90 °C Body and panelling made of stainless steel. Controlled by thermostat. Include tray slider, curved glass shelf, support for glass shelf. Drainage tap EAN 8699234414367



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB714FN	1470x700/1000x850/1245	107	1,19	3x1000	220/240 V, 50/60 Hz	

BAINMARIE

On Open Cupboard GN 4x1/1 capacity Digital Thermometer Operating temperature: +30 / +90 °C Body and panelling made of stainless steel. Controlled by thermostat. Include tray slider, curved glass shelf, support for glass shelf. Drainage tap EAN 8699234414374



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB718FN	1800x700/1000x850/1245	119	1,42	3x1000	220/240 V, 50/60 Hz	

BAINMARIE

On Open Cupboard GN 5x1/1 capacity Digital Thermometer Operating temperature: +30 / +90 °C Body and panelling made of stainless steel. Controlled by thermostat. Include tray slider, curved glass shelf, support for glass shelf. Drainage tap EAN 8699234414381



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB711HFN	1150x700/1000x850/1245	109	0,93	3x1000+2384	₹220/240 V, 50/60 Hz	

BAINMARIE

On Hot Cupboard
GN 4x1/1 capacity
Digital Thermometer
Operating temperature

Operating temperature: +30 / +90 °C Body and panelling made of stainless steel.

Controlled by thermostat.

Include tray slider, curved glass shelf,

support for glass shelf.

Drainage tap

With intermediate shelf Hot cupboard with fan EAN 8699234414657



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB714HFN	1470x700/1000x850/1245	125	1,19	3x1000+2384	₹220/240 V, 50/60 Hz	

BAINMARIE

On Hot Cupboard GN 4x1/1 capacity Digital Thermometer

Operating temperature: +30 / +90 °C Body and panelling made of stainless steel.

Controlled by thermostat.

Include tray slider, curved glass shelf,

support for glass shelf.

Drainage tap

With intermediate shelf Hot cupboard with fan EAN 8699234414657





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB718HFN	1800x700/1000x850/1245	147	1,43	3x1000+2384	220/240 V, 50/60 Hz	

BAINMARIE

On Hot Cupboard

GN 5x1/1 capacity

Digital Thermometer

Operating temperature: +30 / +90 °C

Body and panelling made of stainless steel.

Controlled by thermostat.

Include tray slider, curved glass shelf,

support for glass shelf.

Drainage tap

With intermediate shelf

Hot cupboard with fan

EAN 8699234414664



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB711M	1150x650x850	67	0,84	2x1000	₹220/240 V, 50/60 Hz	

BAINMARIE

On Hot Cupboard GN 3x1/1 capacity Digital Thermometer Operating temperature: +30 / +90 °C Body and panelling made of stainless steel. Controlled by thermostat. Include tray slider, curved glass shelf, support for glass shelf. Drainage tap With intermediate shelf Hot cupboard with fan EAN 8699234414398



Model	Dimensions (mm)					EUR
BTEB714M	1470x650x850	79	1,09	3x1000	220/240 V, 50/60 Hz	

BAINMARIE

On Hot Cupboard
GN 4x1/1 capacity
Digital Thermometer
Operating temperature: +30 / +90 °C
Body and panelling made of stainless steel.
Controlled by thermostat.
Include tray slider, curved glass shelf, support for glass shelf.
Drainage tap
With intermediate shelf
Hot cupboard with fan
EAN 8699234414404



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB711HM	1150x650x850	103	0,84	2x1000+2000	₹220/240 V, 50/60 Hz	

BAINMARIE WITH HOT CUPBOARD

On Hot Cupboard
GN 3x1/1 capacity
Digital Thermometer
Operating temperature: +30 / +90 °C
Body and panelling made of stainless steel.
Controlled by thermostat.
Include tray slider, curved glass shelf, support for glass shelf.
Drainage tap
With intermediate shelf
Hot cupboard with fan
EAN 8699234414213



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BTEB714HM	1470x650x850	107	1,08	3x1000+2000	₹220/240 V, 50/60 Hz	

BAINMARIE WITH HOT CUPBOARD

On Hot Cupboard
GN 4x1/1 capacity
Digital Thermometer
Operating temperature: +30 / +90 °C
Body and panelling made of stainless steel.
Controlled by thermostat.
Include tray slider, curved glass shelf, support for glass shelf.
Drainage tap
With intermediate shelf
Hot cupboard with fan
EAN 8699234414404



HOT CUPBOARD

With sliding doors Without rear upstand 2000 W, 220 V, 50 Hz

Made of stainless steel Adjustable feet

HOT CUPBOARD

With sliding doors With rear upstand 2000 W, 220 V, 50 Hz

Made of stainless steel Adjustable feet





600 mm									
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344				
ESD614S	1400x600x850		105	0,88	46665				
ESD616S	1600x600x850		125	1,00	46672				
700 mm									
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344				
ESD714S	1400x700x850		120	1,06	46733				

600 mm									
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344				
ESD614	1400x600x850		105	0,88	16637				
ESD616	1600x600x850		125	1,00	16651				
700 mm									
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344				
ESD714	1400x700x850		103	1,06	16637				
ESD716	1600x700x850		140	1,17	16767				

Model	Dimensions (mm)	Gross W (kg)	Volume (m³)		EUR
BTK4	740x660x1500	46	0,81		

TRAY SHOULDER WITH HOPPER

Body and panelling made of stainless steel. Manufactured for bread dispenser and cutlery holder.

Neutral unit without heating and cooling.

BTK4 EAN 8699234415241 BTK5 EAN 8699234415258



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)		EUR
BTK4N	800x700x850	64	0,56		

TRAY SHOULDER WITH HOPPER

Body and panelling made of stainless steel. Manufactured for bread dispenser and cutlery holder.

Neutral unit without heating and cooling.

EAN 8699234445965



FOOD DISTRIBUTION UNITS



FOOD DISTRIBUTION UNITS

Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
BQ15N2	555x735x1520	94	0,75	750	220/240 V, 50/60 Hz	

BANQUET TROLLEY

15xGN 1/1 capacity
Digital Thermometer
Operating temperature: +30 / +90 °C
Made of stainless steel
With 4 swivel castors.
Four of them can be locked. Ø125mm
Dimensions include bumpers.
Disassemble rails
Easy to clean.
No of pairs support rails: 1x15
Clearence from rail to rail: 70 mm
EAN 8699234432422





BQ1N	720x865x1675	125	1,33	2350	5 220/240 V, 50/60 Hz	
Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR

BANQUET TROLLEY

10xGN 2/1 capacity
Digital Thermometer
Operating temperature: +30 / +90 °C
Made of stainless steel
With 4 swivel castors.
Four of them can be locked. Ø125mm
Dimensions include bumpers.
Disassemble rails
Easy to clean

No of pairs support rails: 1x10 Clearence from rail to rail: 110 mm

EAN 8699234432439





FOOD DISTRIBUTION UNITS

BQ2	1430x865x1675	192	2,09	3000	₹ 220/240 V, 50/60 Hz	LOK
Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR

BANQUET TROLLEY

EAN 8699234432361

2x10xGN 2/1 capacity
Digital Thermometer
Operating temperature: +30 / +90 °C
Made of stainless steel
With 4 swivel castors.
Four of them can be locked. Ø150mm
Dimensions include bumpers.
Disassemble rails
Easy to clean.
No of pairs support rails: 2x10
Clearence from rail to rail: 110 mm





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)		EUR
NPL131	480x460x900	36	0,31		

PLATE LIFTER

Made of stainless steel
Designed for carrying dishes.
With 4 swivel castors,
two of them can be locked. Ø125 mm
Dimensions include bumpers.
Dish Capacity: 1x50 pcs
Diameter of dish: 240-320 mm
EAN 8699234432316



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)		EUR
NPL232	890x460x900	59	0,53		

PLATE LIFTER

Made of stainless steel
Designed for carrying dishes.
With 4 swivel castors,
two of them can be locked. Ø125 mm
Dimensions include bumpers.
Dish Capacity: 2x50 pcs
Diameter of dish: 240-320 mm
EAN 8699234432316



FOOD DISTRIBUTION UNITS

Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
HPL131	480x460x900	36	0,31	750	₹220/240 V, 50/60 Hz	

PLATE LIFTER

Operating temperature: +30 / +90 °C Made of stainless steel
Designed for carrying dishes.
With 4 swivel castors,
two of them can be locked. Ø125 mm
Dimensions include bumpers.
Dish Capacity: 1x50 pcs
Diameter of dish: 240-320 mm
EAN 8699234432316





Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR
HPL232	890x460x900	59	0,53	2x750	220/240 V, 50/60 Hz	

PLATE LIFTER

Operating temperature: +30 / +90 °C Made of stainless steel Designed for carrying dishes. With 4 swivel castors, two of them can be locked. Ø125 mm Dimensions include bumpers. Dish Capacity: 2x50 pcs Diameter of dish: 240-320 mm EAN 8699234432316



Model	Dimensions (mm)	Gross W (kg)	Volume (m³)		EUR
MBK55	790x670x900	53	0,63		

BASKET LIFTER

Made of stainless steel
Designed for carrying basket.
With 4 swivel castors,
two of them can be locked.
External dimensions include bumpers.
Platform: 535x510 mm
MBK55 EAN 8699234432316



MHBK55	790x670x900	55	0,63	2350	5 220/240 V, 50/60 Hz	
Model	Dimensions (mm)	Gross W (kg)	Volume (m³)	Total Power (W)	Energy	EUR

BASKET LIFTER

Operating temperature: +30 / +90 °C Made of stainless steel
Designed for carrying basket.
With 4 swivel castors,
two of them can be locked.
External dimensions include bumpers.
Platform: 535x510 mm
MHBK55 EAN 8699234432286



FOOD DISTRIBUTION UNITS

Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
MTR55	550x570x900	27	0,36		

TRAY LIFTER

Made of stainless steel
Designed for carrying trays
(for tray 530x370 mm).
With 4 swivel castors,
two of them can be locked. Ø 125 mm
EAN 8699234432170



Model	Dimensions (mm)	Gross Weight (kg)	Volume (m³)		EUR
MTCD55	550x570x900/1300	34	0,36		

TRAY LIFTER

With cutlery dispenser
Made of stainless steel
Designed for carrying trays
(for tray 530x370 mm).
With 4 swivel castors,
two of them can be locked. Ø 125 mm
EAN 8699234432187



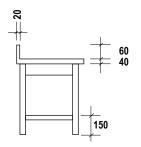
INOX FABRICS



WORK TABLE

With bottom shelf - With backsplash

Made of stainless steel Adjustable feet.







600 mm										
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344					
TA606D	600x600x850		21	0,12	17382					
TA608D	800x600x850		25	0,12	17405					
TA610D	1000x600x850		30	0,14	17429					
TA612D	1200x600x850		34	0,17	17443					
TA614D	1400x600x850		38	0,19	17467					
TA616D	1600x600x850		42	0,22	17481					
TA618D	1800x600x850		46	0,24	17443					
TA620D	2000x600x850		50	0,27	17528					

700 mm										
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344					
TA706D	600x700x850		23	0,13	17627					
TA708D	800x700x850		30	0,13	17641					
TA710D	1000x700x850		32	0,16	17665					
TA712D	1200x700x850		38	0,19	17689					
TA714D	1400x700x850		42	0,24	17702					
TA716D	1600x700x850		47	0,26	17726					
TA718D	1800x700x850		54	0,29	17740					
TA720D	2000x700x850		57	0,32	17764					

WORK TOP CUPBOARD

With sliding doors, middle shelf - With backsplash

Made of stainless steel. Adjustable feet.



	600 mm					700 mm					
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
DD612	1200x600x850		57	0,67	18587	DD712	1200x700x850		65	0,78	18754
DD614	1400x600x850		59	0,75	18600	DD714	1400x700x850		67	0,91	18778
DD616	1600x600x850		70	0,85	18624	DD716	1600x700x850		77	1,04	18792
DD618	1800x600x850		82	1,12	18648	DD718	1800x700x850		80	1,12	18815
DD620	2000x600x850		95	1,12	18662	DD720	2000x700x850		91	1,3	18839

PAN CUPBOARD

With sliding doors - 3 intermediate shelves

Made of stainless steel. Adjustable feet.



600 mm										
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344					
ED612D	1200x600x1800		95	1,35	31678					
ED614D	1400x600x1800		106	1,52	31685					
ED616D	1600x600x1800		125	1,66	31692					

700 mm										
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344					
ED712D	1200x700x1800		112	1,45	31753					
ED714D	1400x700x1800		117	1,69	31760					
ED716D	1600x700x1800		135	1,92	31777					

POLYETHYLEN TOP MEAT CHOPPING BLOCK Thickness of chopping block: 80 mm

Made of stainless steel, except work top. Adjustable feet.



POLYETYLEN TOP MEAT CHOPPING BLOCK									
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344				
WCB60	500x600x850		38	0,33					
WCB70	500x700x850		38	0,33	19089				

SINK WITH 1 BOWL

With bottom shelf - With backsplash

Made of stainless steel. Adjustable feet.





600 mm									
Model	Dimensions mm	EUR	Gross W (Kg)		Ean No 86992344	Dim. (mm)			
SN606D	600x600x850		20	0,18	23475	500x400x250			
700 mm									
SN707D	700x700x850		23	0,21	23574	500x400x250			

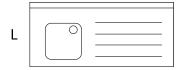
SINK WITH 1 BOWL

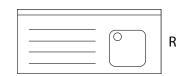
With bottom shelf - With backsplash

Made of stainless steel. Adjustable feet.











LEFT				RIGHT							
600 mm				600 mm							
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344	Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
SN610DL	1000x600x850		26	0,22	23062	SN610DR	1000x600x850		26	0,22	23253
SN612DL	1200x600x850		28	0,26	23079	SN612DR	1200x600x850		28	0,26	23260
SN614DL	1400x600x850		30	0,31	23086	SN614DR	1400x600x850		30	0,31	23277
	700 mm					700 mm					
SN710DL	1000x700x850		28	0,25	23161	SN710DR	1000x700x850		28	0,25	23345
SN712DL	1200x700x850		32	0,30	23178	SN712DR	1200x700x850		32	0,30	23352
SN714DL	1400x700x850		36	0,36	23185	SN714DR	1400x700x850		36	0,36	23369

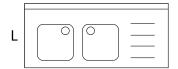
DISASSEMBLE

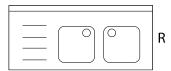
SINK WITH 2 BOWLS

with bottom shelf and backsplash

Made of stainless steel. Adjustable feet.











LEFT							
600 mm							
Model Dimensions EUR Gross Gross Ean M (Kg) V (m³) 869923							
SNB616DL	1600x600x850		38	0,34	25110		
SNB618DL 1800x600x850			41	0,39	25127		
700 mm							
SNB716DL 1600x700x850			40	0,43	25257		
SNB718DL	1800x700x850		43	0,45	25264		

RIGHT							
600 mm							
Model Dimensions EUR Gross Gross Ean M							
SNB616DR	1600x600x850		38	0,34	25431		
SNB618DR 1800x600x850			41	0,39	25448		
700 mm							
SNB716DR	1600x700x850		40	0,43	25554		
SNB718DR	1800x700x850		43	0,45	25561		





WALL SHELF

Adjustable 1 row shelf + 2 console

Made of stainless steel.



Minimum Order Quantity

300 mm								
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344			
DR305	500x300x40/80		3,70	0,02	30718			
DR306	600x300x40/80		4,04	0,02	30725			
DR307	700x300x40/80		4,07	0,02	30732			
DR308	800x300x40/80		5,00	0,02	30749			
DR309	900x300x40/80		5,03	0,03	30756			
DR310	1000x300x40/80		5,06	0,03	30763			
DR312	1200x300x40/80		6,02	0,04	30787			
DR314	1400x300x40/80		6,08	0,04	30800			
DR316	1600x300x40/80		7,04	0,05	30824			
DR318	1800x300x40/80		8,01	0,06	30848			
DR320	2000x300x40/80		8,07	0,06	30862			

400 mm								
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344			
DR405	500x400x40/80		4,50	0,02	30923			
DR406	600x400x40/80		5,04	0,02	30930			
DR407	700x400x40/80		5,08	0,03	30947			
DR408	800x400x40/80		6,02	0,03	30954			
DR409	900x400x40/80		6,06	0,04	30961			
DR410	1000x400x40/80		6,09	0,04	30978			
DR412	1200x400x40/80		7,07	0,05	30992			
DR414	1400x400x40/80		8,05	0,06	31012			
DR416	1600x400x40/80		9,03	0,07	31036			
DR418	1800x400x40/80		10	0,08	31050			
DR420	2000x400x40/80		11	0,08	31074			

RAIL

Made of stainless steel. Each model consists of 2 pcs. rail only.



For sale with wall shelves only

RAIL								
Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344			
KIZ3 (for 1 row shelves)	300x45x20		1	0,001	31555			
KIZ5 (for 2 row shelves)	500x45x20		1,06	0,001	31562			



WALL CABINET

With sliding doors - Intermediate shelf

Made of stainless steel.



Model	Dimensions mm	EUR	Gross W (Kg)	Gross V (m³)	Ean No 86992344
WCR410	1000x400x600		26	0,25	22096
WCR412	1200x400x600		29	0,32	22102
WCR414	1400x400x600		35	0,35	22119
WCR416	1600x400x600		38	0,40	22126
WCR418	1800x400x600		41	0,47	22133
WCR420	2000x400x600		46	0,50	22140



ÇÖZÜM MUTFAK SAN. VE TİC. A.Ş.

ARISCO END. MUTFAK İÇ VE DIŞ TİC. LTD. ŞTİ.

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GENERAL SALES CONDITIONS

All customers shall agree, in advance, to buy the products under the following conditions:

The last updated price and product list shall substitute the previous ones, making them nullified.

The manufacturer shall reserve the right to make changes in the prices, features and models of the products without prior notice and notification.

The prices shall be valid according to the written confirmation of the manufacturer and provided that the payment is realized according to the agreement. Therefore, the proforma invoices should be confirmed in written.

The manufacturer shall not liable for any mistakes related to the incorrect publishing of the documents that are used for the sales operations.

The manufacturer shall have the right to make any changes considered beneficial for the users and/or products at any time including certain orders.

The manufacturer shall have the right to make any changes in the prices, features and forms of the products contained in the price lists, brochures and catalogues, provided that the main functions of the products are kept unchanged.

The manufacturer shall carry out the manufacture and delivery in accordance with the technical instructions mentioned in the proforma invoice based on the order. Any information except for the said instructions is changeable. However, the manufacturer shall keep the functional and safety features of the products unchanged while making such changes.

Prices:

The prices shall not cover the project, supervising, forwarding, carriage, installation, montage, initial start-up, and connection prices as well as spare parts and VAT. The prices are mentioned at EUR currency.

Orders:

A proforma invoice shall be drawn up for the orders by us.

This proforma invoice shall be confirmed by the purchaser.

The order shall be valid after the confirmed proforma invoice is verified by our factory.

Date of Shipment:

The standard shipment date shall be 4-8 weeks as of the date of payment, ÇÖZÜM & ARİSCO shall reserve the right to make any change on the date unilaterally, even in the valid orders, due to any reasons of manufacture. In such a case, the purchaser shall be notified in written.

Terms of Shipment:

The shipment shall be carried out EX-FACTORY IZMIR. The carriage and carriage insurance shall be at purchaser's expense; the products be shipped under the purchaser's risk.

Terms of Payment:

Advance payment.

Packaging:

The products are wrapped in the standard nylon and/or carton packs. For the wooden carcass packages 5% of the product price shall be added.



After-sales Service:

After-sales support, assembling and operating of the export products shall be provided by the PURCHASER.

If demanded by the PURCHASER, the manufacturer shall provide training for a technician of the purchaser under the conditions agreed mutually, in İZMİR factory.

If demanded by the PURCHASER, the manufacturer shall give supervising service at the kitchen area of the PURCHASER for once and at purchaser's expense.

All traveling expenses of the Supervisior including flight tickets, accommodation and food shall be met by the purchaser.

Such a travel of supervising shall be limited to 7 (seven) days.

Travel dates shall be determined by mutual agreement between the sales representative and the purchaser.

WARRANTY:

Our products are under 1 year warranty under the following terms.

The buyers, the operators, the owners of the enterprises, the users of our products and the ones who ask for service related to our products hereby agree, in advance, to comply with the instructions and precautions mentioned in the User's Manual, Introduction Brochure and this Warranty Certificate accompanied with the device.

The electrical products should BY NO MEANS USED AND OPERATED without ensuring the required grounding, and without mounting anti-leakage current relay and the fuse groups at the main control board that supplies electricity. Otherwise, the user, operator or the owner of the enterprise shall be liable for any malfunction.

This Warranty shall not cover the control pushbuttons made of plastic/bakelite, etc., electrical parts and the parts made of plastic and/or glass, and the other accessories such as cables, pipes and similar materials that are externally assembled to the product. The warranty shall not cover labour.

The manufacturer shall not be liable for any risks, damages or defects that may happen at the internal parts and/or exterior surfaces of the products and/or parts as well as any material and spiritual harms and damages that may happen to the users due to the following conditions.

The user, operator or the owner of the enterprise shall be liable for any technical, administrative, financial and penal obligations.

The products shall be out of the WARRANTY COVERAGE, if.

- a) The products are used by the unauthorized persons, and are exposed to misuse;
- b) There are physical defects, deficiencies, and technical insufficiencies at the water installation, discharge, electricity, LPG, natural gas, vapor and ventilation system that are required for the running of the products to be operated by the energy sources (electricity, water, wastage, LPG, etc.) of the enterprise;
- c) The products are exposed to the destructive synthetic materials, chemical materials and gnawed by rat
- d) ambience temperature needed for the running of the products is over the values mentioned in the brochure;
- e) The products are exposed to damages and negligence due to transfer and handling without the supervision of the authorized local service technician;
- f) Defects occur during the transfer, carriage, handling and warehousing processes;
- g) Damages occur during any fires, storms, floods, earthquarkes, natural calamities, and/or strikes and lockouts;
- h) Any breaks and scratches occur on the external surface of the product when it is under the purchaser's responsibility;
- i) Defects occur during the installation and maintenance performed by the unauthoruzed service personnel.

The spare part support shall be given only for the export products under the following procedures:

The spare parts that are deemed to be faulty or defected shall be sent to the manufacturer by the purchaser.

The manufacturer shall check the said spare parts in its manufacture plant.

If there is any defect on the spare parts caused by the manufacturer, the said part shall be replaced and sent by the manufacturer for free. The transport expenses of the spare parts shall be at purchaser's expense.

JURISDICTION: Courts of IZMIR

ÇÖZÜM MUTFAK SAN. VE TİC. A.Ş. & ARİSCO END. MUTFAK İÇ VE DIŞ TİC. LTD. ŞTİ. shall not liable for any mistakes related to the incorrect publishing of the documents that are used for the sales operations. ÇÖZÜM MUTFAK SAN. ve TİC. A.Ş. & ARİSCO END. MUTFAK İÇ VE DIŞ TİC. LTD. ŞTİ. shall have the right to make any changes in the prices, features and forms of the products contained in the price list, brochures and catalogues, provided that the main functions of the products are kept unchanged.

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