

NEW
PRODUCTS

2023

PRODUCT ADDITIONS

BELLABOT

Food Delivery

- 3D Omnidirectional Obstacle Avoidance
- Minimum height of object detection is 2 cm
- Obstacle detection frequency up to 5400 times per minute
- Multimodal Interaction (Light Interaction Touch for Feedback Smart Expressions)
- RGBD depth camera means BellaBot can accurately detect and stop from obstacles with a response time of 0.5 seconds
- Load capacity: 4 trays, 10kg/ tray
- Tray size: 510mm x 410mm
- Charging point: at the back bottom of the robot
- Gap between each tray: 210mm
- Min Pass Width: 70cm
- Sensor is installed on each tray and come with silicone mat
- Charging time; 4.5h
- Multiple tables



Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
BL101	10	4x 410x510mm	700	565x537x1290	55	240	232/10

KETTYBOT

Food Delivery / Reception

- Superior Mobility
- Laser & visual dual navigation solution
- Customized Advertisement
- Customer Attraction
- Greeting & Escorting
- AI Voice Interaction
- Multiple Delivery Modes
- Automatic Recharging
- Automatic Localization and Navigation System
- Compact Design for Improved Agility
- Minimum pass width: 55cm (ideal choice in complex and crowded environments.)
- Cruise Mode: accompanied by broadcasts about services and promotions.
- Charging time; 4.5h
- 10kg/tray x 2 + 1 basket
- Tray size: 352mm x 340mm
- Charging point: at the left bottom of the robot
- Gap between two trays: 240mm
- 18.5 inch Ad Display With AI voice interaction: Marketing Expert on Wheels
- Multiple tables
- Impressive Auto-charging function for All-day-long Service



Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
PNT	10	2x 352x340mm 1x basket	550	435x450x1120	38	240	232/10

FOOD DELIVERY BOT

Food Delivery

- VSLAM solution provides more precise positioning and more stable operation.
- Revolutionary 3D obstacle avoidance solution for faster perception and safer delivery.
- ADJUSTABLE TRAY: adjustment of heights of 7-layer trays
- 3*metal trays of 432*500mm
- Max load: 13kg/tray, max 30kg
- INTERACTIVE LIGHT STRIP: Clearer operating instructions
- Lidar: New generation radar. More efficient SLAM mapping
- Global Audio: High-fidelity audio up to 2*30W. More outstanding sound effects
- Flexible Dish Cover (Optional)
- 3D Obstacle Avoidance Sensor: 2*RGBD depth cameras.



ACCESSORIES AVAILABLE

Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
PDBOT1	13	3x 432x500mm	800	516x500x1288	38	240	102/10

UNIVERSAL DELIVERY BOT

Universal Delivery Robot

- PuduBot 2 is committed to realising intelligent deliveries in all scenarios, promoting the application of service robots with higher performance, better extendability, adaptability and reliability.
- Dual Lidar, Precise Perception, More Reliable, More Secure, 360 sensing, with environmental features in full view
- Adapt to various road surfaces, 30% improvement in moving stability
- Various Delivery Modes, Diverse Delivery Scenarios
- Automatic Charging, Always Stand-by
- Calling and Notification, Autonomous and Flexible
- High Performance LFP Battery
- Fully Enclosed Machine Design, Effectively resist dust and water
- Multi-Industry Linkage, Full-Scene Coverage (Retail, Manufacture, Hospital and Clinic, Entertainment and Leisure)



Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
PDBOT2	13	3x 520x432mm	800	580x535x129	37	240	235/10

VERSATILE DELIVERY BOT

Versatile Delivery Robot

- Realtime Visualised Status: Every step of SwiftBot is visible and understandable
- Omnidirectional Perception Capability: Comprehensive utilisation of sensing technology to secure safe deliveries
- Initiative Make-way for Pedestrian: Improving efficiency and performance in rush hour
- Automatic Electric Door: Securing safety, hygiene and privacy of every delivery (standard version only)
- Innovative Projection Interaction, One Step Door Control
- Realtime Avoidance Reminder
- Machine Status Indicators
- Pattern Interaction in Special Modes
- Multiple Serving Modes
- Automatic Charging, Mission at-1-call (Flexible calling, quick response)
- Dimension: 488*593*1281mm
- Max Loads: 35kg
- Tray size: 433*502mm
- Minimum Path Clearance: 80cm
- Positioning Method: Marker & Laser



Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
SWFBOT	10	3x 433x502mm	900	488x593x1281	Std: 59 Doorless: 49	240	235/10

HOLABOT

Features Pager & Notifications

- Equipped with intelligent delivery, high carrying capacity, paging function and voice control module, Pudu HolaBot is aiming to boost the turnaround efficiency in restaurants and to help the establishment of smart hospitals.
- Ultra-large Capacity: 60Kg carrying capacity, volume of 120L, 4 large-capacity trays
- Tray size: 390mm×360mm
- Loading weight limit: 15kg
- Transfers medical gear from the place of origin to the designated storage space with contactless delivery, helping to improve efficiency and lower infection rates
- The tray can be detached and five levels can be flexibly adjusted for customizing the holding area.
- Pager Function, allowing you to call and assign tasks to the robot at any time.
- Air Motion: No need to touch the buttons, efficient and contactless
- Sound tracking: "Hola Hola" voice recognition, a 6-array omnidirectional microphone for the robot to locate sound source in real time
- IPX5 Waterproof Inner Cabin: Cabin can effectively resist various liquid splashes in the working environment and keep the machine body clean
- Waterproof rating: IP67



Code	Max Weight Load/Tray (kg)	Trays	Min Clearance (mm)	Dimension (mm)	Weight (kg)	Voltage	Power (W/A)
HLBOT	15	4x 390x360mm	700	542x534x1226	55	240	232/10

BEZZERA ELECTRONIC COFFEE GRINDER

The electronic doserless version without coffee dispenser allows the setting of 3 doses, through adjustment of the grinding time.

The coffee is ground directly into the filter holder.

- Aluminium body
- Flat Blade type 63mm dia with food friendly processing
- On-demand grinding with electronic dose adjustment
- Precise Grinding adjustment with a range of 0.01 mm per degree
- Daily production approx 3.5kg coffee bean
- Coffee-bean hopper capacity - 1kg
- 3 doses with independent adjustment
- Color capacitive touch screen display and button panel to control does of coffee and time



Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZM80EB	1	1400	340x225x580	11.4	240	420/10

SIRIO Q GRINDER

Sirio-Q has been created to revolutionise the way of grinding the coffee.

The new premium grinder has been developed to meet the needs of baristas who are constantly looking for coffee with a perfect balance and excellent aroma.

The coffee is ground directly into the filter holder.

- Aluminium body
- Flat Blade type 77mm dia with food friendly processing
- Three adjustable speed (900RPM, 1200RPM, 1500RPM)
- Daily production approx 15kg coffee bean
- Coffee-bean hopper capacity - 0.5kg
- Double/single shot or manual single dose
- Starting switch activated by the portafilter
- Touch screen control panel



Code	Hopper (kg)	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BZSIRIOQ	0.5	1500	200x390x630	20.5	240	1000/10

BEZZERA OTTO COMPACT ESPRESSO MACHINE



Combines the practicality of a volumetric compact espresso machine with the production capacity of a 2 group espresso coffee machine.

Works with a motor-pump – the groups have electronically regulated solenoid valves. You can obtain 4 different doses of coffee with constant quantity and temperature, settable doses and prebrewing.

- Stainless steel body also available in red, black & white
- Electric heating
- Automatic boiler water supply
- Auto stop of element in case of water shortage in boiler
- In-built pump
- Two fully flexible stainless steam and water arms



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
■ BZOTTOCDE2IS1	8	500x495x535	57	240	2600/15
■ BZOTTOCDE2IB1	8	500x495x535	57	240	2600/15
■ BZOTTOCDE2IR1	8	500x495x535	57	240	2600/15
□ BZOTTOCDE2IW1	8	500x495x535	57	240	2600/15

BEZZERA VICTORIA ESPRESSO MACHINE

- Heavy duty multi-boiler technology
- Multi-boiler system
- TFT display programming
- Patented brewing profile system
- Automatic water regeneration
- Coffee temperature control
- Red and white models: order upon request



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
2 Group Machine					
■ BZVICTORIA2B	2x6 + 2x1	820x680x560	100	415	7300
■ BZVICTORIA2R	2x6 + 2x1	820x680x560	100	415	7300
□ BZVICTORIA2W	2x6 + 2x1	820x680x560	100	415	7300
3 Group Machine					
■ BZVICTORIA3B	2x6 + 3x1	1050x680x560	120	415	8300
■ BZVICTORIA3R	2x6 + 3x1	1050x680x560	120	415	8300
□ BZVICTORIA3W	2x6 + 3x1	1050x680x560	120	415	8300

BEZZERA EAGLE CLASSIC ESPRESSO MACHINE

This model is a faithful replica of the Belle Epoque period espresso machine. The body is hand made from the highest of quality materials. The Eagle is available in stunning golden brass that matches the performance of this classical volumetric espresso machine.

- Body: Polished Brass or Chrome
- Frothing Ability: 3 Litres with 20 second recovery

- Temperature stability: Dual boiler probe system provides superior safety & greater thermal stability
- Cup Warmer: Large cup warming station above unit
- Water/steam: Fully flexible chromed copper steam and water arms
- Boiler Refill: Automatic boiler refill, plus safety cut out to prevent damage
- Optional 3~N available on request



Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
■ BZEAGLEB2E	11	740x500x1100	52	240	3250/15
■ BZEAGLEC2E	11	740x500x1100	52	240	3250/15

BEZZERA PROFESSIONAL ESPRESSO MACHINE

This is the latest update on the traditionally styled volumetric espresso machines that has been a work horse of the Australian marketplace for many years.

- Body: AISI 304 commercial grade brushed stainless steel
- Frothing Ability: 3 Litres with 20 Second Recovery
- Temperature stability:

Dual boiler probe system provides superior safety & greater thermal stability

- Cup Warmer: Large cup warming station above unit
- Water/steam: Two fully flexible stainless steam and water arms
- Boiler Refill: Automatic boiler refill, plus safety cut out to prevent damage



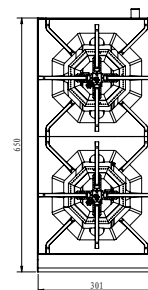
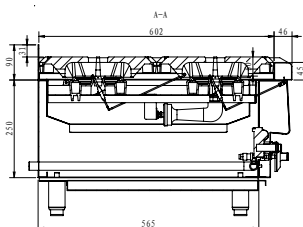
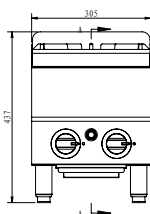
Code	Boiler (L)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
■ BZB2016R2DE	11	750x550x515	54	240~415	3000/15
■ BZB2016B2DE	11	750x550x515	54	240~415	3000/15
■ BZB2016R3DE	17	960x550x515	75	240~415	5000/25
■ BZB2016B3DE	17	960x550x515	75	240~415	5000/25

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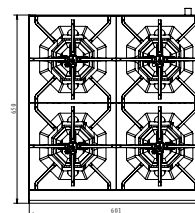
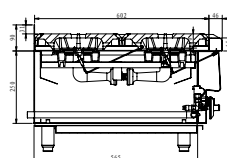
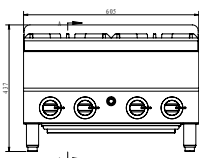
650 SERIES GAS RANGE / COOKTOP

- Stainless steel construction
- Compact design
- Italian gas valve
- Sturdy adjustable feet
- Food van friendly
- Cast iron trivets
- Piezo ignition
- Optional stand
- Heavy duty 24.5 Mj burners

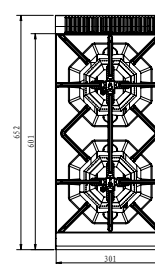
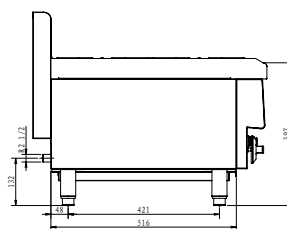
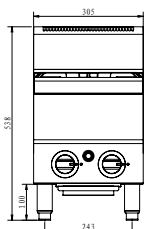
JUS-TR-2 / JUS-TR-2LPG



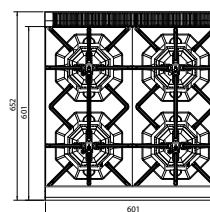
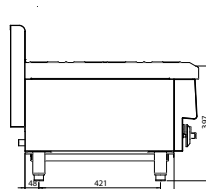
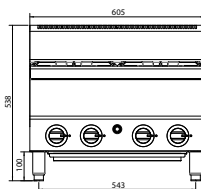
JUS-TR-4 / JUS-TR-4LPG



JUS-TR-2B / JUS-TR-2BLPG



JUS-TR-4B / JUS-TR-4BLPG



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Without splashback					
JUS-TR-2	NG	305x650x437	23	1/2"	49
JUS-TR-2LPG	LPG/ULPG	305x650x437	23	1/2"	47
JUS-TR-4	NG	600x650x437	38	1/2"	98
JUS-TR-4LPG	LPG/ULPG	600x650x437	38	1/2"	94
With splashback					
JUS-TR-2B	NG	305x652x538	24	1/2"	49
JUS-TR-2BLPG	LPG/ULPG	305x652x538	24	1/2"	47
JUS-TR-4B	NG	601x652x538	38	1/2"	98
JUS-TR-4BLPG	LPG/ULPG	601x652x538	38	1/2"	94

• Gas equipment must be commissioned by an authorised technician.

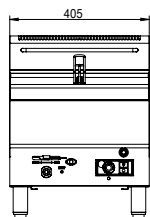
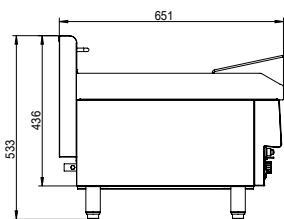
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650 SERIES COUNTERTOP GAS FRYER

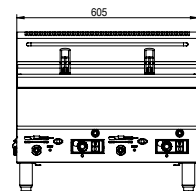
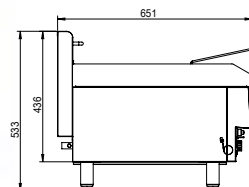
- Stainless steel construction
- Compact design
- Italian gas valve
- Sturdy adjustable feet
- Food van friendly
- Optional stand
- Front mounted drain for easy cleaning and maintenance



JUS-TRC-1



JUS-TRC-2

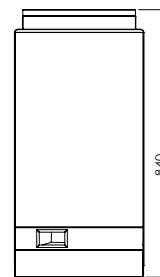
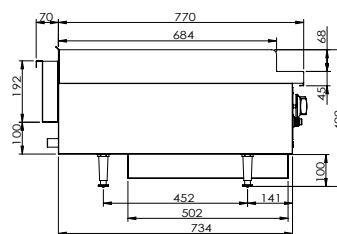
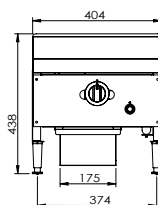


Code	Gas Type	Tank Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
JUS-TRC-1	NG	10	400x650x475	23	1/2"	15
JUS-TRC-1LPG	LPG	10	400x650x475	23	1/2"	14
JUS-TRC-2	NG	2 x 10	600x650x475	38	1/2"	33
JUS-TRC-2LPG	LPG	2 x 10	600x650x475	38	1/2"	33

GAS 800 SERIES U.S. DESIGN

GAS GRIDDLE TOPS

- Multiple heavy duty cast iron burners
- S/S construction
- Fast heat recovery
- 20mm thick mild steel griddle plate
- S/S drip pans
- Auto igniter
- Flame failure
- Stands & Basting Rails available. See page 30 for details



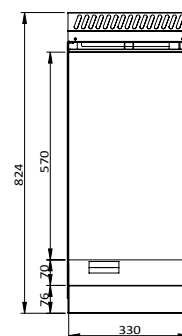
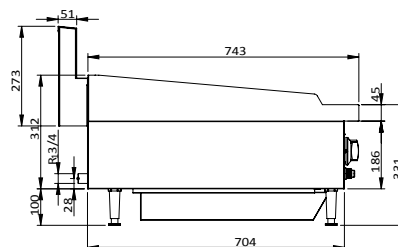
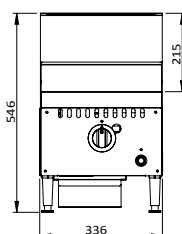
Code	Gas Type	Griddle Plate Size (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
1 Burner						
RGT-16E	NG	400x612x20	404x840x438	69	3/4"	28
RGT-16ELPG	LPG	400x612x20	404x840x438	69	3/4"	27
2 Burner						
RGT-24E	NG	606x612x20	610x850x360+60	90	3/4"	56
RGT-24ELPG	LPG	606x612x20	610x850x360+60	90	3/4"	54

• Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

GAS GRIDDLES

- Steel U-shape burner, each 30mj/hr for better heat distribution
- One control every 12"
- Standby pilot for easy start
- 22mm thickness griddle plate
- Stainless steel adjustable heavy duty legs
- Oil collector at the bottom
- Stainless steel in the front & sides
- Manual control
- Optional stands on page 34



Code	Gas Type	Griddle Plate Size (mm)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
GG-12	NG	330x570x22	336x761x407	40	3/4"	30
GG-12LPG	LPG	330x570x22	336x761x407	40	3/4"	33

ELECTRIC KEBAB KNIFE

- Full stainless steel blade cover
- Adjustment ring and screw to easy achieve desired thickness
- Metal anti-slip body, ergonomic design, safe and easy handling
- The front part is easily detachable for cleaning
- Heavy duty switch
- One smooth blade and one serrated blade included in the package
- Adapter and unit stand included



KS80AS

Code	Blade (mm)	Speed	RPM	Description	Voltage	Power (W/A)
KS80AS	80	1	8,000	Corded	240	80/10

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GAS SALAMANDER & CHARGRILL



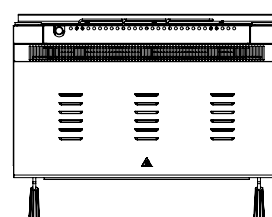
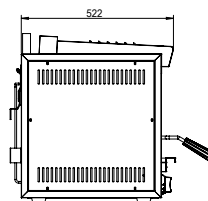
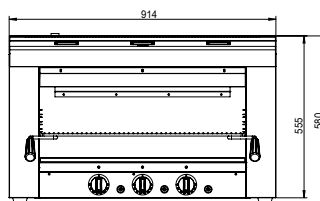
- 3 powerful ceramic infrared burners
- Auto ignition and pilot light
- Flame failure shut-off
- Heavy duty stainless steel construction

- Cavity Size: 680x410x395mm (WxDxH)
- Grill area: 630x400mm (WxD)
- Great for steak & seafood grill
- Matching stainless steel stand available

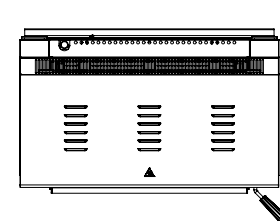
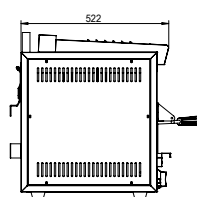
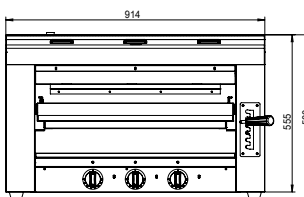
- REB-03E includes heavy duty adjustable cast iron cooking surface
- Safe and easy tray lifting system on REB-03E
- Gas connection under appliance 30mm from right side rear



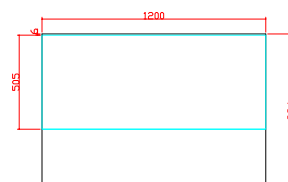
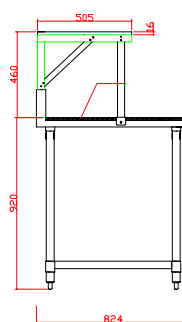
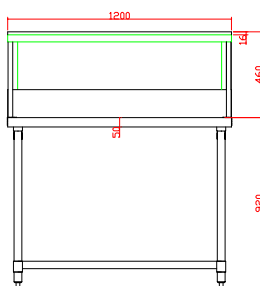
REB-02E / REB-02ELPG



REB-03E / REB-03ELPG



SMB-8-1200



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
Removable Chrome Plated Shelf					
REB-02E	NG	914x522x580	65	3/4"	42
REB-02ELPG	LPG	914x522x580	65	3/4"	42
REB-03E	NG	914x522x580	70	3/4"	42
REB-03ELPG	LPG	914x522x580	70	3/4"	42
Salamander Stand					
SMB-7-0900	—	900x700x1380	30	—	—
SMB-8-1200	—	1200x824x1380	37	—	—

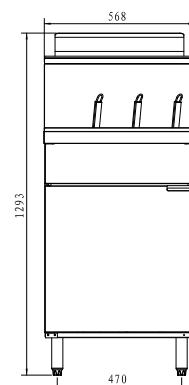
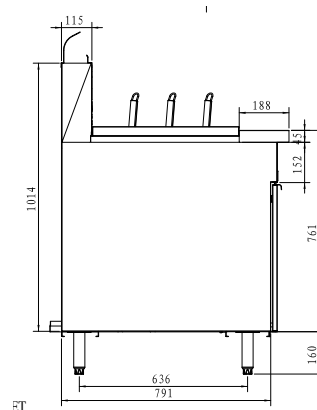
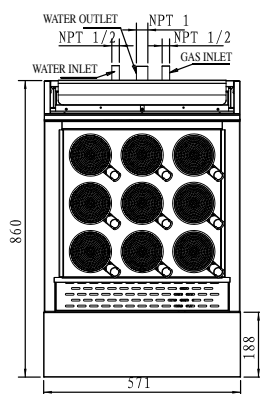
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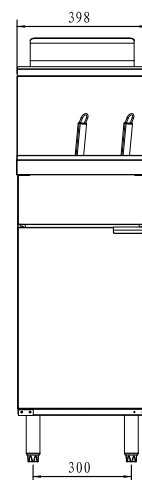
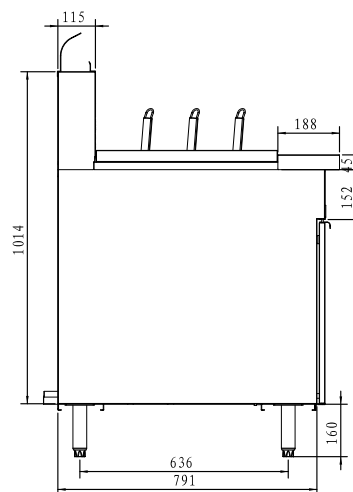
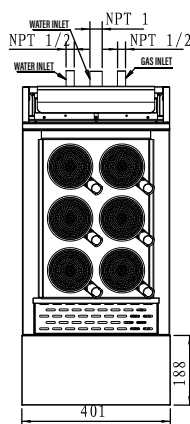
V PAN PASTA AND NOODLE COOKER

- Stainless steel front and sides
- 34 litre tank capacity
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temperature recovery and accurate temperature control
- One 1/4" full port drain valve
- Open pot design features easy cleaning
- Stainless steel hanger plate at the back
- Ø 125mm x 132mm Baskets
- 1/2 inch NPT rear gas connection
- Front positioned water inlet
- Water purifying overflow system to remove excess starch

PC150-9 / PC150-9LPG



PC150-6 / PC150-6LPG



Code	Gas Type	Baskets	Capacity (L)	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
PC150-9	NG	9	34	571x860X1293	101	1/2"	150
PC150-9LPG	LPG	9	34	571x860X1293	101	1/2"	190
PC150-6	NG	6	27	401x860x1293	78	1/2"	150
PC150-6LPG	LPG	6	27	401x860x1293	78	1/2"	190

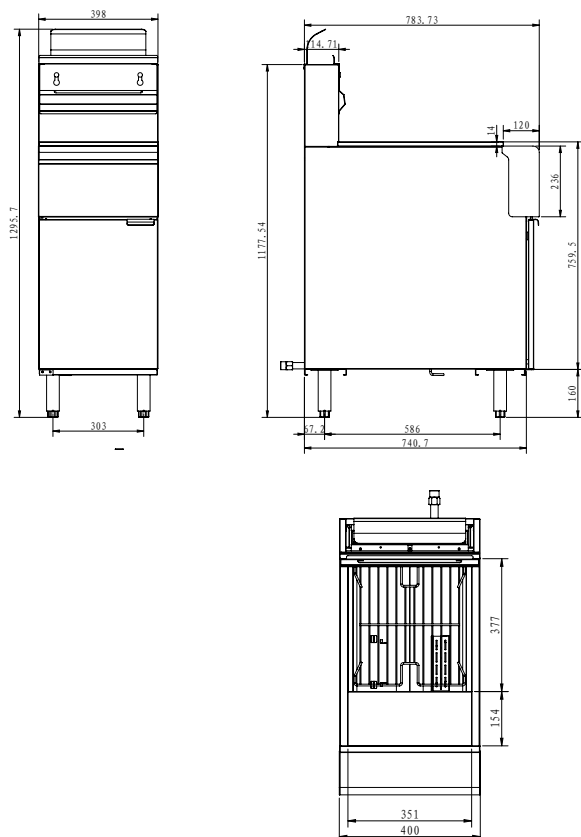
Code	Description
Accessories	
302110331	Pasta / Noodle Basket
RC400T-18	Adjustable Leg

• Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

V PAN DEEP FRYER

- Stainless steel front and sides
- 22 litre oil tank capacity
- Thermostat control range from 93°C to 204°C
- Open Stainless steel fryer pot with cold zone
- Standby Stainless steel pilot for easy start
- 6 inch stainless steel leg
- Millivolt control valve
- Prompt response thermostat ensures fast temperature recovery
- 232°C hi limit for safety
- One 1/4" full port drain valve
- Open pot design features easy cleaning
- Stainless steel hanger plate at the back
- Two Baskets
- 1/2 inch NPT rear gas connection
- 20mm insulation
- Optional lid available



Code	Gas Type	Dimensions (WxDxH mm)	Chip Productivity (up to kg)	Weight (kg)	Regulator Size	Consumption (MJ/h)
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22 Litre capacity - 1 Burner - 2 Baskets

VP122	NG	400x784X1178	30	65	1/2"	104
VP122LPG	LPG	400x784X1178	30	65	1/2"	104

Code	Description
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Accessories

RC300-Basket	Fryer Basket (also suits RC300 ~ 400TE)
RC400T-18	Adjustable Leg
RC500-15	Oil Drainage Extension Pipe
VP122-Lid	Optional stainless steel lid
70201107200L	Basket Supporting Grid

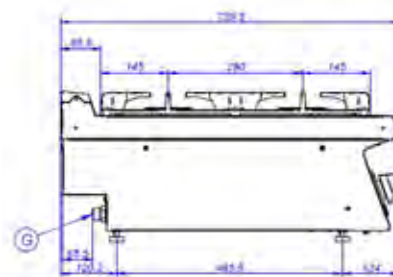
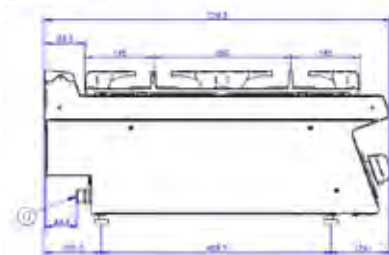
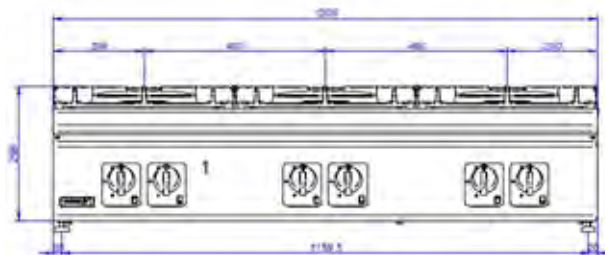
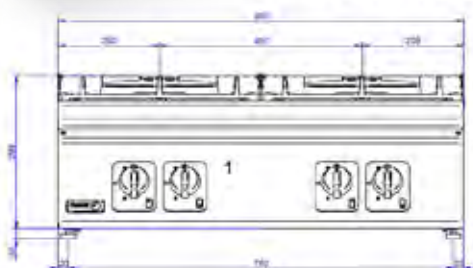
• Gas equipment must be commissioned by an authorised technician.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR GAS 700 KORE SERIES

GAS RANGE

- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws.
- 397 x 580 mm double grates (397 x 290 mm for each burner) enabling the use of large pots and pans.
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans.
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection
- Flexible stainless-steel gas pipes, facilitating internal manipulations in order to make repairs easier
- Controls with a protective support base and system to prevent water infiltration
- Access to components from the front
- Optional stands available on page 55



G Gas Inlet
1 Gas valve

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
C-G740H	NG or LPG (please specify)	800x730x290	56	3/4"	115.2
C-G760H	NG or LPG (please specify)	1200x730x290	78	3/4"	172.8

Gas Boiling Tops

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR GAS 700 KORE SERIES

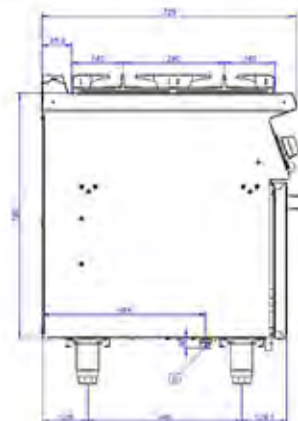


GAS RANGE WITH OVEN

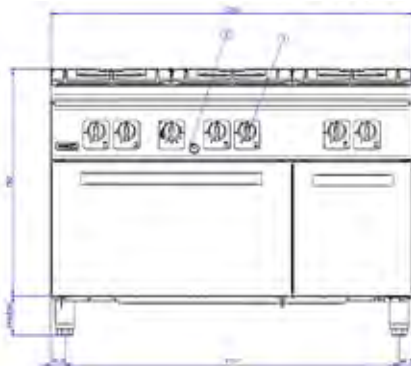
- Deep-drawn surface tops manufactured in 1.5mm thick AISI-304 stainless steel
- Laser-cut joints and automatic welding. Hidden screws
- 397 x 580mm double grates (397 x 290mm for each burner) enabling the use of large pots and pans.
- The reduced distance of 75mm between the central bars makes it possible to use pots with a very small diameter (8cm), avoiding the risk of smaller pans tipping over
- The grates are made of RAAF
- enamelled cast iron (resistant to alkaline and acid products, fire and high temperatures)
- Double-crown burners and diffusers made of nickel-plated cast iron which guarantee an even distribution of heat from the flame to the base of the pans, even for large pans.
- Burners are easy to position
- Low-consumption pilot light and thermocouple located within the body of the burner for greater protection
- Flexible stainless-steel gas pipes
- Controls with a protective support base and system to prevent water infiltration
- High-temperature enamelled cast iron flue protector which is flush with the grates
- Access to components from the front
- Static gas oven with dimensions GN 2/1
- Cooking chamber made entirely of stainless steel
- Thermostatic valve for temperature control (125-310°C)



CG7-41H



CG7-61H



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
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Gas Ranges

C-G741H	NG or LPG (please specify)	800x730x850	107	3/4"	146.16
C-G761H	NG or LPG (please specify)	1200x730x850	138	3/4"	203.76

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

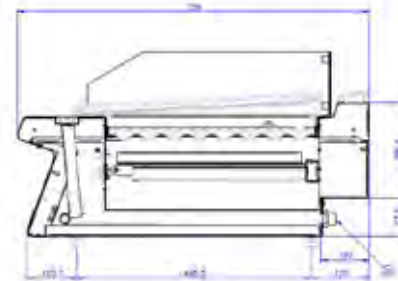
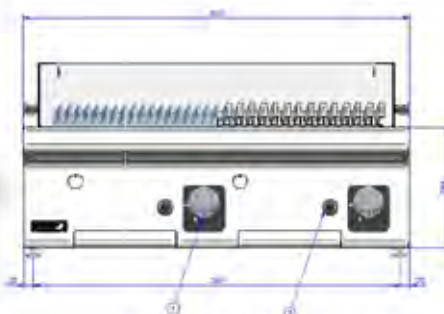
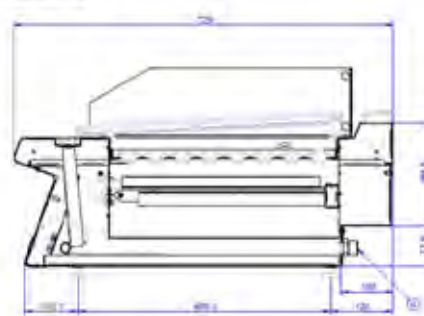
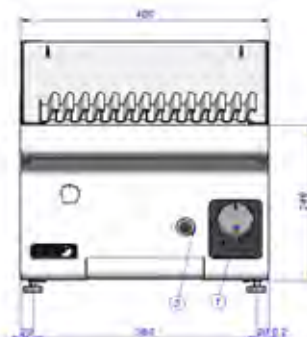
FAGOR GAS 700 KORE SERIES



GAS CHARGRILLS / BARBECUES



- Countertop machines
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Fitted with an opening to collect cooking grease and a tray to store it
- Machines are fitted with removable 130 mm high guards to prevent splashes, made of stainless steel
- Stainless steel feet with adjustable height
- Group of two high-efficiency tubular burners (one group of two burners for halfmodule)
- Independent control for each group of burners through a safety valve with thermocouple
- Burner ignition through electronic spark igniter
- The burners heat the ceramic stones that are underneath a support grid so that they in turn heat the food on the grill
- Cast iron grills which can be removed without tools, in 170mm-wide sections
- The iron grills are reversible with two different finishes on each side: Tilted and grooved with ridges for meat
- Horizontal and flat for fish and vegetables
- These grills reach a very high temperature (400 °C), meaning that the surface of the product is quickly sealed and inside it remains much juicier
- Optional stands available on page 55



IG - Gas Inlet
1 - Gas valve tap
2 - Piezoelectric igniter

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
One Area - 344mm x 515mm					
B-G705 (Cast Iron Grills)	NG or LPG (please specify)	400x730x290	28.5	3/4"	29.16
Two Areas - 688mm x 515mm					
B-G710 (Cast Iron Grills)	NG or LPG (please specify)	800x730x290	70	3/4"	58.32
B-G7101 (Mild Steel Grills)	NG or LPG (please specify)	800x730x290	70	3/4"	58.32

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FAGOR GAS 700 KORE SERIES

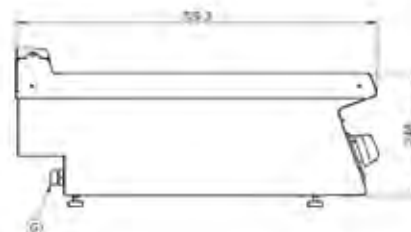
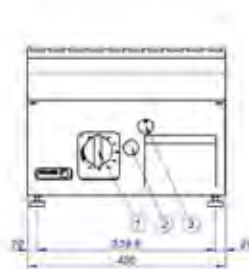


GAS GRIDDLES / FRY-TOPS



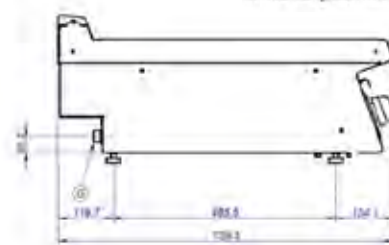
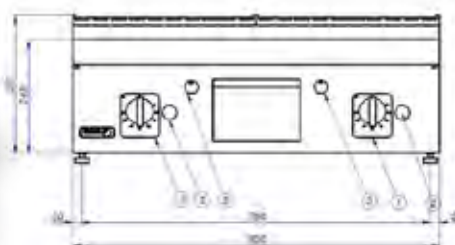
- Deep-drawn surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Rapid reaction and recovery times of the fry-top temperature
- The fry tops are welded to the deep-drawn surface top
- The deep-drawn shell and its rounded edges and corners make cleaning much easier
- The fry top is tilted towards the front to make it easier to collect grease and liquids
- Fitted with an opening to collect cooking grease and a tray to store it which has capacity to store up to 2 litres depending on the model
- Optional anti-splash side and rear guards, easy to remove
- High-temperature enamelled cast iron flue protector
- Access to components from the front
- Machines with IPX5 grade water protection
- Gas heated model with high efficiency burners
- Burner ignition through electronic spark igniter. Therefore, the gas models do not need electricity for installation. With an access tube for manual ignition
- Thermostatic temperature control (between 100 and 300°C) or operation via safety thermostat with thermocouple
- Optional stands available on page 55

FT-G705L / FT-GC705CL



G Gas Inlet
E Electrical connection
1 Gas valve tap
2 Piezoelectric Igniter
3 Manual Ignition hole

FT-G710L/FT-G710CL



Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
One Zone - 330x550 Mild Steel Plate					
FT-G705L	NG or LPG (please specify)	400x730x290	70	3/4"	27
Two Zone - 660x550 Mild Steel Plate					
FT-G710L	NG or LPG (please specify)	800x730x290	128	3/4"	54
One Zone - 330x550 Chrome Plate					
FT-G705CL	NG or LPG (please specify)	400x730x290	70	3/4"	27
Two Zone - 660x550 Chrome Plate					
FT-G710CL	NG or LPG (please specify)	800x730x290	128	3/4"	54

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FAGOR GAS 700 KORE SERIES



GAS PASTA / NOODLE COOKER

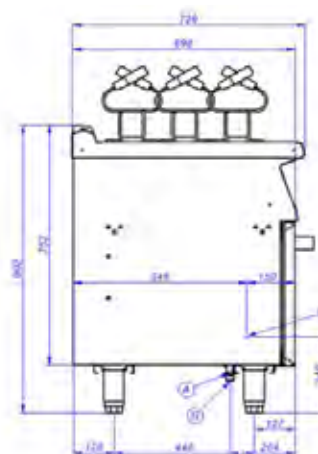
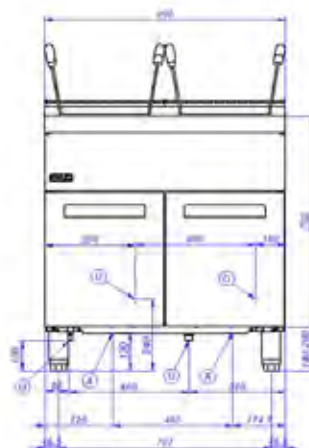
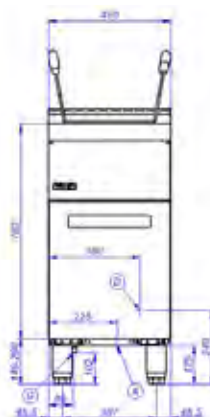
- Surface tops manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- 1.5 mm thick AISI-316L stainless steel wells built into the surface top
- Wells that suit with different arrangements and measures of baskets
- The well is filled through the inlet solenoid valve with a two-position switch: average and high-speed filling
- Well drainage through a mechanical ball valve which is resistant to high temperatures and has a safety overflow
- Automatic safety system to stop the current if the water runs out
- Controls with a protective support base and system to prevent water infiltration
- Access to components from the front
- Stainless steel feet with adjustable height
- Machines with IPX5 grade water protection
- High-performance stainless-steel burner located outside of the well with a combustion chamber that enables heating of the base and sides of the well (up to the minimum filling level)
- Burner ignition through electronic spark igniter. With an access tube for manual ignition
- Heating controlled through safety valve



CP-G7140



CP-G7240



A – Water Inlet
G – Gas Inlet
D – Drainage

Code	Gas Type	Baskets	Capacity x Tank	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
CP-G7140	NG or LPG (please specify)	3 x 1/3 GN	40L x 1	400x730x850	55	3/4"	59.4
CP-G7240	NG or LPG (please specify)	6 x 1/3 GN	40L x 2	800x730x850	89	3/4"	118.8
CP-G7126	NG or LPG (please specify)	2 x 1/3 GN	26L x 1	400x730x850	55	3/4"	36
CP-G7226	NG or LPG (please specify)	4 x 1/3 GN	26L x 2	800x730x850	89	3/4"	72

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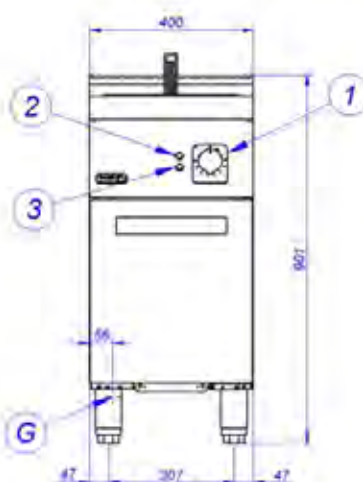
FAGOR GAS 700 KORE SERIES

GAS FRYER

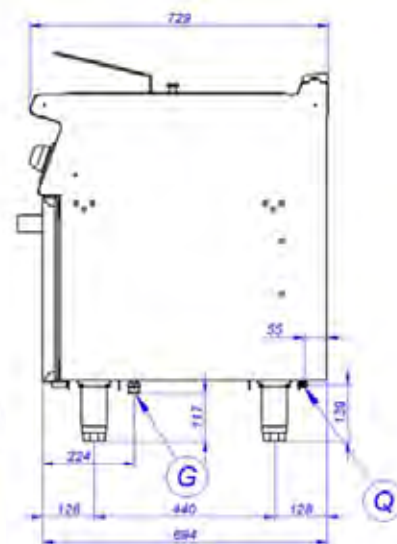
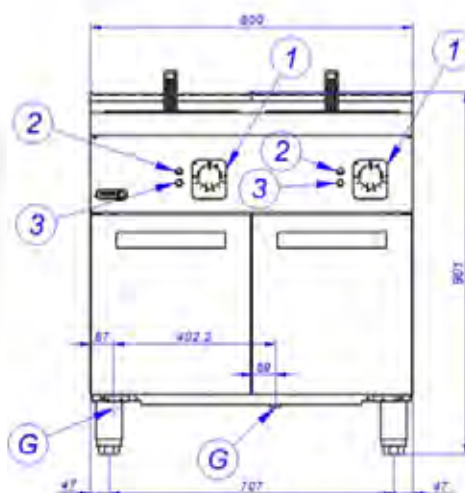
- Surface top manufactured in 1.5 mm thick AISI-304 stainless steel
- Laser-cut joints, automatic welding and polishing. Hidden screws
- Well built into the surface top with robotic welding and polishing
- Cold area in the lower part of the well which helps to preserve the characteristics and quality of the oil used for longer
- Thermostatic temperature control, between 60 and 200°C
- Safety thermostat in all models
- Fitted with individual lids for each well
- Drainage of oil from the well through a mechanical ball valve which is robust, reliable and resistant to high temperatures
- High power machine that heat up quickly and have a high power - litre ratio (up to 1.00 kW/litre)
- Gas model with three longitudinal heat transfer tubes built into the well
- High-efficiency Gas burners
- Flue flush with the rest of the machines thanks to the perfect combustion achieved
- 15L capacity per well
- F-G7115 supplied with 1 large basket
- F-G7215 supplied with 2 large baskets



F-G7115



F-G7215



Q – Equipotential connection
G – Gas Inlet
1 – Gas valve tap
2 – Green pilot
3 – Ambar pilot

Code	Gas Type	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)
F-G7115	NG or LPG (please specify)	400x730x850	60	3/4"	54
F-G7215	NG or LPG (please specify)	800x730x850	110	3/4"	108

• All 700 Series cooking equipment is supplied to suit Natural Gas connections but can be converted to suit LPG connections on request. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

FAGOR IKORE CONCEPT COMBI OVENS

- 2.8" screen with rotary knob and push function for configuring and confirming inputs
- iClima: Humidity management and control by means of direct measurement with a humidity sensor
- 10% regulation capacity
- Fagor Recipe Center
- Fagor Recipe Center: 100 factory preset and culinary tested recipes
- Storage capacity for more than 100 9-stage recipes
- Air and water cool-down (rapid cabinet cooling function)
- Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- Delta cooking
- HACCP record system
- iWashing: Solid smart washing system


CW-061ERSWS

CW-101ERSWS

CW-201ERSWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CW-061ERSWS	6 x 1/1GN	898x817x846	115	415	11.1/3~N
CW-101ERSWS	10 x 1/1GN	898x817x1117	140	415	18.6/3~N
CW-201ERSWS	20 x 1/1GN	898x817x1841	249	415	37.2/3~N

FAGOR IKORE ADVANCED BOILER COMBI OVENS



- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment
- Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
- Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration)
- Smart cooking process with automatic adjustment]
- iClima: . Humidity management and control by means of direct measurement with a humidity sensor
- 1% regulation capacity - Fagor Cooking Center:
- 200 factory preset and culinary tested recipes . Ability to manage your favourite recipes
- Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Multitray - Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- HACCP record system
- iWashing: Liquid smart washing system



APW-061ERLWS



APW-101ERLWS



APW-201ERLWS

Code	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Electric Range					
APW-061ERLWS	6 x 1/1GN	898x817x846	126	415	11.1/3~N
APW-101ERLWS	10 x 1/1GN	898x817x1841	148	415	18.6/3~N
APW-201ERLWS	20 x 1/1GN	930x964x1841	306	415	

*Pans & trays not included.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

FAGOR IKORE ADVANCED BOILER COMBI OVENS



- 10.1" glass state of the art touch screen for easy and intuitive operation
- iCooking: Smart cooking process with automatic adjustment:
- Options at the end of the cooking process: maintain temperature, repeat cooking process, etc.
- Ability to modify smart cooking processes in progress and adjust parameters at any time
- Additional functions (regeneration, sous vide, overnight cooking, fermentation, pasteurisation, smoking, charcuterie and dehydration): Smart cooking process with automatic adjustment
- iClima: . Humidity management and control by means of direct measurement with a humidity sensor
- 1% regulation capacity
- Fagor Cooking Center: 200 factory preset and culinary tested recipes
- Ability to manage your favourite recipes
- Unlimited 9-stage recipe storage capacity
- Air and water cool-down (rapid cabinet cooling function)
- Multitray - Cooking modes: low temperature steam 30-98°, steam 99°, super steam 100- 130°, mixed 30-300° and convection 30-300°
- Chamber dehumidification for crispy roasts
- DeltaT cooking for delicate cooking
- iWashing: Liquid smart washing system



APW-101GRLWS



APW-201GRLWS

Code	Gas	Trays*	Dimensions (WxDxH mm)	Weight (kg)	Regulator Size	Consumption (MJ/h)	Power (kW/A)
Gas Range							
APW-101GRLWS	NG or LPG	10 x 1/1GN	898x817x1117	148	3/4"	64.8	0.83/10
APW-201GRLWS	NG or LPG	20 x 1/1GN	898x817x1841	306	3/4"	129.6	1.55/15

PROFESSIONAL COMBI OVEN WITH AUTO WASH SYSTEM

TECNODOM by FHE

- Auto reversing fans with 4 speed control for even cooking even on low fan speeds
- Steam 100 ° C 100% Moisture function
- Delta ΔT; Stove Cooking Mode as well as infinity mode for continuous operation during busy service times
- 99 Programmable and editable recipe options with up to 5 stages for each recipe
- Multi sensing Core Probe as standard
- Auto 4 stage cleaning system with liquid lines as standard
- Full Stainless steel chamber with Removable Tray supports in chromed steel
- Two stage door opening to allow steam and hot air to escape without causing operator injury
- Optional integrated Condenser hood
- User friendly digital display with easy to use functions
- Twin front glass to reduce heat on the viewing window
- Optional Electric Hood
- Chamber is able to take 600 x 400mm trays as well and GN trays for greater flexibility



TDC-5VH



TDC-10V

Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
TDC-5VH	5 x 600x400mm or 1/1GN	920x840x770	660x450x440	89	415	6.45/3~N
TDC-10VH	10 x 600x400mm or 1/1GN	920x840x1170	660x455x840	130	415	12.7/3~N

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

CONVECTMAX CONVECTION OVENS



- Stainless steel construction
- Temp. range 50 to 300°C
- Two powerful reversing fans for even baking
- YXD-1AE Enamel Internal
- Timer
- Auto-stop when door is opened
- Doors open forward & down
- Double Layer Glass Door
- Aluminium trays included
- 80mm tray spacing
- Optional wire shelf available
- YXD-8A, YXD-8A/15 & YXD-8A-C fit 4x 1/1 GN pans or 4x 600x400 trays or 8x 1/2 GN pans

YXD-8A-3E



YXD-8AE / YXD-8A/15E



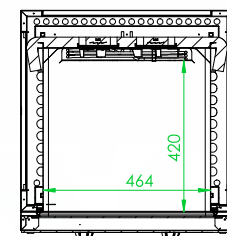
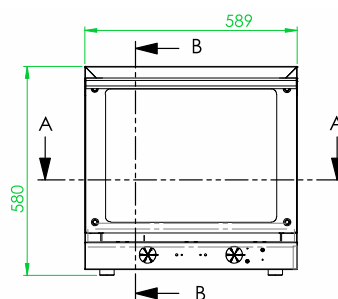
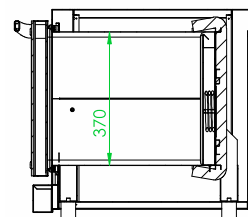
Code	Trays Included	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven						
YXD-8A-3E	3 x 600x400mm	834x765x500	700x460x288	50	240	3.5/15
Convection Oven with Press Button Steam						
YXD-8AE	4 x 600x400mm	834x765x572	700x460x360	67	240	6.4/27 hard wiring
YXD-8A/15E	4 x 600x400mm	834x765x572	700x460x360	67	240	3.3/15

• Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

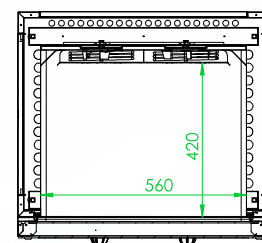
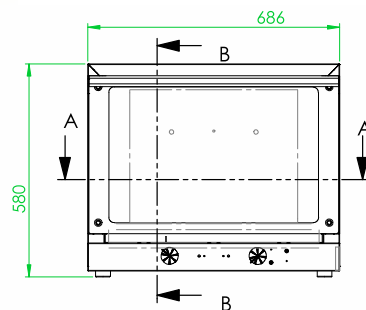
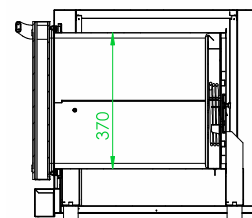
CONVECTION OVENS

- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- LED alarms
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50°C - 280°C
- 60 minute timer or infinite
- 84mm distance between trays

TDE-4C



TDE-4CGN



Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven						
TDE-4C	4 x 435x350mm	589x660x580	464x420x370	34	240	2.35 / 10
TDE-4CGN	4 x 1/1GN	686x660x580	560x420x370	37	240	3.1/15

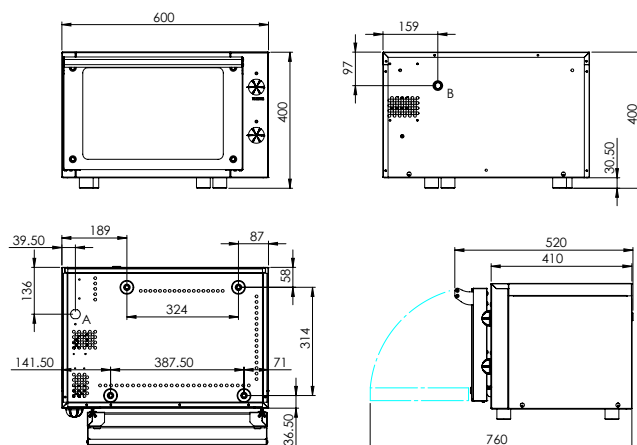
• Warranty will be void if the correct type of water filtration system is not installed & in use.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

CONVECTION OVENS

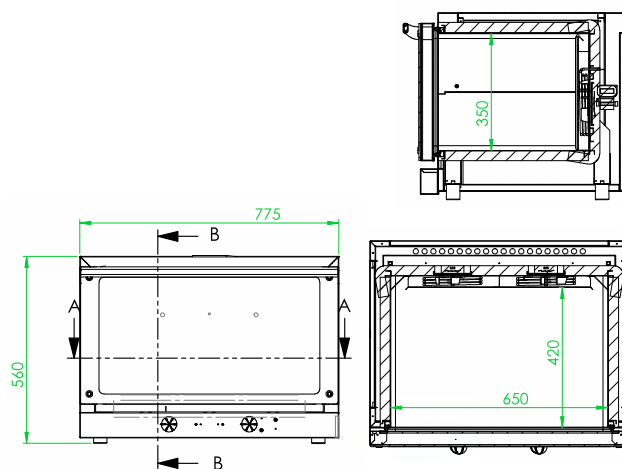
- Stainless steel cooking chamber with rounded corners
- Tempered low-e glass
- Door overture with fan/s stop systems
- LED alarms
- Interlocking gasket fixing system
- According to IPX3 standard norms
- High resistance hinge
- Temperature range of 50°C - 280°C
- 60 minute timer or infinite
- 84mm distance between trays



TD-3NE



TDE-3B



Code	Trays*	External Dimensions (WxDxH mm)	Internal Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Convection Oven						
TDE-3B	3 x 600x400mm	775x700x560	650x460x350	36	240	3.1/15
TD-3NE	3 x 2/3GN	600x520x390	400x370x250	25	240	2.8/15

*Pans & trays not included. • Warranty will be void if the correct type of water filtration system is not installed & in use. It requires a Tundish installed correctly at the drainage connection point.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ.

CITRUS JUICERS

- 250W powerful motor with long life time
- Removable plastic bowl for easy cleanup
- Non-skid feet ensure stability
- Heavy-duty construction with cast aluminum body
- Easy to use and clean
- 3 reamer sizes to accommodate different citrus fruits (Only for model CJ-50AC)



Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
CJ-50AC	1500	295x245x535	8	240	250/10
CJ-50AH	1500	3375x245x480	8.6	240	250/10

BLENDER



- 1.8 Litre Jug
- Touchpad control panel and LCD screen
- Sound cover
- Wave and auto memo function
- Editable programs
- Auto overheat and overload protection
- Tungsten stainless steel blades
- Stainless steel double bearings
- Metallic painted base



Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
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1.8L Digital blender with sound cover

Q-8	25000~28000	235x270x510	7.5	240	2.2/10
-----	-------------	-------------	-----	-----	--------

Code	Description
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Spare Jug Assembly

Q-8-J	1.8L jug assembly, comes with blade set. BPA free
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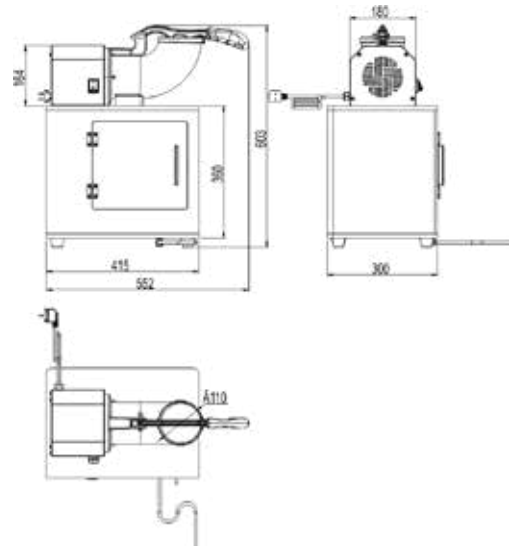
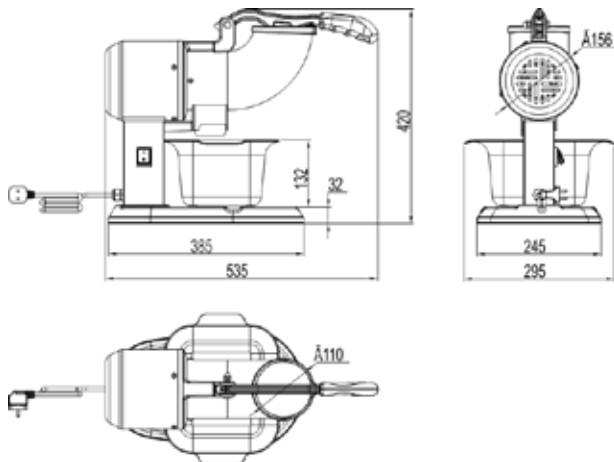
ICE SHAVERS

- Waterproof On/Off switch
- Durable stainless steel blade
- High efficiency & fast speed
- Ventilation motor and long lifespan
- Simple operation & easy to clean
- Ø110mm Ice feed inlet

AK1-ICS



AK2-ICS



Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
AK1-ICS	1500	470x305x455	9.8	240	300/10
AK2-ICS	1500	480x365x635	16.5	240	300/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

ELECTRIC FRYERS / INDUCTION COOKING



DF-BP

- Stainless steel tank
- 10 liter capacity
- Stainless steel housing
- On/off power switch
- 3.25kw heating elements
- Four baskets
- Stainless steel drainage valve
- Water draining extension
- Cool to touch Bakelite handle
- 6 pre-set timing programs
- Temp range 30-110°C



BH3500C

- Temperature range 60-240°C
- Glass Top
- Touch control
- 250mm cooking circle
- Digital timer
- Electronic over heating protection
- Recommended Pans/Pots with Ø 120~260mm

Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
470x580x420	17	240	3.5/15



IW350

- Stainless steel Body
- Wok ring ø 260mm
- Touch Control
- Timer, LED display (0-180 minute)
- 1-10 power levels (500-3500W)
- 1-10 temperature setting
- Temperature range: 60°-240°
- Electronic overheating protection
- Usable Pans: Steel or cast iron, enamelled iron, rounded-bottom pans / pots



IW500

- Ceramic wok
- Wok ring ø 280mm
- Stainless steel body
- Hard Wiring (Without the plug)
- Adjust the power by knob
- 0-6 power levels (500-5000W)
- Electronic overheating protection
- Usable Pans: Steel or cast iron, enamelled iron, rounded-bottom pans / pots



IW-Wok36



IW-WokLid36

- Suitable for commercial induction wok
- 3 layers structure: 304 stainless steel interior and lid, aluminium interface, 430 stainless steel exterior
- 360mm diameter

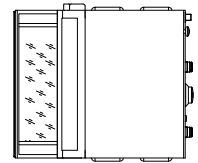
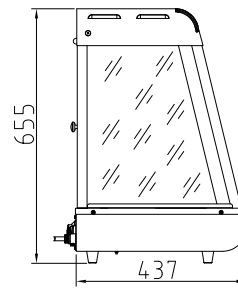
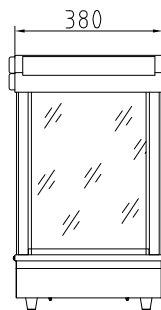
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
BH3500C	330x425x105	10	240	3.5/15
IW350	340x430x135	6	240	3.5/15
IW500	398x515x185	10	415	5/3~N
IW-Wok36	Ø 360mm diameter S/S wok	3	—	—
IW-WokLid36	Ø 360mm diameter S/S wok with lid	3.3	—	—

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

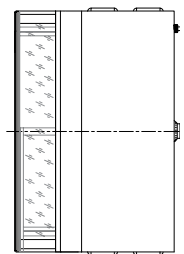
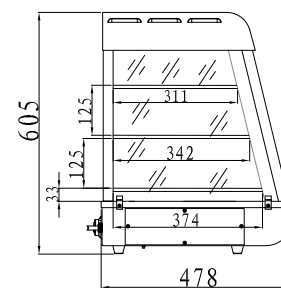
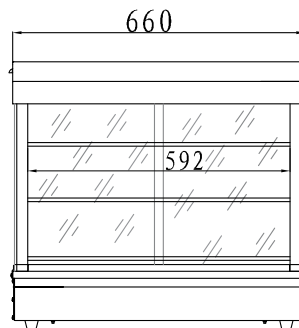
HEATED PIE CABINETS

- "Easy clean" s/s interior
- Advertising lightbox
- Three grid levels
- Heated, thermostatic control 30 to 110°C
- Glass sliding doors
- Removable integrated humidity basin
- Halogen down lights

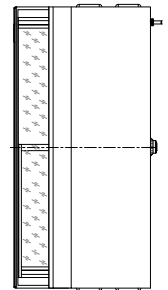
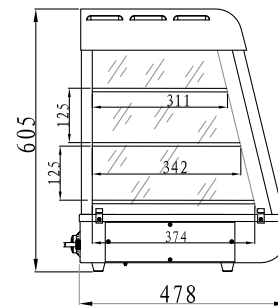
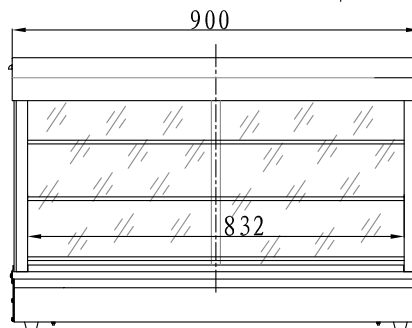
PW-RT/380/TGE



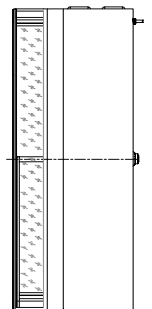
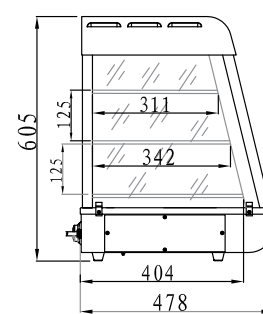
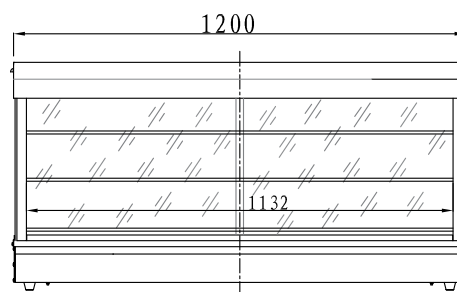
PW-RT/660/TGE



PW-RT/900/1E



PW-RT/1200/1E



Code	No. Pies	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Voltage	Power (kW/A)
2 Shelf – extra shelves available on request						
PW-RT/380/TGE	40	380x437x658	33	+30 to +110	240	1.2/10
3 Shelf						
PW-RT/660/TGE	60	660x440x630	45	+30 to +110	240	1.84/10
PW-RT/900/1E	90	900x440x655	60	+30 to +110	240	1.84/10
PW-RT/1200/1E	100	1200x478x800	70	+30 to +110	240	3.6/15

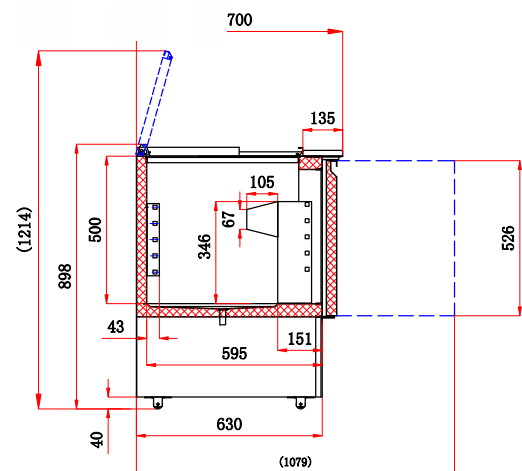
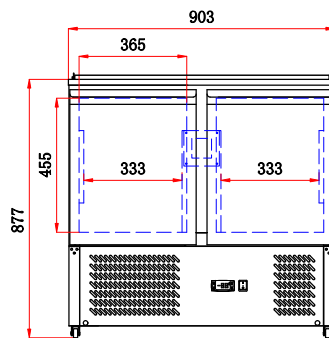
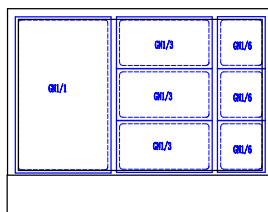
Heated units are for hot food holding only, not designed to heat product. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SALADETTES / SANDWICH BAR

- Stainless steel interior and exterior with rounded corners for easy cleaning
- Stainless steel integrated lid
- 1 x GN1/1 shelf per door
- Replaceable magnetic door seals
- User friendly Digital controls
- Integrated cutting board (S Series only)
- Heavy duty castors
- Fan assisted cooling
- Pans and pan covers must be used to ensure correct operating temperature
- 8 x GN1/6 Pan slots
- Pans not included
Select on page 286-287



XGNS900S



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
2 Door						
XGNS900S	903x700x898	9.8	+2 to +8	32/60	240	240/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

SQUARE DELI, POULTRY & MEAT DISPLAY

TECNODOM by FHE

- 50mm high density CFC and HCFC free insulation
- Low energy consumption
- Front opening tempered glass for easy cleaning
- Flat panoramic tempered top glass

- Rear sliding door
- High-impact LED lighting
- SUS304 Stainless steel working surface
- Automatic evaporating water tray and electric defrosting
- 0-4 degrees perfect for meat storage

- Extra-large 900 depth storage surface
- Large rear cold storage
- Corner unit available upon request



TDMR-0915



TDMR-0920



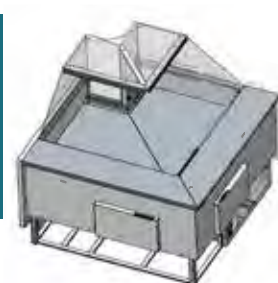
TDMR-0925



TDMR-E



TDMR-I



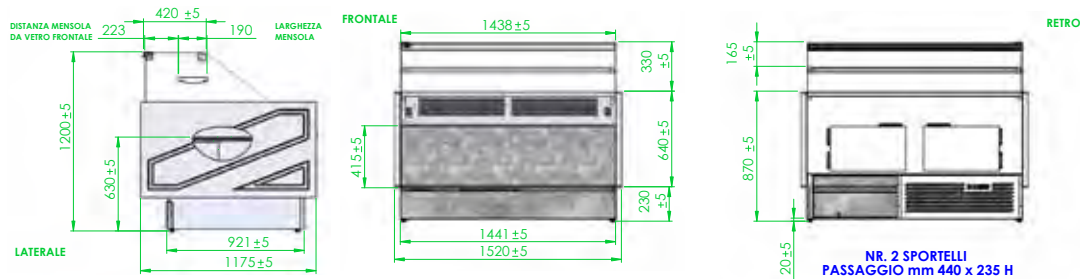
Code	Dimensions (WxDxH mm)	Storage Door	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
TDMR-0915	1520 x 1175 x 1230	2	167	0 to +4	30/55	240	1.61/10
TDMR-0920	2000 x 1175 x 1230	2	230	0 to +4	30/55	240	2.19/10
TDMR-0925	2480 x 1175 x 1230	3	250	0 to +4	30/55	240	2.8/15

Corner Unit

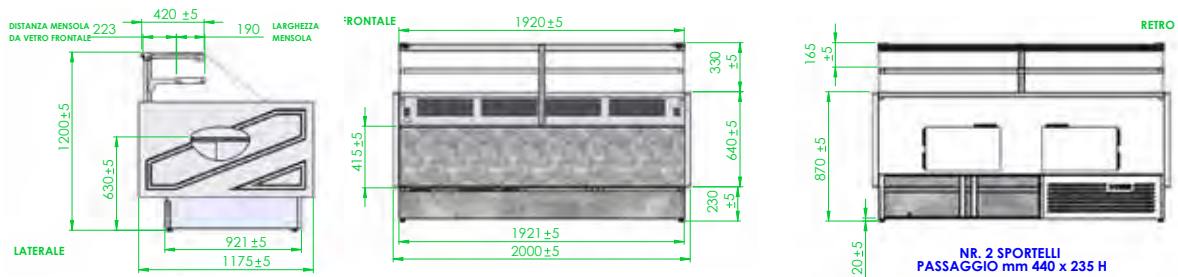
TDMR-I	1469 x 1469 x 1230	2	180	0 to +4	25/60	240	1.54/10
TDMR-E	1468 x 1468 x 1230	0	180	0 to +4	25/60	240	1.54/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

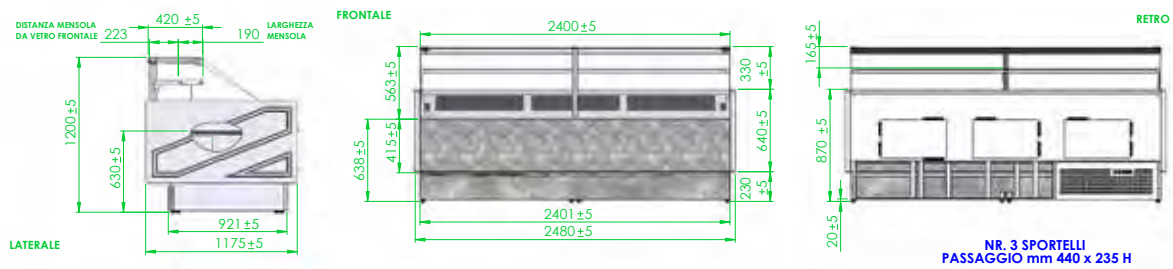
TDMR-0915



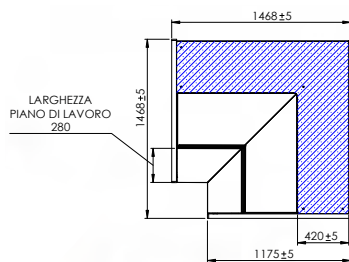
TDMR-0920



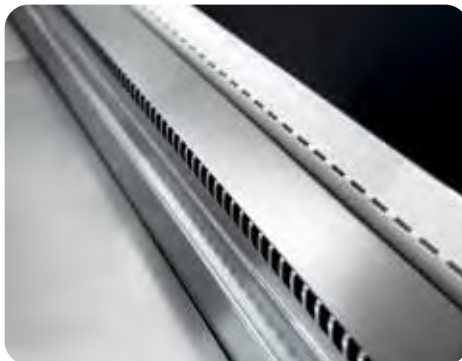
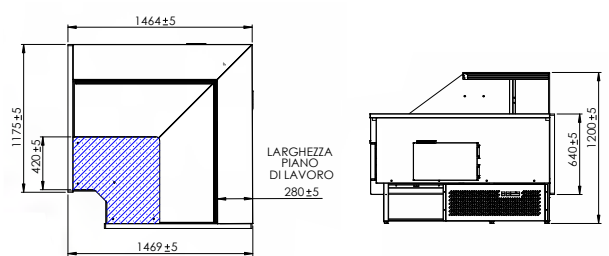
TDMR-0925



TDMR-I



TDMR-E



SUPERMARKET PANORAMA CHILLER WITH SWING DOOR



- Energy saving design
- LED lighting on each shelf
- Adjustable shelf angle: 0° / 7° / 14°
- Self-closing doors
- Low-E glass
- Smaller base design to reduce floor footprint
- Stainless steel inner bottom
- Contents are displayed from the front and two sides
- Fan force cooling
- Digital temperature display



Code	Litre	Door	Shelves	Display area (m ²)	Dimensions (WxDxHmm)	Weight (kg)	Temp Range	Ambient/ RH%	Voltage	Power (W/A)
DC-125B	764	2	5	3.14	1250x740x2010	220	1 to 5	25/60	240	Check update on website
DC-187B	1147	3	10	4.05	1875x740x2010	280	1 to 5	25/60	240	Check update on website
DC-250B	1529	4	10	5	2500x740x2010	330	1 to 5	25/60	240	Check update on website

SUPERMARKET OPEN BEVERAGE DISPLAY

- Smaller base design to reduce floor footprint
- Fan force cooling
- Illuminated top canopy for advertising
- Double layer night blinds for less energy consumption
- Streamlined operation
- Adjustable glass shelf
- Shelf Angle: 0° / 7° / 14°
- Temperature class: M2
- LED lighting on top
- R290 Natural refrigerant
- Skope compressor



Code	Litre	Night Blinds	Display area (m ²)	Dimensions (WxDxHmm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
OC-915	405	2	1.92	915x740x2000	216	-1 to +7	25/60	240	910/10
OC-1220	540	2	2.32	1220x740x2000	275	-1 to +7	25/60	240	1390/10
OC-1830	810	2	3.11	1830x740x2000	330	-1 to +7	25/60	240	1800/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

EVO SELF-SERVE DISPLAY

- Ideal for placement in narrow spaces
- Efficient and reliable refrigeration system
- Easy installation
- Low energy consumption and low environmental impact
- Tempered glass sides and glass

- air deflector;
- Perforated back and interior ceiling for improved air circulation
- Removable lower display shelves
- 3 Stainless steel adjustable shelves
- Upper led lighting

- Electronic control panel
- Off-cycle defrosting
- Suitable for displaying: Gastronomy, packaged snack and pastry, beverage, cold cut, dairy product

Code	Dimensions (WxDxH mm)	Weight (kg)
TDEVO-120S	1205x800x1520	195

Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
+3 to +5	30/55	240	1.15/10

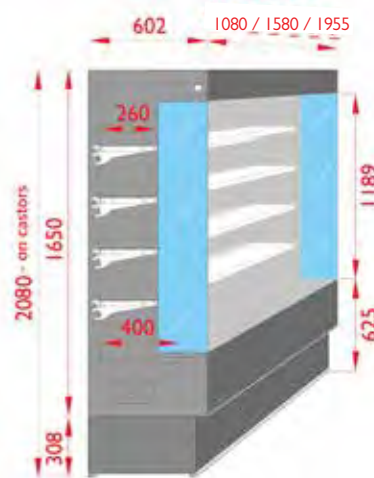


SUPERMARKET OPEN DISPLAY

- Easy to install and lower maintenance cost
- Ventilated Cooling System
- Castors

- Built-in condensing unit, Fitted with Automatic water Evaporation system with Stainless Steel Serpentine (CG)

- Climate Class 4, Ambient of 30°C with 60% RH



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
602mm Deep						
TDVC60-CA-100	1080x602x2080	140	0 to +2	30/60	240	2275/10
TDVC60-CA-150	1580x602x2080	225	0 to +2	30/60	240	2721/15
TDVC60-CA-187	1955x602x2080	255	0 to +2	30/60	240	4070/15+10

VULCANO SUPERMARKET DISPLAY

TECNODOM by FHE

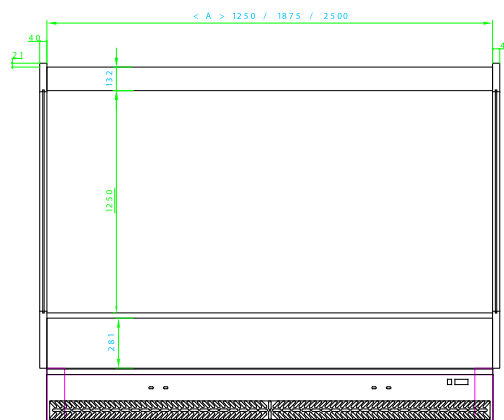
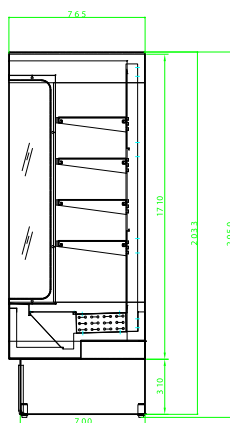
- Easy to install and lower maintenance cost
- Ventilated Cooling System
- Castors
- Built-in condensing unit,

- Fitted with Automatic water Evaporation system with Stainless Steel Serpentine (CG)
- Climate Class 4, Ambient of 30°C with 55% RH

- 2 plugs (one extra, separate circuit for the tropical tundish), as requested, that runs with a separate element of 1000W, hence the extra 10Amp you find in each model



TDVB80-CA-125



TDVB80-CA-250



Code	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
TDVB80-CA-125	1330x765x2130	210	0 to +4	30/55	240	1830W + 1000W (2 x 10Amp)
TDVB80-CA-187	1955x765x2130	280	0 to +4	30/55	240	3100W + 1000W (1 x 15Amp + 1 x 10Amp)
TDVB80-CA-250	2580x765x2130	400	0 to +4	30/55	240	4330W + 1000W (1 x 20Amp + 1 x 10Amp)

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

BENCHTOP GLASS DOOR BEVERAGE FRIDGE

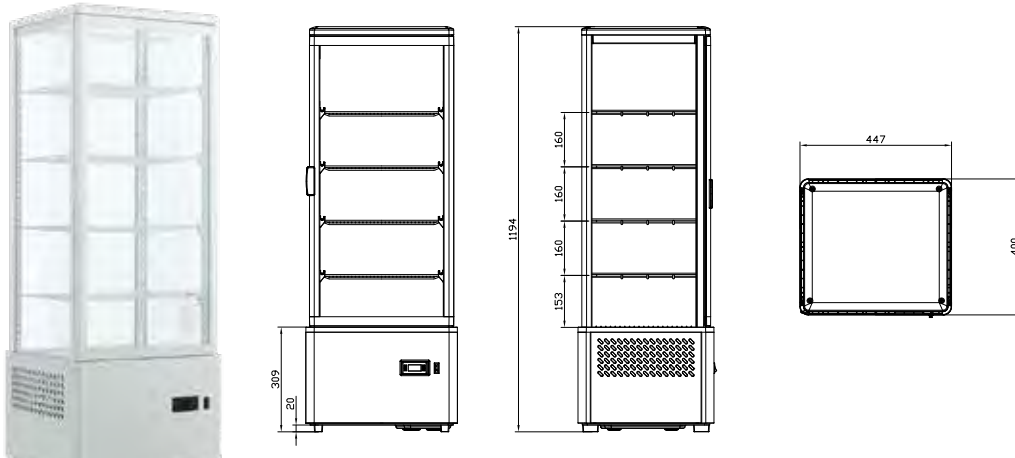
- LED lighting
- Double glazed
- Fan-forced evaporator cooling
- Digital temp. controls &

- read-out
- Adjustable shelves
- Auto defrost
- Self evaporating drainage

- Insulation is CFC & HCFC free
- 10 star energy rating



TCBD108L



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
TCBD108L	108	447x400x1194	43.5	0 to +12	30/55	240	260/10

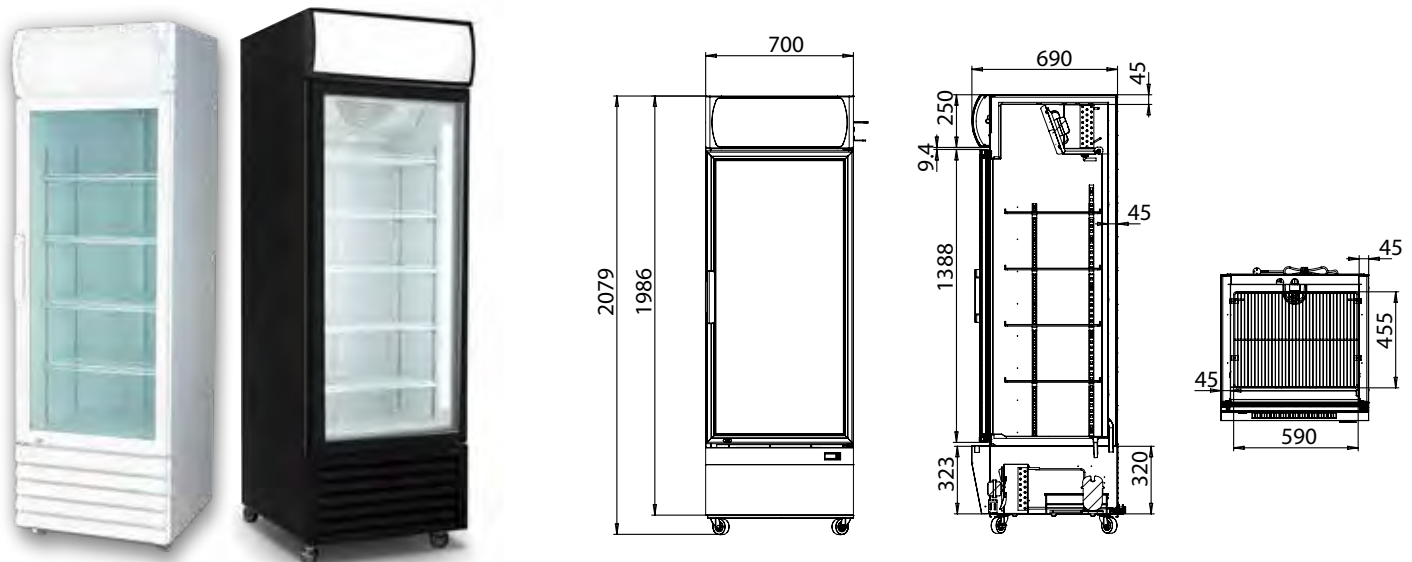
UPRIGHT GLASS DOOR BEVERAGE FRIDGE

- Digital temp. control & read-out
- Forced air circulation
- Evaporative drainage
- Interior LED lights

- 4 castors, 2 with brakes
- Double glazing tempered glass
- 4 adjustable levels of shelving

- Self closing doors
- 7 Star Energy Rating

LG-540P / LG-540BP



Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LG-370P	9	370	610x610x1973	80	+2 to +8	38/50	240	285/10
LG-540P	9	540	700x690x2079	83	+2 to +8	38/50	240	335/10
LG-540BP (Black)	9	540	700x690x2079	83	+2 to +8	38/50	240	335/10

Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

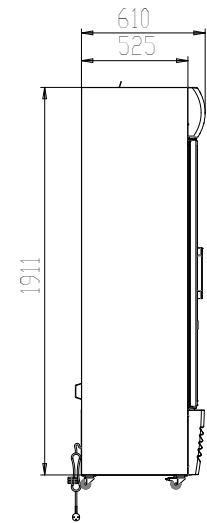
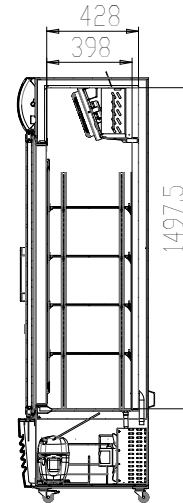
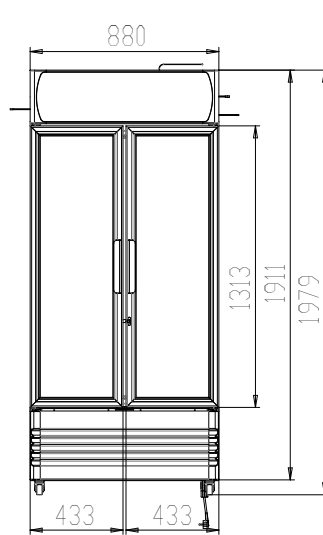
UPRIGHT GLASS DOOR BEVERAGE FRIDGE



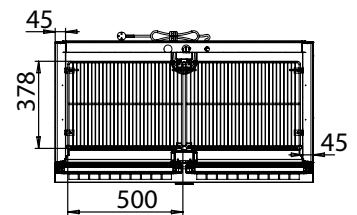
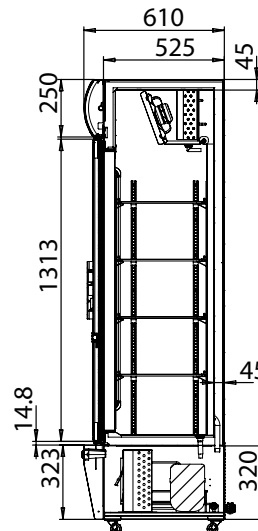
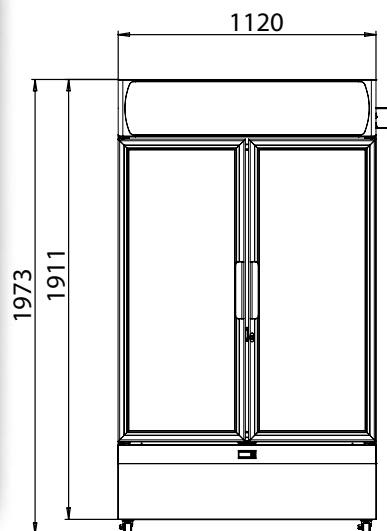
- LED lighting
- Digital temp. control & read-out
- Fan-forced evaporator cooling
- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors
- Self-closing doors with locks
- Light box
- 4 shelves plus floor

AMBIENT 38°C

LG-580P



LG-730P



Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient/ RH%	Voltage	Power (W/A)
LG-580P	6	580	880x610x1973	96	+2 to +8	38/50	240	349/10
LG-730P	7	730	1120x610x1973	110	+2 to +8	38/50	240	400/10

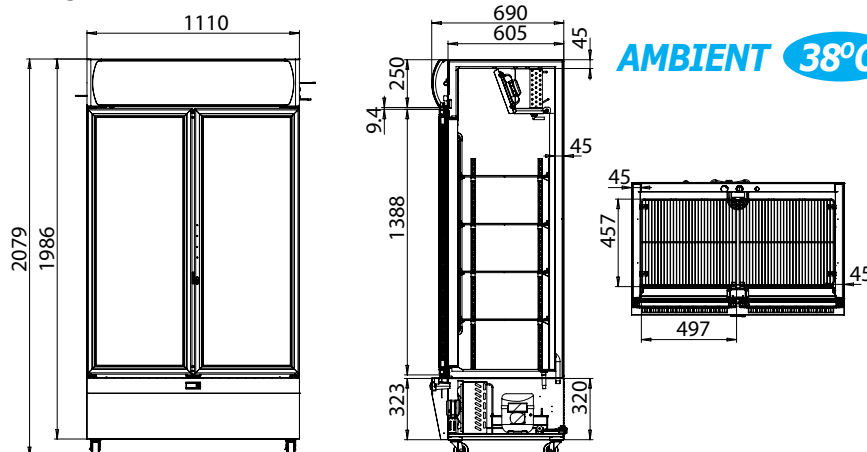
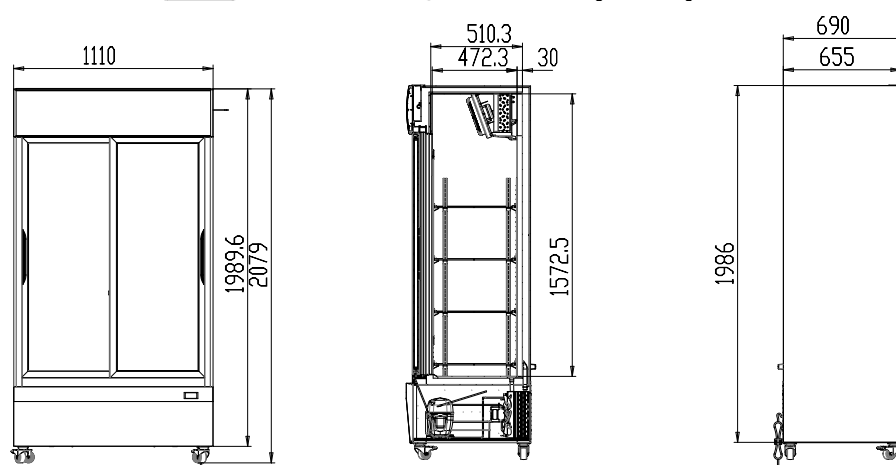
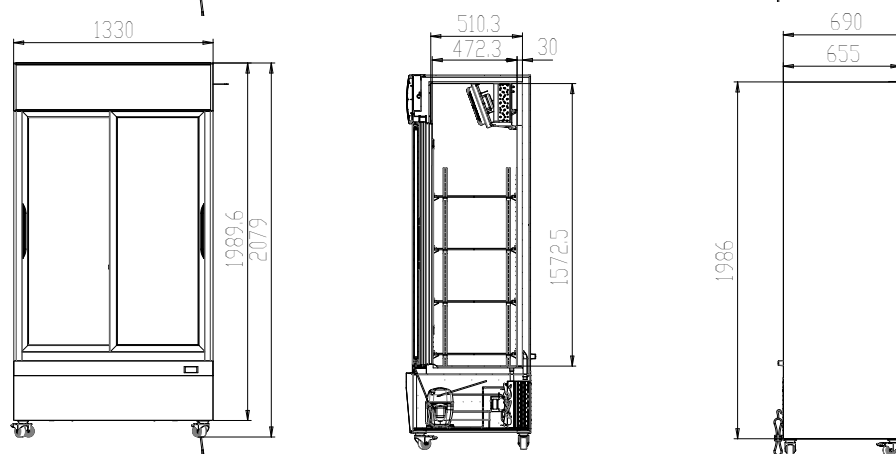
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

UPRIGHT GLASS DOOR BEVERAGE FRIDGE

- LED lighting
- Embraco compressor
- Digital temp. control & read-out
- Fan-forced evaporator cooling

- Self evaporating drainage
- Auto defrost
- Castors
- Double glazed doors

- Self-closing doors with locks
- Light box
- 5 levels of display


AMBIENT 38°C
LG-1000P / LG-1000BP

LG-1000SDBP

LG-1200P


Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LG-1000P (White)	8	1000	1110x690x2079	125	+2 to +8	38/50	240	580/10
LG-1000BP (Black)	8	1000	1110x690x2079	125	+2 to +8	38/50	240	580/10
LG-1000SDBP (sliding door)	8	1000	1110x690x2079	125	+2 to +8	38/50	240	580/10
LG-1200P	6	1200	1330x690x2079	130	+2 to +8	38/50	240	1020/10

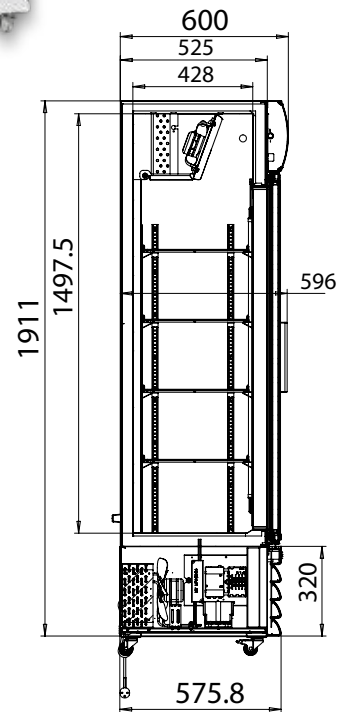
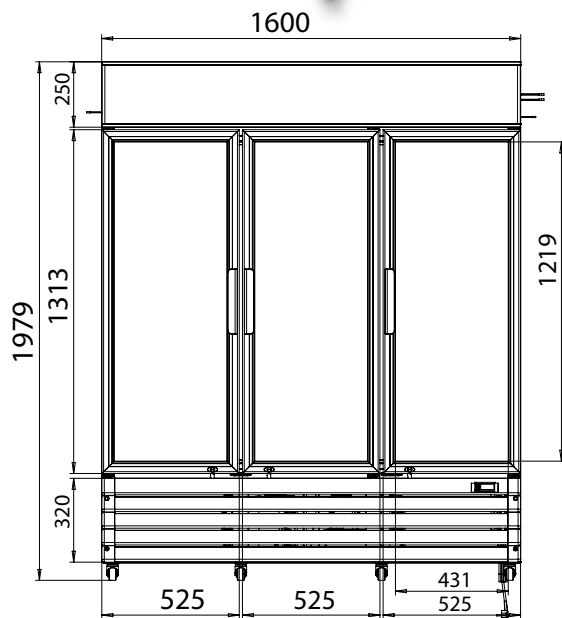
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

UPRIGHT GLASS DOOR BEVERAGE FRIDGE

- Illuminated canopy
- LED Lighting
- Easy adjustable shelves
- Self-closing glass door
- External door handle
- 2 layer tempered door glass
- White powder coated steel plate
- Automatic defrost and condensate evaporation
- Lock & key
- Heavy duty castors with brake
- (4pcs, 2 with stopper)
- Digital Temperature controller
- 12 Shelves



AMBIENT 38°C



Code	GEMS Star Rating	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
LG-1203P	5	1200	1600x610x1979	157	+2 to +8	38/50	240	970/10

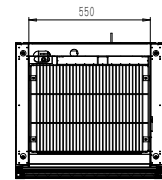
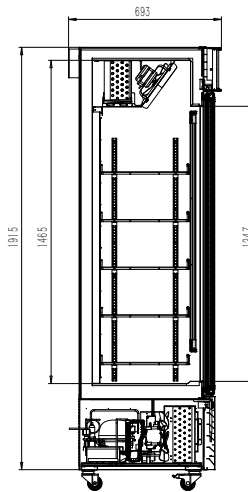
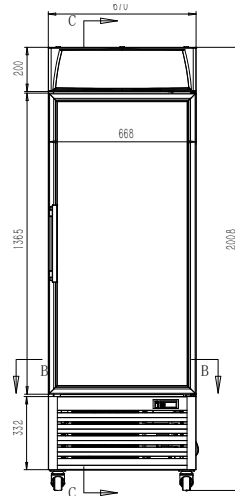
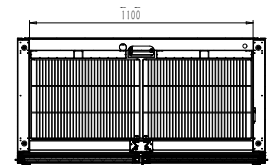
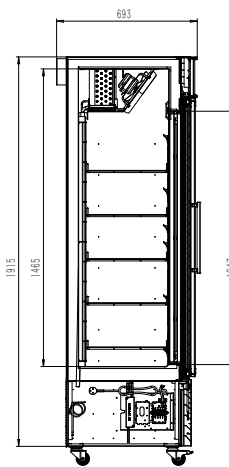
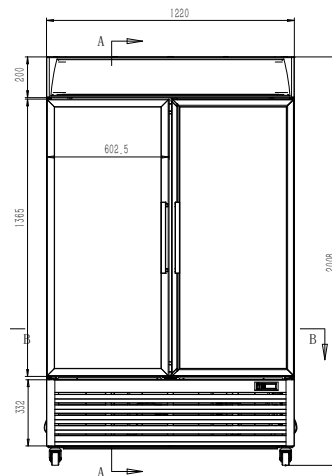
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

UPRIGHT GLASS DOOR FREEZER



- Slimmer glass door frame for maximum product visibility
- Triple glazing glass with heat film
- Self-closing doors
- Light box
- Auto-defrost
- 5 shelves on each door
- LED lightening

- Digital temperature display
- Fan force cooling
- Castors


AMBIENT 25°C
LG-400PF

LG-800PF


Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
Single door							
LG-400PF	400	670x693x2008	110	-22 to -18	25/60	240	1.5/10
Double door							
LG-800PF	800	1220x693x2008	189	-22 to -18	25/60	240	2.5/10

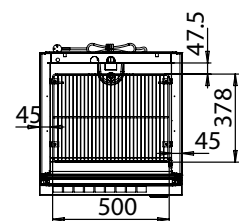
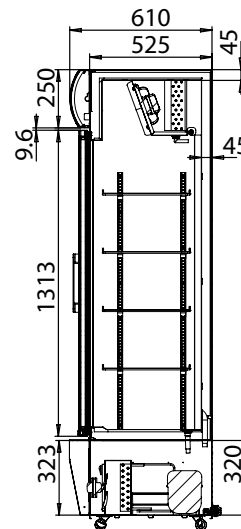
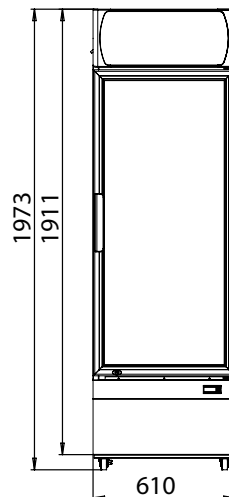
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

TROPICALISED GLASS UPRIGHT FRIDGES

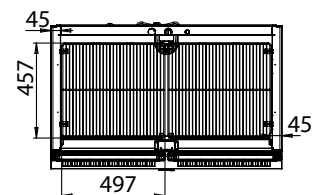
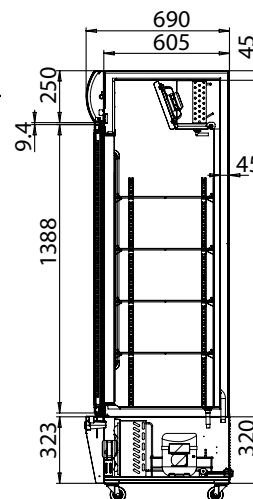
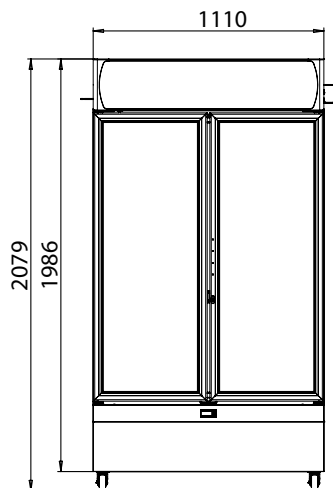


- Tropicalized refrigeration units with enhanced performance
- Double glazed glass door with heating elements
- Illuminated canopy
- LED lighting
- Easy adjustable shelves
- Self-closing glass door
- External door handle
- White powder coated steel plate
- Automatic defrost and condensate evaporation
- Lock & key
- Heavy duty castors with brake (4pcs, 2 with stopper)
- Digital Temperature controller
- 43°C operating temperature

LG-370PT



LG-1000PT



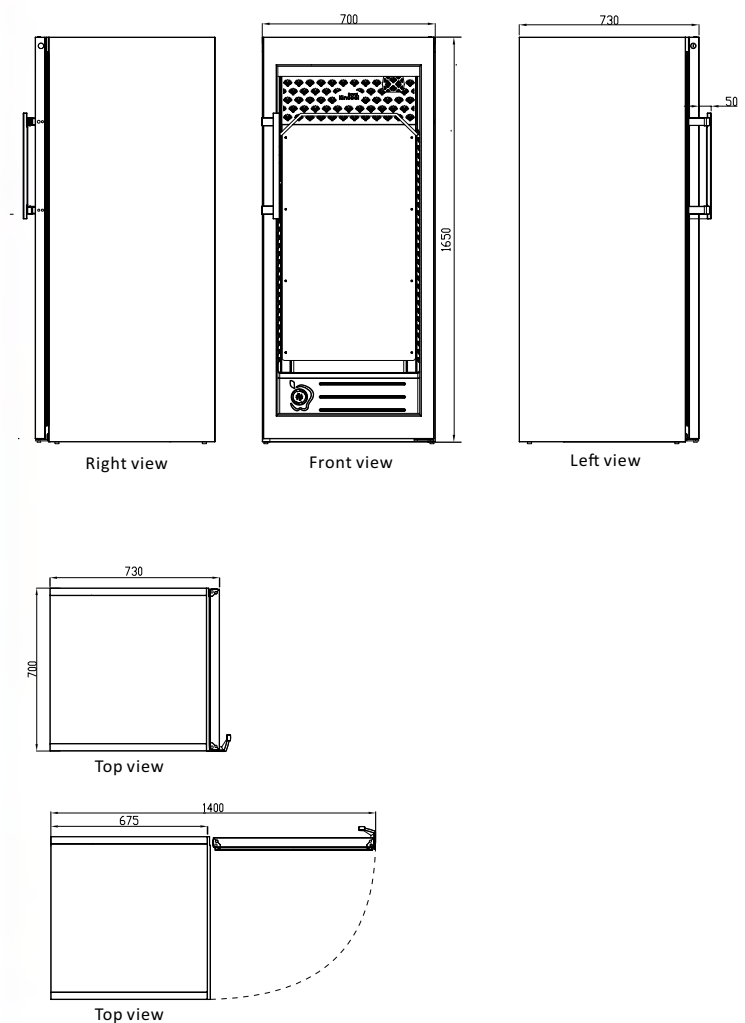
Code	Litre	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single door fridges								
LG-370PT	370	5	610x600x1973	80	+2 to +8	43/60	240	480/10
Double door fridges								
LG-1000PT	885	5	1110x680x2079	154	+2 to +8	43/60	240	694/10

Allow 100mm clearance for installation, all vents must be left clear.

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

MEAT AGING CABINET

- Brand: Thermaster
- Food grade liner and shelves
- Precise digital controller
- Equipped with temperature and humidity alarm function
- Thermostat to adjust humidity between 60% and 90%
- Auto defrost and evaporating function
- Adjustable shelves
- UVC sterilization
- Active carbon for air filtration function
- High transparent ultraviolet-proof tempered glass door
- Energy saving control, fan stops when door open
- ** Optional Accessories: Salt brick, tray, shelf, hook, hunger



Code	Litre	Internal Dimensions (WxDxH mm)	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
Single Door								
RK400G	400	585x550x1380	700x730x1650	102	1 to 4	32/60	240	160/10

Allow 100mm clearance for installation, all vents must be left clear.
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MEAT AGING CABINETS

- Dry aging cabinet specially designed to age, display and distribute meat.
- Side and central walls with double-layered glass and air chamber between.
- Swing doors that optimize space usage and make work easier.
- Ventilated refrigeration system to obtain a homogeneous

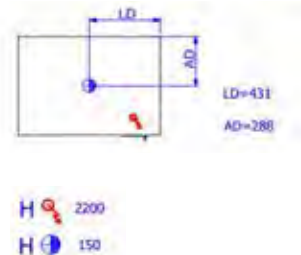
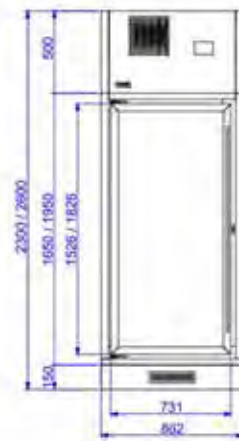
- temperature inside the cellar.
- Ultraviolet light for air sterilization.
- Tray to collect defrost water and automatic evaporation. No drain required.
- Thermostat to adjust humidity between 60% and 90%.
- LED lighting in all perimeters,

adjustable by remote control.

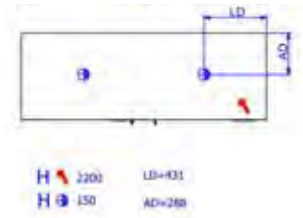
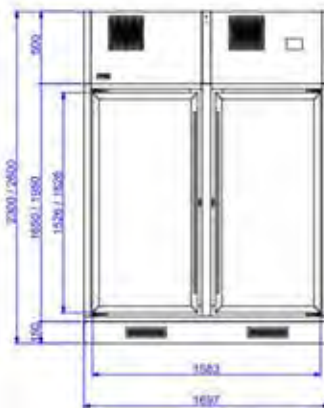
- Decorative plinth included as a standard element.
- Shelves and hooks should be requested separately.
- Glasses and door frames heated to avoid condensations.



FMD-2301A



FMD-2302A



Code	Litre	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (kW/A)
Single Door							
FMD-2301A	605	862 x 632 x 2300	272	0 to +20	30/55	240	1.74/10
Double Door							
FMD-2302A	1230	1697 x 632 x 2300	549	0 to +20	30/55	240	3.37/15

CENTRAL / WALL MOUNTED WINE CELLARS

- Side and central walls with double-layered glass and air chamber between them.
- Swing doors that optimize space.
- Ventilated refrigeration system.
- Humidity control to create an optimal wine conservation environment as an option.
- Independent digital thermostat for each environment.
- Tray to collect defrosted water and automatic evaporation. No drain required.
- LED lighting in all perimeters, adjustable by remote control.
- Decorative plinth included as standard. Shelves and hooks should be requested separately.
- Operating temperature: +4°C to +18°C.
- Glasses and door frames heated to avoid condensations



Code	Bottles x Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C	Voltage	Power (W/A)
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Central | Single Zone Temperature

FWC-2301-1CB	7 x 9	862 x 632 x 2300	277	+4 to +18	40/40	240	1.33/10
FWC-2302-1CB	7 x 18	1697 x 632 x 2300	583	+4 to +18	40/40	240	2.23/15
FWC-2601-1CB	7 x 11	862 x 632 x 2600	294	+4 to +18	40/40	240	1.42/10
FWC-2602-1CB	7 x 22	1697 x 632 x 2600	559	+4 to +18	40/40	240	2.7/15

Central | Dual Zone Temperature

FWC-2302-2CB	7 x 18	1697 x 632 x 2300	569	+4 to +18	40/40	240	2.52/15
FWC-2602-2CB	7 x 22	1697 x 632 x 2600	593	+4 to +18	40/40	240	2.8/15

Code	Bottles x Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range °C	Ambient °C	Voltage	Power (W/A)
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Wall Mounted | Single Zone Temperature

FWC-2301-1WB	7 x 9	862 x 632 x 2300	277	+4 to +18	40/40	240	1.28/10
FWC-2302-1WB	7 x 18	1697 x 632 x 2300	583	+4 to +18	40/40	240	2.18/15
FWC-2601-1WB	7 x 11	862 x 632 x 2600	294	+4 to +18	40/40	240	1.36/10
FWC-2602-1WB	7 x 22	1697 x 632 x 2600	559	+4 to +18	40/40	240	2.7/15

Wall Mounted | Dual Zone Temperature

FWC-2302-2WB	7 x 18	1697 x 632 x 2300	569	+4 to +18	40/40	240	2.4/15
FWC-2602-2WB	7 x 22	1697 x 632 x 2600	593	+4 to +18	40/40	240	2.68/15

Allow 100mm clearance for installation, all vents must be left clear.

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SUPERMARKET COMBINED FREEZER



- R290 natural refrigerant
- Reduce floor footprint
- Easy to operate
- Electronic digital temperature control / display
- Quick and easy installation
- Boost product display advertising
- Streamlined operation
- LED lighting
- Auto-Defrost

TOP FREEZER

- Stainless steel inner bottom
- Easy to maintain
- Illuminated top canopy for advertising
- Triple glazed self-closing glass door with heat film
- Hinged self closing doors
- Fan cooling

BOTTOM FREEZER

- Low-E, tempered glass
 - Sliding doors
 - Equipped with storage mesh or full baskets
 - Adjustable feet
 - Static cooling system with auto defrost
 - Optional manual defrosting models available on request.
- Ideal for ice cream storage



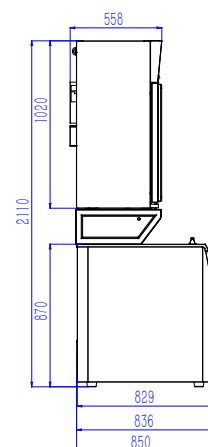
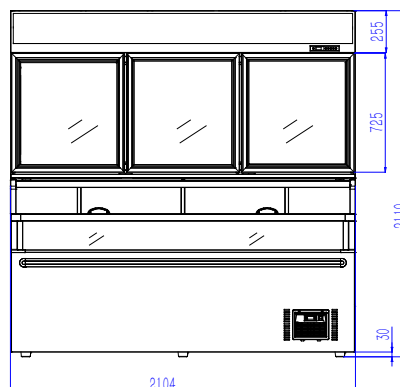
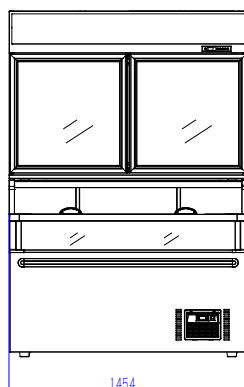
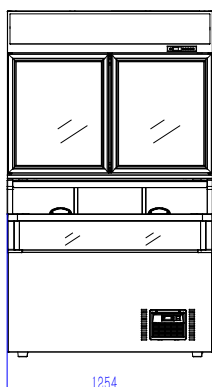
ZCD-TD125



ZCD-TD145



ZCD-TD210



Code	Freezer	Litre	Door	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
ZCD-TD125	Top	316	2	4	1250x590x1022	122	-22 to -18	25/60	240	550/10
	Bottom	470	2	–	1252x836x870+210	111	-22 to -18	25/60	240	320/10
ZCD-TD145	Top	373	2	4	1450x590x1022	122	-22 to -18	25/60	240	741/10
	Bottom	575	2	–	1454x850x870+210	121	-22 to -18	25/60	240	727/10
ZCD-TD210	Top	559	3	6	2104x590x1022	188	-22 to -18	25/60	240	920/15
	Bottom	900	3	–	2104x850x870+210	158	-22 to -18	25/60	240	721/10

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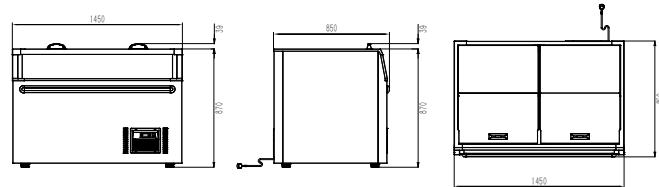
SUPERMARKET ISLAND FREEZER



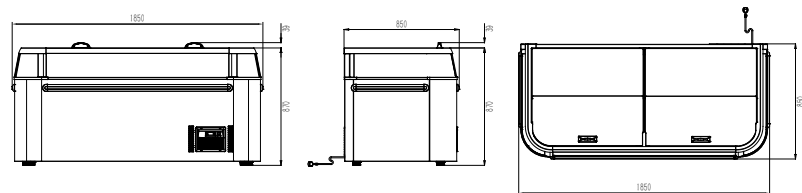
- R290 natural refrigerant
- 70mm thickness insulation
- Equipped with collision stopper
- Adjustable feet
- LED lighting
- Low-E, tempered glass
- Increase display area
- Castors
- Digital thermostat
- Temp. control with display
- Equipped with storage mesh or full baskets
- Static cooling system with auto defrost
- Optional manual defrosting models available on request.



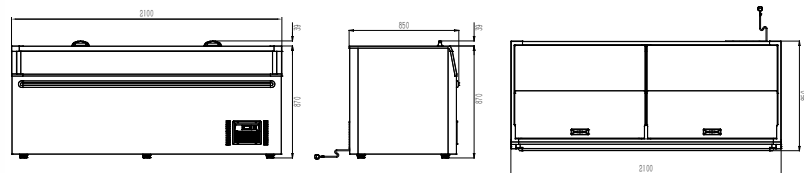
ZCD-L145G



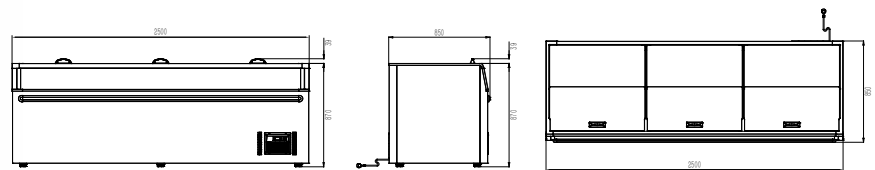
ZCD-E185G



ZCD-L210G



ZCD-L250G



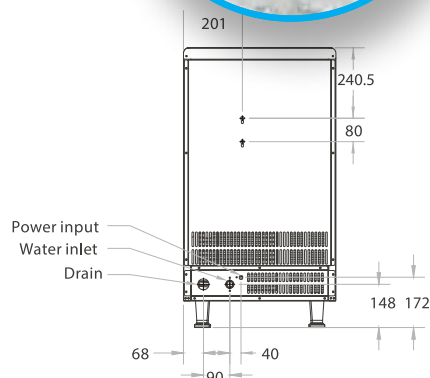
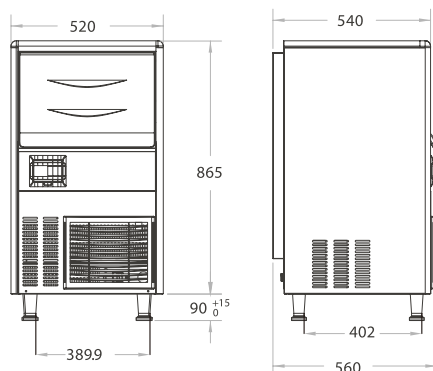
Code	Litre	Door	Shelves	Dimensions (WxDxH mm)	Weight (kg)	Temperature Range	Ambient/ RH%	Voltage	Power (W/A)
ZCD-L145G	575	2	2	1454x850x870	101	-22 to -18	25/60	240	727/10
ZCD-E185G	745	2	3	1850x850x870	129	-22 to -18	25/60	240	562/10
ZCD-L210G	900	2	4	2104x850x870	136	-22 to -18	25/60	240	721/10
ZCD-L250G	1105	3	5	2500x850x870	153	-22 to -18	25/60	240	960/10

GRANULAR ICE MAKERS

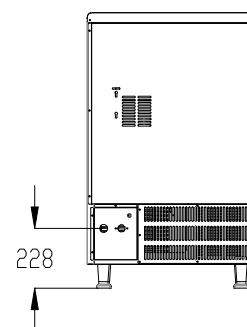
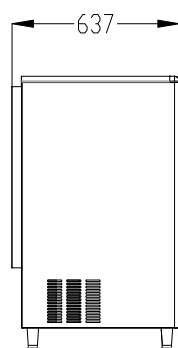
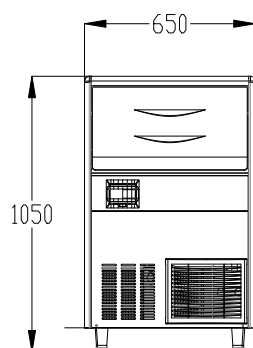
- Simple maintenance and easy to move, modular design
- Excellent electric control system
- AIR-COOLED
- Fully automatic and accurate control system
- U.S. Morrill Water Pump
- German ĖBM-Pabst fans
- Hisakage PCL
- Denmark Danfross Expansion
- Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter



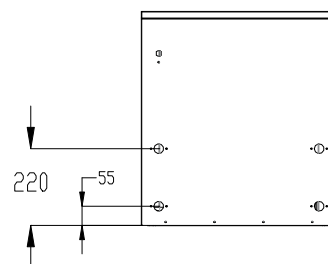
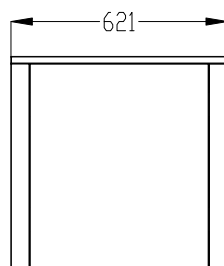
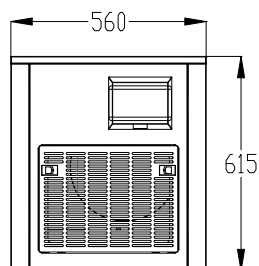
SN-068F



SN-128F



SN-258F



Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-068F	60	20	520×560×955	46	240	300/10
SN-128F	120	50	650×660×1050	50	240	600/10
SN-258F	250	125	560×830×1760	105	240	1000/10

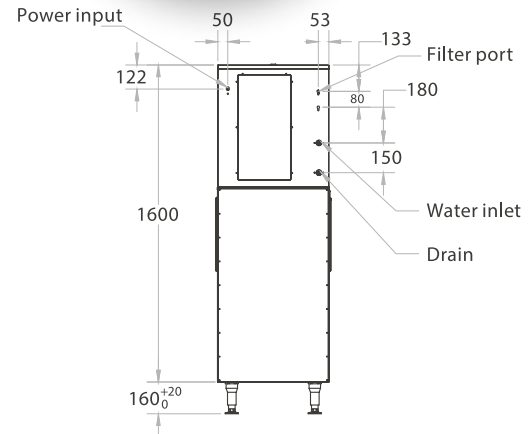
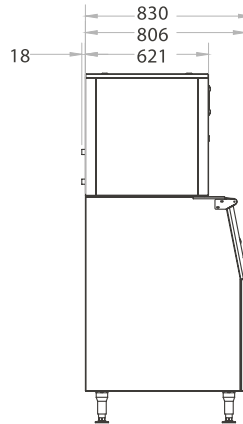
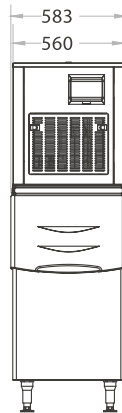
Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CHEWBLET / NUGGET ICE MACHINE

- Simple maintenance and easy to move, modular design
- Excellent electric control system
- AIR-COOLED
- Fully automatic and accurate control system
- U.S. Morrill Water Pump
- German ĖBM-Pabst fans
- Hisakage PCL
- Denmark Danfross Expansion
- Valve & Dry Filter
- Japanese Saginomiya Solenoid & Hydraulic Valve
- Includes removable water filter



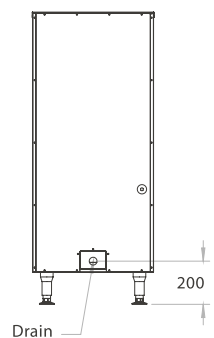
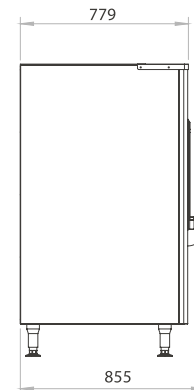
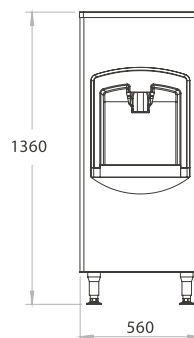
CHEWBLET ICE



Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SN-258N	250	125	560×830×1760	140	240	1160/10

ICE DISPENSER

- No touch, more convenient and hygienic for taking ice
- 304 grade stainless steel machine body
- Easy to operate and maintain
- Efficient ice dispensing
- Adjustable feet
- SD-130B Ice dispenser can also work with SN-420P, SN-145C, SN-280C machine head
- UV module with high sterilization efficiency



Code	Output (kg/24hrs)	Storage (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SD-130B	7,200	60	560×855×1360	78	240	210/10

Allow 100mm clearance for installation, all vents must be left clear.
Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

CONCEPT MODULAR DISHWASHERS

- Prewash module with 3 upper and 3 lower washing branches
- High-power washing system with 5 upper and 5 lower washing branches
- 3 washing programs: intensive (90 baskets/hr), medium (135 baskets/hr), high capacity (180 baskets/hr)
- Double effect rinse and pre-rinse
- Comes with 2 base baskets, 2 baskets for plates, 1 basket for cutlery



CCO-225DCW



CCO-320DCW



Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance					
CCO-180DCW	AS-260 + LP + DA	1750x790x1560	259	415/50	34.9/3~N
Left hand side entrance					
CCO-180ICW	AS-260 + LP + DA	1750x790x1560	259	415/50	34.9/3~N

Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance					
CCO-225DCW	AS-260 + PL3 + LP + DA	2360x790x1560	381	415/50	45/3~N
Left hand side entrance					
CCO-225ICW	AS-260 + PL3 + LP + DA	2360x790x1560	381	415/50	45/3~N

Code	Modules Consumption	Dimensions (WxDxH mm)	Weight (kg)	Voltage/Hz	Power (kW/A)
Right hand side entrance					
CO-320DCW	AS-260 + PL3 + L5 + LP + TA	3260x790x1560	556	415/50	56.3/3~N
Left hand side entrance					
CCO-320DCW	AS-260 + PL3 + L5 + LP + TA	3260x790x1560	556	415/50	56.3/3~N

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEAVY DUTY PLANETARY MIXERS

- B10GC and B20GC - Gear driven
- B40CP - Belt driven
- Steel and cast iron body
- Stainless Steel hook, whisk, flat beater
- Dough hook - S/S 430
- Wire whisk - S/S 201
- Flat beater - S/S 430
- Bowl - S/S 201
- 304 Grade stainless steel Safety guard
- Heat treated hardened steel alloy gears
- Full copper motor
- Timer
- Overload switch
- Safety guard open switch
- Bowl lift switch
- Bowl load switch
- 1.5m Cord with Plug: Actual length is 1.87 meter, but some are inside of the machines



INCLUDED



B10GC



B20GC



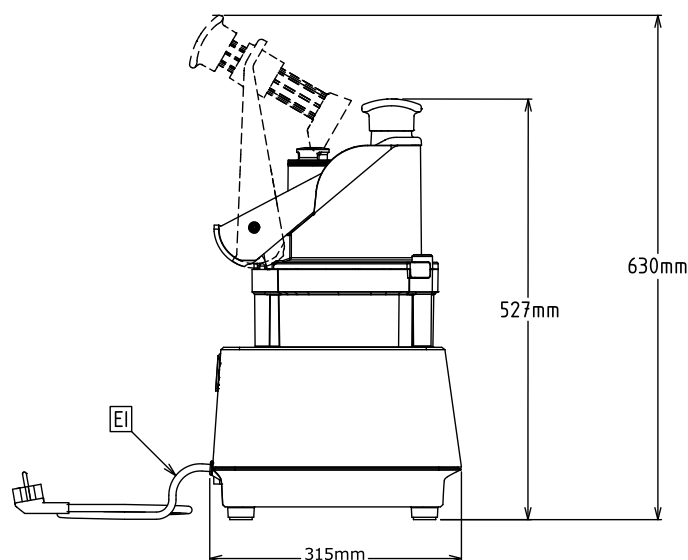
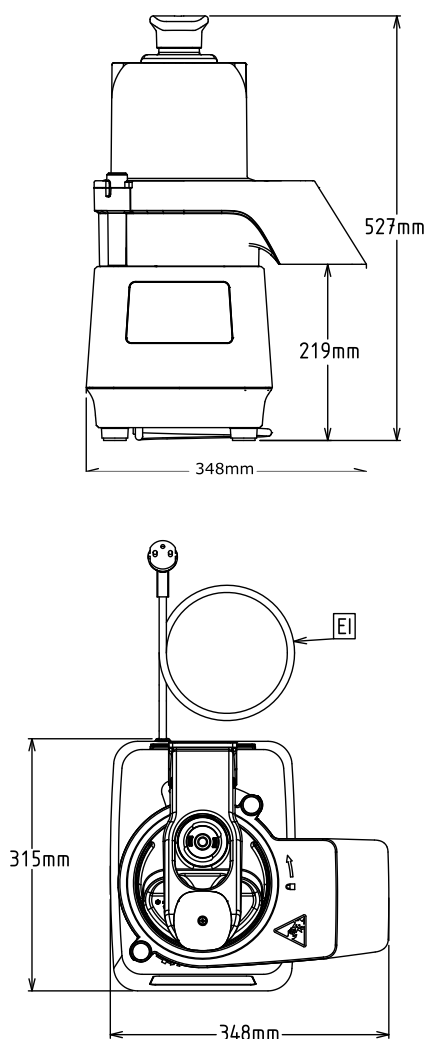
B40CP

Code	Litres	Max Dry Ingredients* (kg)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
B10GC	10	2.5	433x459x624	45	240	0.6/10
B20GC	20	5	508x537x806	65	240	1.1/10
B40CP	40	9	725x702x1190	170	240	2.1/10

* Maximum capacities are based on dry bread flour & a MINIMUM of 55% water content. Overloading machines and/or using the incorrect speed can cause damage & will void warranty. Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

PREP4YOU VEGETABLE SLICER

- Vegetable slicer with slicing, grating, shredding (julienne) as well as dicing and French fries cutting capability.
- Continuous feed model.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.
- Large output chute for efficient ejection.
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Pulse function for quick and precise slicing and grating.
- Ergonomic frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- Productivity up to 100 settings per service.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.



EI = Electrical inlet (power)

Code	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-CS	1 speed	348x315x527	1500	14	500/10
P4U-CV	9 speed variable	348x315x527	500-1200	15	750/10

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Consistent cutting results thanks to the patented lever-pusher*



Large output chute for efficient ejection. Suitable for GN containers up to 200 mm high



Full process control thanks to the transparent hopper



Maximised loading capacity up to 1.25 lt

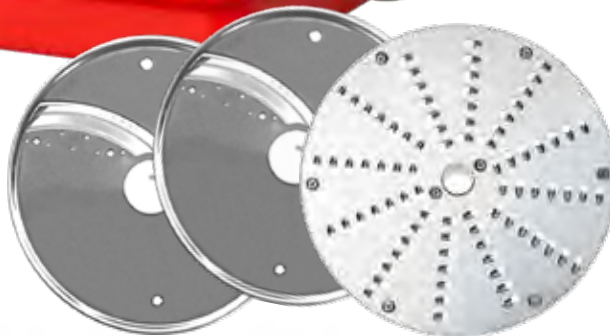


Variable speed control



Pulse function for quick and precise cutting and grating. Easy to clean motor base with flat control buttons

Single speed control



Moon hopper
1.25 lt capacity



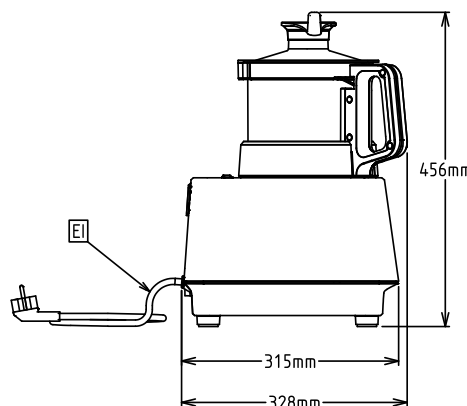
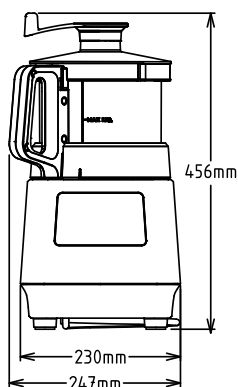
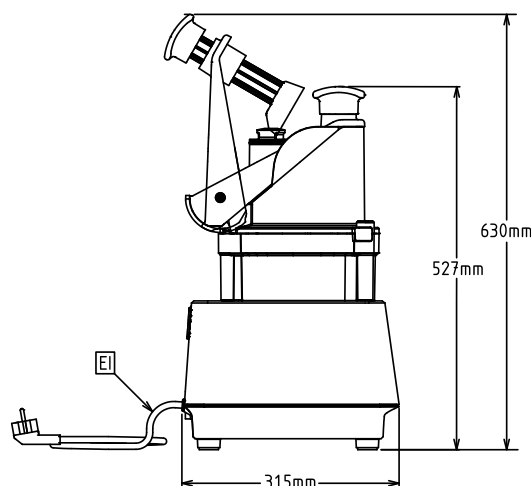
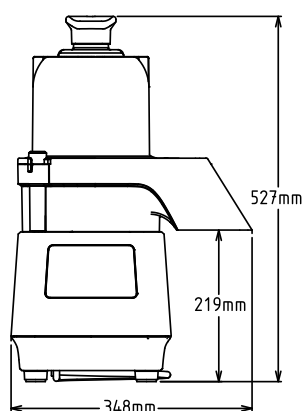
Small hopper
Ø 55mm



Extra small hopper
Ø 25mm

PREP4YOU CUTTER / MIXER / FOOD PROCESSOR

- Tabletop cutter mixer and emulsifier allowing fast chopping, mixing, mincing, griding, liquidizing and kneading.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- Pulse function for coarse chopping.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity up to 50 settings per service.
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor.



Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS2	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS2S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS3S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV2	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV2S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV3S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10

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Bowl and lid scraper for **uniform results** and **continuous working**



All ingredients are **processed evenly and quickly** thanks to the special flow generated inside the bowl



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning



Time saving: lid with funnel shaped hole to add ingredients during use



Full control thanks to the **transparent lid**

Variable speed control



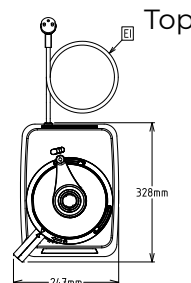
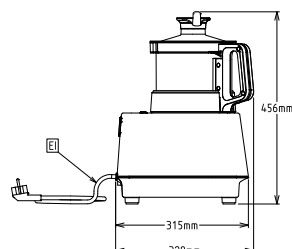
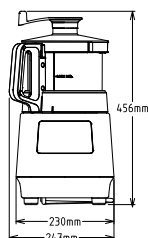
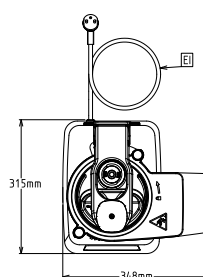
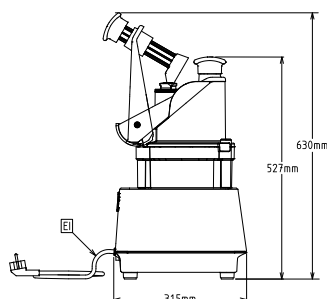
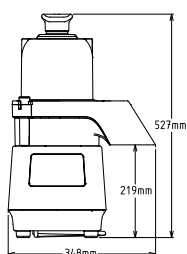
Intuitive control panel with easy to clean, flat and soft-touch buttons



2.6L and 3.6L
304 stainless
steel bowl

PREP4YOU COMBINATION SLICER / CUTTER

- Combined appliance with two functions: vegetable slicer and cutter mixer.
- Equipped with vegetable slicer attachment for slicing, grating, shredding (julienne) as well as dicing and French fries cutting.
- Cutter mixer and emulsifier function included, for fast chopping, mixing, mincing, griding, liquidizing and kneading.
- Equipped with half moon hopper (1,25lt capacity) and 2 small round feed chutes: Ø 25mm and Ø 55mm, for precise slicing of long shaped vegetables.
- Uniform cuts and maximised load capacity, thanks to the design patented lever-pusher.
- Large output chute for efficient ejection.
- Fits up to 200mm high standard kitchen containers (like GN) under the output chute.
- Continuous feed model.
- Pulse function for quick and precise slicing and grating.
- Ergonomical frontal lever, suitable for left handed and right handed operators.
- Vegetable slicer blade stops when lever pusher is lifted for operator safety.
- Optional discs and grids available of various sizes for slicing, dicing, grating and shredding (diam. 175mm).
- Optional 2.6 litre copolyester, 2.6 litre or 3.6 litre stainless steel bowl with micro-toothed blades rotor.
- Bowl/lid scraper included for uniform smooth results (emulsifying) and continuous working.
- Transparent lid, with funnel shaped hole, to add ingredients during use.
- All ingredients are processed evenly and quickly thanks to a special movement generated inside the bowl.
- Pulse function for coarse chopping.
- Easy to clean and waterproof control panel with flat on/off button and pulse function.
- All parts in contact with food are removable without the use of tools, completely dismountable and dishwasher safe.
- Productivity: up to 100 settings per service for vegetable slicer, up to 50 settings per service for cutter mixer function.
- Model includes 3 discs: slicer 2mm, slicer 5mm, grater 3mm.



EI = Electrical inlet (power)

Code	Bowl	Speed	Dimensions (WxDxH mm)	RPM	Weight (kg)	Power (W/A)
P4U-PS201	2.6L copolyester	1 speed	247x328x456	1500	13	500/10
P4U-PS201S	2.6L 304 stainless steel	1 speed	247x328x456	1500	13	500/10
P4U-PS301S	3.6L 304 stainless steel	1 speed	252x334x476	1500	14	500/10
P4U-PV201	2.6L copolyester	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV201S	2.6L 304 stainless steel	9 speed variable	247x328x456	500-3600	14	750/10
P4U-PV301S	3.6L 304 stainless steel	9 speed variable	252x334x476	500-3600	14.5	750/10

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Consistent cutting results and maximized load capacity (1,25 lt.) thanks to the patented lever-pusher*



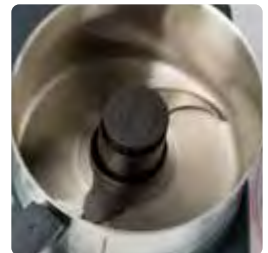
Large output chute for efficient ejection. Suitable for GN containers **up to 200 mm** high



100% dishwasher safe for best hygiene. All parts in contact with food are easy to remove for fast cleaning



Bowl and lid scraper for **uniform results** and **continuous working**



All ingredients are processed evenly and quickly thanks to the special flow generated inside the bowl



2.6L and 3.6L 304 stainless steel bowl



Single speed control

PREP4YOU DISCS

Slicers - 1 mm to 10 mm



1 mm	DS650213
2 mm	DS650214
3 mm	DS650215
4 mm	DS650237
6 mm	DS650217
8 mm	DS650220
10 mm	DS650221

Wavy slicers - 3 mm and 5 mm



3 mm	DS650218
5 mm	DS650219

Shredders - 2 mm to 8 mm



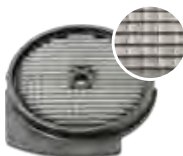
2 mm	DS650209
4 mm	DS650210
8 mm	DS650211

Graters - 2 mm to 7 mm



2 mm	DS650198
3 mm	DS650199
4 mm	DS650205
7 mm	DS650207
special disc for parmesan	

Dicing Kits - 8x8x8mm and 10x10x10mm



8x8x8 mm	DS650224
10x10x10 mm	DS650225



Special tool for fast and

PNC 650110	DS650110
------------	----------

Smooth blade rotors



2.6L	DS650227
3.6L	DS650234

Micro-toothed blade rotors



2.6L	DS650226
3.6L	DS650233

Ejector for vegetable slicer



DS650232

Cutting bowls

2.6L Copolyester	DS650229
2.6L Stainless Steel	DS650228
3.6L Stainless Steel	DS650235

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MULTI SLICER MACHINE

- This machine is ideally suitable for cutting leeks to flakes evenly with little residuals
- Variable speed belt conveyor, it makes the cutting length ranges from 1-5mm
- Sharp "S" blade performs all processes effortless and efficiently
- Adjustable feeding angle for easy and comfortable use
- Detachable blade and cover for easy cleaning
- Safety microswitch included.



Code	Speed (RPM)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AK-100SD	1500	565x375x520	15.6	240	300/10

BOWL CUTTER MIXER SERIES

- Full stainless steel construction
- Strong cutlery steel knife
- Powerful and ventilated motor
- Safety microswitch included
- Transparent lid with opening to add ingredients during operation
- Clear plastic top with bowl and lid scraper for controlling accurate mixing result
- Two speeds control and pulse function
- The machine is designed produced according to international standards for safety and hygiene.
- High bowl shaft to protect motor from food waste and liquid



Code	Capacity (L)	Speed	RPM	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
BC-5V2	5	2	1500/2800	435x435x665	21.5	240	1500/15
BC-8V2	8	2	1500/2800	435x435x665	21.8	240	1500/15
BC-12V2	12	2	1500/2200	495x455x790	29	240	2200/15

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

ELECTRIC SALAD DRYER / SPINNER

- Transparent, heavy duty lid for ease of control
- Sturdy construction in food-grade quality materials
- Durable and removable stainless steel basket
- With 5-minute mechanical timer
- Equipped with castors allowing the operator to wheel unit around the kitchen and under a countertop for easy storage
- 3kg per cycle
- Removes excess water for better portion control and savings



Code	Capacity	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
SP75AS	28	580x520x105	30.9	240	400/10

COMMERCIAL VACUUM PACKING MACHINES

- High transparent lid to monitor sealing progress
- Easy to use digital control panel
- Stainless-steel housing
- Stainless-steel vacuum chamber
- Cycle time: 10~30s
- High vacuum capacity to speed up packaging process
- Extending the shelf life of foodstuffs
- Vacuum bags not included. As shown on next page.

ZJ-VM500B2



ZJ-VM300B1



ZJ-VM400B2



Code	Vacuum Pump Capacity	Qty of Sealers	Sealer Size (LxW mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Bench top							
ZJ-VM300B1	10 m³/h	1	260x8	490×450×320	35	240	0.4/10
ZJ-VM400B2	20m³/h	2	400x10	560×500×460	70	240	0.9/10
ZJ-VM500B2	20m³/h	2	500x10	630×620×460	80	240	0.9/10

Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

COMMERCIAL VACUUM PACKING MACHINES

- High transparent lid for single chamber machine to monitor sealing progress
- Easy to use digital control panel
- Stainless-steel housing
- Stainless-steel vacuum chamber
- Cycle time: 10~30s
- High vacuum capacity to speed up packaging process
- Extending the shelf life of foodstuffs

ZJ-VM500S2



ZJ-VM500S2C



Code	Vacuum Pump Capacity	Qty of Sealers	Sealer Size (LxW mm)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
Floor type							
ZJ-VM500S2	20m³/h	2	500x10	630×620×1050	95	240	0.9/10
ZJ-VM500S2C	2 x 20m³/h	4	520x10	1250×750×950	240	415	1.5/3~N

ACCESSORIES FOR TC 8



- Meat tenderiser

TS737



- Filling mixer

FME02



SAUSAGE FILLER

- Manual heat free operation
- Fully stainless steel
- ROHS certification
- Designed to the latest US & EC safety standards
- Comes with 4 x S/S sausage funnels: ø16, ø22, ø32 and ø38

Code	Capacity (L)	Dimensions (WxDxH mm)	Cylinder (mm)	Weight (kg)
SV-7	7	300x340x830	140ø x460	13
SV-15	15	300x330x710	219øx400	17

SV-7



SV-15



Prices and specifications are subject to change without notice. Pictures are for illustrative purpose and final product may differ

HEAVY DUTY FLOOR STANDING MINCERS

- Housing constructed in aluminum alloy, food grade chopper, with international hygiene standard
- Spiral meat grinder head, high efficiency
- Energy efficient motor with cooling fan and precision gear drive, the circuit with overload and over current protection

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
200kg/h - #32 head				
AK32MG	495x320x580	29	240	900/10



FOOD CUTTER

- Easily chops and emulsifies meat and vegetables
- High-efficiency ventilated motor ensures continuous operation
- Cutlery grade 2-blade hub to efficiently decrease processing time for faster results, 3000 cuts per minute.
- Durable AISI 304 stainless steel construction
- Removable bowl cover, 2-blade hub, and bowl for easy cleaning
- Bowl cover safety interlock
- Rubber feet for secure use

Code	Speed (cut/min)	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
AK370FC	3000	655x480x320	15.6	240	250/10



BENCHTOP BONE SAW

- High in efficiency and low in energy consumption
- Easy to operate, stylish looks and great performance ideal for cutting fresh or frozen meat, bones, fish etc. in butcher shops, clubs, hotels & restaurants
- Cutting thickness guide
- Adjustable cutting height
- Max cutting height: 220mm

Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (W/A)
HLS1650	480x460x870	42	240	750/10



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FREE STANDING BONE SAW

- Aluminium machine body
- Start, stop, 0.2sec emergency button
- Adjustable cutting thickness 5~200mm
- Door safety switch: cut off power when door is open
- Removable top wheel for easy cleaning
- Overheat protection
- Scrap collection tray
- Stainless steel working surface
- Work surface area: 530x430mm
- Blade size (length x width x thickness): 2040x16x0.5mm



Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG300AH	590x490x1170	62	240V	1.1/10

FREE STANDING BONE SAW

- Metal finished machine body
- Stainless steel working surface
- Work surface area: 800x720mm
- Blade size (length x width x thickness): 2850x16x0.5mm
- Adjustable cutting thickness 5~270mm
- Blade scraper



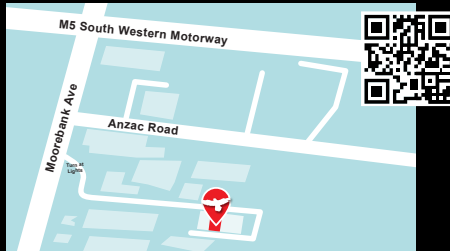
Code	Dimensions (WxDxH mm)	Weight (kg)	Voltage	Power (kW/A)
JG400AH	830x880x1775	142	415	1.5/3~N

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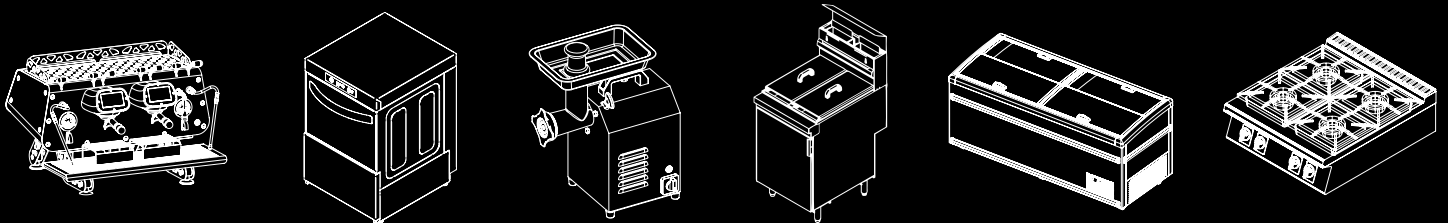
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