



Proud Importers of the Finest Quality European Catering Equipment

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NEW 2017



Ct

Electric ovens "TOUCH" direct steam and convection

- Convection of 25° to 300°C.- Steam 100°C.- Mixed convection/steam from 25° to 250°C.- Regeneration and maintaining temperature from 25° to 250°C.



10xGN1/1

TOUCH
SCREENNew
productauto
Cleaning

6xGN1/1

On request



10xGN2/1

20xGN1/1

20xGN2/1

C

Direct steam ovens with "automatic cleaning system"

- Convection of 25° to 300°C. - Steam 100°C. - Mixed convection/steam from 25° to 250°C. - Regeneration and maintaining temperature from 25° to 250°C.



10xGN1/1

auto
CleaningNew
product

6xGN1/1

Combi Steam Ovens

Best
QualityMade
in Europe

PLUS

- Direct steam injection (90% saturation). - Operation "TOUCH SCREEN" with high definition color, so that the user can customize the main functions of the oven. - 11 levels of regulation of humidification. - Memory (pre-programmation) for 1000 recipes, cooking on 16 different stages. - USB port to succeed everything, transferring the various cooking programs (HACCP data management). - 3 speed regulators (full power/half power/intervals). - Core probe (6 sensors). - Automatic pre-heating and rapid cooling of the cooking chamber (CCRR). - "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from, function "ECONOMIZER" that allow savings in water and detergent.

New accessory:



PLUS

- Direct steam injection (90% saturation). - Sensitive key operation "digital display". - 11 levels of regulation of humidification, cooking in 2 different phases. - 2 speed regulators (full power/ with intermittently). - Core temperature probe (1 sensor). - Automatic pre-heating and rapid cooling of the cooking chamber (CCRR). - "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from.

LENGTHWISE

GN1/3 - GN1/2 - GN2/3 - GN1/1

	Level	Capacity	Touch Screen	Hand Shower	mm	kW	kcal/h	V**
	SDE/6-CL	6	30 Kg	-	Optional	895x845xh830	10,1	400/3N 50Hz
	SDG/6-CL	6	30 Kg	-	Optional	895x845xh830	0,25	8600 230/1N 50Hz
	SDET/6-CL	6	30 Kg	Yes	Optional	895x845xh830	10,1	400/3N 50Hz
	SDGT/6-CL	6	30 Kg	Yes	Optional	895x845xh830	0,25	8600 230/1N 50Hz
	SDE/10-CL	10	50 Kg	-	Optional	895x845xh1080	17,5	400/3N 50Hz
	SDG/10-CL	10	50 Kg	-	Optional	895x845xh1080	0,3	17200 230/1N 50Hz
	SDET/10-CL	10	50 Kg	Yes	Optional	895x845xh1080	17,5	400/3N 50Hz
	SDGT/10-CL	10	50 Kg	Yes	Optional	895x845xh1080	0,3	17200 230/1N 50Hz

*On request : Kit pastry 600x400 (AC/SE-6 or AC/SE-10) - ** Voltage 230/3 50Hz +5% (on demand)

1000 kcal/h=1,16 kW

Combi Steam Ovens



Steam Ovens with boiler/convection "TOUCH"

- Convection 25 to 300°C - Steam 100°C - Mixe convection/steam 25° to 250°C - Cooking at low temperature-Regeneration and maintaining 25° to 250°C



PLUS

- Steam generated by boiler (100% saturation). - Operation "TOUCH SCREEN" with high definition color, so that the user can customize the main functions of the oven. - Regulation of humidification from 1% to 100% with the core probe LAMBDA (CCHY), a real air humidification (exclusive license) as well as a higher efficiency in water use "WATER SAVING". - Memory (pre-programmation) for 1000 recipes, cooking on 16 different stages, as well as special programs: "AUTOMATIC MODE" automatic cooking depending on the product type, weight and quantity, "LOW T° COOKING" (CCBT) cooking on low temperature (T° lower than 100°C), "BANQUETING" regeneration function, etc ... - 3 speed regulators (full power/half power/intervals). - Core probe (6 sensors). - Automatic pre-heating and rapid cooling of the cooking chamber (CCRR). - USB port to succeed everything, transferring the various cooking programs (HACCP data management). - "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from, function "ECONOMIZER" that allow savings in water and detergent.



6xGN1/1



10xGN1/1

New accessory:



On request



10xGN2/1

20xGN1/1

20xGN2/1



Steam ovens with boiler/convection

- Convection of 25° to 300°C.- Steam 100°C.- Mixed convection/steam from 25° to 250°C.- Cooking on low temperature 25° to 99°C - Regeneration and maintaining temperature from 25° to 250°C



10xGN1/1



6xGN1/1

PLUS

- Steam generated by boiler (100% saturation). - Sensitive key operation "digital display". - 11 levels of regulation of humidification. - "LOW T° COOKING" (CCBT) cooking on low temperature (T° lower than 100°C). - 3 speed regulators (full power/half power/intervals). - Core probe (1 "sensor"). - Automatic pre-heating and rapid cooling of the cooking chamber (CCRR). - "AUTO-CLEANING" integrated automatic cleaning (CCNA), 4 different cycles to choose from.

LENGTHWISE GN1/3 - GN1/2 - GN2/3 - GN1/1	Icon	Model	Level	Capacity	Touch Screen	Hand Shower	mm	kW	kcal/h	V**	
	⚡	SBES/6-CL	6	30 Kg	-	Optional	895x845xh830	10,1		400/3N 50Hz	
	🔥	SBGS/6-CL	6	30 Kg	-	Optional	895x845xh830	0,25	14620	230/1N 50Hz	
	⚡	SBET/6-CL	6	30 Kg	Yes	Yes	895x845xh830	10,1		400/3N 50Hz	
	🔥	SBGT/6-CL	6	30 Kg	Yes	Yes	895x845xh830	0,25	14620	230/1N 50Hz	
	⚡	SBES/10-CL	10	50 Kg	-	Optional	895x845xh1080	17,5		400/3N 50Hz	
	🔥	SBGS/10-CL	10	50 Kg	-	Optional	895x845xh1080	0,3	30100	230/1N 50Hz	
	⚡	SBET/10-CL	10	50 Kg	Yes	Yes	895x845xh1080	17,5		400/3N 50Hz	
	🔥	SBGT/10-CL	10	50 Kg	Yes	Yes	895x845xh1080	0,3	30100	230/1N 50Hz	

*On request : Kit pastry 600x400 (AC/SE-6 or AC/SE-10) - ** Voltage 230/3 50Hz +5% (on demand)

1000 kcal/h=1,16 kW

Convection Oven



Electric convection oven (GN)

- Room with rounded corners, in stainless steel AISI 430, exterior in stainless steel AISI 430. - T° from 20°C to 280°C, 2 motors with fans (2600 T/min), internal lighting. - Double glazing door, seal on the inner door "easily removable". - Space between plates 70 mm. Pipe for the evacuation of the condensate.



4xGN2/3

Gastro

Line

Best Price

Ref	Level	mm	kW	V	Ventilator	Plate	Grid
GASTRO23/X-N	4x353x325 mm	560x585xh570	3.3	230/1N 50-60 Hz	2	1	1

2 VENTILATORS

Combi Steam Ovens



Electric ovens steam/convection (GN)

- Direct steam generation through "nebulization". - In-depth loading (67 mm) GN 1/3 - 1/2 - 2/3 - 1/1. - Rotating and removable hinged air conveyor, easy cleaning. - Cooking chamber made of inox, halogen lamps. - Door drops gatherer, under the door. Magnetic door switch. - Double glazed door, indoor glass on switch, easy cleaning. - Releasing valve to evacuate smoke and steam coming out of the cooking chamber.



Best Price

Combi Small
LineVERY
COMPACT

4xGN1/1

DFV-423/S

4x GN 2/3 (353x325 mm)

mm : 600x666xh480 - kW : 4,3 - V : 400-230/3N 50Hz*

* Switchable on 230/1N 50Hz

DFV-411/S

4x GN 1/1(530x325 mm).

mm : 600x884xh480 - kW : 5,2 - V : 400-230/3N 50Hz



4xGN2/3

LENGTHWISE

GN1/3 - GN1/2 - GN2/3 - GN1/1

Electric heated ovens steam/convection (GN)

- Direct steam through "nebulization". - In-depth loading (67 mm) GN 1/3 - 1/2 - 2/3 - 1/1. - Quarterlight of the turbine on hinges, easy cleaning. - Cooking chamber made of AISI 304 stainless steel arranged for fat filter, halogen lamps. - Bowl for condensate, under the door. Magnetic microdoor. - Door with thermal double glazing, indoor glass on hinges, easy cleaning. - Standard steam condensation system, to evacuate the condensate. - Releasing valve to evacuate cooking smokes and steam. NB: Standard supplied with 1 grid.

Combi
Line

5xGN2/3

DFV-523/N

- 5x GN 2/3 (353x325 mm)

mm : 710x590xh600 - kW : 5 - V : 400-230/3N 50Hz

DFV-511/N

5x GN 1/1 (530x325 mm)

- 5x GN 1/1 (530x325 mm)

mm : 710x770xh600 - kW : 6 - V : 400-230/3N 50Hz



5xGN1/1



10xGN1/1

DFV-1011/N

10x GN 1/1 (530x325 mm)

mm : 710x770xh940 - kW : 12 - V : 400-230/3N 50Hz

On request



HXF-...



SCF-...



GS-...



PLUS

- CombiSmart Line : Very compact ovens technology, performance and space-saving ally. - Control panel at the top (ventilated) with electronic sensitive keys (very intuitive), digital display. - Turbines "autorevers" 1500/2800 tour/minutes. - 99 programs, possibility of three phases of choice, the whole programmable desired. - Double speed. - Core temperature probe with DELTA T (fitted ovens, on request). - Self-diagnosis. - Automatic heating. - Function rapid cooling.

Electric steam/convection oven, programmable

- Heating by armored elements) in stainless steel, placed behind the steam trap and "immediately" by "fogging". - In depth loading of the grids GN 1/3 - 1/2 - 2/3 - 1/1, structure for removably scales, interspace 60 mm (30 + 30 mm). - Easy access to technical interventions, front access. - Cooking Room in stainless steel AISI 304, sides and rounded corners (easy maintenance), deep drawn bottom with end (equipped for grease filter). - Condensate sump at the front, underneath the door. - Internal halogen lighting. - Door with double thermal glazing (Optional: hinged door on the left), air void "ventilated" between the windows, allowing the cooling of the outer glass window, inside window on hinges (easy maintenance). - Automatic closing of the door handle (athermic), seal (removable), placed against the door. - Micro-switch, for stopping the ventilator(s) at the opening of the door. - Safety thermostat. - "Oura" for the evacuation of smoke and fumes, adjustable (from the control panel). - Entirely made of stainless steel AISI 430, on adjustable feet.

Combi Smart Ovens *Made in Europe*

Combi Smart Line

Autorevers

New product

2 speeds



6xGN 2/3

6xGN 1/1

LENGTHWISE

GN1/3 - GN1/2 - GN2/3 - GN1/1



auto Cleaning

10xGN1/1



Ref	Capacity	mm	Autorevers Turbines	Probe*	Grid	kW	V	...+CL
FVS-623	6 x GN 2/3	517x680(710)xh770	1 x Yes	On request	1 x GN 2/3	6,4	400-230/3N 50-60Hz	
FVS-611	6 x GN 1/1	517x860(890)xh770	1 x Yes	On request	1 X GN 1/1	7,9	400-230/3N 50-60Hz	
FVS-1011	10 x GN 1/1	517x860(890)xh1010	2 x Yes	On request	1 X GN 1/1	15,4	400-230/3N 50-60Hz	

* Probe REF: SC-FVS

...+CL = With Auto-Cleaning

PLUS

Convection allows a homogeneous and quicker cooking than traditional ovens.

No more waiting, convection oven allow the cooking of different plates at the same time without mixing the flavours. Thanks to the humidifier, your meat will not dry out, they will conserve all their flavours and softness. - Automatic humidifier (30% saturation), with 6 humidification levels of regulation. - Core probe (optional).

Convection Ovens *Made in Europe*

Best Choice

Convex

Line

CROSSWISE GN 1/1

Restyling



HEAVY DUTY

10xGN1/1

Convection oven, with humidifier

- Manufacture: interior in stainless steel AISI 304 and exterior in stainless steel AISI 430, thermal insulation in ceramic fibre. - Cooking room : entirely welded, rounded angles and corners. Seal placed on the front of the cooking room. Stamped bottom which collect condensation to the draining system. Plate carrying structure, easily removable. Heat circulators easy to dismantle. Adjustable and large steam exhauster for all types of cooking. Lateral lighting. - Door : ergonomic and athermal handle, automatic closing. Micro switch to stop the fan while opening the door. - Humidifier : automatic moisturizing. - Gas heating : burners with stabilized flame. The heat is directly canalized in the cooking room, which allows a perfect cooking of meat thanks to the almost nonexistent oxygen, exclusif patent. - Electric heating : armoured resistances in stainless steel, placed behind the fan quarter lights. - Control panel : frontal access, easy and quick maintenance for the after-sales service. Perfectly watertight "IPX5". With a selector of moisturizing degree, thermostat from 30 to 300°C, timer from 1 to 120 min. - Delivered without grids.

Ref	Capacity	mm	Humidification Control	Probe*	kW	kcal/H	V	...
CFE 61/R	6 GN 1/1	860x746xh633	Yes	On request	7,70	-	400/3N 50Hz	
CFE 101/R	10 GN 1/1	890x900xh970/1020	Yes	On request	17,3	-	400/3N 50Hz	
CFG 61/R	6 GN 1/1	860x746xh701	Yes	On request	0,35	7310	230/1N 50Hz	
CFG 101/R	10 GN 1/1	890x900xh970/1020	Yes	On request	0,35	15910	230/1N 50Hz	



6xGN 1/1

* Probe REF: CS61-101

1000 kcal/h=1,16 kW

Convection Ovens



Multifunction
Line

FMX-4136

Electric convection oven "Multifunction"

- Delivered with 3 cooking grids (410x310 mm) and one pastries plate in stainless steel (419x335 mm).
mm : 555x550xh355 - kW : 2,4 - V : 230/1N 50-60Hz



SPECIAL PIZZA



PZ-4136
On request

AVANTAGE

Little dimensions but big performances! Unique in catering, the multifunction oven combines convection oven, TurboQuartz®(30% saving on cooking time), grill function, pastry convection oven and defrosting function.

Electric convection oven

- 5-position switches. - Regulation by thermostat 0-300°C, timer 120' or continuous, infrared quartz integrated (patented system), lower resistance incoloy. - Interior lighting. - Removable lateral structures in stainless steel. - Interior chambers in stainless steel (volume 38 Lit.). - Glass door with double walls. - The bottom and all the interior pieces can be entirely dismantled!



TurboQuartz®



Turbo
Line



AVANTAGE

Quick temperature reach. Homogeneous and quick cooking, even at low temperature thanks to the heat circulation through turbines. Thanks to the humidifier, you can cook without the food drying out. Vast range of accessories, bases, levitation chambers...

Autorevers



4xGN1/1

Electric convection ovens "GASTRONORM"

- Inside and outside made off stainless steel AISI 430. - Cooking area: fully welded, fully hermetic, rounded edges and angles. - Joint on the inner door, easily removable. - Stamped bottom collects the condensate to the waste unit. Plate holder structure, easily removable (75 mm) anti toppling. - Heat diffusers easily removable. - Evacuation pipe for the condensate. - Motors with "autoreverse" turbines (2800 t/mn) guarantee a perfect heat diffusion. - Door: athermal with double glazing (4 mm), intermediary window pane on hinges, easy cleaning. - Ergonomic and athermal handles, automatic closing. Micro-switch stops the fan when the door opens. - Electric heating: armoured stainless heating elements placed behind turbines deflectors. - Control panel with one moistening choice device, thermostat from 20°C to 280°C, timer from 1 to 120 min.



CROSSWISE GN 1/1



Ref	Level	mm	kW	V	Humidicator	Turbine	Autorevers	Plate	Grid
CGE23-N	4x353x325 mm	660x685xh560	3.5	230/1N 50Hz	Yes	2	Yes	-	1
CGE11-N	4x530x325 mm	825x685xh560	6.3	400-230/3N 50Hz	Yes	2	Yes	-	1
CGE11-N(230/1)	4x530x325 mm	825x685xh560	3.5	230/1N 50Hz	Yes	2	Yes	-	1



4xGN2/3

PLUS

- Professional ovens, big capacity (7,7 kW). - Oversized "autoreverse" turbines! (2800 T/minutes). - "Strengthened" frame, very strong, super insulated. - Double glazing door (open), with 4-mm "high temperature" glass.

+30° +60°



HOT

On request for all models AMHF/...

Autorevers



6xGN1/1



On request for all models TLSC1/... STG64-...



CROSSWISE GN 1/1

Ref	Level	mm	kW	V	Humidicator	Turbine	Autorevers	Plat	Grill
CGE611-NP	6x530x325	833x710xh710	7.7	400-230/3N 50Hz	Yes	2	Yes	-	1

Combi Steam Ovens



AVANTAGE

- Programmable electronic versions, (digital display).
- Electronic controls and digital display.
- 67 automatic programmes, possibility of 6 stages to choose from, all programmable to desire (38 preset recipes).
- Specific function for temperature release.
- Core probe with DELTA-T.
- Función "Cook & Hold" for maintaining temperature after cooking.
- Self-diagnosis device.
- Oven with automatic preheating.
- Ignition delay, programmable.
- Double speed.
- Wash system built-in AUTO-CLEANING (with pellets).

Electric heated ovens programmable steam/convection (GN)

- Direct steam generation through "nebulization".
- Depth loading of the grids, 67 mm pitch, for GN 1/3* 1/2* 2/3* 1/1.
- Quarterlight of the turbine on hinges, easier maintenance.
- Cooking chamber made of AISI 304 stainless steel arranged for fat filter, halogen lamp.
- Bowl for condensate, under the door.
- Magnetic microdoor.
- Door with thermal double glazing, indoor glass on hinges, easy cleaning.
- Standard steam condensation system, to evacuate the condensate.
- Releasing valve to evacuate cooking smokes and steam. NB : standard supplied with 1 grid (DFV-1011/EK and DFV-1511/EK 2 grids).

On request



HXF...



SCF...



FDE



On request

**auto
Cleaning**

DBM-100

DBM-430



**New
System**

5xGN1/1

**Best
Price**

**VERY
COMPACT**

10xGN1/1

DFV-511/EKN

- 5x GN 1/1 (530x325 mm).
mm : 710x770xh600 - kW : 6 - V : 400-230/3N 50Hz

DFV-1011/EKN

- 10x GN 1/1 (530x325 mm).
mm : 710x770xh940 - kW : 12 - V : 400-230/3N 50Hz

DBM-100

Detergent tablets (100 pcs), auto-cleaning

DBM-430

Rinse tablets (20 pcs) x AUTO-CLEANING

LENGTHWISE

GN1/3 - GN1/2 - GN2/3 - GN1/1

15xGN1/1

DFV-1511/EKN

- 15 x GN 1/1 (530 x 352 mm). - Stainless steel stand included
mm : 750x780xh1550 - kW : 15 - V : 400-230/3N 50Hz



Combi
Line Plus

**Best
Choice**

2 speeds



2 speeds



4xGN1/1



Combi Small
Line

PLUS

- Electronic programmable versions, (digital display).
- 67 automatic programs, choice of 6 phases, programmable as one pleases (38 preset recipes).
- Specific functions for regeneration.
- Core probe with DELTA-T.
- "Cook & Hold" function for temperature maintenance after cooking.
- Self-diagnosis device.
- Automatic oven pre-heating.
- Deferred starting, programmable.
- Double speed.

2 speeds

DFV-411/EKS

4x GN 1/1 (530x325 mm)
mm : 600x884xh480 - kW : 5,2 - V : 400-230/3N 50Hz



Convobis
Line

GN1/1

Or

EN 600x400

**Best
Choice**



page
111

Microwaves



CM1099



CM1519



CM1929



Professional microwaves

- Mechanic control. - Preset key for 20-second use (at the highest power).
 - Professional magnetron, adequate for intensive use. - Dimensions int.: 370x370x190 mm (26 liters). - 5 power levels. - Interior and exterior manufactured in stainless steel.



Ref	mm ext.	mm int.	Power	M	Lt	Version	kW	V
CM1099	517x412xh297	336x349xh225	1050 W	1	26	Mechanic	1,6	230/1N 50Hz
CM1089	517x412xh297	336x349xh225	1050 W	1	26	Programmable	1,6	230/1N 50Hz
CM1519	464x557xh368	370x370xh190	1500 W	2	26	Mechanic	3	230/1N 50Hz
CM1529	464x557xh368	370x370xh190	1500 W	2	26	Programmable	3	230/1N 50Hz
CM1919	464x557xh368	370x370xh190	1850 W	2	26	Mechanic	3,2	230/1N 50Hz
CM1929	464x557xh368	370x370xh190	1850 W	2	26	Programmable	3,2	230/1N 50Hz

M : number of magnetrons

Regeneration Ovens



Combi Regeneration Line



VERY COMPACT

On request



HXF-...



SCF-...



GS-...

Electric ovens heated regeneration - holding

- Compact ovens, little foot-print. - With humidifier, standard supplied. - Depth loading of the grids, (67 mm), for GN 1/3" 1/2* 2/3* 1/1. - Quarterlight of the turbine on hinges, easier maintenance. - Cooking chamber made of AISI 304 stainless steel, rounded corners and edges, arranged for fat filter. - Bowl for condensate, under the door. - Solid door with inner thermal glass on hinges, easy cleaning. - Microswitch magnetic door. - Standard steam condensation system, to evacuate the condensate. - Releasing valve to evacuate cooking smokes and steam. - Entirely made of AISI 304 stainless steel. - Manufactured in line with the standards (CE) in force.



10xGN1/1



5xGN1/1



15xGN1/1

FRU-511/N

5 x GN 1/1 (530x325 mm)
 mm : 710x770xh600 - kW : 6 - V : 400-230/3N 50Hz

FRU-1011/N

10 x GN 1/1 (530x325 mm)
 mm : 710x770xh940 - kW : 12 - V : 400-230/3N 50Hz

FRU-1511/N

15 x GN 1/1 (530x325 mm) - Stainless steel base.
 mm : 750x780xh1550 - kW : 15 - V : 400-230/3N 50Hz

LENGTHWISE

GN1/3 - GN1/2 - GN2/3 - GN1/1

AVANTAGE

Functions and temperatures: regeneration 130°C/160°C - Cook & Hold 65°C.



On request





PLUS

Great innovation for cooking, pasteurizing and regenerating vacuum food. High precision, for all types of cooking of meat, fish, vegetables, etc... A great result, always juicy, a tender texture, natural flavor and especially less weight loss (-25% in comparison with the traditional methods). Ideal for hotels, restaurants, delis, "catering" services...

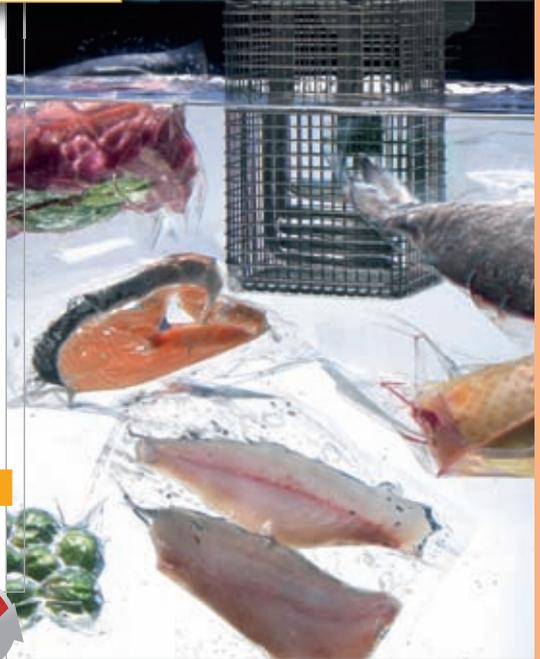


Vacuum cooker at low temperature

- Electronic regulation T° 20° to 95°, high precision (0,03 C°), 5 preset programs (that can be modified as one pleases) or manual mode. - Water agitator with propeller, uniform T°.
- Clamp for any container (max H.165 mm, 50 l max).
- Stainless steel handle. - Safety device and agitator protected with a stainless steel grid. - Made in stainless steel AISI 304 (IP X3).

* HOT-BLOC

Vacuum cooker at low temperature, electric
mm : 130x260xh380 - kW : 2 - V : 230/1N 50-60Hz



* HOT-BLOC+V1/1C



GN 1/1 27Lt.

V1/1C

- Tank GN 1/1-h 200 mm, capacity 27 L. - Athermique handles. - Transparent lid in polycarbonate, series (less energy consumption). - Made in stainless steel AISI 304.
- mm : 360x565xh230



VACUUM COOKING
LOW TEMPERATURE

GN 2/1 50Lt.

V2/1C

- Tank GN 2/1-h 200 mm, capacity 50 L. - Athermique handles. - Transparent lid in polycarbonate, series (less energy consumption). - Made in stainless steel AISI 304.
- mm : 565x685xh230

COOKING SMOOTH

Cooking vacuum bags for under machines -40 °C to 110

+110°

Ref	mm	My	Confection	Qty bags
C25-1530	150x300	90	25x100	2500
C20-2030	200x300	90	20x100	2000
C16-2535	250x350	90	16x100	1600
C10-3040	300x400	90	10x100	1000



* HOT-BLOC+V2/1C

www.bonaparc.com



Movable Roof

SA/60E
SA/61G

SX/80E
SX/81G

Salamanders



Adjustable salamanders

- Fully made of stainless steel. - Performance: 2 independent zones for economic cooking, half power or full power cooking, for the electrical ceiling grills, only one zone for the gas ceiling grills. - Electric version: resistance heating elements in stainless steel treated "incoloy" power selector. - Gas type: 2 ceramic tube burners, high pressure, regulation by valve, thermocouple security. - Easy maintenance: removable internal plate. - Option: wall support (SSM/1 ou SSM/2).



Ref	mm	Usefull surface	Heating Area	Movable Roof	kW	Kcal/h	V
SX/80E	800x590xh590	740x375 mm	2	-	4	-	400-230/3N 50-60Hz
SX/81G	800x590xh590	740x375 mm	1	-	-	7000	-
SA/60E	600x590xh590	540x375 mm	2	Yes	3	-	230/1N 50-60Hz
SA/61G	600x590xh590	540x375 mm	2	Yes	-	4550	-



On request for all models
SSM/1 = 600 mm
SSM/2 = 800 mm

1000 kcal/h=1,16 kW



Movable Roof

Quick System Plus



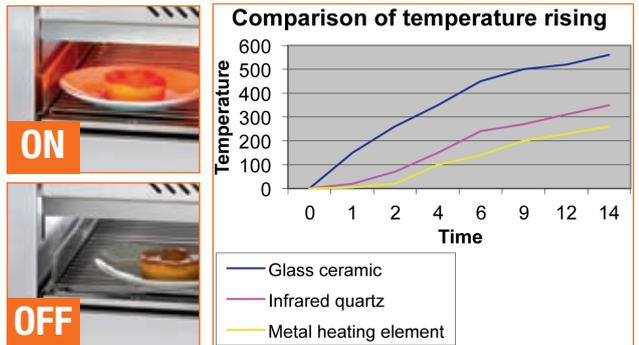
PLUS

S.R.S SYSTEM = Automatic starting and stopping (on contact with the plate). - Quick warm-up (only 30!). - Big energy saving, no need to let it switched on the entire day anymore! - Easy cleaning: removable pieces. - 400°C in 9" and 570°C on the ceramic hob.

Glass-ceramic salamanders

- High-speed temperature rise: 575°C in 16 seconds, thanks to the radiant sources principle. - Glass-ceramic plates, independent sources, regulation by switches. - Maximal working temperature 350°C. - Removable and adjustable ceiling, effortlessly (exclusive patent), 2 open lateral sides. - Easy and safety cleaning. - On request: wall support (SSM/1 or SSM/2).

Comparison of temperature rising



Ref	mm	Usefull surface	Heating area	Movable Roof	kW	V
SA/60VC-SW	600x590xh590	540x375 mm	2	Yes	3	230/1N 50-60Hz
SA/80VC-SW	800x590xh590	740x375 mm	3	Yes	4,5	400-230/3N 50-60Hz

1000 kcal/h=1,16 kW

Master 900



Best Choice

PLUS

Made to last, unfailing performances and reliability. A complete range of products to meet the needs of every professional. New modularity 400, 800 and 1200mm which makes all replacements in kitchens easy!



Gas stoves

G99/4BA2-N

- 4 burners (1x 3,2 kW, 2x 5,5 kW, 1x7 kW). - Open cupboard (GN 2/1) (760x740xh360 mm)
mm : 800x900xh850/920 - kcal/h : 18404

G99/6BA3-N

- 6 burners (2x 3,2 kW, 2x 5,5kW, 2x 7 kW). - Open cupboard (GN 2/1+GN 1/1) (1160x740xh360 mm)
mm : 1200x900xh850/920 - kcal/h : 27348

Gas stoves



G99/4BF2-N

- 4 burners (1x 3,2 kW, 2x 5,5 kW, 1x7 kW). - Oven (7 kW) GN 2/1 (535x650xh300 mm)
mm : 800x900xh850/920 - kcal/h : 24424

G99/6BFA3-N

- 6 burners (2x 3,2 kW, 2x 5,5 kW, 2x 7 kW). - Oven (7 kW) GN 2/1 (535x650xh300 mm.) - Neutral cupboard GN 1/1 (360x740xh360 mm).
mm : 1200x900xh850/920 - kcal/h : 33368



Best Price

GN2/1

On request



E99/4IDA2-N



E99/4SPF2-N



Best Choice

GN2/1

Gas stoves



G99/TA2-N

- Solid top (755x625mm) (12 kW). - Open cupboard GN 2/1 (760x740xh360 mm).
mm : 800x900xh850/920 - kcal/h : 10320

G99/T2BFA3-N

- Solid top (12 kW)(755x625mm), 2 burners, high heat 1x 3,2 kW and 1x 5,5 kW. - Oven (7 kW) GN 2/1 (535x650xh300 mm). - Cupboard (GN 1/1) (360x740xh360).
mm : 1200x900xh850/920 - kcal/h : 23822

Electric stoves



E99/4PQA2-N

- 4 independent plates (3x 3 kW, 1x 4 kW). - Open cupboard (GN 2/1) (760x740xh360 mm)
mm : 800x900xh850/930 - kW : 13 - V : 400-230/3N 50-60Hz

E99/4PQF2-N

- 4 independent plates (3x 3 kW, 1x 4 kW). - Oven (6,8 kW) GN 2/1 (535x650xh300 mm)
mm : 800x900xh850/920 - kW : 19,2 - V : 400-230/3N 50-60Hz

E99/6PQFA3-N

- 6 independent plates (4x 3 kW, 2x 4 kW). - Oven (6,8 kW) GN 2/1 (535x650xh300 mm). - Neutral cupboard (GN 1/1) (360x740xh360 mm).
mm : 1200x900xh850/920 - kW : 26,2 - V : 400-230/3N 50-60Hz



GN2/1

Best Choice

Master 900



Electric fryers

**E99/F20A1-N**

- Tank 290x400xh220 mm, oil capacity min. 18 liters max. 20 liters. - 1 basket (270x360xh140 mm).
mm : 400x900xh850/920 - kW : 16 - V : 400-230/3N 50-60Hz

E99/F2V8A1-N

- Dimension tank 2x 140x340xh250 mm, min. 6.5 lit. max. 8 lit. - 2 baskets (120x295xh125 mm).
mm : 400x900xh850/920 - kW : 10,5 - V : 400-230/3N 50-60Hz

E99/F40A2-N

- 2 tanks 290x400xh220 mm, min. 18 liters max. 20 liters. - 2 baskets (270x360xh140 mm).
mm : 800x900xh850/920 - kW : 32 - V : 400-230/3N 50-60Hz

New product

Gas fry tops

**G99/PMA2-N**

- Cooking surface 770x610 mm (54,67 dm²). - Open cupboard, (GN 2/1) (760x740xh360 mm)
mm : 800x900xh850/920 - kcal/h : 13760

Electric fry tops

**E99/PMA2-N**

- Cooking surface 770x610 mm (54,67 dm²). - Open cupboard, (GN 2/1) (760x740xh360 mm)
mm : 800x900xh850/920 - kW : 12 - V : 400-230/3N 50-60Hz

Also available in chromium-plated version !!



Best Choice

Bratt pans gas

**G99/BRS2-N**

- Tank in "thermal" steel 815x610xh200 mm, surface 50 dm². - Manual tilt by hand wheel.

mm : 800x900xh850/920 - kcal/h : 17200 kW : 0,05 - V : 230/1N 50Hz

Electric bratt pans

**E99/BRS2-N**

- Tank in "thermal" steel 815x610xh200 mm, surface 50 dm². - Manual tilt by hand wheel.

mm : 800x900xh850/920 - kW : 12 - V : 400-230/3N 50-60Hz



Best Choice

Gas boiling pans

**G99/M100D2-N**

- Direct heating, 100 liters - Tank diameter 600 mm, depth 400 mm. - 2" drain tap.

mm : 800x900xh850/920 - kcal/h : 18060

Electric boiling pans

**E99/M100I2-N**

- Indirect heating, 100 liters - Tank diameter 600 mm, depth 400 mm. - Drainage tap 2".

mm : 800x900xh850/920 - kW : 14,4 - V : 400-230/3N 50-60Hz



Best Choice



Best Choice

Gas cookers



G77/2F4T-N

- 2 burners (1x 3.5 kW and 6 kW).
mm : 400x700xh250/320 - kcal/h : 8170

G77/4F7T-N

- 4 burners (2x 3.5 kW and 2x 6 kW).
mm : 700x700xh250/320 - kcal/h : 16340

G77/6F11T-N

- 6 burners (3x 3.5 kW and 3x 6 kW).
mm : 1100x700xh250/320 - kcal/h : 24510

On request



E77/2ID4T-N



E77/4ID7T-N

INDUCTION

Optima 700



Gas cooker



G77/T7T-N

- Gas solid top dimension 670x585 mm (9 kW).
mm : 700x700xh250/320 - kcal/h : 7740

G77/T4B15T-N

- 4 burners (2x 3.5 kW and 2x 6 kW).
- Solid top dimensions 670x585 mm (9 kW).
mm : 1500x700xh250/320 - kcal/h : 24080



Best Choice



Best Choice

Gas range



G77/4BF7-N

- 4 burners (2x 3.5 kW and 2x 6 kW). - Gas oven (6 kW) GN 2/1 (560x660xh310 mm).
mm : 700x700xh850/920 - kcal/h : 21500



CONVECTION OVEN

G77/4BFEV7-N

- 4 burners (2x 3.5 kW and 2x 6 kW). - Electric convection oven (2,6 kW), GN 1/1 (535x325xh320).
mm : 700x700xh850/920 - kcal/h : 16340 kW : 2,6 - V : 230/1N 50Hz

On request



E77/4SPF7-N

HEAVY DUTY



E77/STF7-N

SOLID TOP

GN2/1

GN1/1

Gas stoves



G77/6BFA11-N

- 6 burners (3x 3.5 kW and 3x 6 kW). Gas oven (6 kW) GN 2/1 (560x630xh295 mm). Open base GN 1/1 (340x650x350).
mm : 1100x700xh850/920 - kcal/h : 29670



CONVECTION OVEN

G77/6BFEVA11-N

- 6 burners (3x 3.5 kW and 3x 6 kW). Electric convection oven (2,6 kW), GN 1/1 (535x325xh320 mm). Open base GN 1/1 (325x535xh320 mm).
mm : 1100x700xh850/920 - kcal/h : 24510 kW : 2,6 - V : 230/1N 50Hz



Best Choice

GN2/1

GN1/1

1000 kcal/h=1,16 kW

Gas stove

**C4GA7-SP**

- 4 burners 2x 3,5 kW and 2x 6 kW.
- Neutral cupboard GN 2/1 (doors in option).
- mm : 700x700xh850 - kcal/h : 16350

C4GF7-SP

- 4 burners, 2x 3,5 kW and 2x 6 kW.
- Gas oven GN 2/1 560x630xh295 mm (5.2 kW), T° 160°C to 310°C.
- mm : 700x700xh850 - kcal/h : 20800

**CONVECTION OVEN****C4GFEV7-SP**

- 4 burners 2x 3,5 kW and 2x 6 kW.
- Electric convection oven (2,6 kW), GN 1/1 (535x325xh320), T° from 70°C to 270°C.
- mm : 700x700xh850/920 - kcal/h : 16340 kW : 2,6 - V : 230/1N 50Hz

GN2/1

Best Price



Base 700



Gas stove

**C6GA11-SP**

- 6 burners 3x 3,5 kW and 3x 6 kW. - Neutral cupboard (doors in option).
- mm : 1100x700xh850 - kcal/h : 24510

C6GFA11-SP

- 6 burners 3x 3,5 kW and 3x 6 kW.
- Gas oven GN 2/1 560x630xh295 mm (5.2 kW), T° 160°C to 310°C.
- Cupboard GN 1/1 (doors in option).
- mm : 1100x700xh850 - kcal/h : 29000

GN2/1

Best Price



GN2/1

Best Price

Electric stove

**C4EA7-SP**

- 4 burners 2x 2,6 kW Ø220mm and 2x 1,5 kW Ø145mm, heat balance 6 positions.
- Neutral cupboard GN 2/1 (doors in option).

C4EF7-SP

- 4 burners 2x 2,6 kW and 2x 1,5 kW, Ø 220 mm, heat balance 6 positions.
- Electric oven GN 2/1 560x630xh295 mm (4.4 kW), T° 125°C to 300°C. Grill 2.75 kW.

mm : 700x700xh850 - kW : 12,6 - V : 400-230/3N 50-60Hz

Induction Cooking



Professional induction plates -Top-

- Black glass-ceramic plate, high temperature, 100% watertight.
- Control by glass keyboard with tactile keys (detects the presence of the finger) with digital display composed by: On/Off switch, 10 positions selection power, timer from 0-99 minutes. - Stainless steel undercarriage AISI 304.



AVANTAGE

Principle of the INDUCTION: a bit of technique!

The heat is produced by a magnetic field directly inside the container. The cooking is practically done without any loss of heat; it is the most economic technology, the withdrawal of the container is enough to stop the cooking.

Three physical actions are so successively involved:

- The transfer of energy from the inductor to the container by electromagnetic way.
- The transformation of the electric energy in heat in the container by Joule effect.
- The transmission of the heat from the container to the food by thermal conduction.

This is a clean and ecological technology which is the most performing and effective by far.

* IND-25/DI

mm : 280x360xh72 - kW : 2,5 - V : 230/1N 50-60Hz

* IND-30/DI

mm : 390x450xh72 - kW : 3 - V : 230/1N 50-60Hz

* IND-35/DI

mm : 390x450xh72 - kW : 3,5 - V : 230/1N 50-60Hz



IND-2F35/DI

mm : 530x450xh75 - kW : 3,5 - V : 230/1N 50-60Hz



WOKI-35/DI

mm : 390x430xh160 - kW : 3,5 - V : 230/1N 50-60Hz



PSW/D-FC

ø 360

Induction Drop In



ON STOCK



On request
IND-...
WOKI-...

www.technic.com

Churros Fryers



Included

Best Choice



AVANTAGE

Applications: Churros, Falafel, Chakli, Donuts, Karappaosa, Fafda, french fries, Murukku, Bunelos Idiyappam, Paarebesan, Canutillos, Porras, Crispy Spiral Snacks...

"Turbo" fryer for churros and measure

FCT/G25

Turbo Gas fryer for churros , 1x 22 Lit.

- High performance 25.6 kW burner. -Electronic ignition, energy and oil consumption saving. - Highly insulated combustion chamber. - Burner with double safety. - Electronic regulation.

mm : 800x900xh850 - kcal/h : 21760 kW : 0,1 - V : 230/1N 50Hz

FCT/DM1

Manuel Measure for churros (1.5Kg)

- 2 moulds included (Thin churros and thick churros).

mm : 450x360xh200



FCT/DA2

Churros automatic dispenser (4.5K) + wall-fixing

- Support and 2 moulds included (thin churros and thick churros).

mm : 500x600xh400



Paella Branders



Professional gas stoves for paella

BPG/10-SP

Gas range paella, diam. 250 on support (10 kW)

- Frame in stainless steel. - One-piece crown, graphite cast iron. - 1 safety valve and EC valves with thermocouple and pilot lights of ignition.

mm : 600x600xh550 - kcal/h : 8600

BPG/27-SP

Gas range paella, diam. 450 on support (27.2 kW)

- Frame in stainless steel. - Double one-piece Crown, graphite cast iron. - 2 safety valves and EC valves with thermocouple and pilot lights of ignition.

mm : 800x900xh550 - kcal/h : 23400



Best Choice

* BPG/10

Table-top gas range paella, diam. 250 (10 kW)

- External finish in black "heat-resistant" enamel. - Mono block crown , in cast iron graphite. - 1 safety faucet and EC valves with thermocouple and pilot light ignition.

mm : 623x355xh230 - kcal/h : 8600



Best Price



* BPG/27

Table-top gas range paella, diam. 450 (27.2 kW)

- External finish in black "heat-resistant" enamel. - Double mono block crown , in graphite. - 2 safety valves and EC valves with thermocouple and pilot light ignition.

mm : 790x480xh230 - kcal/h : 23400



Best Price



Automatic Smokers



* FAS-164

Electric food smoker, 1 level (400x600 mm)

- Electric heating element with timer for automatic ignition and combustion of the sawdust. - Delivered with 500 g of oak sawdust (premium quality).

mm : 715x415xh230 - kW : 0,25 - V : 230/1N 50-60Hz

* FAD-264

Electric smoker for food, 2 levels (400x600 mm + 340x545mm)

mm : 715x415xh360 - kW : 0,25 - V : 230/1N 50-60Hz

**AVANTAGE**

Smoke your fish (salmon, trout, eel, herring...), shellfish (lobster, crawfish, scallops...), meat (duck breasts, filet mignon...), delicatessen (sausages, bacon, ham...) at a 3 times less expensive price and "home-made"!

SBF/5KG

Oak sawdust bag (0,5 kg) (premium quality)

**GPE/210****Electric conveyor toaster, automatic, tape 210 mm**

- Productivity: 1080 toasts/h. - Switch On / Off, independent controls (upper, lower). - Conveyor belt speed regulator. - Carpet in stainless steel, width 210 mm, depth 500 mm, adjustable height from 40 to 75 mm. - Stainless steel construction, top to keep warm. - Adjustable feet.

mm : 750x435xh260/320 - kW : 3 - V : 230/1N 50Hz

Toaster Conveyors

**AVANTAGE**

- Ideal for bread, brioche, bagels, baguettes, slices of bread, waffles, toasts with butter, topped bread slices, pastries, little pizzas, quiches...

* TA/540

Automatic toaster, 540 toasts/hour

- Productivity without preheating. - Ramp: width 300 mm, deep 330, height 50 mm - 2 warming ramps, each with 4 quartz tubes. - Ramp selector, adjustable speed of the conveyor belt. - Front exit. - Auto lubricant engine.

mm : 450x530xh345 - kW : 2,3 - V : 230/1N 50-60Hz



* M3-TOSTI/B

Toaster 3 tongs quartz

- Internal dimensions 380x250xh45/65mm - Heated by quartz-resistors, protective rosters.- Timer from 0 to 15 minutes. Pull-out lower bin.
mm : 485x255xh240 - kW : 1,8 - V : 230/1N 50-60Hz

* M6-TOSTI/B

* Toaster 6 tongs quartz

- Internal dimensions 2x 380x250xh45/65 mm
mm : 485x255xh370 - kW : 2,7 - V : 230/1N 50-60Hz



PLIERS
INCLUDED



PLIERS
INCLUDED

Toasters Salamanders



Toaster-salamander "Quartz"

- Heating by infrared "quartz" tubes (Protection grids). - Ramp selector, timer 15 min. with continuous position. - "Quartz" tubes. - Removable lower tank. - Lift-off of the back wall for an easy cleaning. - Realization in stainless steel.



AVANTAGE

Version GN 1/1, allows to defrost, glaze, ice, grill, toast or brown instantly without any smoke or smell. Ideal for reduced spaces. (MD22/R-N: upper compartment closed),(time of cooking -30%).

* MS12/R-N

- 1 floor version, grid 520x320 mm.
mm : 640x380xh330 - kW : 2,7 - V : 230/1N 50-60Hz

* MD22/R-N

- 2 floor version, grill 520x320 mm.
mm : 640x380xh475 - kW : 4 - V : 2x 230/1N 50-60Hz



GN 1/1



Quick Conveyor



AVANTAGE

Exceptional cooking results! Panini, croque-monsieurs, pizzas in 1'30. Mini pizzas in 50". Chicken nuggets and finger foods: 2'15 after defrosting. Bruschetta, Goat cheese toasts, sandwiches, pastries with the upper tray.



Conveyor oven quartz "S-POWER"

- Instant start, without preheating thanks to infrared quartz. - Adjustment of the rotational speed and the power of the heater (half or full power). - Reflectors at the entrance and at the exit of the tunnel to concentrate the temperature in the cooking chamber and reduce cooking time (1'30 on average). - Long duration use thanks to the ventilated engine. - 8 quartz tubes (top 1500 W, bottom 1450 W), heater selector. - Front and rear 150 mm trays. - Top to keep warm. - Realization in stainless steel, adjustable feet.



TPW/30

- Tunnel: width 300 mm, depth 370 mm, height from 70 to 110 mm.
mm : 470x720xh385 - kW : 3 - V : 230/1N 50-60Hz



Quick
Cooking



AVANTAGE

- Stabilizing system in the top plate, allowing a constant horizontal position. - Regulation through thermostat till 250°C. - Upper and lower grid in "striated" cast iron.

Best Price

Grill Panini



Ref	mm	kW	V	Workink Area
* GR42	330x435xh240	1.8	230/1N 50-60Hz	225x255
* GR-PANOS	435x430xh240	3	230/1N 50-60Hz	365x255
* GR82	620x435xh240	3.6	230/1N 50-60Hz	550x255

Grill Panini Vitroc ceramic

* **MGV45/F-N**

- Working surface: 370x250 mm.
mm : 470x445xh245 - kW : 3 - V : 230/1N 50-60Hz

* **LGV62/F-N**

- Working surface: 558 x 250 mm.
mm : 640x445xh245 - kW : 3,4 - V : 230/1N 50-60Hz

Vitroc ceramic electric grills for paninis

- Grilled upper plate and flat under plate. - Balanced springs on upper part. - Regulation untill 300°C (from 20 to 200°C in 4 min. from 20 to 300°C in 6 min), low energy consumption. - Frontal reception tub for liquids.



Vitroc ceramic

Best Choice

AVANTAGE

Heat up, liquify and maintain the temperature of chocolate, chocolate spread, honey... ideal for your pancakes, waffles, cakes, ice-cream, frozen desserts, or on your snacks, sauce toppings, melted cheese... the best result, practicality and hygiene 100%, guaranteed!



Rice Cookers



Best Quality

AVANTAGE

- User-friendly and reliable, providing you with excellent result in little time. Able to store rice after cooking for several hours in "conservation" mode.
- Ideal for hot buffets, Pubs, Self services, Canteens, Restaurants and Take Aways...



* SR-UH36N

- 3.6 liters capacity, 20 portions.
 - Up to 12 hours conservation.
- mm : 430x385x350 - kW : 1,4 - V : 230/1N 50Hz



On request



CAW/1

SPECIAL WOK

Best Price

Rice cooker PANASONIC

- Inner pan made of non-stick material, removable for an easy cleaning, easy to open lid.
- Designed to be easy to handle.

RGH-50

Low gas range - 1 fire

- Cast iron burner, Ø 180 mm (13 kW), easily removable, without tools, easy cleaning.
 - Regulation by gas valve, with night light and thermoelectric sensor.
 - Cast iron grid, removable, recovering the whole surface of the stove.
- mm : 500x500xh450 - kcal/h : 11180



Best Choice

WGX2-8/T

Gas fire wok for table, 2 fires (2x 15 kW)

- Iron slit-burners, with chromium-nickel-steel burner-heads, Ø 180 mm (15 kW), easily detachable, can be removed without tools, easy cleaning, chromium-nickel-steel WOK ring. - Regulation by gas valves, with a light and a thermoelectric sensor. - With plate for the collection of residues.
- mm : 800x600xh275/325 - kcal/h : 25800

WGX1-4/T

Gas fire wok for the table, 1 fire (15 kW)

mm : 400x600xh280/325 - kcal/h : 12900



Wok Water Cooled



On request



CHINA/7L



CHINA/3L

CHINA/5L

Wok stove 5 burners with water curtain

- Burners type wok 3x Ø 290 mm 23,82 kW and 2x Ø 230 mm 11,25 kW.
- Embedded cooking top, catching basin underneath.
- Lateral drain, pouring basin with removable filter, foreseen of a cover and a drain hole.
- 1 control vane per burner, gas connection 4/4".
- Water curtain for the cooling of the top, inclusive a tap and a ranoing rack.

mm : 1800x900xh760/1300 - kcal/h : 80805

Best Quality



1000 kcal/h=1,16 kW





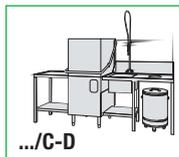
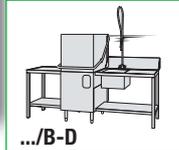
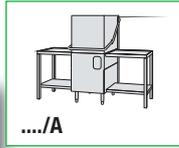
PERISTALTIC PUMP

Active Wash



PLUS

- Fully "pressed" tank, double wall (3 kW). - "Integrated" tank's filter in stainless steel. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - "Peristaltic" pump dispenser for rinse product. - "TCD", device which permits to always rinse at 85°C. - Vertical washing pump, self draining and self cleaning. NB: machines guaranteed for "osmosis" water supply.



Hood dishwasher, basket 500x500 mm

- 2 cycles 60" - 120". - Rotating wash and rinse arms. - Self cleaning sprinklers. - Adjustable stainless steel feet (160-220 mm). - Front control panel. - Automatic filling of the tank. - Check valve. - Hot water rinse, stainless steel boiler (12 Lit., 8 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump" and "liquid soap dispenser". - Manufactured in stainless steel AISI 304. - Delivered with: 3 baskets, 1 goblet.

Ref	Plates	mm	Integrate Softener	Discharge Pump	kW	V
015/25D-NP	1200	706x800xh1479/1909	-	K	8,8	400-230/3N 50Hz
015/25D-NP/A	1200	2120x800xh1479/1909	Dishwasher entry : Right or Left			
015/25D-NP/B-D	1200	2620x800xh1479/1909	Dishwasher entry : Right			
015/25D-NP/B-S	1200	2620x800xh1479/1909	Dishwasher entry : Left			
015/25D-NP/C-D	1200	2620x800xh1479/1909	Dishwasher entry : Right			
015/25D-NP/C-S	1200	2620x800xh1479/1909	Dishwasher entry : Left			

K = Kit on request

Table cutlery polishers

Loading from the top, recovery from the front.
 WHY BUYING A CUTLERY POLISHER? The enveloping action of the (ecological) vegetable aggregate inside the vibrating circular tank, associated with the action of UV rays, makes it possible to obtain cutlery with a uniform brightness and to eliminate limestone marks and bacteria.

- A) Ideal for stainless steel or silver plated cutlery.
- B) Reduction of exploitation costs and drying time.
- C) Very low electric consumption.
- D) Immediate availability of the cutlery.

Sanicut Plus



HACCP



PLUS

1) "Continuous" automatic working. - 2) Circular tank (made of stainless steel), smooth movement of the cutlery which, consequently, do not tangle up, wedge nor get scratched. - 3) Thermostatic control ensuring a longer lifespan of the aggregate. - 4) UV lamp, standard delivered, for cutlery sterilization. - 5) Made of stainless steel AISI 304.

Ref	Pcs/h	mm	Aggregate Standard	Aggregate Tank	Tub PVC	kW	V
MCX/3T-PLUS	2500-3000	560x445xh450	3,5 kg	1,7 kg	1	0,4	230/1N 50-60Hz
MCX/7-PLUS	4000-5000	800x860xh840	7 kg	7 kg	1	0,8	230/1N 50-60Hz

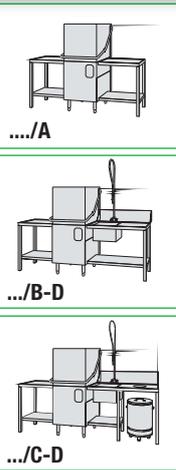
On Request
 CCL-5P
 CCL-7G



Active Wash



New product



PLUS

- Realisation "double walled". with thermic insulation. - Fully "pressed" tank, double wall (2.5 kW). - "Integrated" tank's filter in stainless steel. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - "Peristaltic" pump dispenser for rinse product. - CSD digital control panel (soft touch). - EED energy saving. - DRD accelerated preheating phase. - DID automatic diagnostic in case of problems. - ADD display of boiler and tank temperature (HACCP conform) - RGD Constant rinsing T° of 85°C, stable pressure during all the rinsing cycle. - BTD "Break Tank" anti-pollution device, AB type.

Continuous Water Softner- The softener continuously, constantly keeps softened water, regardless of the number of wash cycles, for perfect results and offers the advantage of not having to stop the dishwasher to allow the regeneration of resins. During the micro-interruptions wash cycle used to regenerate the resins, while continuing to wash!

Hood dishwasher, basket 500x500 mm "Double walled"

Ref	Plates	mm	Continuous Water softener	Discharge Pump	Break Tank**	kW	V
D26/6B	1200	724x818xh1529/2010	-	K	Yes	8,7	400-230/3N 50Hz
D26/6B/A	1200	2128x818xh1529/2010	Dishwasher entry : Right or Left				
D26/6B/B-D	1200	2628x818xh1529/2010	Dishwasher entry : Right				
D26/6B/B-S	1200	2628x818xh1529/2010	Dishwasher entry : Left				
D26/6B/C-D	1200	2628x818xh1529/2010	Dishwasher entry : Right				
D26/6B/C-S	1200	2628x818xh1529/2010	Dishwasher entry : Left				
D26/6B+RS15/AT Break Tank + Osmosis reversible							
D26/6B-AC	1200	724x818xh1529/2010	Yes	K	Yes	8,7	400-230/3N 50Hz
D26/6B-AC+RS15/AT Continuous water softener + Break Tank + Osmosis reversible							

** "Break tank" anti-pollution device type AB K = Kit on request

INSULATED DOUBLE SKIN
ELECTRONIC CONTROL HACCP

AVANTAGE

Water purification system. Filtering of rust impurities, noxious minerals (iron, manganese, salt), chemical products (fluoride, chlorine) of all bacteria. Result: 1° Sparkling dishes - 2° Less after-sales service costs - 3° Savings of energy consumption and washing products - 4° Hygiene guaranteed at 100% - 5° Very low impact on the environment.

INFO

The Diamond® reverse Osmosis produce a pure and light water, « The reference » in water treatment. The reverse Osmosis is the best water purification system that we can do today! This technology offers a more effectively an even more optimal result than the traditional processes. A better water quality for all dishwashers, glass washers, steam ovens or with humidificator. With a very robust construction, our reverse Osmosis designed from selective materials, comply with the latest international standard.

AVANTAGE

H.R.S.: Warmth and steam recuperation system - Low running costs: the water T° rises up to 25°C, the result is a 38-% saving of electric energy. - Healthier work environment, no more steam saturated humidity. - Easy installations: no need to install an additional hood to eliminate the steam, no extra sanitary or electrical connections needed! NB Not compatible with Osmose



H.R.S. Head Recovery System

D26/6B-RC

Hood dishwasher, basket 500x500 mm + Condenser vapor-recovery unit
mm : 724x818xh2229 - kW : 8,7 - V : 400-230/3N 50Hz

D26/6B-AC-RC

Hood dishwasher, basket 500x500 mm, Softener continuously + condenser-recuperator of the steam
mm : 724x818xh2229 - kW : 8,7 - V : 400-230/3N 50Hz



RS15/PP



RS15/AT

Best Choice

Osmosis Plus

Water reverse osmosis units

Ref	For Machines	Lit/h*	mm	kW	V
RS15/AT	Break Tank**	150	200x560xh590	0,2	230/1N 50Hz
RS15/PP	All	150	250x560xh525	0,2	230/1N 50Hz

* Production 15°C - ** Or with flushing pump

Active Wash

New product

Made in Europe

Best Quality

380 mm

INTEGRAL FILTER

PERISTALTIC PUMP

DOUBLE SKIN

ELECTRONIC CONTROL

HACCP

PLUS

- Realisation "double walled". - Fully "pressed" tank (3 kW). - Stamped basket runners, no roughness and no limestone scale. - "Integrated" tank's filter in "cast" stainless steel. "Peristaltic" pump dispenser for rinse product. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - High output washing pump which guarantees high energy savings. - CSD digital control panel (soft touch). - EED energy saving. - TCD Device which permits to always rinse at 85°C. - DRD accelerated preheating phase. - DID automatic diagnostic in case of problems. - ADD display of boiler and tank temperature (HACCP conform) - CID door with automatic closure (Soft Contact).

AVANTAGE

Continuous Water Softener:- The continuous softener keeps water softened continuously, regardless of the number of washings, for a flawless result, with the advantage that the dishwasher should not be halted for the regeneration of resin. During the wash cycle micro-interruptions used to regenerate the resins, while continuing to wash.

Dishwasher basket 500x500 mm "double walled"

Ref	Plates/h	mm	Softener Incorporated	Continuous Water softener	Discharge Pump	Break Tank**	Base	kW	V
D86/EK-NP	550	600x630xh830	-	-	K	-	SC	6,6	400-230/3N 50Hz*
D86/EKA-NP	550	600x630xh830	Yes	-	K	-	SC	6,6	400-230/3N 50Hz*
D86/EKPS-NP	550	600x630xh830	-	-	Yes	-	SC	6,6	400-230/3N 50Hz*
D86/EK-NP+BD/F	550	600x630xh1210	-	-	K	-	Yes	6,6	400-230/3N 50Hz*
D86/6B	550	600x600xh820	-	-	Yes	Yes	SC	5,5	400-230/3N 50Hz*
D86/6B-AC	550	600x600xh820	-	Yes	Yes	Yes	SC	5,5	400-230/3N 50Hz*

D86/6B+RS15/AT Break Tank + Osmosis reversible
D86/6B-AC+RS15/AT Continuous water softener + Break Tank + Osmosis reversible

** "Break tank" anti-pollution device type AB K = Kit on request SC = On request BD/F * Possibility to switch in 230/1N 50Hz (or) D861EKM-NP

...+BD/F

New product

New product

New product

New product

OSMOSIS

RS15/AT



L1621VS+D86/EK-NP

Assembly sink/dish washer
mm : 1600x700xh880/900



L1621VD+D86/EK-NP

mm : 1600x700xh880/900



L1621VS-AS+D86/EK-NP

Assembly sink/dish washer
mm : 1600x700xh880/900



L1621VD-AS+D86/EK-NP

mm : 1600x700xh880/900

400 mm

PERISTALTIC PUMP

DOUBLE SKIN

ELECTRONIC CONTROL

HACCP

OSMOSIS

RS15/AT

Dishwasher basket 500x500 "Double Wall"

- Cycles 60" - 120" - 180" - Rotating wash and rinse arms. - Self cleaning sprinklers. - "Stamped" door, double wall, "removable" gasket joint. - Removable control panel. - Automatic filling of the tank. - Check valve. - Hot water rinse, isolated stainless steel boiler (6 Lit., 6 kW). - Washing pump, self draining and self cleaning, 230V/1N 50Hz. - "Peristaltic" pump dispenser for rinse product, standard delivered. - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump" and "liquid soap dispenser". - Delivered with: 2 baskets, 1 goblet. - Manufactured in stainless steel AISI 304.

Ref	Plates/h	mm	Softener Incorporated	Discharge Pump	Break Tank**	kW	V
02D/EK-NP	1080	667x716xh1505	-	K	-	6,6	400-230/3N 50Hz*
02D-EK/BT	1080	667x716xh1505	-	K	Yes	6,6	400-230/3N 50Hz*
02D-EK/BT+RS15/AT	Break Tank + Osmosis reversible						

** "Break tank" anti-pollution device type AB

K = Kit on request

* Possibility to switch in 230/1N 50Hz

380 mm

PERISTALTIC PUMP



DOUBLE SKIN

Best Choice

PLUS
 - Fully "pressed" tank (3 kW). - "Peristaltic" pump dispenser for rinse product. - Stamped basket runners, no roughness and no limestone scale. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - CID door with automatic closure (Soft Contact). - "TCD" Device which permits to always rinse at 85°C. - High output washing pump which guarantees high energy savings.

Active Wash

Dishwasher basket 500x500 mm "Double walled"
 - Cycles 60"-180". - Rotating wash and rinse arms. - Self cleaning sprinklers. - Double wall door, "stamped", "removable" waterproof seal. - Removable control panel. - Automatic filling of the tank. - Washing pump in 230V/1N 50Hz. - Check valve. - Hot water rinse, stainless steel boiler (6 Lit., 3 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump" and "liquid soap dispenser". - Manufactured in stainless steel AISI 304. - Delivered with: 2 baskets, 1 goblet.

Ref	Plates/h	mm	Softener included	Discharge Pump	Base	kW	V
051D-NP	360	600x630xh830	-	K	-	3,6	230/1N 50Hz
051D/A-NP	360	600x630xh830	Yes	K	SC	3,6	230/1N 50Hz
051D/PS-NP	360	600x630xh830	-	Yes	SC	3,6	230/1N 50Hz
051D-NP+BD/F	360	600x630xh1210	-	K	Yes	3,6	230/1N 50Hz

K = Kit on request SC = On request



L1621VS-AS+051D-NP
 Assembly sink/dish washer
 mm : 1600x700xh880/900



L1621VD-AS+051D-NP
 mm : 1600x700xh880/900



L1621VS+051D-NP
 Assembly sink/dish washer
 mm : 1600x700xh880/900



L1621VD+051D-NP
 mm : 1600x700xh880/900

280 mm

DOUBLE SKIN

ELECTRONIC CONTROL

HACCP

Best Quality

PERISTALTIC PUMP



OSMOSIS



Glasswasher basket 400x400 mm "Double walled"
 - Cycle 150". - Rotating wash and rinse arms. - Self cleaning sprinklers. - Double wall door, "stamped", "removable" waterproof seal. - Removable control panel. - Automatic filling of the tank. - Check valve. - Hot water rinse, stainless steel boiler (4 Lit., 2.65 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump" and "liquid soap dispenser". - Manufactured in stainless steel AISI 304. - Delivered with: 2 baskets, 1 support "little plates", 1 goblet.

PLUS
 - Fully "pressed" tank (0.6 kW). - "Peristaltic" pump dispenser for rinse product. Stamped basket runners, no roughness and no limestone scale. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - High output washing pump which guarantees high energy savings. - CSD digital control panel (soft touch). - EED energy saving. - TCD Device which permits to always rinse at 85°C. - DRD accelerated preheating phase. - DID automatic diagnostic in case of problems. - ADD display of boiler and tank temperature (HACCP conform) - CID door with automatic closure (soft contact).

Ref	Baskets/h	mm	Softener Included	Discharge Pump	Break Tank**	kW	V
D281/EK-NP	20	465x550xh700	-	K	-	3,5	230/1N 50Hz
D281/EKA-NP	20	465x550xh700	Yes	K	-	3,5	230/1N 50Hz
D281/EKPS-NP	20	465x550xh700	-	Yes	-	3,5	230/1N 50Hz
D281/EKBT-N	20	465x550xh700	-	Yes	Yes	3,5	230/1N 50Hz
D281/EKBT-N+RS15/AT						Osmosis reversible + Break Tank	

** "Break tank" anti-pollution device type AB K = Kit on request



Fast Wash



Glass-washers squared baskets

- 150-second cycle. - Rotating wash and rinse arms. - Self cleaning sprinklers. - Tank, rounded edges (0.6 kW). - Stamped walls. - Double walled door. - Removable control panel. - Automatic filling of the tank. - Check valve. - Hot water rinse, stainless steel boiler (4 Lit., 2.5 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump kit" and "liquid soap dispenser kit". - Manufactured in stainless steel AISI 304. - Delivered with: 2 baskets, 1 stand, 1 goblet.

PLUS

- "Peristaltic" rinse product pump. - High yield washing pump which guarantees high energy savings. - "TCD" device which permits to always rinse at 85°C. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - NB: Machines guaranteed for use with "osmosis" water.



PERISTALTIC PUMP



On request round basket kit



DGR/R35 + DGR/G35 or DLBQ/R39 + DLBQ/G39

Ref	Baskets (mm)	Baskets/h	mm	Softener Incorporated	Discharge Pump	kW	V
DC202-NP	350x350	20	400x475xh590	-	K	3,4	230/1N 50Hz
DC402-NP	400x400	20	435x530xh660	-	K	3,4	230/1N 50Hz
DC402/A-NP	400x400	20	435x530xh660	Yes	K	3,4	230/1N 50Hz
DC402/PS-NP	400x400	20	435x530xh660	-	Yes	3,4	230/1N 50Hz

K = Kit on request

Glasswasher and dishwasher basket 450x450 mm

- 120" cycle. - Rotating wash and rinse arms. - Self cleaning sprinklers. - Tank (2.1 kW) rounded edges. - Stamped walls. - Double walled door. - Removable control panel. - Automatic filling of the tank. - Check valve. - Hot water rinse, stainless steel boiler (2.6 Lit., 2.6 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump kit" and "liquid soap dispenser kit". - Manufactured in stainless steel AISI 304. - "Peristaltic" rinse product pump. - Delivered with: 2 baskets, 1 stand, 1 goblet.



PERISTALTIC PUMP



INTEGRAL FILTER



PLUS

- Full filter in tank. - "Peristaltic" rinse product pump. - High yield washing pump which guarantees high energy savings. - "TCD" device which permits to always rinse at 85°C. - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. NB: Machines guaranteed for use with "osmosis" water.

Ref	Baskets (mm)	Baskets/h	Plates/h	mm	Softener Incorporated	Discharge Pump	kW	V
046D-NP	450x450	24	450	525x555xh715	-	K	2,9	230/1N 50Hz
046D/A-NP	450x450	24	450	525x555xh715	Yes	K	2,9	230/1N 50Hz
046D/PS-NP	450x450	24	450	525x555xh715	-	Yes	2,9	230/1N 50Hz

K = Kit on request

Water Softener Plus



AVANTAGE

A water softener is a device which lowers water hardness by reducing the quantity of limestone (mainly calcium and magnesium carbonate) suspended in the water: prevent the scaling of submerged heating elements. The result: 1° Equipments with a longer life, less after-sales service costs - 2° Savings of energy consumption and washing products.

Chrono-volumetric water softeners

- Regulation "chronometric" and "volumetric" mode - Programmable head, LCD display (5 languages), with automatic by-pass - Structure in food ABS, polyester carboy, with safety float.

CHRONO-VOLUMETRIC



Ref	Capacity Resine LIT.	Debit mc/h* Maximum	Capacity** Cyclic (mc*)	mm	kW	V
ADD-5/CV	5	0,5	1,25	230x435xh500	0,15	230/1N 50-60Hz
ADD-8/CV	8	0,8	2	330x470xh590	0,15	230/1N 50-60Hz
ADD-25/CV	25	2,5	6,3	330x540xh1130	0,15	230/1N 50-60Hz
ADD-50/CV-2	50	3	12,5	550xh1030 250xh1530	0,15	230/1N 50-60Hz

* 1 mc = 1000 Lit.

** Water (20°F)





350 mm

Fast Wash



PLUS

- Stamped basket runners, no roughness and no limestone scale. -
- "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - "TCD" device which permits to always rinse at 85°C.
- High yield washing pump which guarantees high energy savings. NB: machines guaranteed for "osmosis" water supply.

Dishwashers basket 500x500mm

- 2 cycles, 60"-150". - Rotating wash and rinse arms. - Self cleaning sprinklers. - Tank (2.1 kW) rounded edges, "stamped" bottom. - Stamped walls. - Stamped double walled door, removable seal. - Removable control panel. - Automatic filling of the tank. - Washing pump 0,7 Hp 230V/1. - Check valve. - Hot water rinse, stainless steel boiler (6 Lit., 4.9 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump" and "liquid soap dispenser". - Manufactured in stainless steel AISI 304. - Delivered with: 2 baskets, 1 goblet. - Standard "Peristaltic" rinse product pump.



Ref	Plates/h	mm	Softener Incorporate	Discharge Pump	Base	kW	V
DC502-NP	350	580x600xh820	-	K	-	5,4	400-230/3N 50Hz*
DC502/A-NP	350	580x600xh820	Yes	K	SC	5,4	400-230/3N 50Hz*
DC502/PS-NP	350	580x600xh820	-	Yes	SC	5,4	400-230/3N 50Hz*
DC502-NP+BD/F	350	580x600xh1210	-	K	Yes	5,4	400-230/3N 50Hz*

K = Kit on request

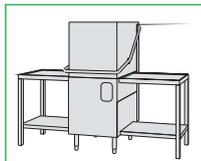
SC = On request

* Possibility to switch in 230/1N 50Hz (or) DC502-NP (230/1)

PERISTALTIC PUMP



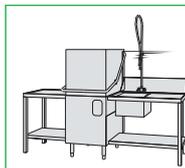
450 mm



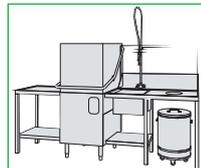
.../AX



.../A



.../B-D



.../C-D



PLUS



- Fully "pressed" tank (1,4 kW). - "Patented" pump filter allowing to conserve the washing water longer and at good temperature. - "Peristaltic" pump dispenser for rinse product. - "TCD" device which permits to always rinse at 85°C. - Vertical self-draining and self-cleaning washing pump. - NB: machines guaranteed for "osmosis" water supply.

Hood dishwashers basket 500x500 mm

- 2 cycles: 60"-150". - Rotating wash and rinse arms. - Self cleaning sprinklers. - Adjustable stainless steel feet (160-220 mm). - Front control panel. - Automatic filling of the tank. - Check valve. - Hot water rinse, stainless steel boiler (7 Lit., 6 kW). - Micro switch, when the door opens. - Safety thermostat. - Predisposition "rinse pump kit" and "liquid soap dispenser kit". - Manufactured in stainless steel AISI 304. - Delivered with: 2 baskets, 1 goblet.

Ref	Plates/h	mm	Softener Incorporate	Discharge Pump	kW	V
DK7/2-NP	550	706x800xh1479/1909	-	K	6,6	400-230/3N 50Hz*
DK7/2-NP/A	550	2110x800xh1479/1909		Dishwasher entry : Right or Left		
DK7/2-NP/AX	550	2110x800xh1479/1909		Dishwasher entry : Right or Left		
DK7/2-NP/B-D	550	2610x800xh1479/1909		Dishwasher entry : Right		
DK7/2-NP/B-S	550	2610x800xh1479/1909		Dishwasher entry : Left		
DK7/2-NP/C-D	550	2610x800xh1479/1909		Dishwasher entry : Right		
DK7/2-NP/C-S	550	2610x800xh1479/1909		Dishwasher entry : Left		

K = Kit on request

* Possibility to switch in 230/1N 50Hz

TOUCH
SCREEN

Tornado Line PLUS



Professional washing machines with super spin-dryers

- "Sloping" upper control panel.
- Anti-balance control (no necessity for ground anchor).
- With "touch screen" embedded computer, multilingual, 200 memory programs (8 programmed from factory).
- Super spin-drying 1000 turns/min. (factor-G 300).
- Stainless steel tank and basket AISI 304.
- Residual humidity 50 %.
- Connection cold or warm water.
- Upper basin with 3 compartments for washing products.
- Emergency stop button, "Hot shot" kind.
- Designed in stainless steel AISI 304.

DLW11-TS

Washing machine, spin-drying, 11 kg R.V.S.

mm : 720x1032x1039 - kW : 10,5 - V : 400/3N 50Hz

DLW14-TS

Washing machine, spin-drying, 14 kg R.V.S.

mm : 880x1010x1264 - kW : 11 - V : 400/3N 50Hz

PLUS

Machines equipped with the device for the remote maintenance via mobile phones. Delivered standard with USB port on the control panel.



Astra Line PLUS



Restyling



Electric professional rotary dryers

- Alternate rotation of the drum.
- Electronic control panel with sensitive keys.
- Function display, multilingual.
- 30 memorized programs (re-programmable)
- Auto diagnostic device.
- Stainless steel AISI 304 drum.
- Cooling function at the end of the cycle and anti crumpling function, easing the washing finishing.
- Exterior evacuation Ø 150 mm.
- Realization in painted steel (epoxy pain).

DSE-10

Electric rotary dryer, capacity 10 kg, with alternate rotation.

mm : 791x707xh1760 - kW : 18,4 - V : 400/3N 50Hz

DSE-14

Electric rotary dryer, capacity 14 kg, with alternate rotation.

mm : 791x874xh1760 - kW : 18,4 - V : 400/3N 50Hz

TOUCH
SCREEN

Exalta Line Plus



Best Quality

AVANTAGE

- "Full glass", entirely made of tempered glass. - Ventilation not directed on foods to avoid their drying. - Electronic controls with sensitive keys (digital), with HACCP alarm management: High/low T°, default - Sensors, open doors and black out. - "LED" lighting.



Led Light

FULL vitrines

- Multilayer (anti-fingerprint) painted steel frame. - Climate class 4, atmosphere + 32 ° C and 55% R.H. - Automatic defrost air, automatic evaporation of condensation. - Refrigerant R404A. - Magnetic gaskets (removal). - Glass door with integrated handle "invisible". - 5 tempered glassed shelves on racks in AISI 304 stainless steel (700 x 470 mm) (max 12 kg/shelf load). - Casters built into the base (nr 4 with 4 feet). - NB: altitude max 800 m above sea level!



Best Quality



+2° +10° R404A

MAX/50AV

- Ventilated refrigeration, evaporator in the bottom (relative humidity: 65%).- Gross internal Volume: 490 lt. mm : 805x645xh1840 - kW : 0,6 - V : 230/1N 50Hz



+5° -22° R404A

MAX/50MV

- Ventilated refrigeration, evaporator in the bottom (relative humidity: 70%).- Gross internal volume: 490 lt. - Automatic defrosting by hot gas, automatic evaporation of condensation. mm : 805x645xh1840 - kW : 1,1 - V : 230/1N 50Hz



Led Light

PLUS

Today the exception found completion, here are the displays EXALTA line, "FULL glass" production, the only displays, achieving "showcase wide", 100% made of "free standing" glass, without outside (or) inside profile, a minimalist design made in Italy, a line, a purity like no other!



MAX/50CV : On request version chocolat-pralines T° +14° +16°

Best Quality



-15° -25° R404A

MAX/50BS

- Static refrigeration, - 5 grids with integrated evaporator (relative humidity: 75%) + glass shelf (700 x 470 mm) on racks in stainless steel AISI 304 (max 12 kg/shelf load). - Manual drain on the bottom.

mm : 805x645xh1840 - kW : 1 - V : 230/1N 50Hz



PLUS

- Important storage capacity (evaporator put at the back), "innovating system". - Easy work thanks to the hinges with stop at 100° and closure of the doors with automatic recall. - Electronic regulator (under closed box, waterproof).

- Manufactured in stainless steel (food) AISI 441 (back in treated steel), monocoque frame. - Stainless steel rack and slides (anti-tilting). - Stamped interior bottom, rounded angles and corners. - Bottom provided with a draining tap (high maintenance). - Reversible door (predisposition for key lock), closure by magnetic joint (easy replacement). - Hinges with stop at 100°, automatic recall. - Micro-switch device, allowing to stop the ventilator, while opening the door. - Panel for the accessibility of the compressor, on hinges. - Electronic regulator, blue LED. - Coil evaporator placed at the back, coupled with a ventilator, stainless steel perforated deflectors, homogenous distribution of the cold. - Automatic defrosting, lower tray drop gatherer. - Compressor group (ambient T° +32°C), ventilated condenser. - Adjustable stainless steel feet.



Slim Line Plus



Ventilated refrigerator and freezers

-2° +8° R134A

ID40-PM

- 3 grids (472x465 mm)
mm : 600x600xh1890 - kW : 0,3 - V : 230/1N 50Hz

-10° -22° R404A

IE40-PM

- 3 grids (472x465 mm) - Depression valve, standard delivered.
mm : 600x600xh1890 - kW : 0,31 - V : 230/1N 50Hz

0° +5° R134A FISH

IDS40-PM

- 5 trays (480x410xh140 mm). with perforated bottom.
mm : 600x600xh1890 - kW : 0,3 - V : 230/1N 50Hz



400 L

Compact Line



- Manufactured in stainless steel (alimentary). - Electronic thermostat. - Evaporator "coil" type embedded in walls and bottom. - Compressor group (+43°C). - Ventilated condenser. - Delivered without GN trays.



Refrigerated shelves GN 1/4, with stainless steel lid



+2° +10° R134A GN 1/4

Ref	mm	V								
SX120/CC	1200x340xh260/580	230/1N 50Hz					1/4	1/4	1/4	1/4
SX160/CC	1600x340xh260/580	230/1N 50Hz					1/4	1/4	1/4	1/4
SX200/CC	2000x340xh260/580	230/1N 50Hz	1/4	1/4	1/4	1/4	1/4	1/4	1/4	1/4

P/ST-TK

h155/195



On request

Gastro Line Plus



- Manufactured in stainless steel AISI 441. - Tropicalized compressor group (ambient T° +43°C), ventilated condenser. - Copper coil evaporator embedded in the walls. - Automatic defrosting. - Electronic regulator (under closed box, waterproof), screen with blue LED. - Delivered without GN trays.



Refrigerated shelves GN 1/4, with stainless steel lid



0° +8° R134A GN 1/4

Ref	mm	V															
SX132G/CM	1320x324xh385/515	230/1N 50Hz											1/9	1/9	1/9	1/4	1/4
SX175G/CM	1755x324xh385/515	230/1N 50Hz											1/4	1/4	1/4	1/4	1/4
SX219G/CM	2190x324xh385/515	230/1N 50Hz	1/9	1/9	1/9	1/9	1/9	1/9	1/9	1/9	1/9	1/9	1/4	1/4	1/4	1/4	

P/ST1-4

h190



On request



PLUS

- Polyvalent cupboard with a memory of 20 programs, 6 phases per program to control the temperature, humidity and time (modifiable at will) specific programs for the maturation of meat "DRY AGED MATURING", but also for meats and cheese "FERMENTING AGING". - Automatic device for the humidification from 30% to 99% (ultrasound) and dehumidification. - Air renewal in the interior of the cupboard, automatic extraction. - Refrigerated unit "buffer", tropicalized (+43°C). - Insulation: 75 mm "super insulated". - Homogenous distribution of the refrigerated air, no food drying. - For delicate products, possibility of hygrometric regulation. - Microprocessor control (100% waterproof).



Gold Line Plus



Ventilated maturation cabin 850 liters

- Inside and outside manufactured in stainless steel AISI 304 (food) (back in galvanized steel), monocoque frame. - Stainless steel racks and slides (anti-tilting), stamped interior bottom, rounded angles and corners. - Reversible door (see Kit, AKDG-L) "snape-fit" closure by magnetic joint, hinges with stop at 100°, closing with automatic recall. - Micro-switch device, allowing to stop the ventilator, while opening the door. - Standard delivered with key lock. - Upper panel on hinges, easy inspection of the compressor. Tropicalized compressor unit (room T° +43°C), ventilated condenser. - Ventilated evaporators (oversized), treated against salt and "coating" food acids (non visible). - "Digital" electronic microprocessor (under closed box, 100% waterproof) with HACCP functions, screen with blue LED. - Interior lighting with switch. - Automatic defrosting. - Condenser's automatic evaporation.



DRY AGED MATURING & FERMENTING AGING

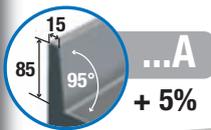
Ref	Lit.	Level	mm	Glass Door	Feet	Grids	Structures for meat	kW	Volt
AL4S/L	850	20	790x1095(1750)xh2025	-	4	-	12	0,7	230/1N 50-60Hz
AL4S/LG	850	20	790x1095(1750)xh2025	Yes	4	-	12	0,7	230/1N 50-60Hz

PLUS

- Double runner slides (grids and trays GN at the same time!!). - Hinges with stop at 100°, closure of the doors with automatic recall. - Evaporator treated against the salt and the food acids "coating". - Electronic regulator (under closed box, waterproof).

Refrigerated tables with glass doors GN 1/1

- Manufactured in stainless steel, inside AISI 304, outside AISI 441. - Independent upper top (dismountable), stainless steel AISI 304. - Stainless steel rack and slides (anti-tilting), allowing to place the grids as one pleases. - Stamped interior bottom, rounded angles and corners (without roughness). - Doors with ergonomic handle (no salient) and reversible (kit is not necessary), "snap-fit" closure by magnetic joint (easy replacement without tools), hinge with stop at 100° and closure of the doors with automatic return. - Tropicalized compressor group (ambient T° +43°C), built-in the (right) board, and ventilated condenser. - Frontal accessibility of the compressor group, easy inspection. - Over-sized evaporator(s), ventilated or static (87% of relative humidity), placed between the doors. - Electronic regulator (under closed box, water-proof), control front screen with blue LED. - Automatic defrosting of the evaporator, number of defrosting programmed by factory (modifiable at will). - Condenser's automatic evaporation.



Gastro Line PLUS



5 doors
An exclusivity
Diamond
4 evaporators

GN 1/1

-2° +8°

R134A



For all models
RAG4-PM
For all models



Ref	mm	Doors	Grids	Evaporators	Feet	kW	Volt
DT131/EL-VD	1320x700xh850/900	2	2	1	4	0,27	230/1N 50Hz
DT178/EL-VD	1755x700xh850/900	3	3	2	4	0,28	230/1N 50Hz
DT224/EL-VD	2190x700xh850/900	4	4	2	6	0,35	230/1N 50Hz
DT274/EL-VD	2625x700xh850/900	5	5	4	6	0,45	230/1N 50Hz

DOUBLE SLIDES



Danny Plus



Ventilated refrigerated wall elements, with unit

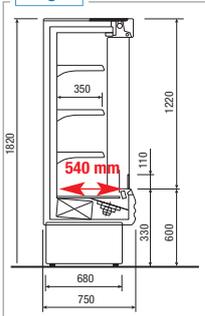
- Self service sales. - Exterior made of plasticized steel plate, walls in ABS, "panoramic" sides. - Perforated grate and tank in stainless steel AISI 304. - Upper lighting. - 3 adjustable exhibition shelves (280 mm) (stainless steel). With "price holders" mouldings. - Electronic regulator (digital display). - Ventilated evaporator (forced air). - Double auto evaporation of condensates, hot gas + electric resistances. - Built-in compressor group (+25°C & RH 60%) - On request: night curtain.



+3° +6°

R404A

DOUBLE AUTO-EVAPORATION



B1



C1

Ref	mm
DY10/A1	1000
DY12/A1	1200
DY15/A1	1500
DY18/A1	1800

A1 on stock, other colors on request +3%

On request TN...



A1

230/1N 50Hz

EXPO Self



Refrigerated wall cupboards "full stainless steel", with unit

- Self service sale of sandwiches, dairy products, cheese, fruit, delicatessen, drinks, etc. - Exterior and interior made of stainless steel 304. - Lateral windows in tempered glass. - 4 exhibition shelves (340 mm) (stainless steel) with "price holders" mouldings. Adjustable trammels, possible to tilt the consoles - Upper lighting. - Double auto evaporation of condensates, hot gas + electric resistances. - Built-in compressor group (+25°C & RH 60%) - Electronic regulator (digital display). - On request: night curtain.



Ref	mm
MTX-10	1000
MTX-12	1200
MTX-15	1500
MTX-18	1800
MTX-20	2000

On request TN...



+3° +6° R404A



STAINLESS STEEL

230/1N 50Hz

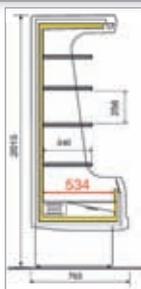
DOUBLE AUTO-EVAPORATION

DOUBLE AUTO-EVAPORATION

Elegance Plus



+3° +7°



Ref	mm
EM10-G/A1	1000
EM12-G/A1	1200
EM15-G/A1	1500
EM18-G/A1	1800
EM20-G/A1	2000

A1 on stock, other colors on request +3%

On request TN...



B1



C1

Ventilated refrigerated wall elements, with unit

- Self service sales. - Exterior made of plasticized steel plate, walls in ABS, "panoramic" sides. - Perforated grate and tank in stainless steel AISI 304. - Upper lighting. - 4 adjustable exhibition shelves (340 mm) (stainless steel) with "price holders" mouldings. Adjustable trammels, possible to tilt the consoles. - Electronic regulator (digital display). - Ventilated evaporator (forced air). - Double auto evaporation of condensates, hot gas + electric resistances. - Built-in compressor group (+25°C & RH 60%) - On request: night curtain.



230/1N 50Hz

A1



LID Islands



Deep freezers

- Made for self service activities. - Sliding covers, curved glass, frame with resistance against freeze. - Exterior manufactured in "white" galvanized steel, 60-mm insulation. - "serpentine" evaporator, put inside the walls. - Regulation through thermostat, analogical thermometer, alarm. - Ventilated condenser. - Standard delivery with swivel castors.



SLIDING LIDS

CURVED GLASS

-15° -23°

R134A



Ref	Lit	mm	Basket	kW	V
SLID-11	290	1100x600xh730/890	4	0.23	230/1N 50Hz
SLID-14	392	1400x600xh730/890	5	0.24	230/1N 50Hz
SLID-18	527	1810x600xh730/890	6	0.27	230/1N 50Hz

2 COMPARTMENTS



-15° -23°

R134A

SLIDING LIDS

Panoramic deepfreezers

- Self service activities. - Glass sliding covers, frame with resistance against freeze. - Exterior manufactured in "white galvanized", insulation 60 mm. - Anti trolley moulding. - 2 hermetic units, coupled and integrated, 2 "serpentine" evaporators, placed inside the walls, 2 ventilated condensers, (digital) electronic regulation. - VT250E/N independent double compartments.



2 EVAPORATORS

2 COMPRESSORS

Ref	Lt	mm	Compartment	Basket	Grid	kW	V
VT150E/N	598	1550x960xh780	1	1	1	0.47	230/1N 50Hz
VT200E/N	839	2050x960xh780	1	1	2	0.6	230/1N 50Hz
VT250E/N	1032	2500x960xh780	2	1	2	0.6	230/1N 50Hz

Cold Vision



Panoramic deepfreezers

- Self service activities. - Glass sliding covers, triple glazing, frame with resistance against freeze. - Anti-trolley bump frame. - Exterior manufactured in "white" galvanized, 70-mm insulation with polyurethane without CFC. - 2 hermetic units, coupled and integrated (extractable), 2 cooper coil evaporators, placed inside the walls, 2 ventilated condensers, electronic thermostat (Digital).



SLIDING LIDS

-15° -23°

2 EVAPORATORS

2 COMPRESSORS

R134A

Ref	Lt	mm	Grid	kW	V
VISUAL-15	492	1500x940xh880	1	0.6	230/1N 50Hz
VISUAL-20	712	2000x940xh880	1	0.64	230/1N 50Hz



+4° +12°

Display tables model, 4 glazed sides

- Inside dimensions: : 400x346xh460 (or) 610 mm. - Interior lighting, LED type. - Outer digital regulator. - Incorporated compressor unit (ambient T° 32°C). - Ventilated evaporator, automatic defrosting with self evaporation.



Led Light

R134A



MIC-36/B



MIC-48/G

Ref	Lit	Color	mm	kW	V
MIC-36/G	60	Grey	428x386xh855	0,17	230/1N 50Hz
MIC-36/B	60	Black	428x386xh855	0,17	230/1N 50Hz
MIC-48/G	80	Grey	428x386xh1000	0,19	230/1N 50Hz
MIC-48/B	80	Black	428x386xh1000	0,19	230/1N 50Hz

Panoramic Display



Panoramic displays

- Uniform internal lighting, Led type. - Optimal cooling thanks to the evaporator (ventilated) placed at the top of the display. - Automatic defrosting. - Triple-layer walls, perfect insulation. - Electronic controller. - Door with magnetic closure. - Built-in compressor group 'tropicalized'. - On 4 double wheels.



Led Light

+2° +10° R134A



SNE/RN-A1

Panoramic display, 5 rotating plates, 360 LT, stainless steel.
- 5 turntables Ø 470 mm + mirror glass. - Automatic stops of the carousel when the door is open. - Carousel on roulette (no torsion).
mm : 600x630xh1850 - kW : 0,69 - V : 230/1N 50-60Hz

SNE/RN-B1

Panoramic display, 5 rotating plates, 360 LT, Anthracite
mm : 600x630xh1850 - kW : 0,69 - V : 230/1N 50-60Hz

STAINLESS STEEL



STAINLESS STEEL



STAINLESS STEEL

Best Choice



-5° -18° R404A

SNE/SB-A1

Panoramic display, 5 levels, 360 LT, Stainless Steel.
- Grids with 5 levels (510 x 510 mm). - Evaporator (static).
mm : 600x630xh1850 - kW : 0,8 - V : 230/1N 50-60Hz

SNE/SB-B1

Panoramic display, 5 levels, 360 LT, stainless steel. Anthracite
mm : 600x630xh1850 - kW : 0,8 - V : 230/1N 50-60Hz

-5° -20° R404A

SNE/GB-A1

Panoramic display, 5 shelves, 360 LT, Stainless steel.
- 5 shelves (510 x 510 mm).
mm : 600x630xh1850 - kW : 0,8 - V : 230/1N 50-60Hz

SNE/GB-B1

Panoramic display, 5 shelves, ventilated, 360 LT, Anthracite
mm : 600x630xh1850 - kW : 0,8 - V : 230/1N 50-60Hz



Led Light



+2° +10° R134A



SNE/GN-A1

Panoramic display, 5 shelves, 360 LT, Stainless steel.
- 5 shelves (535 x 495 mm).
mm : 600x630xh1850 - kW : 0,69 - V : 230/1N 50-60Hz

SNE/GN-B1

Panoramic display, 5 shelves, 360 LT, Anthracite
mm : 600x630xh1850 - kW : 0,69 - V : 230/1N 50-60Hz

...-C1
GOLD Deco
on request +3%





Compact Line

- Exterior and interior finish in stainless steel (alimentary). - Delivered with 1 adjustable shelf GN 1/1 each door. - Electronic thermostat in closed moisture proof housing. - Evaporator tubes integrated in the walls (3 sides). - Ventilated saladette well, automatic defrost, auto- evaporation. - Compressor group (+32°C). - Ventilated condenser, equipped with filter protection against grease.

SR2/DZ

Cooking table 2 doors GN 1/1, refrigerated structure
 - Working board in granite. Integrated saladette well, with a top structure in stainless steel (delivered without pans GN).
 mm : 900x700xh850/1100 - kW : 0,34 - V : 230/1N 50Hz

SR3/DZ

Cooking table 3 doors GN 1/1, refrigerated structure
 mm : 1365x700xh850/1100 - kW : 0,34 - V : 230/1N 50Hz



Profi Line

- Inside and outside realization in (food) stainless steel, upper top (40 mm). - Stamped inside bottom with draining cap (big maintenance), rounded angles and corners (without bumps), racks and slides (anti-swinging) in stainless steel. - Reversible EN doors, magnetic joint, hinge with automatic return (blocking at 90°). - Compressor group (climatic class +38°C), on "removable" slides, easy cleaning and maintenance. - Ventilated evaporator (oversized), treated against the salt and the food acids, completely hidden (not visible). - Programmable electronic regulator. - Automatic defrosting, automatic evaporation of the condensate.



RTG4-PM



RTG6-PM



R134A

MR-PIZZA/CP

Cooling table for pizzeria, 2 doors 600x400, 3 neutral drawers 600x400, refrigerated structure 6x GN 1/4
 - Included: 2 EN grids (600x400 mm).
 - Built-in refrigerated structure, glasses (breath-shield), 6x GN 1/4 h150 mm (trays in option).
 - 3 drawers dough roll trays 600x400 mm (trays in option), 4 adjustable stainless steel feet.
 mm : 1590x700xh880/900-1200 - kW : 0,4 - V : 230/1N 50-60Hz

MR-MAXIPIZZA/CP

Cooling table for pizzeria, 3 doors 600x400, 3 neutral drawers 600x400, refrigerated structure 8x GN 1/4
 - Included: 3 EURONORM grids (600x400 mm). - Built-in refrigerated structure, glasses (breath-shield), 8x GN 1/4 h150 mm (trays in option). - 3 drawers dough roll trays 600x400 mm (trays in option), 6 adjustable stainless steel feet.
 mm : 2110x700xh880/900-1200 - kW : 0,4 - V : 230/1N 50-60Hz



EN 600x400



Logic Line PLUS



Electric pizza ovens

- Adjustable steam exhauster. - Built-in inner light, suitable for high temperatures. - Door with spring system hinge, large dimensions safety door glass. - Heating by armoured electric elements in stainless steel, T° setting (400°C).



Best Choice

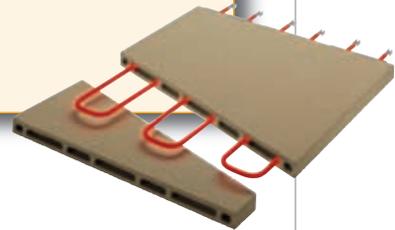


PLUS

- Stainless steel chamber. - Bottom heating elements inside the refractory stones, quick temperature rise, very homogeneous baking, 25% energy saving. - For keeping the heat in the chamber, double vault arcade in stainless steel, avoiding the heat going out when the door opens, and top heating element in scalar position... no more need to turn the pizzas!! - Double independent thermostats (top and bottom), suitable for any type of pizza. - Digital thermometer as temperature display. - Decorative removable hood delivered standard.



INTEGRATED ELECTRIC ELEMENTS



STAINLESS STEEL

On request for all models SLD...



KLD...

Ref	Qty	External (mm)	Internal (mm)	kW	V
LD4/35-N	4	1070x1010xh400	700x700xh150	6,6	400-230V/3N 50-60Hz
LD6/35-N	6	1070x1360xh400	700x1050xh150	8,8	400-230V/3N 50-60Hz
LD6/35XL-N	6	1420x1010xh400	1050x700xh150	9	400-230V/3N 50-60Hz
LD9/35-N	9	1420x1360xh400	1050x1050xh150	13,3	400-230V/3N 50-60Hz

AVANTAGE

Pizza rolling machines don't need specialised staff, they are suitable to save time and money. Developed for practical solutions, for the preparation of pizzas, bread, pies, etc.

- Very flexible and performing rolling machines.
 - Front and lateral structure in stainless steel AISI 304. - Cold rolling. - Food suitable Teflon rollers; they have adjustable thickness grip, plexiglass top protection, bottom protection in stainless steel. - Electric switches at low tension 24 Volts, finger touch.

P32/X

Pizza roller Ø 320 mm, 2 rollers, in stainless steel
 - Dough weight 80 to 210 gr. adjustable pizza diameter 140 to 310 mm.

mm : 430x500xh630 - kW : 0,25 - V : 230/1N 50Hz

P42/X

Pizza roller Ø 420 mm, 2 rollers, in stainless steel
 - Dough weight 210 to 600 gr. adjustable pizza diameter 260 to 400 mm.

mm : 530x530xh730 - kW : 0,37 - V : 230/1N 50Hz



On request
PAD



Pizza Dough Rollers



Best Price



New product

HOT

0° +60°

Best Price

*** PIZ/SP**

Heating plate, stainless steel surface

- Useful dimensions 500x500 mm - Entirely made of stainless steel AISI 304
 - Regulation through thermostat from 0° to 60°C, ON/OFF switch with indicator light - Heating through armoured resistances.
 mm : 500x500xh90 - kW : 0,43 - V : 230/1N 50-60Hz

Roller

Form

Best Price



Included PAD



P42/XV

Pizza roller Ø 420 mm, 2 rollers "Linear", in stainless steel
 - Dough weight 210 to 600 gr. adjustable pizza diam. 260 to 400 mm.

mm : 530x530xh730 - kW : 0,37 - V : 230/1N 50Hz

*** P42/XVM**

Pizza roller Ø 420 mm, 1 roller "Linear", in stainless steel

- Dough weight 210 to 600 gr. adjustable pizza diam. 260 to 400 mm. - Compact and competitive rolling machine. Electric switch at low tension 24V.
 - Cold rolling, pizza dough on tray (one roller couple only). - Attention: no electric foot pedal connection.

mm : 570x400xh450 - kW : 0,37 - V : 230/1N 50Hz



Best Price



Pastry Convection Ovens



Delice
Line

AVANTAGE

- Very quick temperature reach. - Homogenous and quick cooking, even at low temperature thanks to the heat circulation through turbines. - Thanks to the humidifier, you can cook without the food drying out, "autorevers"...

EN 600x400



Autorevers



On request

Stackable



CPE643F-KIT2



Pastry convection ovens "EURONORM", with humidifier

- Cooking chamber totally welded, 100% waterproof, rounded internal corners, stamped bottom. Plates holder structure easily removable (75 mm) anti toppling. Heat diffusers easily removable. - Evacuation pipe for the condensate. Motor(s) with "autoreverse" turbines (2800 t/mn). - Athermal double glazing door (4 mm), intermediate glass hinged (except CPE643F-N), easy maintenance (except CPE643F-N). Door with heat resistant ergonomic handle, automatic closing. Micro-switch to stop the fan when the door is open. - Electric heating by stainless armoured resistance elements behind turbines deflector. Control panel made of a humidification degree selector, electronic thermostat from 20°C to 280°C, timer from 1 to 120 min. - Inside-outside made of stainless steel AISI 430.

Ref	Level	mm	kW	V	Turbines	Humidificator	Autorevers	Plate	Grid
CPE434-N	4x433x333 mm	660x685xh560	3.5	230/1N 50Hz	2	YES	YES	1	1
CPE643F-N	3x600x400 mm	825x685xh495	3.5	230/1N 50Hz	1	YES	YES	-	1
CPE644-N	4x600x400 mm	825x685xh560	6.3	400-230/3N 50Hz	2	YES	YES	-	1
CPE644-N(230/1)	4x600x400 mm	825x685xh560	3.5	230/1N 50Hz	2	YES	YES	-	1



Delice
Line

Autorevers



On request for all models
TLSC1/...
STG64-...

PLUS

Professional oven, big benefits (7,7Kw). Turbines "autoreverse" oversized (2800 turns/min). "reinforced" frame ultra strong. Door with double glazing 4mm "High T". Pressing fund wich collects condensation towards the discharge.

HOT

+30° +60°



On request for all models
AMHF/...



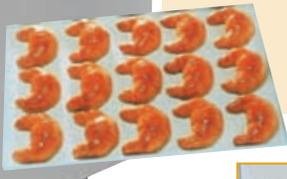
6xEN 600x400

Ref	Level	mm	kW	V	Turbines	Humidificator	Autorevers	Plate	Grid
CPE664-NP	6x600x400	833x710xh710	7.7	400-230/3N 50Hz	2	Yes	Yes	-	1

Pastry Convection Ovens



HUMIDIFICATOR
2 VENTILATORS



EN 600x400



Best Price

Brio Line

Electric convection ovens "EURONORM"

- Room with rounded corners, in stainless steel AISI 430, exterior in stainless steel AISI 430. - T° from 20°C to 280°C, 2 motors with fans (2600 T/min), internal lighting. - Double glazing door, seal on the inner door "easily removable". - Space between plates 70 mm. - Pipe for the evacuation of the condensate.



2 VENTILATORS

Ref	Level	mm	kW	V	Ventilator	Grill	Humidificator	Plates	Grid
* BRI043/X-N	4x433x333 mm	560x585xh570	3.3	230/1N 50-60Hz	2	-	-	1	1
* BRI043S/X-N	4x433x333 mm	560x585xh570	3.5	230/1N 50-60Hz	2	YES	-	1	1
BRI064/X-N	4x600x400 mm	725x670xh600	3.3	230/1N 50-60Hz	2	-	YES	2	1



HOT

+30° +60°

On request for all models **AMHF/...**

AVANTAGE

Everybody knows that "He who can do more, can do less"... Why should we content ourselves with the main thing, the mediocrity if we can have much more!... ConvoBis, a new generation of ovens, (Polyvalents EN 600x400 & GN 1/1), homogeneous and fast cooking, delicate cooking, succeed also the finest ones. - Turbines "autoreverse", 2 ventilation speeds 1500/2800 turns/minutes - Automatic humidifier "nebulization", gradual regulation of the humidification level of the chamber - Basin collecting the condensate, under the door. - Big range of accessories, supports, levitation chamber...



Convobis Line

Convection ovens EN 600x400 & GN 1/1

-Welded room in stainless steel (AISI 304). (Predisposition for fat filter), rounded edges and angles, pressed bottom with draining (possibility of closing). - Removable carrying-plate structure (74 mm). - Chimney for evacuation of the condensate, (manually) adjustable. - Interior lighting. - Double glazing door (option: door with hinges on the left), interior window on hinges, ergonomic and athermal handle, automatic closing, (removable) gasket joint. - Micro-switch to stop the fan when the door opens. - Electric heating: stainless steel armored elements, put behind deflectors. - Regulation from 40 to 280°C, timer from 1 to 120 min. (or) continuous, electronic thermometer. - Safety thermostat. - Manufactured in stainless steel. - Adjustable stainless steel feet.



EN 600x400

Or

GN1/1

Autorevers



2 speeds

Best Choice

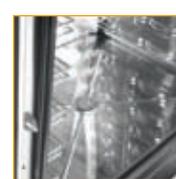


HOT
+30° +60°

On request for all models **AMHF/...**



On request for all models **PMF/...**
GMGP-...



Ref	Capacity	mm	Humidificator Automatic	2 Speeds	Turbines Autorevers	Grids	kW	Kcal/h	V
PFE-52/H	5x (EN&GN)	905x815xh640	Yes	Yes	Yes	1 (EN 600x400)	6,35	-	400-230/3N 50-60Hz
PFE-102/H	10x (EN&GN)	905x815xh1010	Yes	Yes	Yes	1 (EN 600x400)	12,6	-	400-230/3N 50-60Hz
PFG-52/H	5x (EN&GN)	905x855xh760	Yes	Yes	Yes	1 (EN 600x400)	0,4	8170	230/1N 50-60Hz
PFG-102/H	10x (EN&GN)	905x855xh1130	Yes	Yes	Yes	1 (EN 600x400)	0,8	16340	230/1N 50-60Hz

1000 kcal/h=1,16 kW

www.breville.com

**LB50-75/PL****Strip mill, of table, 500x750 mm**

- Opening of the cylinders of 0 - 38 mm.
 - Rate of advance 50 cm/sec (1 speed).
 - Hand drive operations.
- mm : 1560x970 - kW : 0,55 - V : 400/3N 50-60Hz

LB50-100/PL**Strip mill, table model, 500x1000 mm**

- Opening of the cylinders of 0 - 38 mm.
 - Rate of advance 50 cm/sec (1 speed).
 - Manual control.
- mm : 2060x970 - kW : 0,55 - V : 400/3N 50-60Hz

Strip mills

- Rolls any type of pastes (laminated, broken, soft pastes liftings, brioches,...).
- Synthetic matter Bands, with polyurethane.
- Regulation with precision thickness of the sheet of paste, constant production.
- Food polyethylene Scrapers and supports.
- Disassembling and easy reassembly of the scrapers, without tools.
- Cylinders out of chrome steel, diam. 84 mm.
- Band with double direction of walk (Dx & Gx).
- Painted steel Frame.
- Stop key urgently standard "punch".
- Protective grills rollers, out of stainless steel.
- Systems of traction, auto-lubrifed.

Dough Sheeters**LM/50-10****Strip mill, on support, 500x1000 mm**

- Opening of the cylinders of 0 - 55 mm.
- Rate of advance 60cm/sec (1 speed).
- Pedals control (or manual) leaving free the hands of the operator.

mm : 2660x970 - kW : 0,55 - V : 400/3N 50-60Hz

LM/60-140**Strip mill on support, 600x1400 mm**

- Opening of the cylinders of 0 - 55 mm.
- Rate of advance 60cm/sec (1 speed).
- Pedals control (or manual) leaving free the hands of the operator.

mm : 3460x1070 - kW : 0,75 - V : 400/3N 50-60Hz

**20x EN 600x400****Plate trolley 20x 600x400 mm, space 75 mm.**

- Manufactured in stainless steel AISI 304.
- Welded conductors in "C" form anti-tumbling, with end stop (useful space 75 mm).
- Tube structure of 25x25 mm, can be dismantled.
- 4 swivel castors Ø 125 mm, 2 with brake.

CP120/B

mm : 458x625xh1838

Planetary Mixers



On request trolley
CHB-40
CHB-60



On request reduction kit
KR20-10
KR40-20
KR60-20
KR60-40



HBM-20/V

Mixer-blender, high base, 20 liters

mm : 450x660xh1215 - kW : 0,75 - V : 400/3N 50-60Hz

HBM-40/V

Mixer-blender, 40 liters

mm : 590x870xh1400 - kW : 2,2 - V : 400/3N 50-60Hz

HBM-60/V

Mixer-blender, 60 liters

mm : 670x870xh1480 - kW : 3 - V : 400/3N 50-60Hz

On request 230/3 50-60Hz

Mixers, bakery-pastry

- Versions "High" on base. - Ideally conceived for average or small productions, any type of preparations, paste with cookies, paste for doddering or pizza pies, preparations for jokes, foams, creams and other products has to whip in snow... - Painted steel frame, higher material plastic lid. - Protective grid out of stainless steel and plexiglass, when the grid is raised, the tank drops to the same time. - Variable speed transmission and timer. - When the machine stops, the rotation of the tool is braked. - Stop key urgently standard "punch". - Systems of traction out of special steel, very quiet. - Delivered accessories of series: whip, spatula, spiral and tank out of stainless.

Pastry & Bakery



AVANTAGE

Ideally created for medium productions (no constant uses), easy cleaning, the upper part can be totally dismantled (without any tools).

Blast chillers and freezers

+70° -18°
+70° +3°



EN 600x400



* TVA-38

- Hour production from 100 to 300 kg.
mm : 240x570xh470/810 - kW : 0,38 - V : 230/1N 50Hz

Vegetable cutters

- Made 100% in stainless steel, no sticking surface for food contact. - Powerful motor (0,55 kW), ventilated. - Continue input, easy to use. High security granted by micro switches placed on lever and upper lid. - Low-voltage control 24V, watertight electric case (IP54) NVR (No-Voltage Release) to avoid all unintentional starts.



F1.0/A

Granule 1 mm.*

F1.5/A

Granule 1.5 mm.*

DSP/A

Support disc.

Gold Line PLUS



page 36

Gastro Line PLUS



page 35

www.bonapastries.com

Panoramic warming displays

- 4 sides and top in glass, panoramic display.- Service side, opening glass doors to 180°.- Lighting type LED on each price.



+20° +90°



Warning Display



PLUS

- Homogeneous temperature and energy savings thanks to its resistance under the refractory stones (not visible), ventilated (2 ventilators).- Electronic thermostat: +20° +90° (regulation at 0,1 degree).- Drawer for water to maintain humidity, avoiding the drying of food.

Showcase

Plus



	Level	Colors	Ext. Dimensions	Int. Dimensions	Standard Grid	kW	Volt
HSD3-X1	3	Stainless Steel	780x490xh480	750x460xh360	2	1,2	230/1N 50-60Hz
HSD3-B2	3	Black	780x490xh480	750x460xh360	2	1,2	230/1N 50-60Hz
HSD5-X1	5	Stainless Steel	780x490xh640	750x460xh480	3	1,8	230/1N 50-60Hz
HSD5-B2	5	Black	780x490xh640	750x460xh480	3	1,8	230/1N 50-60Hz

Refrigerated Displays



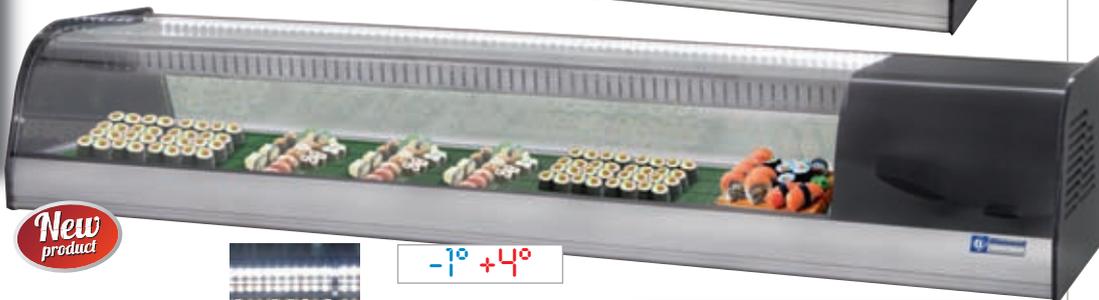
+2° +8°

Tapas

Line

PLUS

Refrigerated counter displays for the presentation and the storage of cold starters, meat, fishes, vegetable, homogeneous temperature on GN containers.



-1° +4°



Sushi

Line

PLUS

- Refrigeration "DOUBLE STATIC" double evaporator, ensuring cold from uniform across the surface (of the top and bottom at the same time), with a range of T° -1° to +2°C. - They are specifically designed for the display and preservation of sushi, mainly consisting of raw fish, hence the importance of their conservation.



	mm	Bacs GN	Perforated Bottom	kW	Volt
TR6-M/TP	1380x415xh270	6xGN1/3-40	-	0,35	230/1N 50-60Hz
TR8-B/TP	1730x415xh270	8xGN1/3-40	-	0,35	230/1N 50-60Hz
TR6-M/SH	1380x415xh270	-	Yes	0,35	230/1N 50-60Hz
TR8-B/SH	1730x415xh270	-	Yes	0,35	230/1N 50-60Hz

Self Displays



HOT 0° + 90°

VBE-211

- Capacity 2x GN 1/1 height 150 mm.
mm : 695x602x680 - kW : 3,5 - V : 230/1N 50-60Hz

VBE-311

- Capacity 3x GN 1/1 height 150 mm.
mm : 1020x602x680 - kW : 3,5 - V : 230/1N 50-60Hz

Hot display case, bain-marie, panoramic

- Made of: stainless steel AISI 304 security window rounded, plexi sliding doors operators side. - Halogen lamp and lighting on the upper part, associated with the bain-marie keeps the food on temperatures level desired, respecting all hygienic rules. - stainless steel container to be insert, fitted with edges. - Electrical heating: warmed up trough armoured elements in stainless treated incoloy and situated under the tub, thermostatic regulator from 0 till 90°C. (Delivered without containers).



3xGN1/1



On Stock



2xGN1/1



SLIDING LIDS



SLIDING LIDS



3xGN1/1



2xGN1/1

Self Displays



HOT +20° +85°



VGH2/H

Ventilated warm display 2x GN 1/1

- Interior lighting, luminous display in front. - Humidity control, thanks to 2 drawers, to prevent the drying out of the exposed products.

mm : 800x730xh600 - kW : 1,5 - V : 230/1N 50-60Hz

VGH3/H

Ventilated warm display 3x GN 1/1

mm : 1200x730xh600 - kW : 1,5 - V : 230/1N 50-60Hz

AVANTAGE

Fully panoramic, these very stylish displays attract the attention of customers and allow diversifying the snacks thanks to a large volume of presentation space and LED lighting (cold).

Refrigerated and warm displays

For GN (h.100 mm), or EN 600 x 400 mm.
- Intermediant grid 630x400 mm, curved glass and side walls, removable (easy maintenance). - Sliding doors on the service side. - Made in stainless steel. NB: delivered without trays.

+4° +10° R134A

VGR2/R

Ventilated refrigerated display 2x GN 1/1

- Interior lighting.- Electronic thermostat, automatic defrosting.
mm : 800x730xh600 - kW : 0,42 - V : 230/1N 50-60Hz

VGR3/R

Ventilated refrigerated display 3x GN 1/1

mm : 1200x730xh600 - kW : 0,42 - V : 230/1N 50-60Hz

SLIDING LIDS



3xGN1/1



2xGN1/1



**TGB/5**

Vertical ice-cream turbine, table top, 5 liters/h, evaporative condenser
 - Vertical batch freezer, ideal for restaurants. - Easy to use and require a minimum maintenance. - Capacity of minimum mixture 1 liter and maximum 1,3 liters. - Noise level lower than 70 dB. NB: only for cold work.
 mm : 410x460xh320 - kW : 0,6 - V : 230/1N 50Hz

Best Price

**R134A****TGV/5D**

Automatic vertical ice-cream turbine, table top, 10 liters/h, evaporative condenser

- Vertical batch freezers with automatic extraction. - Easy to use and require a minimum maintenance. - Capacity of minimum mixture 1liter and maximum 2 liters. - Noise level lower than 70 dB. NB: only for cold work.

mm : 410x510xh590 - kW : 1,5 - V : 230/1N 50Hz

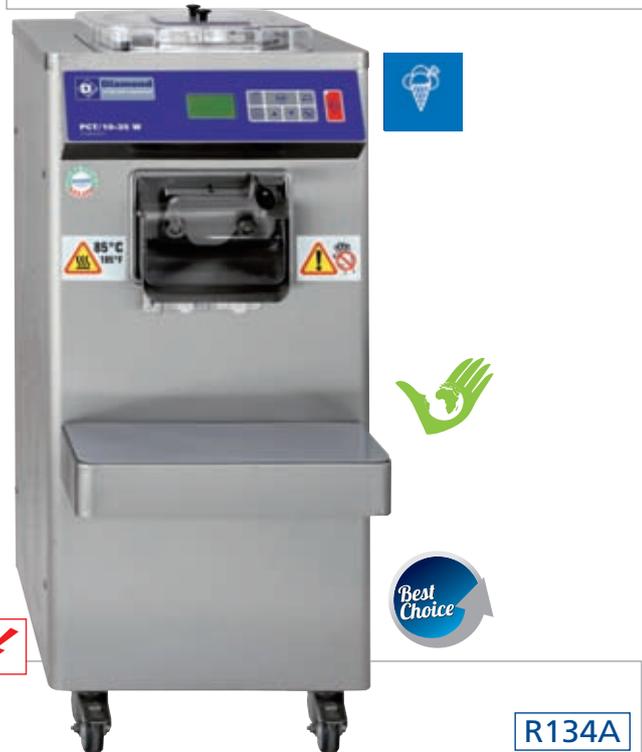
Ice Cream Line

**R134A****TGV/20DA**

Automatic vertical ice-cream turbine, 20 liters/h, air condenser
 - Vertical batch freezers with automatic extraction. - Capacity of minimum mixture 2 liters and maximum 4 liters. - Noise level lower than 70 dB. - Air condenser on request, same price. NB: only for cold work, delivered on wheels.

mm : 460x510xh960 - kW : 2,2 - V : 400/3N 50Hz*

* On request 230/3 50Hz

**R134A****PCT/10-35W**

Pasteurization appliance combined ice-cream turbine 35 L/h, w. condenser.

- Pasteurizing and chilling any dough or semiliquid food product which requires hot/cold thermic treatment.

- Pasteurizing and freezing cycles made in one cylinder, eliminating any transfer of product, which guarantees perfect hygiene.

- 10 automatic cycles and 14 adjustable cycles for specific recipes. Adjustable timing and temperature.

- Capacity of minimum mixture 3 liters and maximum 6 liters.

- Sonor level lower than 70 dB.

- Condenser with water**, delivered on wheels. - Air condenser on request, same price.

mm : 490x600xh1100 - kW : 5 - V : 400/3N 50Hz*

Ice Cream Line



R134A

MCV/2

Refrigerated cream whipper in stainless steel, tank 2 liters (100 l/h)
 - Continue production. - Keeps the cream in perfect conditions preventing phase of separation. - Consistent refrigeration of the cream from the container to the dispensing head. - Allows interruption of production at anytime. - Easy cleaning, removable tank made of stainless steel, easy maintenance and perfect hygiene.
 mm : 250x410xh460 - kW : 0,3 - V : 230/1N 50Hz



Ice Cream Display



PLEXIGLAS LID

-15° -18°



BG ... On request

R404A

BABYGEL/48

Ice cream conservator, 4-8 tastes "white"
 - Capacity: 4 ice trays of 6,5 liters, 5 liters, 3 liters or 8 ice tray of 2,5 liters. - Structure made of white ABS, plexiglas lid. - Copper coil evaporator. - Easy maintenance.
 NB: delivered without ice trays.
 mm : 925x505xh550 - kW : 0,5 - V : 230/1N 50Hz



Gold Line PLUS



Blast chillers and freezers



+70° -18°
 +70° +3°

15*

Ice Cream



On request
 DBT51/L & ST51/6x5*
 DBT101/L & ST101/15x5*
 *5 LIT. 360x165xh120 mm

Waffle Iron



- Iron cast which allows a uniform cooking. - Shielded element heating, in stainless steel treated "incoloy". - Thermostatic regulator from 0°C to 300°C. Peripheral wire way, removable, easy cleaning (exclusive patent).



* GFC-1G

Electric waffle iron for waffle cones (ice cream)
 mm : 305x40xh230 - kW : 1,6 - V : 230/1N 50-60Hz

* GEV-4P

Electrical waffle iron for 4 rounded waffles
 mm : 305x40xh230 - kW : 1,6 - V : 230/1N 50-60Hz





Best Price

700

Ref	mm	Tank
LB1211	1200x700xh880/900	950x500xh400
LB1611	1600x700xh880/900	1400x500xh400

"Chef" tables, with shelf underneath

- Manufactured in stainless steel AISI 304/441 of 12/10 mm. - Work top soundproof and 85-mm back border. - Soundproof exterior bottom. - Outlet valve and tube, adjustable stainless steel legs. - Welded structure.

Ref	mm	Tank
TV1471SA	1400x700xh880/900	400x400xh275
TV1871SA	1800x700xh880/900	400x400xh275
TV1471DA	1400x700xh880/900	400x400xh275
TV1871DA	1800x700xh880/900	400x400xh275

Sinks for pans, with shelf underneath

- Manufactured in stainless steel AISI 304/441 of 12/10 mm. - Submerged top and back border of 85 mm. - Soundproof exterior bottom. - Outlet valve and tube, adjustable stainless steel legs. - Welded structure.



700

On request

...A/B

VENTILATED



+30° +65° HOT

700

Best Price



Working tables on heating cupboard, sliding doors

- Strengthened and soundproof work top, adjustable and reinforced intermediate shelf, 2 sliding doors (double walls), built-in handles. - Heating through electric resistance, ventilated with thermostatic regulation, made of stainless steel AISI 304/441, adjustable stainless steel feet.

Ref	mm	kW	V
TE127/B	1200x700xh880/900	2	230/1N 50-60Hz
TE147/B	1400x700xh880/900	2	230/1N 50-60Hz
TE167/B	1600x700xh880/900	2	230/1N 50-60Hz
TE187/B	1800x700xh880/900	2	230/1N 50-60Hz
TE207/B	2000x700xh880/900	2	230/1N 50-60Hz

Heating or temperature maintenance cupboards on wheels

- Made of stainless steel AISI 304, interior and exterior - Thermostat 130°C. - Thermo-ventilators. Doors with magnetic closing. - Delivered with 3 adjustable grids. - Water reserve for moisture maintenance (platin possibility GN 2/3 or 1/1). - 4 wheels, 2 with brake.

*** GEMMA 60/V**

- 3 grids (330x345 mm)
mm : 425x460xh925 - kW : 1,5 - V : 230/1N 50-60Hz

*** GEMMA 120/V**

- 3 grids (700x345mm)
mm : 800x460xh925 - kW : 3 - V : 230/1N 50-60Hz



HOT

+30° +90°

Best Price



*** GEM/350-N**

mm : 400x460xh870 - kW : 0,75 - V : 230/1N 50-60Hz

Plate warmer cupboards

- Capacity 60 plates or max 350 mm. - Manufactured in stainless steel. Interior and exterior. - Thermostat up to 90° C (double wall). - 1 swing door. - 1 intermediate grille.

+30° +130°

Best Choice

HOT

VENTILATED



Work Tables

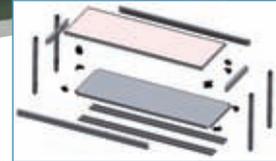


Work table with lower shelf

- Made of stainless steel AISI 304/441. - Strengthened and muffled work surface. - Strengthened foundation tablet. - Stainless steel adjustable feet.



...A
On request



700

DISMONTABLE

Ref	mm		.../KD
TL771/KD	700x700xh880/900	-	
TL871	800x700xh880/900		-
TL1071	1000x700xh880/900		
TL1271	1200x700xh880/900		
TL1471	1400x700xh880/900		
TL1671	1600x700xh880/900		
TL1871	1800x700xh880/900		
TL2071	2000x700xh880/900		

.../KD version dismantable

Wall Cupboards



Wall cupboards 2 sliding doors

- Strengthened base intermediary shelf, removable and adjustable in height. - Sliding doors (double wall), integrated handle. - Manufactured in stainless steel AISI 304/441.



Ref	mm	
PSC100/B	1000x400xh600	
PSC120/B	1200x400xh600	
PSC140/B	1400x400xh600	
PSC160/B	1600x400xh600	
PSC180/B	1800x400xh600	
PSC200/B	2000x400xh600	

600

Work Top Cupboards



Ref	mm	
TA126/B	1200x600xh880/900	
TA146/B	1400x600xh880/900	
TA166/B	1600x600xh880/900	

...CD/B



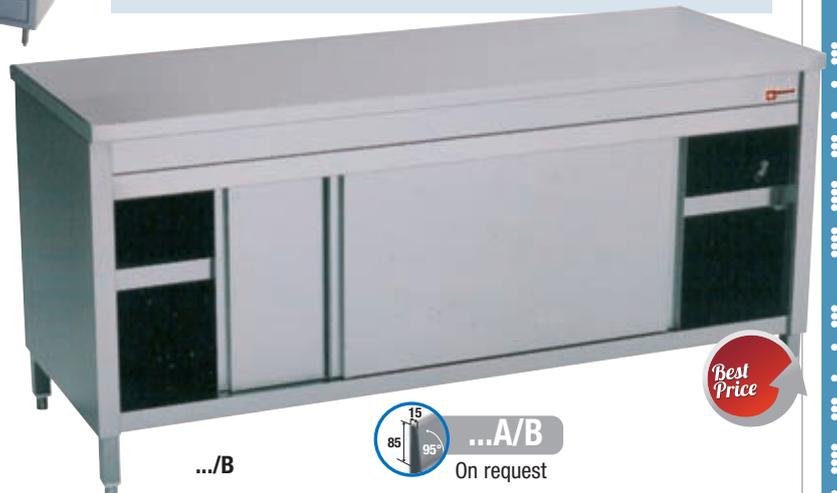
Tables on cupboards, sliding doors

- Manufactured in stainless steel AISI 304/441. - Work top strengthened and soundproof. - Strengthened base intermediary shelf, removable and adjustable in height. - Sliding doors with immersed handles. - Adjustable stainless steel legs.

700

Ref	mm		...CD/B
TA107/B	1000x700xh880/900		-
TA127/B	1200x700xh880/900		-
TA147/B	1400x700xh880/900		-
TA167/B	1600x700xh880/900		-
TA187/B	1800x700xh880/900		-
TA207/B	2000x700xh880/900		-

...CD/B with drawers bloc (3 drawers GN 1/1)



.../B



...A/B
On request





600
700

New product

Sinks



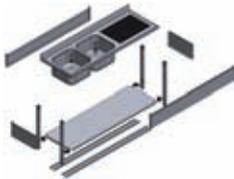
Best Choice

AVANTAGE

Easy assembly, Easy transport and space saving for storage. Ideal for rooms with difficult access, ready for assembly, with assembly plan. Robust .

DISMONTABLE

	mm	SINK	Lower Shelf
L610/6-KD	600x600xh880/900	400x400xh275	RX06/6-KD
L1210D/6-KD	1200x600xh880/900	500x500xh325	RX12/6-KD
L1210S/6-KD	1200x600xh880/900	500x500xh325	RX12/6-KD
L710-KD	700x700xh880/900	500x500xh325	RX07-KD
L1410D-KD	1400x700xh880/900	600x500xh325	RX14-KD
L1410S-KD	1400x700xh880/900	600x500xh325	RX14-KD
L1620D-KD	1600x700xh880/900	400x500xh275	RX16-KD
L1620S-KD	1600x700xh880/900	400x500xh275	RX16-KD



700



Ref	mm	Sink	...-AS
L1411D	1400x700xh880/900	600x500xh325	
L1411S	1400x700xh880/900	600x500xh325	

Sink with base

- Made of stainless steel AISI 304/441.
- Strengthened and muffed work surface.
- Stainless steel adjustable feet.

Best Price



700



Ref	mm	Sink	...-AS
L1621D	1600x700xh880/900	400x500xh275	
L1621S	1600x700xh880/900	400x500xh275	
L1821D	1800x700xh880/900	500x500xh325	
L1821S	1800x700xh880/900	500x500xh325	
L2021D	2000x700xh880/900	600x500xh325	
L2021S	2000x700xh880/900	600x500xh325	



Best Price



700



Best Price

Ref	mm	Sink	...-AS
L1411VD	1400x700xh880/900	600x500xh325	
L1411VS	1400x700xh880/900	600x500xh325	
L1621VD	1600x700xh880/900	400x500xh275	
L1621VS	1600x700xh880/900	400x500xh275	
L1821VD	1800x700xh880/900	500x500xh325	
L1821VS	1800x700xh880/900	500x500xh325	

Water Taps



PLUS

- Height 600mm. - Unique design: group in stainless steel, rotating 360°, without wall attachment, with a flow limiter (ecological, no waste). - Nozzle in stainless steel.

New product

Best Choice



NO WALL BRACKET

New product

Best Quality

HEAVY DUTY

PLUS

- "Heavy-Duty" Very robust construction (mixer = 2Kg). Height 800mm. - Unique design: group in stainless steel, rotating 360°, without wall attachment, with a flow limiter (ecological, no waste). - Nozzle in stainless steel.

CW4086/M

Nozzle stainless steel and faucet with mixer mono command (exit MONO)

H. 600 mm

CW2001

Faucet mixer warm/cold water
- One hole. Made of chromed steel.

L.300 H.305



CW4088/HD

Nozzle stainless steel and faucet with mixer "Heavy-Duty" (exit MONO)

H. 800 mm

CW8003

Nozzle and faucet with mixer

- Tap, flow (18 liters/min). - Flexible 1050-mm length. Flow (16 liters/min). - One hole 3/4" (Ø 29 mm). - Wall attachment 115 mm. mm : 350xh1100

CW5001

Faucet mixer and removable nozzle, mono command and pull out spray (MONO exit)

- Mixer with big flow (30 liters/min). Swan neck tap Ø 20 mm. - Sprinkler 1000 mm, wall attachment. Flow (10 liters/min). - One hole 3/4" (Ø 35 mm).

L.250 H.250/1250



Processing Tables



Ref	mm	Tank	Polyethylen
TPC1270A	1200x700xh880/900	-	730x230xh20
TPC1870A	1800x700xh880/900	-	1330x230xh20



Best Choice

New product

Preparation table meat/fish

- Submerged top. - Manufactured in stainless steel 18/10 AISI 304/441. - Polyethylen tablet. - Drainage with discharge 1/2" (Diam. 16 mm), with double perforated bottom. - Equipped with a garbage hole. - Welded structure. Adjustable stainless steel legs.

Preparation and washing table vegetables

- Submerged top. - Manufactured in stainless steel 18/10 AISI 304/441. Tank, outlet valve and tube. - Polyethylen tablet. - Equipped with a garbage hole. - Welded structure. Adjustable stainless steel legs.

Ref	mm	Tank	Polyethylen
TPL1270A	1200x700xh880/900	1070x310xh180	730x230xh20
TPL1870A	1800x700xh880/900	1630x310xh180	1330x230xh20



LMC-57

Combinated handwash on support

- Handwash tank 430x280xh130. - Tank 400x500xh200, perforated rack. - Mixer tap, 2 screens, 2 plugs, 1 siphon Ø32 mm. - Stainless steel AISI 304.

mm : 500x700xh620/870

Best Price

New product

Best Choice





230/1N 50Hz

UV LAMPS

Electric insect killers (lamps UV-A)

- Version to be posed or suspended.
- Robust design, chain of fixing included.
- Protection IPX4, CE normes.



Ref	mm	Light	Radius
★ ME-309	355x155xh315	2x15 W	10/12 m
★ ME-305	685x200xh315	1x20 W	12/14 m
★ ME-307A	685x200xh380	2x20 W	12/14 m
★ ME-308A	685x200xh380	2x40 W	15/18 m

Modular Rack



A new way of thinking the arrangement and optimise

Ref	mm	Level
RLA/084-4/N	830x385xh1750	4
RLA/104-4/N	1045x385xh1750	4
RLA/124-4/N	1265x385xh1750	4
RLA/144-4/N	1480x385xh1750	4

On request from 715 mm to 1705 mm

PLUS

- Very steady, until 150kg per level. (Boards can be put in the dishwasher).
- 2 standard depths 385 mm GN 2/3 and 555 mm GN 1/1 (...G-4/N). - Easy and quick installation, without tools.



GASTRO GN 2/3



150 kg



LM3-DSS

Wall hand sink with soap dispenser 500ml

- Manufactured in stainless steel AISI 304, retractable splash-plate.
- Cold water. Knee control with gooseneck tap.
- mm : 330x330xh500

LM4-LSD

Wall hand sink with soap dispenser 500 ml

- Manufactured in stainless steel AISI 304, monobloc stamped splash back.
- Cold and warm water faucet. Knee control with gooseneck tap, 15" timer.
- mm : 400x340xh560

Soap Distributor



FE150-4A



★ DFE-45

Wrapping machine (film 400 mm)

- Stainless steel body, anodized aluminium rollers.
- Heating surface temperature adjustable by thermostat.
- Film cutting by means of a low-voltage heated wire.
- mm : 485x600xh140 - kW : 0,65 - V : 230/1N 50-60Hz



AVANTAGE

Designed for packing meat, cheese, pasta, fruits and vegetables; our wrapping machines offer a fast hygienic service for supermarkets, butcher's, delicatessens and wherever fresh products retail needs a quick and safe daily packaging.



Heated trolley distribution meals, hygrometric control

- Construction in stainless steel AISI 304. - Walls and door made of dual injected walls (polyurethane CFC-free high density). - Possibility of use GN 2/1 or GN 1/1 spaced 70 mm. - Homogeneity of the temperature through an internal ventilator. - Cross bowl stamped with rounded corners. - Hinged door with opening at 270°, equipped with a key lock with a seal in the door frame, easily replaceable without tools. - Equipped with 4 wheels Ø 160 mm in stainless steel, 2 with brakes, swivel and soundproofed. - Peripheral bumper with reinforced corners, very resistant and non-marking. - Integrated control panel with sensitive touch, digital display "intuitive". - Electronic regulation of 30 to 90°C. - Independent humidity control, 4 levels of adjustment, avoiding the drying foods. - NB grids in stainless steel and trays GN not included.

AVANTAGE

- Trolleys of "Hot Link" convection function (ventilated), or convection with humidification. - Robust and ergonomic handles integrated on the sides, easy handling. - Easy access to technical components enabling easy and rapid maintenance. - Protection of corners (high resistance) on the control panel. - Walls equipped with slides "monobloc" stamped. - Angles and inside corners rounded, guaranteeing 100% hygiene and easy maintenance.



+30° +90°



Hot Trolleys *Made in Europe*



40x GN2/1



10x GN2/1

CTH10-EK

mm : 790x935xh1215 - kW : 2 - V : 230/1N 50-60Hz

HYGROMETRIC CONTROL

20x GN2/1

CTH20-EK

mm : 790x935xh1855 - kW : 2 - V : 230/1N 50-60Hz

CTH40-EK

- SPECIAL BANQUETING: Standard 20 grids to optimize space inside the trolley. Up to eight (8) plates with a diameter of 300 mm can be stored per level, for a total of 160 plates.
mm : 1525x935xh1885 - kW : 3,5 - V : 230/1N 50-60Hz



Holding Temperature Trolleys *Made in Europe*

Trolley holding temperature for meals

- Construction in stainless steel AISI 304. - Walls and door made of dual injected walls (polyurethane CFC-free high density). - Door with opening at 120°, with handle and equipped with a key lock, with a seal in the door frame, easily replaceable without tools. - Hinges with stop at 100°, closing with automatic recall, to avoid heat loss. - Possibility of use GN 2/1 or GN 1/1 spaced 60 mm. - Heating with resistance and hot air, homogeneity of temperature with an internal ventilator. - Equipped with 4 wheels Ø 160 mm in stainless steel, 2 with brakes, swivel and soundproofed. - Peripheral bumper with reinforced corners, very resistant and non-marking. - Very strong side handles, easy use. - Humidifier, water tank with overflow system. - Integrated control panel with thermostat of 0° C to 90°C and analogue thermometer. - NB grids in stainless steel and trays GN not included.



40x GN2/1

CCE40



10x GN2/1

CCE10

CCE10

mm : 799x876xh1190 - kW : 2 - V : 230/1N 50-60Hz

CCE20

mm : 799x876xh1640 - kW : 2 - V : 230/1N 50-60Hz

CCE40

- SPECIAL BANQUETING: Standard 20 grids to optimize space inside the trolley. Up to eight (8) plates with a diameter of 300 mm can be stored per level, for a total of 160 plates.
mm : 1489x876xh1640 - kW : 3,6 - V : 230/1N 50-60Hz

0° +90°



20x GN2/1

WITH HUMIDIFIER

On request
CNS..

NEUTRAL

COLD

On request
CRF..



Vacuum Machines



Vacuum machines

- Manufactured in stainless steel. - Self lubricating pump, under vacuum setting, controlled by sensor. - Automatic working (welding 4 mm). - Possibility of setting the liquids under vacuum (please see S3T-K2B). - Control panel with display with 3 luminous leds.!

DOUBLE WELDING



S3T-K2B

Set 2 food polycarbonate containers + pipe

EMBOSSED



"Embossed" vacuum bags for under machines -40 °C to +40



230/1N 50-60Hz

VAX/45-DSL

VAX/33-L
VAX/45-L

Ref	mm	Pump	Welding
* VAX/33-L	390x260xh140	16 Lit/h	330 mm (4 mm)
* VAX/45-L	490x295xh180	26 Lit/h	430 mm (4 mm)
* VAX/45-DSL	510x295xh180	28 Lit/h	2x430 mm (2 x 5 mm)

REF	MM	My	Confection	Qty Bags
B20-1530	150x300	105	20 x 100	2000
B16-2030	200x300	105	16 x 100	1600
B10-2535	250x350	105	10 x 100	1000
B08-3040	300x400	105	8 x 100	800

Vacuum machines

- Usability, robustness, and technology are their main assets. - Plexiglass cover. - "Stamped" room with angles widely radiated, easy maintenance ensures perfect hygiene. - Control with touch-sensitive control. - Bar for welding (double welding) removable. Manufactured in stainless steel AISI 304.

Smooth vacuum bags for under machines -40°C to +40°C

Ref	mm	My	Confection	Qty Bags
A25-1530	150x300	90	25 x 100	2500
A20-2030	200x300	90	20 x 100	2000
A16-2535	250x350	90	16 x 100	1600
A10-3040	300x400	90	10 x 100	1000
A06-4050	400x500	90	6 x 100	600

SMOOTH

For smooth cooking see page 9



Vacuum Line



GA-102/N
GA-104/N



Best Choice

DOUBLE WELDING

Best Quality



Best Price



TA-90B/N

GA-80/N

PLUS

The packaging is vacuum to suck the air in a bag or any container to protect food against the harmful effects of oxygen, food is kept in a natural way and keep their freshness longer.

Ref	mm	Room mm	Welding	Pump	Programm	Gas Injection	kW	V
* GA-80/N	317x438xh293	280x310xh85	280 mm (2x3,5 mm)	4 m³/h	-	-	0,3	230/1N 50-60Hz
* GA-102/N	405x510xh420	350x370xh150	350 mm (2x3,5 mm)	8 m³/h	-	-	1,1	230/1N 50-60Hz
* GA-104/N	480x515xh440	420x370xh180	420 mm (2x3,5 mm)	16 m³/h	-	-	1,1	230/1N 50-60Hz
* TA-90B/N	480x610xh440	420x460xh180	420 mm (2x3,5 mm)	21 m³/h	10	Option	1,6	230/1N 50-60Hz



On Request
VCM/ND

317x438xh293
405x510xh420
480x515xh440
480x610xh440



Intelligent Vacuum Machines



Intelligent Vacuum Packaging

- Vacuum machine innovative design, all made of stainless steel AISI 304. - Chamber, easy cleaning for a perfect hygiene. - Innovative cover (automatic back up by feet) a very high transparency and unbreakable. - Large high resolution LCD color screen for viewing all stages of vacuum. - Programming directly on the keyboard of the machine or from a PC (memory for 20 recipes or specific products), date transfer via USB. - The vacuum is maintained % or mbar with an integrated vacuum sensor, done the risk of unknowingly vacuum. - Ability to assign a user code to each operator. - All operations are stored in the chip memory of the electronic card and the "log book" for use can be exported to PC, ensuring HACCP control and optimized management of all operations of setting vacuum.



LX-80

IMP/LX



VCM/ND

PLUS

The most advanced vacuum machines on the market. One technology, high performance for optimal performance of "vacuum cooking". Here are some benefits of the ACS control panel with a large LCD color screen: - Function red meat to avoid separation (meat juices). - Vacuum mode sequential, specially developed for terrines, pates, mousses, etc ... also highly appreciated for confectionery and bakery products. - Marinade feature, designed to allow a more intense infusion. - "Log book" maintenance, automatic detection of any faults. - 6 pre-programmed languages (Fr, Ni, De, It, En, Es, Ru, ...). - Lots of options on request, labor printer, gas injection "Azote" liquide sensor.

REF	Dim. externe	Dim. Room	Welding	Pump	Progr.	Ins. Azote	Kw	V
LX-80	400x534xh385	320x360xh103	320 mm (2x3,5 mm)	8	20	OPTIONAL	0,5	230/1N 50-60Hz
LX-160	480x534xh396	420x360xh114	420 mm (2x3,5 mm)	16	20	OPTIONAL	0,7	230/1N 50-60Hz



Horizontal Cutters



Horizontal cutters

- Perfect for meat and vegetables, also suitable for many other types of processing. - Made in AISI 304 stainless steel. - Blade driven by powerful ventilated asynchronous motor. - Highly robust tank in AISI 304 stainless steel, removable. - Easily removable interlocking lid to facilitate cleaning and sanitising. - Controls with IP 67 stainless steel buttons (recessed). - Hub of three blades, easily removable. - Maximum protection against liquid infiltration on the shaft.



REF	Litres	mm	Variable Speed	Kw	V
CUT-H6	6	832x582xh471/760	-	0,5	230/1N 50Hz
CUT-H12	12	902x680xh508/850	-	0,75	230/1N 50Hz
CUT-H12VV	12	902x680xh508/850	Yes	0,75	230/1N 50Hz





Best Price



*** 250/B-CE**

Professional slicing machine, blade Ø 250 mm
 - Slicer with a knife in special stainless steel, automatic knife sharpening mechanism. Slicing 190x250 mm, adjustable 0-15 mm. - Totally in aluminum alloy.
 mm : 470x470xh370 - kW : 0,15 - V : 230/1N 50Hz

*** 300E/B-CE**

Professional slicer, blade Ø 300 mm
 - Slicing 200x260 mm, adjustable 0-15 mm.
 mm : 480x600xh420 - kW : 0,22 - V : 230/1N 50Hz



Black Line

Best Price



SPECIAL !! CARPACCIO...

*** 275/TE**

Black Line

Professional slicing machine, blade Ø 275 mm
 - "Dry" gear transmission system. - Blade in stainless steel, anti-stick. - Slicing 200x150 mm, adjustable 0-15 mm. - Manufactured in treated aluminium.
 mm : 580x470xh370 - kW : 0,2 - V : 230/1N 50Hz



Best Price

CIT5-D

Polyethylene block on stand, 500x500 mm
 - Stand in stainless steel AISI 304.
 - Thickness of the block 100 mm in white polyethylene.
 mm : 500x500xh900

CIT7-D

Polyethylene block on stand, 500x700 mm
 mm : 500x700xh900

Slicing Machines



Blue Line

*** 300/BS**

Professional gravity-feed slicer Ø 300 mm (12")
 - Slicing: 230x175 (Ø 200 mm), thickness 0-13 mm.
 mm : 610x640xh510 - kW : 0,21 - V : 230/1N 50Hz



Best Price

New product

DELICATESSEN



Blue Line

*** 300/BSV**

mm : 540x740xh770 - kW : 0,21 - V : 230/1N 50Hz

Professional vertical Slicer, Ø 300 mm (14") "Delicatessen"

- Blade made of hardened steel, chromed and rectified, permanent tapered blade ring guard and interlocked blade guard (100% safe). - Carriage running on self-lubricating rings. - Stainless steel screws. - Integrated sharpener in aluminium with 2 amaris. - On/off switch, protection IP44. - Ventilated motor, lower protection. - Made of anodized aluminium alloy melting and polished. - Machine complying with the current CE standards.



Manual hamburger press

* PHM-100

- Chassis and bowl in stainless steel. - Cylinder \varnothing : 130 mm, built-in support for film.
mm : 190x250xh320

* PHM-130B

- Cylinder \varnothing : 130 mm.
mm : 190x300xh280

- Blade made of hardened steel, chrome and improved, tapered blade ring guard and interlocked blade guard (100% safe). - Carriage sliding on stainless bearings for an easy and quiet operation. - Removable slider guard
- Support disc in stainless steel, with interlocking closure. - Dual-action built-in sharpener with protection bottom enclosure. - Controls low voltage 24V, protection IP67. - Fan-cooled motor, lower protection. - Made of fusion of anodized and polished aluminum alloy, screws in stainless steel. - Machine complying with the current CE standards.



New product

Top

Line

DELICATESSEN

300/TLV

Commercial Vertical Slicer, \varnothing 300 mm (14") "Delicatessen"

- Double-feed carriage. - Cutting capacity 275 mm, plate 275xh260 mm. - Cutting thickness 0-30 mm.
mm : 540x790xh570 - kW : 0,21 - V : 230/1N 50Hz

350/AVV

Commercial gravity-feed slicer, \varnothing 350 mm (14") "automatic"

- Automatic carriage motion, speed control (manual). - Carriage with a special end weight and an adjustable vertical product fence to provide stability and advance products evenly (exclusive patent). - Cutting capacity: 270xh230 (\varnothing 255 mm), slice thickness: 0-30 mm. (standard blade extractor).

mm : 575x700xh650 - kW : 0,82 - V : 230/1N 50Hz

Top
Line



Best Choice



* 300/TL

Gravity-feed Slicer, \varnothing 300 mm

- Slicing: 230xh175 (\varnothing 200 mm), thickness 0-30 mm.
mm : 495x640xh495 - kW : 0,21 - V : 230/1N 50Hz

350/GL

Commercial Gravity-feed Slicer, \varnothing 350 mm

Cutting capacity: 270xh230 (\varnothing 255 mm), slice thickness: 0-30 mm. (standard blade extractor);
mm : 575x710xh530 - kW : 0,28 - V : 230/1N 50Hz



350/GXS

Commercial Gravity-feed Slicer, \varnothing 350 mm (14") "gears"

- Self-lubricating, endless screw in oil-bath gear drive. - Slicing: 270xh230 (\varnothing 255 mm), thickness: 0-30 mm. (standard blade extractor).

mm : 575x710xh530 - kW : 0,4 - V : 230/1N 50Hz

PLUS

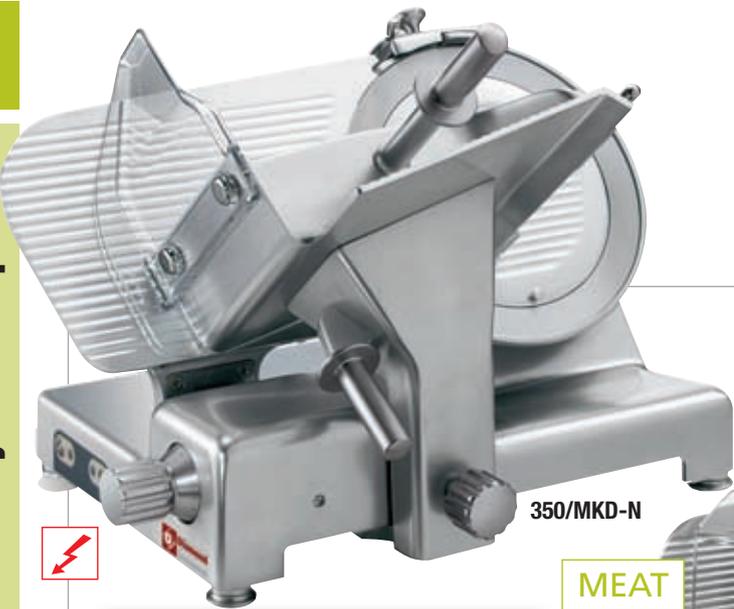
1°) Rounded design, no sharp edges and visible screws. 2°) Wide gap between blade and body. 3°) Removable carriage system with gauge plate protecting blade edge at default slice thickness setting below "0". 4°) Removable blade guard. 5°) Permanent tapered blade ring guard.

Best Choice



AUTOMATIC

350/AVV 350/GXS 350/GL 300/TLV



350/MKD-N

Best Quality

Silver Line



Professional slicers

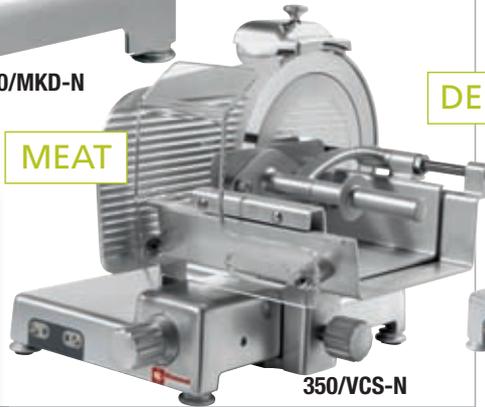
- Manufactured in aluminium alloy smelting. - Stainless tapered blade, chromed and rectified, permanent blade ring guard and interlocked blade guard (100% safe). - Kit comes standard (incl. blade extractor). - Carriage sliding on stainless bearings for an easy and quiet. - Handles, knobs and feet made of full aluminium. - Transmission pulley protected with a retaining ring 24V, IP67. - Dual-action built-in.



PLUS

- Rounded design, no sharp edges and visible screws. - Wide gap between blade and body. - Removable carriage system with gauge plate protecting blade edge at default slice thickness setting below "0". - Removable blade guard. - Permanent tapered blade ring guard.

MEAT



350/VCS-N

DELICATESSEN



350/BSS-N



Free

ref	mm	Ø blade*	cut (mm) thickness*	run carriage*	hopper*	kW	V
350/MKD-N	680x820xh700	350	25	365	350x320	0,38	230/1N 50Hz
350/VCS-N	685x720xh560	350	29	310	340x250	0,37	230/1N 50Hz
350/BSS-N	600x750xh715	350	29	310	300x270	0,37	230/1N 50Hz

SA-155/2

Bone saw (anodised aluminium)

- Ribbon saw in stainless steel. - Tension regulator of the ribbon. - Security microswitch, controls (24V). - Equipped with a pusher, calibration plate in stainless steel AISI 304. - Chassis made of anodised aluminium. mm : 420x350xh850 - kW : 0,75 - V : 230/1N 50Hz

SA-183/2

Bone saw 1830 mm

mm : 500x400xh980 - kW : 0,75 - V : 230/1N 50Hz



Best Price



Meat Grinders



Refrigerated meat mincers

- Extremely compact, innovative refrigerated mincer, made in AISI 304 stainless steel. - Exclusive refrigerating system "Effet Peltier" (no compressor, no gas), energy saver, refrigeration on barrel and conduct. - Easy cleaning, removable feed hopper. - Low voltage controls 24V, with reverse, case (IP54). - Powerful motor, fan-cooled, equipped with a thermal relay. - AISI 304 stainless steel barrel and worm, sturdy and reliable barrel fixing mechanism

Best Quality



REFRIGERATED



TC22/ICE

Refrigerated meat mincer N°22, stainless steel construction

- Output: 350 kg/h. - Standard: 4.5 mm plate. mm : 310x350xh615 - kW : 1,1 - V : 230/1N 50Hz

TB32/ICE

Refrigerated meat mincer N°32, stainless steel construction

- Output: 650 kg/h. - Standard: 6 mm plate. mm : 355x500xh690 - kW : 1,84 - V : 230/1N 50Hz

Best Choice



* GM

Parmesan grater

- Frame "aluminium alliance" and stainless steel.
- Roll diam. 110 mm, with upper lever, opening 110x65mm.
- Gears system in oil basin.
- Command (24 V).

mm : 280x250xh310 mm - kW : 0,38 - V : 230/1N 50Hz

Restyling



* GM-BG

Parmesan grater, high production, 90kg/h

- Frame "aluminum alloy" and stainless steel. - Roll diam. 140 mm, provided with an upper lever, 140x80 mm opening.
- Gear in oil bath. - Engine (1.5 Hp), Command (24 V).

mm : 420x270xh380 mm - kW : 1,1 - V : 230/1N 50Hz



Best Price



* TS8

Meat mincer n° 8, 20 kg/h

- Frame in "aluminum alloy" and stainless steel. - Gear in oil bath. Control (24 V). - Self-sharpening stainless steel roster and knife, roster 6 mm.

mm : 300x240xh300 - kW : 0,38 - V : 230/1N 50Hz

* TS12

Meat mincer n° 12, 200kg/h

- Frame in "aluminum alloy" and stainless steel.
- Rooster and knife in self-sharpening stainless steel, rooster 6 mm. - Wheel drive in oil bath, control (24 V).

mm : 380x220xh430 - kW : 0,8 - V : 230/1N 50Hz

On request stainless steel group (TS12/X)

* TS22

Meat mincer n° 22, 300 kg/h

- Ventilated motor, ideally designed for intensive use.

mm : 450x220xh400 - kW : 1,1 - V : 230/1N 50Hz

On request stainless steel group (TS22/X)



Best Price



Best Price



* TG12

Combination meat grinder n° 12, 200 kg/h and parmesan grater 30 kg/h

- Frame in "aluminum alloy" and stainless steel. - Rooster and knife in stainless steel of the self-sharpening type, roster 6 mm. - Cylinder parmesan rasp. - Wheel drive in oil bath. Control (24 V).

mm : 550x300xh400 - kW : 0,8 - V : 230/1N 50Hz

Best Choice



* TI32/S

Meat chopper n° 32, 400 kg/h

- Ventilated engine (2 Hp) made for intensive use. - Traction by gearwheel in a oil bath. - Frame and hopper in stainless steel AISI 304, group removable (Ø 98 mm) (easy maintenance). - Traction by gearwheel in a oil bath. - 6-mm grid and knife in stainless steel self sharpening. - Control (24 V), rotation inversion.

mm : 500x225xh510 - kW : 1,5 - V : 230/1N 50Hz

On request stainless steel group (TI322/X)



Best Price

Mini Chef Line

*** MIF-25**

Diving mixer 20 liters, pipe 250 mm, 1 speed
 - Turns/minute: rpm 15000.
 L.520 - kW : 0,25 - V : 230/1N 50-60Hz

- Engine block with PVC body, ergonomic handle. Protection IP34. - Stainless steel AISI 304 mixer pipe, knife and cover. The knife is easily removable. - On/Off switch, direct starting up ("DVC" device with constant speed, series fitted). - Safety device in case of overheating.



HYDROLIC

Hand-Held Mixers



Best Price

Sausage Stuffers



*** BSX7**

Sausage filling machine 7 liters
 - External chassis and cylinder (Ø 160x320 mm) in stainless steel. - 2 gears. - Funnel set included.
 mm : 660x220xh280



On Request BSH...

*** BSX14**

Sausage filling machine 14 liters
 - Cylinder Ø 200x480 mm.
 mm : 800x270xh300



Mini Chef Line

Best Price



AI/MIV

- Accessories: whisk 40 liters (MIV-30 & MIV-40).
 L.300



- Engine block with PVC body, ergonomic handle. - Protection IP34. - Stainless steel AISI 304 mixer pipe, knife and cover. The knife is easily removable. - Pipe with connection "quarter turn" easing the assembly and the dismantling. - On/Off switch, direct starting up ("DVC" device with constant speed, series fitted). - Gradual starting up, avoiding any food splash ("DVC" device with constant speed, series fitted). - Safety device in case of overheating.



REF	Litres	Pipe (mm)	Rpm	Variable Speed	Kw	V
* MIV-30	30	300	2000/9000	Yes	0,3	230/1N 50-60Hz
* MIV-40	40	400	2000/9000	Yes	0,5	230/1N 50-60Hz



Best Choice
 Maxi Chef Line



- Engine block with PVC body, ergonomic handle allowing working effectively and in the right tilt and allowing emulsifying better the product with a minimum of effort. - Protection IP34. - The pipe can be dismantled. Stainless steel AISI 304 mixer pipe, knife and cover. The knife is easily removable. - Pipe with connection by encasement "traction by gears" hard wearing, very easy assembly and dismantling operations. - On/Off switch (for starting up to put with the "+" button), digital speed dimmer (9 positions or full speed). - Gradual starting up, avoiding any food splash ("DVC" device with constant speed, series fitted). - Safety device in case of overheating.

AX/MAV

- Accessorie: whisk 50 liters (MAV-45 & MAV-65).
 L.360



REF	Litres	Pipe (mm)	Rpm	Variable Speed	Kw	V
* MAV-45	100	400	2000/11000	Yes	0,45	230/1N 50-60Hz
* MAV-65	230	500	2000/11000	Yes	0,65	230/1N 50-60Hz

Vegetable cutter 3.2 Lit., smooth knife, ABS & Polycarbonate

- Realised in ABS, tank easily dismantlable, easy cleaning. - Ventilated engine 2800 turns/m. - Standard delivered: 1 smooth knife and 1 mixer in ABS. - Safety microswitch. - Lid made of transparent Lexan, possible to add ingredients thanks to a hole on the lid. - Standard delivered scraper. - Low voltage controls 24V, watertight electric case (IP67), NVR (No-Voltage Release).

*** CSP/3.2E**

mm : 240x240xh330 - kW : 0,37 - V : 230/1N 50Hz



Plates Stackers



*** BBX-5S**

Scale with bowl, 5 kg (a 1 g)

- Bowl (Ø 200xh60 mm), low-battery indicator. - Digital display, weight in g, lb and oz. mm : 230x190xh105



*** BTX-10S**

Stainless steel scale, 10 kg (a 2 g)

- Feed tray 240x180 mm. - Weight in g, lb and oz. - Battery charger included. mm : 245x253xh132

*** AS/P1**

Knife sterilization cabinet (25/30 pieces)

- Entirely built in stainless steel, wall-mounted. - Door with acrylic window, key door lock, safety switch. - Detachable knife support coated with nickel. - Disinfection by UV-lamps, assured 100% microbiologic decontamination (bacteria, virus, germs, etc). - 120 minutes timer. - Lower drainage (water left on knives). mm : 482x155xh613 - kW : 0,02 - V : 230/1N 50Hz

*** ASD/P2**

Double knife sterilization cabinet (50/60 pieces)

mm : 964x155xh613 - kW : 0,03 - V : 230/1N 50Hz

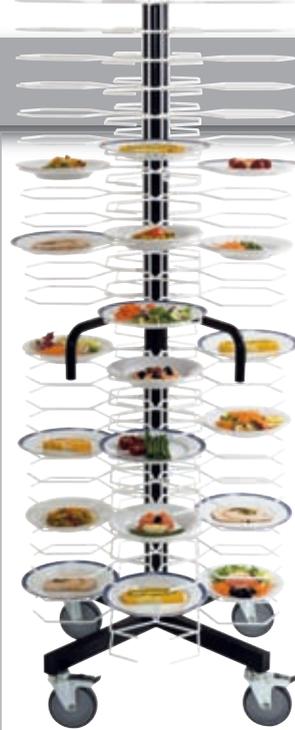
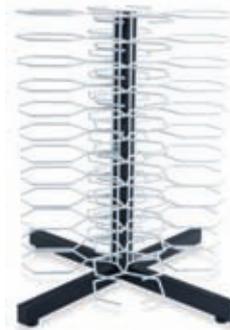


Plate trolleys

- Steel frame, Epoxy paint, structure made of "Rilsan" steel wires. - Space between the plates 65 mm. - Steering handles, 4 swivelling castors Ø 125, with brakes (except S48/23 & S48/31).



On request H48/S & H96/S



Ref	Capacity	Plates ø	mm	Wheels
S48/23	48	180/240	770x770xh950	-
S48/31	48	240/310	770x770xh950	-
S96/23	96	180/240	770x770xh1800	Yes
S96/31	96	240/310	770x770xh1800	Yes



UV LAMPS

www.dynaprep.com

Planetary Mixers

Whisk mixers

- Drive with pinion, 3 speeds, removable stainless steel tank. - Grid with safety device.

Included: 1 tank, 1 hook, 1 palette, 1 whip.

Ref	Lt	mm	kW	V
BM-10AT/N	10	400x500xh630	0.45	230/1N 50Hz
BM-20AT/N	20	515x560xh770	1.1	230/1N 50Hz
BM-30AT/N	30	700x620xh1200	1.5	230/1N 50Hz



CSP/4

Best Price

10 L
20 L

30 L

Bowl Cutters

On Request
CSP/15BOn Request
CSP/15Z

* CSP/4

Stainless steel cutter, 4 liters

- Turns/minute: 2600 rpm.

mm : 320x380xh270 - kW : 0,35 - V : 230/1N 50-60Hz

* CSP/6V

Stainless steel cutter, 6 liters, variable speed

- Variable speed: 1100/2600 rpm.

mm : 320x380xh320 - kW : 0,35 - V : 230/1N 50-60Hz

VARIABLE
SPEED

* CSP2/9V

Stainless steel cutter, 9 liters, variable speed

- Version with 2 motors, variable speed 1100/2600 rpm.

mm : 330x470xh400 - kW : 0,7 - V : 230/1N 50-60Hz

VARIABLE
SPEED

2 MOTORS



Best Price

VARIABLE
SPEED

Mixers

- Metal construction. - Tilt-head, with microswitch. - Container in stainless steel, removable. - Standard 3 metal attachments, whip, hook and palette. - 24V low voltage controls, (IP54). NB: ideal for medium consistency mixtures (i.e. bread) and for a maximum of 1 Kg of flour!

* BTM-7S/N

Planetary mixer, 7 liters

- Variable speed.

mm : 240x410xh437 - kW : 0,28 - V : 230/1N 50Hz

Cutters

- AISI 304 stainless steel construction. 18/10 stainless steel removable heavy-gauge bottom pan, with handles, easy to clean. - Fan-cooled motor (for high production yield). Side by side motor and pan construction prevents product from being heated. - Sturdy knife shaft (1 regular knife shaft comes standard). - High safety standards thanks to a double micro-switch on the lid. - Clear Lexan lid to easily see the mixing process, provided with a hole to conveniently add ingredients. - Palette and sharpening stone come standard. - 24V, IP54 keypad enclosure NVR (No-Voltage Release).

Best Choice

AVANTAGE

Ideally created for medium productions (no constant uses), easy cleaning, the upper part can be totally dismantled (without any tools).

Vegetable Cutters



Vegetable cutters

- Made 100% in stainless steel, no sticking surface for food contact. - Powerful motor (0,55 kW), ventilated. - Continue input, easy to use. High security granted by micro switches placed on lever and upper lid. - Low-voltage control 24V, watertight electric case (IP54) NVR (No-Voltage Release) to avoid all unintentional starts.



Best Price

**THE ORIGINAL
MADE IN
ITALY**

*** TVA-38**

- Hour production from 100 to 300 kg.
mm : 240x570xh470/810 - kW : 0,38 - V : 230/1N 50Hz



R3/K

Grater disc 3 mm

R4/K

Grater disc 4 mm

R7/K

Grater disc 7 mm



T2/K

Knife disc 2 mm

T3/K

Knife disc 3 mm

T4/K

Knife disc 4 mm



T8/A

Cutting disc 8 mm

T10/A

Cutting disc 10 mm



B25X25/K

Disc (Match-Shape) 2.5x2.5 mm

B40X40/K

Disc (Match-Shape) 4x4 mm

On request : Grid for French fries
AV8/K, AV10/K

On request : Grid for cubes/mixed vegetables
CV8/A, CV10/A

AVANTAGE

Abrasive turning tray (Mussel's Washer = Nylon) and walls also fitted with an abrasive tape (both are easily removable for maintenance, this operations doesn't require any specialized labor).

Best Choice



Black

Line



Potato Peelers



- Stainless steel tank AISI 304, 100% hygienic, without roughness. - Plexiglas lid, safety microswitch. - Digital control panel IP 55, digital and multifunction timer. - Frontal gate, with safety device (except PPF-05 & LCF-05). - Lateral discharging diam. 50 mm. - Water supply by solenoid valve.



Mussels Washer



Ref	mm	Capacity	Prod/h	Support	kW	V
PPF-05	530x520xh520	5	150	-	0,37	230/1N 50Hz
PPF-10	530x660xh850	10	300	Yes	0,55	230/1N 50Hz
PPF-18	530x660xh950	18	500	Yes	0,9	230/1N 50Hz
LCF-05	530x520xh520	5	75	-	0,35	230/1N 50Hz
LCF-10	530x660xh850	10	150	Yes	0,35	230/1N 50Hz
LCF-18	530x660xh950	18	250	Yes	0,65	230/1N 50Hz



On request
+ 210 mm
BFD-SCD



On request
BFD-ST



Waffle Iron Makers



AVANTAGE

Diversify your sales and make waffles for everyone with the new Diamond waffle machine. Thanks to its sticks you can serve them to everyone, everywhere. Extremely delicious drizzled with hot chocolate, honey or sprinkled with sugar, a delight for children and adults!



GE-PRE

Stainless steel display for ear waffles
mm : 120x220xh80

GE-MIX-C10

Prepared mix for waffle dough (box 10x 1 kg)
mm : 390x250xh250

* GE-4X/EP

Electric waffle Iron "Corn Waffles" , 4 pcs. + Timer

- Capacity 4 pieces, 23 cm, production 96 pieces/h (cooking time 2.30 min). - Cast iron mould, homogeneous cooking. - Heating by reinforced resistances in treated stainless steel "incoloy", regulation from 0 to 300°C (cooking T° 230°C). - Electronic timer (independent). - Removable duct device, easy maintenance (exclusive patent). NB: delivered without sticks (GE-500/BT).
mm : 305x440xh230 - kW : 1,6 - V : 230/1N 50-60Hz



GE-500/BT

Pack of 500 sticks for ear waffles

AVANTAGE

Ideal for take-away concepts of pancakes, waffles and snacks. This solide base cabinet gives you a real work surface and big extra storage spaces in tiny space, thanks to a adjustable intermediary shelf.

SLIDING
DOORS

Corner



On request
GE-MRX
MRX-TAB (2x)

Special Action

GE-ACT-GAUFRES

"0" investment waffles offer: possibility to buy the waffle machine (GE-4X/EP) + 10 kg of prepared mix + 500 sticks + stainless steel display to make 330 ear waffles, INCREDIBLE!! Your taking will be higher than your investment... Immediate amortization!!

Waffle Iron Makers



Electrical waffle irons

- Cast iron gives a perfect regular cooking. - Liège model is made for cooking fresh or deep-freeze wafer (Mc Cain or Avieta). - Electrical model is heated by armoured elements stainless treated incoloy, thermostatic regulation from 0 till 300°C. - Allround gutter makes cleaning easier (patented).



* GB-3X5

Electrical waffle iron 2 pcs "Brussels model 3x5 "
mm : 305x440xh230 - kW : 1,5 - V : 230/1N 50-60Hz

* GL-4X6

Electrical waffle iron 2 pcs "Liège model 4x6 "
mm : 305x440xh230 - kW : 1,5 - V : 230/1N 50-60Hz

PLUS

Heat up, liquify and maintain the temperature of chocolate, chocolate spread, honey... Ideal for your pancakes, waffles, cakes, ice-cream, frozen desserts, or on your snacks, sauce toppings, melted cheese... The best result, practicality and hygiene 100%, guaranteed!

Chocolate heater - sauces

- Delivered with pressure bootles, with one tap fit onto 3 exits (easy dosing). - Thermostatic control until 90°C, hold temperature = 50°C. (without overheating nor desiccation). - Electrical resistance around the stainless steel tray. - Electronic timer.



*

CC/NUT-1S

Chocolate Heater spreads or liquid, honey, sauces, cheese (1 liter)
mm : 225x175xh220 - kW : 0,17 - V : 230/1N 50-60Hz

*

CC/NUT-2D

Chocolate Heater spreads or liquid, honey, sauces, cheese (2x 1 liter)
mm : 310x210xh230 - kW : 0,34 - V : 230/1N 50-60Hz



AVANTAGE

Nothing is worth a Diamond crepe pan, with its enameled plates (EASY COOKING coated: exclusive patent), 100% hygienic (not porous). Ideal for crepes, buckwheat pancakes, Indian tempuras, Indonesian chapattis, blinis... Very appreciated in the Asian cooking too for the Pecking duck. Easy cleaning, no more regular socketing chores, this plate will help you to make good crêpes from the first time. At the end of the cooking, wipe with a sponge and leave it idling during 10 minutes. The strong power allows you to use the pan outside and guarantees a high output (60 pieces/hour of thin crepes cooked on both sides).

* BRET/1E-HR

Electric crepe pan, high output, Ø 400 mm "enameled"
 - Production 60 pieces/hour (cooking time 1 minute). - Enameled cast-iron plate. - Heating by armoured spiral shaped elements made of stainless steel, treated "incoloy". - Regulation from 0° to 300°C. - Standard delivered with wooden scrapper.
 Ø400xh200 - kW : 3,6 - V : 230/1N 50-60Hz



Special Action

BRET/ACT-CREPES

"0" investment pancakes offer: possibility to buy the crepe pan (BRET/1E-HR) + 10 kg of prepared mix + pancakes kit (with 2 spatulas, 2 wooden "T", lubricating pad) to make 200 pancakes, INCREDIBLE!! Your taking will be higher than your investment... Immediate amortization!!

BRET/KIT-C

Kit of 2 spatulas, 2 x "T", lubricating pad
 mm : 390x160xh85



BRET/MIX-C10

Prepared dough mix for pancakes (10x 1 Kg)
 mm : 390x250xh250

AVANTAGE

Ideal for take-away concepts of pancakes, waffles and snacks. This solide base cabinet gives you a real work surface and big extra storage spaces in tiny space, thanks to a adjustable intermediary shelf.

Corner



SLIDING DOORS

On request
BRET/MRX
MRX-TAB (2x)



* BRET/1G-HR

Gas crepe pan high output, Ø 400 mm "enameled"
 - Production 60 pieces/h (cooking time 1 minute). - Enameled cast iron plate. - 6 branches burner "Star" type, control valve with idle position. - Delivered with a wood scraper.
 Ø400xh200 - kcal/h : 3095

Best Choice

BRET/2E-R

Double electrical crepe pan high output, Ø 400 mm "enameled"
 - Production 2 x 60 pieces/h (cooking time 1 Minute). - Varnished cast-iron plate. - Heating by spiral resistances, in armoured stainless steel "incoloy" treated. - Control by thermostat from 0 to 300 °C. - Delivered with a wooden scraper.
 mm : 860x500xh240 - kW : 7,2 - V : 2x 230/1N 50-60Hz



Best Choice



BRET/2G-R

Crepe pan 2 plates high output, Ø 400 mm "enameled"
 - Production 2x60 pieces/h (cooking time 1 min.). - Enameled cast-iron plate. - 2 independent burners with 6 branches 'Star', regulated by valves with slowed position. - Delivered with a wooden scraper.
 mm : 860x500xh240 - kcal/h : 5500



Best Choice

Slush & Sherbet Line



Led Light

PLUS

Fresh, creamy, the "Italian" Sorbet served inside a glass now belongs to the "Dolce Vita". A subtle by-product of homemade ice cream, to enjoy at any moment of the day. Thanks to our Diamond machines, you can also serve refreshing Granitas or original yoghurts with the tastes you prefer!

Granita & sorbet machines-distributors

- Protected controls, with one inspection wicket - Polycarbonate vats, ABS lid, with a measuring tap, entirely dismantlable for an easier maintenance. - Refrigeration evaporator in stainless steel AISI 304. - Temperature maintenance device for night time. FABY : LED type light (patented) and possible to insert advertising images, protection made of transparent plexiglas.

Ref	Lit.	mm	Led Light	kW	V
CAR/1	5,5	200x400xh680	-	0,25	230/1N 50Hz
CAR/2	5,5+5,5	400x400xh680	-	0,5	230/1N 50Hz
FABY-1/AB	10	200x480xh840	Yes	0,53	230/1N 50Hz
FABY-2/BB	10+10	400x480xh840	Yes	0,85	230/1N 50Hz
FABY-3/CB	10+10+10	600x480xh840	Yes	1,1	230/1N 50Hz

FABY-2/BB

CAR/2



Drink Dispenser Line



AVANTAGE

Nothing is better than a cool and refreshing drink during laid back time, thanks to our refrigerated drink dispensers Diamond you can now offer lemonades, juices, cold tea or coffee... simultaneously and simply served, but most of all at good temperature!

Led Light

R134A



DD14/3C



Ref	Lit.	mm	Led Light	kW	V
LUKE-2M	9+9	300x300xh690	-	0,15	230/1N 50Hz
LUKE-3M	9+9+9	450x300xh690	-	0,25	230/1N 50Hz
DD14/2B	14+14	400x480xh840	Yes	0,2	230/1N 50Hz
DD14/3C	14+14+14	600x480xh840	Yes	0,3	230/1N 50Hz

Refrigerated drink dispensers

- Polycarbonate vats, ABS lid, with a measuring tap, entirely dismantlable for an easier maintenance. - Refrigeration evaporator in stainless steel AISI 304. DD14: LED type light (patented) & possible to insert advertising images, protection made of transparent plexiglas.



AUTOMATIC

ASD/50

Automatic orange juicer

- Production: 20/25 oranges (Ø max. 85 mm) by minute. - Loading ramp and tray collecting standard delivered. - Made of "food" materials, no deterioration in contact with the orange juice, easy maintenance, exterior and interior. - Automatic stop.

mm : 460x330xh735 - kW : 0,15 - V : 230/1N 50-60Hz



R134A



LUKE-3M

Juicer Line



Citrus Juicers

- All the parts which are in contact with the citrus are dismantable without any tools, making maintenance easier. - Version with lid and lever (except P202/B). - On/off switch. - Engine with a thermal protection.

Ref	mm	Lever	kW	V
* ACID-1	180x280xh360	Yes	0,3	230/1N 50Hz
* ACID-CHROME	180x280xh360	Yes	0,3	230/1N 50Hz



ACID-CHROME

ACID-1



P202/B-N

P501/B-N



Ref	mm	Lever	kW	V
* P202/B-N	210x210xh280	-	0,15	230/1N 50-60Hz
* P501/B-N	210x265xh385/480	Yes	0,15	230/1N 50-60Hz

Ice crusher Line



- Autonomous working. - Manufactured in aluminium and ABS, collecting tray in food PVC. - Stainless steel bowl (3 Lit.) - Engine (800 rpm) with reduction gearbox (not direct) - Lid with safety microswitch device. - Control device for the ice thickness.

AVANTAGE

Ice can be crushed in different sizes simply by setting the blade. Very fine ice for traditional granitas. Bigger pieces for cocktails (Caipirinha, Caipiroska or Mojito...) or to decorate cold dishes, to serve or to display.



Black Line

* TRT-NK

Ice crusher 3 Lit., stainless steel bowl
mm : 205x235/285xh491 - kW : 0,15 - V : 230/1N 50-60Hz



Black Line

* TRT-S

Ice crusher with lever

- Turns/minute (15000 rpm). - On/Off switch and timer.
mm : 210x465xh295/480 - kW : 0,35 - V : 230/1N 50-60Hz

- Main part in aluminium and steel, hole in aluminium, collecting tank (2 litres). - Safety microswitch device on hole and collecting tank also fitted with "thermal" protection device.



Warming Display



Panoramic heated display cases

- Display GN 1/1 height 25 mm. - Wickets (2 sides) and lateral in plexiglas. - Frame in stainless steel, adjustable feet. - Temperature maintenance (90°C) without drying, built-in humidification system. - Heating through armoured elements in stainless treated "incoloy", thermostatic regulation. - Illuminated advertising sign.

LIDS WITH TWO SIDES

HOT

0° +110°



Ref	Niveaux	T°	kW	V
* VLS1/R	1	0°+110°	0,65	230/1N 50-60Hz
* VLD2/R	2	0°+110°	0,65	230/1N 50-60Hz



Best Choice



Coffee Filters Machines



* PCF-S4

Coffee percolating machine - 2 groups + 4 heating plates

- Built in stainless steel. - Manual filling. - Switch work/stop. - Capacity: 24 cups in 6 minutes. NB: delivered with 4 carafes, capacity 1.8 liters. mm : 410x360xh430 - kW : 4,8 - V : 400-230/3N 50-60Hz

* PCF-A4

Coffee percolating machine - 2 groups + 4 heating plates

- Connection with the water supply network. - Digital display for the temperature and switch works/stop. mm : 410x360xh430 - kW : 4,8 - V : 230/1N 50-60Hz (or)/400-230/3N 50-60Hz



Best Choice

* PCF-S2

Coffee percolating machine - 1 group + 2 heating plates

- Built in stainless steel. - Manual Filling. - Switch works/stop. - Capacity: 12 cups in 6 minutes. NB: delivered with 2 carafes, capacity 1.8 liters. mm : 205x360xh430 - kW : 2,4 - V : 230/1N 50-60Hz

* PCF-A2

Percolator coffee - 1 group + 2 heating plates

- Connection with the water supply network. - Switch works/stop. - Capacity: 12 cups in 6 minutes. NB: delivered with 2 carafes, capacity 1.8 liters. mm : 205x360xh430 - kW : 2,4 - V : 230/1N 50-60Hz



Best Price

* PCH-2

Heating plates for 2 carafes

- Built in stainless steel. - Each plate with ON/OFF switch. NB: delivered without carafes. mm : 360x190xh60 - kW : 1,9 - V : 230/1N 50-60Hz



Coffee Grinders



* TAURO-NEW/B

Coffee grinder with portion unit
 - Coffee storage bin capacity 1 kg. - Dosing 5 to 12 grams, grinder Ø 60 mm. - Duration of continuous use 30 min. - Protection level IP 21. NB: acoustic level (80 dB).
 mm : 180x310xh560 - kW : 0,3 - V : 230/1N 50Hz!



Silent performance



* BEL-63/B

"Automatic" coffee grinder with portion unit
 - Anti-vibration frame, protection level IP 21. - Coffee storage bin capacity 1.5 kg. - Dosing 5 to 12 grams, grinder Ø 65 mm. - Duration of continuous use 30 min. Note: Acoustic (63 dB).
 mm : 270x460xh630 - kW : 0,5 - V : 230/1N 50Hz

AUTOMATIC



* AUTO-80/B

"Automatic" coffee grinder with portion unit
 - Coffee storage bin capacity 2 kg. - Dosing 5 to 12 grams, grinder Ø 60 mm. - Duration of continuous use 30 min. - Protection level IP 21.
 Note: acoustic level (80 dB).
 mm : 210x355xh650 - kW : 0,36 - V : 230/1N 50Hz



Espresso Compact



COMPACT/2E+DVA8

Automatic espresso coffee machine 2 groups
 - Boiler in copper (12 liters), automatic filling. - Programming of the coffee proportion. - Machine with built-in volumetric motorpump. - Heat higher cup, steam tap and hot water. - Delivered with 2 units (2 cups) and 1 (1 cup) complete. - NB: Delivery with water softener 8 liter.

Included

mm : 650x530xh430 - kW : 2,9 - V : 230/1N 50-60Hz



ELECTRONIC

COMPACT/2P+DVA8

Semi-automatic espresso coffee machine 2 gr
 - Boiler in coppe (12 liters), automatic filling. - NB: Delivery with water softener 8 liter.

mm : 650x530xh430 - kW : 2,9 - V : 230/1N 50-60Hz



Included



STAINLESS STEEL



FREE

Best Quality

- Electronic machine with sensitive key and automatic portioner "volumetric".
- Copper E61 Group head 3.6 kg, thermal guaranteed, direct pre-infusion room (exclusive patent).
- Copper boiler with heat exchanger.
- Built-in volumetric motorpump.
- Heat higher cup. -Stainless body.

ELECTRONIC

AROMA/3ED+DVA12

Espresso coffee machine 3 groups with display
 - Boiler capacity 17,5 liters. - 2 steam taps, 1 hot water tap. - Delivered with 3 units (2 cups) and 1 (1 cup). - Supplied with water softener.
 NB : delivered with water softener 12 liters.
 mm : 967x580xh523 - kW : 4 - V : 230/1N 50-60Hz



ELECTRONIC



STAINLESS STEEL

Best Quality



FREE

- PLUS**
- Display: - Provided with a programmable microprocessor. - Programming of the coffee proportion, for each group. - Automatic filling of the boiler.
 - Time management: actual time and date. - Counter of total brewed coffees.
 - Heat management of the boiler, PID technology, digital control.
 - Warning light in case of water lack in the boiler.
 - Automatic proportioning of warm water. - Warning light for maintenance management and to regenerate the water-softener.
 - Automatic backflushing of the group head.

AROMA/1E+DVA8

Espresso coffee machine 1 group
 - Boiler capacity 6 liters. - 1steam tap, 1 hot water tap. - Delivered with 1 unit (2 cups) and 1(1 cup) complete. - Supplied with water softener. NB : delivered with water softener 8 liters.
 mm : 523x580xh475 - kW : 2,9 - V : 230/1N 50-60Hz



STAINLESS STEEL

Best Quality

AMERICANO



130 mm



ELECTRONIC

AROMA/2ED+DVA8

Espresso coffee machine 2 groups, with display
 - Boiler capacity 11.5 liters. - 2 steam taps, 1 hot water tap. - Delivered with 2 units (2 cups) and 1 (1 cup). - Supplied with water softener. NB : delivered with water softener 8 liters.
 mm : 677x580xh523 - kW : 3 - V : 230/1N 50-60Hz



FREE

-AM = Version American coffee prices unchanged



Diamond Center

19 500 m²



 **Diamond**
catering equipment
Australia

Address | Factory 19, 87-91 Hallam South Road
Hallam 3803 VIC Australia
Email | sales@diamond-australia.com
Phone | (03) 8790 1871
ABN | 64 891 213 640