



Kitchen Tech

2017

www.kitchentech.ir



Kitchen Tech

**Fast food, Restaurant, Cafe
Equipment & Design**

**www.kitchentech.ir
www.habtoor.ir**



Habtoor International Company

Habtoor International is a company fully owned by **Mr. Abdul Aziz Khalifa Bin Habtoor**, which was formed in January 1993 with its head office being based in Dubai.

With over 23 years of successful services to the industry, Our company was formed and structured to specialize in the design, supply and installation of fast food and catering equipment for clients and customers operating throughout the U.A.E and surrounding Gulf & Middle East countries.

Using the latest Computer Aided Design (CAD) 3D software, we produce layout designs, specifications and full service drawings not only for our clients but also for contractors and food service consultants.

With over 65 efficient staff we operate a fully computerized operation supported by a team of highly trained and qualified technicians for **installations, maintenance** and **service back up**. Furthermore, we carry a comprehensive stock of **spare parts** at our warehouse facilities in Dubai.

Since we receive special support from the manufacturer's side who have chosen us as their representatives, we are able to offer full service & maintenance to the customers. Meanwhile we hold **seminars** at our office once in a while to update both customers and our technicians. Since the significant point in each company is a qualified team of technicians, we make them trained "in house" and in the factories "abroad".

Brands We Represent

HENNY PENNY™
Global Foodservice Solutions

Lincoln

Frymaster

Dean



niECO



APW
wyott



PRINCECASTLE
A BERKSHIRE HATHAWAY COMPANY



Quality Industries
Precision Metal Fabrication since 1972



IGF

ACP
HIGH PERFORMANCE HAS A NAME.
MENUMASTER

roundup

IMPERIAL

Hatco

Vitamix

TAYLOR

Scotsman
Ice Systems

SILVER KING

NEMCO
FOOD EQUIPMENT

SERVER

Henny Penny was founded in 1957 to build and market the world's first commercial pressure fryer. Although we remain the industry leader in this category, we have since expanded our product line with open fryers, rotisseries, heated merchandisers, the SmartCombi™ ovens, blast chillers, warming cabinets and much more.

During the last decade, alone, we have developed product lines in nine separate categories and added 120,000 square feet of manufacturing and office space, including our new world class headquarters and customer training facility.

In short, "that pressure fryer company" has grown into a worldwide enterprise committed to-and capable of-offering equipment solutions that address a far wider range of the foodservice operator's needs.



Made in USA.

www.hennypenny.com





PFE-500 Electric

COMPUTRON 8000 control.
Standard "4-head" electric

Capacity

- Product 14 lbs. (6.4 kg)
- Oil 48 lbs. (22.4 l)



PFG-600 Gas

Pressure Fryers

Capacity

- Product 12 lb (5.4 kg)/
4 head chicken
- Oil 43 lb or 22 L



PFE-591 Electric

High volume 8-head electric

Capacity

- Product 24 lbs. (10.9 kg)
8-head chicken
- Oil 48 qts. or 100 lbs.
(46.6 l or 45 kg)



PFG 691 Gas

High Volume

Capacity

- Product 24 lb (11 kg)
8 head chicken
- Oil 130 lb or 61 L

Your customers love it. So will you.

HENNY PENNY
Engineered to Last™

The pressure fryer profit package from Henny Penny.



PFE 600/8000

Pressure Fryers

Cook faster at lower temperatures and produce healthier, better-tasting fried foods, all while reducing oil consumption, labor costs and safety concerns. That's the latest generation of PFE 500/PFG 600 pressure fryer from Henny Penny the company that introduced the world's first commercial pressure fryer more than 50 years ago.

Patented colour keyed spindle and lid lock make it easy to create the perfect pressure seal every time. Frying management controls, rectangular fry pot with 7-year warranty, and energy efficient heat transfer that generates the industry's lowest average exhaust temperatures. You can't beat Henny Penny reliability... or the ROI from serving load after load of great-tasting pressure fried chicken and more!



Accessories



10109

■ سبد ۴ طبقه هنی پنی
مخصوص دستگاه کنتاکی
ظرفیت ۳۶ تکه



1010101085

■ توری نمایشگر مرغ هنی پنی

1010101084

■ سینی نمایشگر مرغ هنی پنی



1014

■ کاغذ فیلتر روغن Henny Penny

مخصوص دستگاه های سرخ کن

Pressure Fryers

PFE 600/8000





PXE 100

Velocity Series

Features

- Smaller fry pot cooks 24 lb (11 kg) of food in 75 lb (or 38 L) of oil—25% less oil per pound of food than other high volume fryers.
- Oil level monitored and automatically replenished from on-board reservoir.
- Oil is filtered automatically after every cook cycle, extending oil life and improving productivity.
- During filter, oil jets wash food particles out of fry pot to eliminate scorching and reduce end of day cleaning time.
- Easy to use next-generation touch/tap controls feature 3-line menu-style digital display, up to 160 programmable products, pressure lock monitoring, USB support, extended memory, and a host of oil and cook management features.
- New triple safety lid lock design with control-activated lock.
- Patented counter-balanced system makes it easy enough to raise and lower loads with one hand.
- High-efficiency heating elements and low oil volume combine to generate fast recovery and greater energy savings.
- Fully insulated, heavy-duty stainless steel fry pot with 7-year warranty.
- High-limit temperature protection.
- Easy-to-clean seamless deck with rounded corners and recessed pressure dead-weight.
- Deck set lower for easier racking.
- Raised edge along deck reduces spills.





HHC-903 Half-Size

Heated Holding Cabinets

Description:

Half-size, mobile heated holding cabinet with a single cabinet and manual humidity control. Designed to hold foods within proper temperature ranges prior to serving.



HHC-900 Full-Size

Heated Holding Cabinets

Description:

Full size, high volume, mobile heated holding cabinet with dual doors and single control panel. Designed to hold foods within proper temperature ranges prior to serving.



HCW-5

Two-tier, dry over humidified, 5-pan
Display Counter Warmers

Description:

Two-tier display counter warmer, model HCW-5 with flip-up pass-through doors and lower-tier moist heat operation.





Made in USA.

www.birosaw.com



BCC-100

Poultry Cutter

Cut chicken, turkey, duck, fish, and rabbit all day with the Biro BCC-100 Poultry Cutter. The special 9" cutting blade lets you cut pieces accurately while providing minimal tearing of the skin. Since the blade is designed to slice instead of tear product tissue, your shelf life is maximized.

The 3/4 horsepower motor ensures that you have all of the power you need, and the machine design lets you cut for maximum productivity. The BCC-100 is designed for easy wash down and good sanitation. Left hand design machines are available if your product flow requires it.





Made in USA.

www.qualityind.com

Marinator

Marinators made by Quality Industries Inc. have an internal torque limiter for operator safety. Our uniquely designed marinators are available with lids and cover shields. The innovative lid design of our marinators reduces average marinating time to ten minutes. The ten minute cycle time supports higher production levels, while allowing operators to perform other tasks during the ten minute cycle. With NSF-approved stainless steel construction, our marinators are hygienic and easy to clean.



Made in USA.

www.ayrking.com

BBS-U-4830

Breader Table

The AyrKing Breader/Blender/Sifter (BBS) features a unique auger brush that sifts breading and blends spices while ejecting unwanted dough balls. Used by tens of thousands of restaurants around the globe, the AyrKing BBS is available in numerous models or can be customized to fit your exact needs

DIM: 1220 x 770 x 850 + b-splash



Accessories



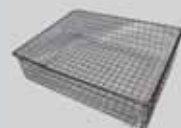
Lug Plastic without hole



Lug Plastic with hole



Lug Cover Plastic



Crispy basket



Lug Plug Plastic



Plastic Dough, ball pan



Dip Pot



Dip basket



CHICKEN CONCEPT



Poultry Cutter



Marinator



Breader table



Pressure Fryer



HHC-900 Full-size



Display counter warmers





Lincoln designs, manufactures, and markets commercial and institutional foodservice cooking equipment.

In 1982, the Company introduced a line of forced hot-air conveyor ovens called Impinger® ovens. Impinger® ovens cook most foods approximately two times faster than standard convection ovens and two to four times faster than conventional deck ovens. Lincoln manufactures a family of Impinger® ovens with various capacities and space requirements. The company also manufactures and markets a line of electric Fresh-O-Matic® food steamers. Food steamers produce super-heated steam that permits rapid reheating or warming of bread, fast food, and convenience food products.



Made in USA.

www.lincolnfp.com



Impinger II Express (1100 Series)

Versatile Impinger Conveyor Pizza oven

1154- Natural gas oven

1164- Electric conveyor oven

Standard Features

- Stackable up to three (3) ovens high
- 18" wide, 56" long conveyor belt with product stop
- 28" baking chamber
- Temperature is adjustable from 250°F (121°C) to 575°F (302°C).
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time.
- Front-loading access door with cool handle
- Direct conveyor drive is powered by an AC motor
- Stainless steel top, front, and sides



Impinger I (1400 Series)- Gas

Stackable high capacity ovens

1455- Electric conveyor oven

1456- Natural gas advantage oven

1457- LP Gas advantage oven

Stackable up to two (2) oven cavities high.

- 32" (812 mm) wide, 73" (1854mm) long conveyor belt with product stop.
- 40" (1016 mm) baking chamber.
- Temperature is adjustable from 250°F (121°C) to 600°F (316°C).
- Conveyor speed is adjustable from one (1) minute to thirty(30) minutes cooking time.
- Front-loading access door with cool handle.
- Indirect conveyor drive is powered by an AC motor.
- Stainless Steel top, front and sides.



Impinger Low Profile (1600 Series)- Gas

Stackable 3 high for incredible baking capacity

- Stackable up to three (3) oven cavities high.
- 32" (812 mm) wide, 73" (1854 mm) long conveyor belt with product stop.
- 40" (1016 mm) baking chamber.
- Temperature is adjustable from 250°F (121°C) to 600°F (316°C).
- Conveyor speed is adjustable from one (1) minute to thirty (30) minutes cooking time.
- Dual heating systems for maximized cooking efficiency.
- Front-loading access door with cool handle.
- Indirect conveyor drive is powered by an AC motor.
- Stainless steel top, front and sides.



IGF

The IGF machines are the most advanced and sophisticated that the market can offer. IGF, in more than 30 years of research has consistently favored the original patents creando15. The materials and technical solutions developed are of high quality special steel, plastic sophisticated electronics to control the use of the processing steps. The production of IGF is the top strength and safety: do not build simple machines, but business partners reliable and accurate.

Made in Italy.

www.igffornitalia.com/en

2300 Dough Roller L40P

- Two pairs of parallel and adjustable rollers, for you to get a sheet of dough as many millimetres thick as you like, and for obtaining either a square or a rectangular sheet.
- Mono phase motor: Hp 0,5/V230/Hz50
- Weight portion of dough: g. 100/700
- Diameter pizza: 10/40 cm.
- Length: 52 cm.
- depth: 69 cm.
- height: 52 cm.



Spiral kneading machine

2200/S25-33 Litre / 2200/S42- 50 Litre

all the excellent characteristics of this series of machines. It is the most suitable solution for pizzerias, confectioneries and small bakeries.

- Sound and noiseless (60 dB max), due to its compact mechanics.
- The machine container can be moved forward for an easy emptying.
- The combined rotation of the container and the whisk, characterised by a specially forged shape, results in a more homogeneous and oxygenated dough and with the most ideal temperature.
- An oil bath transformer allows to optimise the mechanics.



Spiral kneading machines

2500/S60-90 Litre / 2500/S90- 135 Litre

It is the biggest of this range of machines, with a bowl's capacity of 135 litres.

- It is the ideal solution for small bakeries and for big pizzerias and confectioneries.
- Double-speed timer on the whisk, with electronic control.
- 2 power transformers, double-speed for the whisk, one speed for the bowl.



Bench planetary mixers

Smart 7- 7 Litre / Smart12- 12Litre

Smart is a line of bench planetary mixers extremely essential in its functionality. Small, compact and at the same time of great sturdiness and solidity, Smart is an ideal instrument for kitchens, restaurant, laboratories, pastry shops and ice cream shops.



Dough Divider&Rounder

BM/2+NT,AS/T

This machines can portion the mixing dough loafs (Dough Divider, mod. BM/2) or portion and round (Dough Divider and Rounder, mod BM/2/AS) or only round them (Dough Rounder, mod. AS/T) according to the chosen weight in grams (from a minimum of 50g to a maximum of 300g).





PIZZA CONCEPT

IGF

Spiral mixer



IGF

Dough Roller



CORECO

Pizza Prep Table



Lincoln

Impinger I (1400 Series)





Nieco has experienced it's growth from a small sheet metal firm in San Francisco, to a state-of-the-art food machinery plant in Windsor, CA. Today, Nieco Automatic Broilers can be found in restaurants throughout the world, and our current lines of broilers have over 45 years of reliability built into each one.

Nieco's Windsor, CA state-of-the-art plant has 75,000 sq. ft.

- Thousands of Nieco Broilers in Burger Kings Worldwide.
- Over 3,700 Nieco Broilers in Carl's Jr. & Hardees.
- Red Robin, A&W, and Dairy Queen restaurants feature Nieco Broilers.
- Nieco Broilers are in Burger Ranch in Israel, Burger Boy in Mexico and Tropiburger in Venezuela



Made in USA.

www.nieco.com



JF63

Automatic Broiler

Nieco's JF63 single or JF63-2 dual belt automatic broilers with BroilVection™ technology deliver superior products while saving up to 40% in energy costs. Designed for mid- to high-volume locations, the JF63 broils a variety of menu items, offering customers the charbroiled flavor and surface sear marks they desire. Nieco's BroilVection™ technology combines radiant, reflective and convective heat to produce consistent results and reduce operating costs.

Benefits:

- Delicious Charbroiled Flavor and Color
- Less Kitchen Heat
- Easy to Operate and Maintain
- Energy Savings
- No Burner Replacement
- Faster Speed of Service

Perfect For:

Mid - High Capacity, multi product broiling

Features:

- Automatic Stack Feeder
- Digital Controls
- Loads Pans Directly
- Patented BroilVection™ Technology
- Compact Design
- Brushless DC BroilVection™ Fan and DC Drive Motors



Grill



L810
ELECTRIC 3 PLATEN 36" GRILL TWO-SIDED GRILL

Features

One touch menu selection automatically provides accurate TIME, TEMPERATURE and GAP settings for every product.

Touchscreen Controls

Built-in, Intuitive software with touchscreen controls ensures consistent cooking times and temperatures. Preset cooking steps are easy to follow, even for inexperienced operators.

Programmable Controls

Microprocessor controls are programmable for simplified operator operation. Offers flexibility for future menu items and product specification changes at the restaurant level.

External USB Port

External USB port allows user access to upload new menu and promotional items. Menu changes can be sent electronically to other store locations saving time and eliminating operator error.

Automatic Calibration

The grill automatically recalibrates itself daily so cooking temperatures remain consistent.

Upper Platens

Two upper platens will close automatically to the preset gap setting with the touch of one button. Air cylinder system provides quiet, simple, trouble-free operation of the upper platen. As a safety feature, platen will automatically open at loss of power, or if an obstruction is detected.

Four Flat Timer

Turns a 12-inch cooking area into four separately timed cooking zones, managed by a built-in timer. Improves speed of service.



Grill

Precise Automatic Gapping

Solid platform with 3-point reference plane and fixed (home) reference point. Once programmed, the upper platen automatically achieves accurate and consistent gaps, every time. Precise, repeatable gapping assures product safety and better quality finished product.

Cooking Zones

Two separately controlled cooking zones. Each zone has three independent heating elements, and two in the upper platen to assure even temperatures and quick recovery.

Side-To-Side Release Material

Protects entire upper platen cooking surface and makes cleaning easy. Improved installation and removal process away from hot surfaces.

Patty Cook Position Placement Guide

Lower cooking surface is etched for a permanent patty placement guide for two-sided cooking.

Standby Alert

Standby feature incorporated into the grill gives audible reminder to place an idle platen into standby mode. This feature reduces operating energy by up to 40 percent compared to full operation mode.

Multi-Function Mode

Up to three manual actions can be performed within a cook cycle, such as turn, sear, season or cheese melt.

Fault Log

Integrated fault log improves technician diagnostics by making troubleshooting easier. Also validates downtime occurrences.



L820

ELECTRIC 2 PLATEN 24" GRILL TWO-SIDED GRILL





Star International Holdings, Inc. has been designing, manufacturing and marketing reliable, quality commercial food service equipment since 1921
Acquired Holman Cooking Equipment in 2003 & Toastmaster in 2008

Today, Star manufactures a variety of equipment within the following categories:
Cooking Equipment, Baking Equipment, Toasting Equipment, Concession Equipment ,
Steaming Equipment, Merchandising & Warming Equipment

- ISO 9001 certified office
- Over 200 qualified service centers to service your equipment



Made in USA.

www.star-mfg.com



Benefits

- Mechanical snap action control for better turn-down and temperature regulation. Thermostatic provides accurate temperature rated from 150° to 550°F within +/- 20 degrees of set point while providing accurate low temperature performance with snap action control to prevent temperature overshoot.
- Ultra-Max high capacity 24" deep cooking surface is ideal for high volume operations.
- longer lasting, heavy-duty metal knobs.
- All stainless steel construction and front panel for long lasting attractive appearance and ease of cleaning.
- Highly polished 1" thick steel plate for superior heat distribution, fast recovery and energy efficient operation.
- Custom designed steel 30,000 BTU burner every 12" of cooking surface provides superior cooking performance.
- Heavy-duty construction with all welded body construction and stainless steel front, side panels, bull nose and splash guard.
- Ergonomically advanced front panel providing easy access and viewing of controls.
- Cool-to-the-touch stainless steel bull nose front provides knob protection and comfortable work zone.
- Standing pilot light for consistent performance.



Ultra-Max Electric Griddles

Features

- 24", 36", 48", 60" and 72" widths
- Tapered Steel Splash Guards
- Heavy-Duty Construction
- Cool-to-the-touch vented stainless steel front panel and large bull nose for cooler operating zone.

Ultra-Max Gas Griddles

Features

- 24", 36", 48", 60" and 72" widths
- NEW - gas models feature 40,000 BTU burners every 12"
- Internal Plate Sensor
- Tapered Steel Splash Guards
- Heavy-Duty Construction
- Cool-to-the-touch vented stainless steel front panel and large bull nose for cooler operating zone





GCRB-24i

Champion char Broiler (Gas char Rock)

Construction:

Stainless steel top skirt, grease through, grease collector drawer, and front panel. Stainless steel radiant. aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications

GCRB-24H: 2 "U" burners, 40,000 BTU/hr. each, total 80,000 BTU/hr. input. Two manual high-low controls. (Propane is 72,500 BTU/hr.)

GCRB-36H: 3 "U" burners, 40,000 BTU/hr. each, total 120,000 BTU/hr. input. Two manual high-low controls. (Propane is 108,750 BTU/hr.)



GGM-24i

Champion Griddle (Gas Manual)

Construction:

Stainless steel top skirt, grease through, grease collector drawer, and front panel. Stainless steel radiant. aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:

GGM-24H: 2 "U" burners, 25,000 BTU/hr. each, total 50,000 BTU/hr. input. Two manual high-low controls. (Propane is 45,000 BTU/hr.)

GGM-36H: 3 "U" burners, 25,000 BTU/hr. each, total 75,000 BTU/hr. input. Two manual high-low controls. (Propane is 67,500 BTU/hr.)

Accessories



Coal



Hot Food
single well



Bain Marie
With Drain



Bain Marie





Made in USA.

www.bakerspride.com

Charbroilers



Model XX-4



Model XX-6



Model XX-8

Model	Broiling Area	NO.Top Grates	NO.of Burners	BTU/H
XX-4	533x610	4	4	72,000
XX-6	800x610	6	6	108,000
XX-8	1067x610	8	8	144,000

Convection Oven (Electric/ Gas)



BCO-E1 Cyclone Series



BCO-G1 Cyclone Series

Model	Width	Depth	Height	Wattage	Pan Capacity	Number of Racks	Temperature Range	Utility
BCO-E1	38 1/8"	41 15/16"	26 7/8"	10.5 KW	5 Pans	5	150 - 550 F	Electric
BCO-G1	39"	41 3/8"	32"	-	5 Pans	5	150 - 500 F	Gas



www.kitchentech.ir



The Silver King tradition of quality and value began in 1950 when the Stevens-Lee Company began manufacturing the now legendary Silver King brand of bulk milk dispensers. Back then there was one product being produced by seven employees in a simple 4,000 square foot facility. Today Silver King has over 175 employees manufacturing over 100 products in a state-of-the-art, 130,000 square foot facility. We continue to grow rapidly, constantly refining our current product lines and developing new ones designed to meet our customers' changing needs.



Made in USA.

www.silverking.com



SKMWF34/C2

Mobile freezer

EXTERIOR Stainless steel. INTERIOR Stainless steel. Covered corners and finished edges for ease of cleaning. REFRIGERATION CFC-free, R404a refrigerant, high efficiency, self-contained refrigeration system.





SKUCF7F

Under counter freezer

Automatic defrost with forced air circulation. Heavy gauge, hand dipped wire shelves. Toughest, longest lasting door in the industry. No plumbing or floor drains required.



SKTTR7F

Under counter Refrigerator

Heavy gauge, hand dipped wire shelves. Automatic defrost with forced air circulation. Heavy-duty door frame is built to last. Stackable saves valuable floor space.



SKP278

Front Breathing Prep Tables

STORAGE CAPACITY: 6.5 cu. ft.
SHELVES: 2
SHELF AREA: 8 sq. ft.
COMPRESSOR: 1/5TH HP
AMPS: 3.9



SKP4812

Front Breathing Prep Tables

STORAGE CAPACITY: 12.2 cu. ft.
SHELVES: 4
SHELF AREA: 14.5 sq. ft.
COMPRESSOR: 1/4TH HP
AMPS: 4.3

REFRIGERATION CFC-Free, hermetically sealed, self-contained refrigeration system with fan cooled condenser. Cold wall copper tube evaporator for even distribution of cooling and moisture retention. Adjustable temperature control and built-in temperature indicator.





Since 1950, Hatco has been a leader in creating innovative ideas for the food service industry: bold innovations in equipment that improves efficiency, reliability and profits. Our products are designed and built to handle the rugged demands of today's food service operations. Hatco manufactures durable warming, toasting, sanitizing, and refrigerated equipment with a dedication to exceptional customer service and worldwide distribution.



Made in USA.

www.hatcocorp.com



Glo-Ray GRSDS-41DBK Food Warmer

Hatco slanted display warmer with dual shelf, hard coat shelves adjustable dividers, display lights, thermostatically controlled, hard coated heated base

Dim: 41" x 24" x29 3/8" (H).



Glo-Ray® Dual Aluminum Infrared Strip Heater with Lights (GRAHL-24D)

Strip Heaters /Infrared Strip Heaters /1120W

Hatco's Glo-Ray® Dual Aluminum Infrared Strip Heater with Lights blankets food holding areas to safely hold products at optimum serving temperatures, using a pre-focused heat pattern and specially-designed reflectors to ensure maximum food holding.



Glo-Ray® Dual Aluminum Infrared Strip Heater with Lights (GRAHL-36D)

Strip Heaters /Infrared Strip Heaters /1780W

Hatco's Glo-Ray® Dual Aluminum Infrared Strip Heater with Lights blankets food holding areas to safely hold products at optimum serving temperatures, using a pre-focused heat pattern and specially-designed reflectors to ensure maximum food holding.



Glo-Ray® Dual Aluminum Infrared Strip Heater with Lights (GRAHL-48D)

Strip Heaters /Infrared Strip Heaters /2440W

Hatco's Glo-Ray® Dual Aluminum Infrared Strip Heater with Lights blankets food holding areas to safely hold products at optimum serving temperatures, using a pre-focused heat pattern and specially-designed reflectors to ensure maximum food holding.





MENUMASTER

Serve Every Dish with Confidence.



Made in USA.

www.acpsolutions.com/menumaster



DEC18E2

Heavy Volume Microwave

Features, Advantages & Benefits:

- 1800 Watts of power for fast heating.
- Ample 17 liter capacity easily accommodates a standard half-pan.
- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- 11 power levels for consistent, delicious results for frozen and fresh foods. Food can go from freezer to table in minutes.
- User-friendly controls are easy to use and require minimal user training.
- Space-saving stackable design.
- Interior ceramic shelf is sealed and recessed to help reduce plate to shelf edge impact and keep spills contained.
- Interlock switch assembly is engineered for maximum durability and long life.
- Durable stainless steel exterior and interior for years of commercial food service use.



RCS511A

Medium Volume Microwave

Features, Advantages & Benefits:

- 1100 Watts of power for fast heating.
- 34 L (1.2 cubic foot) capacity easily accommodates prepackaged foods, single servings or large platters.
- Up to 100 programmable menu items simplifies cooking and ensures consistent results.
- 5 power levels for consistent, delicious results for frozen and fresh foods.
- Time entry option for added flexibility.
- Braille touch pads.
- Removable air filter with clean filter reminder protects oven components from grease laden air.
- Digital display with countdown timer for simple operation and easy at-a-glance monitoring.
- See-through door and lighted interior for easy monitoring of food without opening the door.
- Durable stainless steel exterior and interior for years of commercial food service use.
- Worldwide service network provides ongoing product support.
- Full 1-year warranty and limited 3-year warranty on the magnetron tube only.



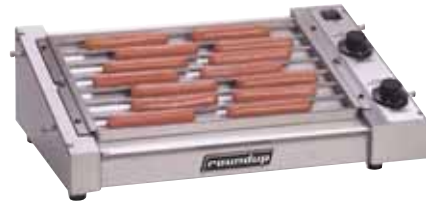


HDC-21A

Hot Dog Corral

Turn hot dogs from an afterthought to a must have. The Hot Dog Corral sears in the flavor by basting hot dogs in their own juices as they move along the heated grill surface. Maintain the grill temperature with the adjustable thermostat to keep hot dogs tasting fresh for up to six hours. With only one moving part, this unit is easy to operate, clean, and service.

- Stainless steel construction
- Slanted grill surface for increased visibility
- Adjustable thermostat
- Optional food shields available



WD-21A

Warmer Drawer

The Warmer Drawer keeps food product fresh and delicious for customers. It features a precision thermostat to ensure both food quality and safety. This unit is available for holding bread products or protein-based products, such as hot dogs and sausages.

- Stainless steel construction
- Easy-to-adjust thermostat
- Easy to clean
- Designed to be used separately, stacked, or under the Hot Dog Corral



VCT-2000 HI

Vertical Contact Toaster

The Vertical Contact Toaster Model VCT-2000 is designed for contact toasting of buns. The toaster design allows the operator to place buns on both sides of the heated platen at the same time. Buns are placed into the top of the toaster and uniform, golden brown, warm buns are then retrieved at the base of the toaster.

- Double-Sided Platen Toasts On Two Sides for Twice the Capacity, Compared to Conventional Single Sided Toasters
- Staggered Bun Delivery Helps Keep Sandwiches Hot
- PID Electronic Solid State Temperature Controller
- 7-12 Second Pass Through Time



Prince Castle, founded concurrently with the birth of the quick-service industry, has been a pioneer and innovator in introducing new technologies to thousands of restaurants. Founded in 1955, Prince Castle has grown with many of the food service leaders to help improve their kitchens the world over.



Made in USA.

www.princecastle.com

Holding Solutions



DHB2PT-33B 8-PAN HORIZONTAL
 (4 WIDE X 2 HIGH) – PASS-THRU HOLDING BIN WITH MENUTRAK

How are holding bins used?

- Holding bins allow operators to cook menu components in advance and then gently store that product in the holding bins until the order is received
- Once that order is placed, the crew will assemble that order using hot and fresh menu components from the holding bin
- Holding bins allow operators to serve to order, helping increase speed of service while maintaining high product quality standards

Benefits of holding bins

- Hold food longer - up to one hour and beyond
- Less waste
- Faster speed of service
- Holds foods at safe temperatures
- Consistent quality product
- Increased operational flexibility

Benefits over other holding techniques

Holding bins are superior to steam cabinets as they hold product 3-4 times longer without washing the food with water and diluting the flavor. Holding bins are also better than heat lamps because holding bins hold food 4-5 times longer without drying out the food.



DHB2PT-20B 4-PAN
 (2 WIDE X 2 HIGH) – PASS-THRU HOLDING BIN WITH MENUTRAK

Why Prince Castle holding bins?

- Thousands of bin in use worldwide!
- No doors for easier operation and stable hold environment
- Able to hold your entire menu - both fried and moisture-sensitive products in one unit
- Exclusive MenuTrak menu supervision system
- Sizes to fit your kitchen layout
- Rack system simplifies cleaning
- Design allows bins to fit anywhere



297 Series

Toasters

Prince Castle's Slim-line Bun Toaster provides perfect caramelization by contact toasting. These toasters put versatility in your kitchen by using less counter space. A unique two-level platen design allows operators to toast thicker bun crowns and thinner bun heels at the same time. Stainless-steel construction makes this toaster durable and easy-to-clean.



Accessories



1010101013 ■ غلتک کره زن تستر نان برگر
قابلیت نصب روی دستگاه prince castle و نصب رومیزی
گنجایش تا ۱.۴ LT, غلتک سوراخ دار برای مقدار مناسب کره



101010105 ■ تزریق سس برگر استیل
101010106 ■ قوطی سس برگر
101010107 ■ سینی نگهدارنده قوطی سس برگر



101010108 ■ خرد کن گوجه با ۱۲ تیغه
برند price castle با ۱۲ تیغه
رومیزی، ضد زنگ و مقاوم در برابر خوردگی



101010108 ■ دستگاه برش زن نان برگر
برند price castle
رومیزی و برش در سایزهای مختلف حلقوی



Pan Drain



Pan Cover



Passthrough Pan





BURGER CONCEPT



Automatic Broiler



Grill



Gas & Electric Griddles



Toaster



Holding Bin



Sandwich Prep Table



Sandwich Chute





Frymaster is on a mission to continue to be a leading supplier of commercial fryers, frying systems, water-bath rethermalizers, pasta cookers, and of the equipment related to these technologies. Frymaster will achieve its mission by providing technologically superior and reliable product designs, new products which are clearly innovative, and a superior worldwide service support system.

Frymaster History

Frymaster Corporation is the market leader in commercial fryers -- the choice of the world's largest, food service chains. It began in 1935 when Company founder, P.F. Ratcliff, built the very first Frymaster fryer around the advanced principles of the open frypot and the master jet burner...

Quality Policy;

Quality has a special meaning with regard to Frymaster's customers. It is our goal to continually meet and exceed the expectations of those we serve by performing our work in a quality manner. In every activity we undertake, quality is required...

Energy STAR

Frymaster is proud to be a charter member of the Energy Star program for commercial fryers.



Made in USA.

www.frymaster.com



2 Vat fryer (Gas/Electric)



3 Vat fryer (Gas/Electric)

Frymaster's renowned, built-in filtration system puts filtration where it's most convenient to use -- right within the fryer battery -- eliminating the need for additional floor and storage space.

- Space saving -- saves hood expense, floor space
- Labor Saving -- the filtering process is as easy as 1, 2, 3.
- Fast, safe, easy to operate





SR 142GNS

Super Runner Fryer

Dean natural gas operated single tank fryer, stainless steel pot, door, two half baskets, millivolt pilot system, 6" adjustable legs, 105,000 BTU/hr, Dim:394 x 740 x 1140 mm(H)



SR 142GNS-Digital

Super Runner Fryer

Digital Dean natural gas operated single tank fryer, controls oil temperature with a probe as precise as +5oC, equi equip with a timer to have more consistently in final product, 105,000 BTU/hr, Dim:394 x 740 x 1140 mm(H)



PF50

Portable Filtration

Frymaster stainless steel electric operated portable shortening filter 27-litre capacity, 1/3 HP, 230V/50H2/1P.

Dim:337 x 762 x 337 mm (H)

Accessories



101045

کاغذ فیلتر روغن Frymaster 1032

مخصوص دستگاه‌های سرخ کن



سبد سرخ کن لایه‌ای

مناسب برای فیلتر



101010102

سبد سرخ کن طبقاتی 101010102

حد اقل ۱۴ تکه مناسب برای پخت سوخاری، فیلتر، استریپس در سرخ کن معمولی



سبد اسپایسی

جهت پولکی کردن مرغهای اسپایسی

78P



سبد سرخ کن





Since its inception in 1957, Imperial has remained a family-owned company whose mission is to be the preferred global supplier of high quality, top value cooking equipment to the foodservice industry.

Imperial utilizes highly skilled employees combined with innovative manufacturing processes. Imperial continually invests in state-of-the-art technology and machinery as part of the commitment to future growth. This provides enhanced efficiencies, lower production costs and consistent, top quality equipment.



Made in USA.

www.imperialrange.com



ISB-36

Salamander Broiler

Total OUTPUT: 40,000 BTU/H

WIDTH: 36"

DIMENSIONS: 36" w x 17-3/4" d x 17-1/4" h (914 x 451 x 438 mm)

INFRA-RED BURNERS

- Protective screen over infra-red burner for splatter protection.
- Individual left / right gas controls "ISB-36" model.
- Adjustable gas valve.
- Continuous pilot for instant ignition.



IR-6

Restaurant Ranges

GAS OUTPUT: 227,000 BTU/H

OPEN BURNERS: 6

GRIDDLE WIDTH: N/A

Standard Oven Features

- 30,000 BTU/hr. (9 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.
- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h (673 x 572 x 356 mm).



IR6-G24XB / IR6-RG24

Restaurant Ranges

IR6-RG24

GAS OUTPUT: 302,000 BTU/H

OPEN BURNERS: 6

GRIDDLE WIDTH: 24" (610 mm)

IR6-G24XB

GAS OUTPUT: 267,000 BTU

OPEN BURNERS: 6

GRIDDLE WIDTH: 24" (610 mm)

CONVECTION OVENS- 30,000 BTU/hr. (9 KW) convection oven with 1/4 hp blower motor cooks products quickly and evenly with less shrinkage.

- Convection oven interior dimensions 26-1/2" w x 22-1/2" d x 14" h.



FRIULINOX belongs to ALI Group and is based in Pordenone (Italy).

The company has manufactured and distributed Professional Refrigeration since 1972 and has distinguished for the quality and reliability of the products, which do not fear comparison. The wide range of FRIULINOX products represent the most advanced line of professional refrigeration available on the market, concerning completeness and innovation.

FRIULINOX products are distributed through over 80 Countries, in all the sectors of small, medium and big Catering facilities. Hotels, Restaurants, Hospitals, Nursing Homes, Catering Facilities, Bakeries, Airports are the main users of Friulinox refrigeration, with Cabinets, Counters, Blast Chillers, Cold Rooms and Buffets.

 Made in Italy.

www.friulinox.com



Main features

- Monoblock construction with internal and external finish stainless steel, external Scotch brite satin finished
- 75 mm thick insulation (83 mm for Prestige model)
- Ecological high density WBS (Water Based System) insulation
- Inspectable refrigerated compartment for simple and easy servicing and replacement (condenser cleaning)
- Full length ergonomic handle and magnetic gaskets on all 4 sides
- Self closing doors with block in open position at 100°
- Lower hinge fixed in the front part for installation on plinth
- Pressure balancing valve (Freezer models)
- Inner press formed sides for hosting GN 2/1 trays (Prestige model only)
- Electronic control with HACCP system
- Electronic control for adjusting relative humidity inside the cabinet (Evo2+ models).
- Monoblock ceiling cooling unit equipped with an external evaporator to use the hole inner refrigerated volume
- Indirect ventilation thanks to the funnel system
- Ecological refrigerants R134a (chiller units) and R404A (freezer units), on request available also the refrigerant R290
- Automatic defrost and defrost water self evaporating without the use of energy
- Tropicalized cooling unit (43°C)
- Fan motors and inverter (Energy Saving model)
- Inner compartment with rounded corners for easy cleaning
- Key-lock
- Lighting (in the “M” version)
- Glass door with led lighting (glass door models)



Refrigerator



Freezer

Technical data

mod.	Refrigerator	Freezer
range	0 to +10 °C	-21 to -18 °C
length (mm)	700	700
height (mm)	2080	2080
depth (mm)	830	830
frig. power (W)	778	778
capacity (L)	285	700
single phase voltage	220V/50HZ/1P	220V/50HZ/1P
refrigerante coolant	R134a	R404A





NEMCO innovates countertop food service equipment solutions that bring your signature menu ideas to life, maximize your operation efficiency, and boost your sales and profits! You'll find more than 100 examples right here on this site. But if you're still looking for something else, call us. Our engineers thrive on new challenges. Everything you need to build your brand: a myriad of quality equipment choices, bend-over-backward support, custom merchandising, trouble-free performance and responsive service; things only NEMCO can promise you.



Made in USA.

www.nemcofoodequip.com



Spiral Fry potato cutter

Easily turns potatoes into money! Simply load up to a 70-ct. potato, and turn the easy-action drive screw. No peeling is required, and it easily releases for fast reloading. Mounts securely on any flat surface for left- or right-handed operation. Removes easily for quick cleanup. Fine Cut Garnish Cutter makes attractive vegetable garnishes quickly and easily. The Ribbon Fry Cutter makes a great side for sandwiches.



Monster FryKutter

Introducing the first potato-cutting tool that just eats up the massive "monster" potatoes, delivering a big 1/4", 3/8" or 1/2" square cut. The special blade assembly does all the work to minimize operator fatigue and maximize productivity, so you can make more money on the big monster appetite of your customers.



Easy Flowering

Onion Cutter

For the authentic cut that lets you serve today's most profitable, great-tasting appetizers for a return of 700 percent or more! The Easy Flowering Onion Cutter produces these high-profit specialties fast and oh, so easy. Just one stroke turns a colossal onion into a colossal, flowering favorite. Then batter, bread and deep fry. Adapter base lets you use smaller onions as well. Sturdy, all-metal construction for long life.



Easy Grill Scraper

Our unique scraper design has a special, ergonomic shape that puts more pressure on the blade for better results. Constructed of heavy-duty cast aluminum with a heat-treated spring steel blade. Replacement blades fit most other brands.





FRYING CONCEPT



RG 250



Freezer



2 Vat Fryer



Dump Station





HALLDE develops, manufactures and markets well thought out food preparation machines and accessories designed for ...

- Wide preparation range.
- Very high capacity.
- User friendly design solutions and best ergonomics.
- Fast, easy cleaning and best hygiene.
- Exemplary safety.
- Outstanding quality.



Made in Sweden.

www.hallde.se



Vertical Cutter Mixer CC-34

Combi Cutter, Vegetable Preparation Machine

- Volume: 3 litres
- Portions per day: 10 - 80
- Four speeds and pulse
- Single-phase



VCB-61 and VCB-62

Vertical Cutter Blenders

- VCB-61:** • Volume: 6 litres
 - One speed and pulse
 - Single-phase
- VCB-62:** • Volume: 6 litres
 - Two speeds and pulse
 - Three-phase





VCM-41 and VCM-42

Vertical Cutter Mixers

- VCM-41:**
- Volume: 4 litres
 - One speed and pulse
 - Single-phase

- VCM-42:**
- Volume: 4 litres
 - Two speeds and pulse
 - Three-phase



RG-100

Vegetable preparation machine

- Capacity: Up to 5 kgs per min
- One speed
- Single-phase alt. three-phase



RG-200

Vegetable preparation machine

- Capacity: Up to 6.5 kgs per min
- One speed
- Single-phase



RG-250

Vegetable preparation machine

- Capacity: Up to 8 kgs per min
- One speed
- Single-phase



RG-350

Vegetable preparation machine

- Capacity: Up to 12 kgs per min
- One speed
- Single-phase alt. three-phase



RG-400

Vegetable preparation machine

- Capacity: 10kgs to 40kgs per min
- Two speeds
- Three-phase

Accessories



Slicer



Crimping Slicer



Julienne Cutter



Dicing Grid



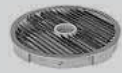
Soft Dicing



Grater/ Shredder



Standard Slicer



French Fries



fine cut slicer



Fine Grater



Scotsman®

Ice Systems

The company that reinvented ice.

Scotsman is the world's leading ice machine manufacturer for one basic reason. We understand, better than any other company, the critical importance of ice to any number of businesses.

From hotels, restaurants, bars, supermarkets and fast-food outlets, to hospitals, laboratories, fisheries and food processing facilities, Scotsman machines play a crucial role in the success of each operation. With a reliable supply of cubes, flake, superflake, scale, nugget, and gourmet ice, in quantities that range from one cube at a time to 10 tons of ice a day, Scotsman is clearly the Ice The World Demands.



Made in USA.

www.scotsman-ice.com



CU3030 Prodigy

Self-monitoring Prodigy undercounter cubers with easy front access, circulation and serviceability can be built-in almost anywhere.

Features:

24 hr production: 250 lb @ 70/50, 217 lb @ 90/70

Dimensions: 30"W x 30"D x 33"H

Available Condenser Options: Air, Water

Energy: 8.5 kWh/100 lb

Water: 18 gallons/100 lb



C0630 Prodigy

This self-monitoring ice machine with external indicator lights continuously communicates the machine's operating status for complete confidence in its ice-making capability.

Features:

24 hr production: 776 lb @ 70/50, 528 lb @ 90/70

Dimensions: 30"W x 24"D x 23"H

Available Condenser Options: Air, water, remote

Energy: 6.0 kWh/100 lb

Water: 19.1 gallons/100 lb



C0830 Prodigy

This self-monitoring ice machine with external indicator lights continuously communicates the machine's operating status for complete confidence in its ice-making capability.

Features:

24 hr production: 905 lb @ 70/50, 724 lb 90/70

Dimensions: 30" W x 24" D x 29" H

Available Condenser Options: Air, water or remote

Energy: 5.3 kWh/100 lb

Water: 21.6 gallons/100 lb



C0530 Prodigy

This self-monitoring ice machine with external indicator lights continuously communicates the machine's operating status for complete confidence in its ice-making capability.

Features:

24 hr production: 525 lb @ 70/50 and 380 lb @ 90/70

Dimensions: 30" W x 24" D x 23" H

Available Condenser Options: Air, remote, water

Energy: 5.8 kWh/100 lb

Water: 18.0 gallons/100 lb



C1448 Prodigy

This self-monitoring ice machine with external indicator lights continuously communicates the machine's operating status for complete confidence in its ice-making capability.

Features:

24 hr production: 1553 lb @ 70/50 1242 lb @ 90/70

Dimensions: 48" W x 24" D x 29" H

Available Condenser Options: Air, Water or Remote

Energy: 4.6 kWh/100 lb

Water: 18.5 gallons/100 lb



ID150 ID Series Countertop Ice Dispensers

Easy to use and easy to maintain, Scotsman ID Series dispensers provide durable, reliable performance under the most demanding conditions. Heavy-duty construction and components ensure longer life. From the physical size of the dispensers to the type of ice they dispense, the Scotsman ID Series fits into a wide variety of facility configurations.

Features:

Storage Capacity: 150 lb

Dimensions: 22" W x 30" D x 35.63" H





Built on the origins of Charles Taylor's automatic batch ice cream freezer in 1926, Taylor Company is a world leader in food service equipment solutions. We constantly build upon our history of proven innovation and customer-focused results with new products and services that improve global food service operations.

Taylor Company's origins began in Buffalo, New York, when Charles Taylor, a small ice cream retailer, weary of the slow messy salt ice cream making equipment of the era, developed an automatic countertop batch ice cream freezer for his own ice cream store. This successful innovation soon found Charles in the business of manufacturing the modern batch ice cream freezer.

Today, Taylor equipment is found across the globe and in virtually every facet of foodservice operations. Offering everything from frozen drink machines to commercial grills and soft serve ice cream machines, Taylor Company has the equipment you need to excel. With a Taylor soft serve machine or frozen beverage machine, you can serve high-margin, on-trend products like frozen yogurt, smoothies, and frozen cocktails.



Made in USA.

www.taylor-company.com



C708

Soft Serve Freezer
Single Flavor, Pump, Heat treatment

Specification

Finished Products: Soft Serve
Installation: Countertop (Floor - with optional cart)
Number of Flavors: 1
Freezing Cylinder QTY: 1
Freezing Cylinder Size (qt/l): 3.4/3.2
Hopper Qty: 1
Hopper Size (qt/l): 20/18.9
Mix Delivery System: Pump
Refrigeration Control: Viscosity
Dimensions w/d/h (mm):
464mm (w) | 820mm (d) | 864mm (h)



C706

Soft Serve Freezer
Single Flavor, Pump

Specification

Finished Products: Soft Serve
Installation: Countertop (Floor - with optional cart)
Number of Flavors: 1
Freezing Cylinder QTY: 1
Freezing Cylinder Size (qt/l): 3.4/3.2
Hopper Qty: 1
Hopper Size (qt/l): 20/18.9
Mix Delivery System: Pump
Refrigeration Control: Viscosity
Dimensions w/d/h (mm):
464mm (w) | 820mm (d) | -864mm (h)





C713

Soft Serve Freezer
Twin Twist

Specification

Finished Products: Soft Serve
Installation: Floor
Number of Flavors: 2 + Twist
Freezing Cylinder QTY: 2
Freezing Cylinder Size (qt/l): 3.4/3.2
Hopper Qty: 2
Hopper Size (qt/l): 20/18.9
Mix Delivery System: Gravity
Refrigeration Control: Viscosity
Dimensions w/d/h (mm):
646mm (w) | 919mm (d) | 1524mm (h)



C712

Soft Serve Freezer
Twist, Pump

Specification

Finished Products: Soft Serve
Installation: Floor
Number of Flavors: 2 + Twist
Freezing Cylinder QTY: 2
Freezing Cylinder Size (qt/l): 3.4/3.2
Hopper Qty: 2
Hopper Size (qt/l): 20/18.9
Mix Delivery System: Pump
Refrigeration Control: Viscosity
Dimensions w/d/h (mm):
646mm (w) | 919mm (d) | 1524mm (h)



BC10

Razzle® Blender

Simple to use. Dispense your soft serve ice cream directly into the serving cup. Attach the lid to the cup, add the desired mix-ins, blend and serve. Clean up is easy. The splash guard moves easily, and the sealed stainless steel housing wipes down quickly.

Features:

Permanent Agitator: Blending the mix-ins with your soft serve ice cream is quick and easy. A separate agitator is available for hand dipped ice cream.
Quiet: Blender operation is quiet.
Counter top: Blender is available as BC10 to sit on the counter.
Foot Control: Guarded foot control for hands-free operation of blender.



791

Soft Serve Freezer
Twin Twist

Specification

Finished Products: Soft Serve
Installation: Floor
Number of Flavors: 2 + Twist
Freezing Cylinder QTY: 2
Freezing Cylinder Size (qt/l): 3.4/3.2
Hopper Qty: 2
Hopper Size (qt/l): 14/13.2
Mix Delivery System: Gravity
Refrigeration Control: Viscosity
Dimensions w/d/h (mm):
519mm (w) | 843mm (d) | 1524mm (h)



161

Soft Serve Freezer
Compact Twin Twist, Taylormate

Specification

Finished Products: Soft Serve
Installation: Countertop (Floor - with optional cart)
Number of Flavors: 2 + Twist
Freezing Cylinder QTY: 2
Freezing Cylinder Size (qt/l): 1.5/1.4
Hopper Qty: 2
Hopper Size (qt/l): 8/7.6
Mix Delivery System: Gravity
Refrigeration Control: Viscosity
Dimensions w/d/h (mm):
533mm (w) | 676mm (d) | 708mm (h)





In 1949, Vitamix founder William G. "Papa" Barnard created the first infomercial in the U.S. to demonstrate how the Vitamix blender can help families eat healthier with whole foods.

Vision

Improving the vitality of people's lives and liberating the world from conventional food and beverage preparation boundaries.

Mission

We create relationships for life by developing and producing the world's best performing and most reliable blending equipment.

Careers

As we continue to expand worldwide, we seek employees whose values match our own: Family, Customers, Quality, Integrity, and Teamwork.



Made in USA.

www.vitamix.com



Drink Machine Advance®*

Features And Benefits:

From fruit smoothies to thick shakes, the Drink Machine Advance is an essential tool for adding or expanding a blended beverage menu.

- Our 32-oz. Advance container is specifically designed to create the smoothest frozen beverages. Its no-drip spout reduces product waste and clean-up.
- With 6 optimized programs and automatic shut-off, create consistent, high-quality blends while you take the next request.
- The Pulse feature allows operators to quickly refresh drinks and refine any texture.
- The powerful ≈2 peak output hp motor quickly pulverizes ingredients and flawlessly blends frozen drinks in a variety of sizes



Vita-Prep® 3

Features And Benefits:

Professional chefs around the world trust the Vita-Prep 3 for its exceptional power, versatility and performance. From chopping delicate ingredients to blending tough purées, the Vita-Prep 3 prepares every dish to perfection.

- The manually-operated dial provides precise speed control to regulate the texture of ingredients from a coarse chop to the smoothest purée.
- Trust our durable, ≈3 peak output horsepower motor with large cooling fan to deliver exceptional performance through the demands of a commercial kitchen, blending even the toughest whole-food ingredients with ease.
- Our Tamper allows you to blend thick and frozen mixtures without stopping the machine. Its collar is specially designed to prevent it from coming in contact with the blades.
- Our durable 64-oz. high-impact container comes with a removable lid plug, making it easy to add ingredients while blending.



Mix'n Machine®

Features And Benefits:

The Mix'n Machine easily mixes candy, cookies, and fruit with ice cream or frozen yogurt. Engineered for outstanding durability and convenience, the Mix'n Machine is easy to operate and maintain.

- The Mix'n Machine's durable motor maintains a consistent speed, regardless of the blend's thickness, for fully incorporated ingredients and more efficient recipe builds.
- Introduced in 1985, the Mix'n Machine was the first Vitamix product designed for commercial use. Many of the original models are still in operation today, illustrating its unmatched quality and durability.
- Choose from several agitator options to accommodate the thickness of your recipes. Whether your menu offers hard ice cream or softer yogurt blends, the Mix'n Machine is the perfect tool to efficiently mix any thickness.
- The Mix'n Machine lightens the workload by simplifying the cleaning process. It comes equipped with a protective splash guard that's removable for easy clean-up.





The Quiet One®

Features And Benefits:

The Quiet One is trusted by coffee shops around the world for its groundbreaking hush, with 93 variable speeds that softly blend at the decibel level of a nearby conversation.

- Our Advance container is specifically designed to create the smoothest frozen beverages. Its no-drip spout reduces product waste and clean-up.
- The Quiet One has a magnetically secured sound enclosure and other patented technology to drastically reduce blending noise and maintain a comfortable atmosphere.
- With 6 optimized programs, 34 available settings, and automatic shut-off, create consistent, high-quality blends while you take the next request.
- The ≈3 peak output horsepower motor quickly pulverizes ingredients and blends multiple servings of smoothies, frappés, and frozen drinks with ease.



Blending Station® Advance®

Features And Benefits:

The Blending Station Advance has been engineered for perfection, including 93 variable speeds, a sound-reducing cover and 3-peak hp motor for faster, smoother blends.

- With 6 optimized programs, 34 available settings, and automatic shut-off, create consistent, high-quality blends while you take the next request.
- A sound-reducing cover helps maintain a quiet atmosphere, protect order accuracy, and can be removed for easy cleaning.
- The ≈3 peak output horsepower motor quickly pulverizes ingredients and blends multiple servings of smoothies, frappés, and frozen drinks with ease.
- Our 48-oz. Advance container is designed to create the smoothest frozen beverages. Its no-drip spout reduces product waste and clean-up.



Vitamix XL®

Features And Benefits:

Maximize your kitchen's possibilities with the largest capacity, countertop blender. Blend up to 24 (8 oz.) servings at once. The XL reduces prep-time, improves staff efficiency, and expands your menu capabilities.

- The XL ≈4.2 peak output horsepower motor commands heavy blending to deliver mass quantities of kitchen staples in a fraction of the time.
- Variable Speed Control and the Pulse feature work together to create precise textures and complete flexibility in the kitchen.
- Minimize prep times with the low-profile 1.5-gallon container, complete with a removable lid plug to easily add ingredients while blending.



T&G® 2 Blending Station®

Features And Benefits:

The T&G 2 offers reduced sound and consistent blends, quickly delivering smoothies, frappés, and frozen cocktails in a variety of sizes.

- With 6 optimized programs, 34 available settings, and automatic shut-off, create consistent, high-quality blends while you take the next request.
- A sound-reducing cover helps maintain a quiet atmosphere, protect order accuracy, and can be removed for easy cleaning.
- The powerful ≈ 2 peak output hp motor quickly pulverizes ingredients and flawlessly blends frozen drinks in a variety of sizes.
- Our 32-oz. Advance container is specifically designed to create the smoothest frozen beverages. Its no-drip spout reduces product waste and clean-up.



Drink Machine two-speed

Features And Benefits:

The Vitamix Drink Machine Two-Speed is an essential tool for adding or expanding a beverage menu. Intuitive High/Low controls offer ease of use, and a Tamper is included for blending exceptionally thick frozen mixtures.

- The powerful ≈ 2 peak output hp motor quickly pulverizes ingredients and flawlessly blends frozen drinks in a variety of sizes.
- Simple High/Low speed control is intuitive and easy to use for minimal training, yet delicious results.
- Our durable 64-oz. high-impact container comes with a removable lid plug, making it easy to add ingredients while blending.
- Our Tamper allows you to blend thick and frozen mixtures without stopping the machine. Its collar is specially designed to prevent it from coming in contact with the blades.



Accessories



2 Lit Container
With Ice Blade



2 Lit Container
With Wet Blade



1.4 Lit Container
with ice blade



Container XP
blade lid plug 32 oz



Container XP
blade lid plug 48 oz



Colored Advance®
Containers



Colored Advance®
Containers



Colored Advance®
Containers



Colored Advance®
Containers







HSF
OUNCES
MAXIMUM CAPACITY

Start/Stop
Pulse
BARBQ ADVANCE

Vitamix



S E R V E R

Server Products Inc. Saw its beginnings in the basement of an old flour mill in Menomonee Falls back in 1949. Over the years Server has developed many innovative products for serving, dispensing, and merchandising a wide variety of food items. The revolutionary Server Express™ System opened a new era in the dispensing of condiments, sauces, and salad dressings. We also design, engineer, and fabricate hot topping dispensers, food and soup warmers, condiment dispensers, nacho cheese servers, butter warmers and more. Our rapid growth has demanded many plant expansions over the years. And today, with over 120,000 square feet of operating space, we're still growing.



Made in USA.

www.server-products.com



Twin Fudge Server Pumps

Topping Warmers

Twin countertop topping warmer dispenses from (2) 2.8 L jars. Individual, adjustable thermostats ensure your topping or sauce maintains its product integrity throughout the day. Includes a 230v European style cord and (2) stainless steel jars and pumps that provide exacting portion control and will last for years with routine maintenance.



Twin Fudge Server Ladles

Topping Warmers

Twin countertop warmer heats toppings in (2) #10 cans or 3 qt jars. Individual, adjustable thermostats ensure your topping or sauce maintains its product integrity throughout the day. Includes stainless steel lift-off lids and serving ladles.



Topping Warmer with Pump

Topping Warmers

Warm and dispense hot topping from a #10 can or stainless steel jar. The stainless steel hot topping warmer is thermostatically controlled for accurate heat control and dispenses precise portions of heated fudge and caramel topping.



Squeeze Bottle Warmer - Signature Touch

Topping Warmers

Safely heat three topping flavors in this squeeze bottle warmer. The Signature Touch keeps three toppings warm and ready for plating. Includes (3) high-density, 16 oz (.57 L) squeeze bottles.





Food Server with Pump

Topping Warmers

Warm and dispense caramel, fudge or cheese. The 230v stainless steel hot topping warmer is thermostatically controlled for accurate heat control and dispenses precise portions through a heated spout. Includes European type power cord, stainless steel jar and (3) magnetic merchandising signs (Caramel, Fudge & Cheese).



InSeason Salt & Spice Dispensers

Dry Food Dispensers

Quickly dispense perfect portions of seasonings with an InSeason salt and spice dispenser for a consistent flavor in menu items and nutritional accuracy. Two spread patterns are available for narrow or wide application areas.



Drop-In Bar Combo, (3) Stainless Steel Pumps

Serving Stations | Chilled

This insulated drop-in bar combo features stainless steel pumps that can dispense thick products with particulates, which typically require chilling. This model includes three stainless steel pumps and deep plastic fountain jars. The brushed finish base reduces the visibility of fingerprints and may be cooled with (3) Eutectic Ice Packs, HoldCold Jars or ice. Ice packs and HoldCold jars are sold separately.



Steam Table Pan Pumps - Stainless Steel

Pan & Jar Pumps

This group of stainless steel pumps dispense thick and particulate condiments and sauces from fractional steam table pans. Our 1/9-size jar and pumps fit in the space of a 1/9-size pan and hold 57 ounces (1.8 L); almost twice the amount of a 1/9-size pan. Choose a standard or extended (higher) discharge point for greater cup clearance when dropped into a countertop or cooling table.





Tak Ashpazkhaneh Company (Kitchen Tech Co.)

Kitchen Tech is a company that was established by Habtoor International company (U.A.E) in 2000 and still considered as its sister company in Iran.

With over 16 years of successful services to the industry, Our company was formed and structured to specialize in design, supply and installation of fast food and catering equipment.

In 2013, we invested in establishing another company in our own named Setareh Qahveh Barista Ltd. (Star Coffee Co) which is proceeding business on importing cafe equipment as well as selling to the end user.

Using the latest Computer Aided Design (CAD) and 3D software, we produce layout designs, specifications and full service drawings not only for our clients but also for contractors and food service consultants.

With over 40 efficient staff, we operate a fully computerized operation supported by a team of highly trained and qualified technicians for **installations, maintenance** and **service back up**. Furthermore, we carry a comprehensive stock of **spare parts** at our warehouse in Iran.

Since we receive special support from the manufacturer's side who have chosen us as their representatives, we are able to offer full service & maintenance to the customers. Meanwhile we hold **seminars** at our office once in a while to update both customers and our technicians. Since the significant point in each company is a qualified team of technicians, we make them trained "in house" and in the factories "abroad".

www.kitchentech.ir
www.starcoffeeco.com

Brands We Represent



درباره ما

شرکت حبتور اینترنشنال فعالیت خود را در زمینه تهیه و تجهیزات آشپزخانه های صنعتی در سال ۱۹۹۳ در امارات متحده عربی آغاز کرد و ۱۶ سال از حضور مستمر این شرکت در بازار ایران می گذرد. هم اکنون با دارا بودن کادری متخصص بالغ بر ۶۵ نفر در امارات متحده عربی و ۴۰ نفر در ایران، صدها پروژه رستورانی، فست فود، فرنگی، ایتالیایی و کافی شاپ را اجرا نموده و از سطح بالایی در خدمات پس از فروش و تامین قطعات یدکی برخوردار است. از سال ۲۰۱۴ این شرکت در ایران فعالیت خود را با نام تجاری تک آشپزخانه Kitchen Tech به ثبت رسانیده و همچنان به عنوان تنها دفتر رسمی حبتور در ایران می باشد.



رویکرد

هدف نهایی شرکت تک آشپزخانه سهیم بودن در موفقیت مشتریان و بالا بردن عملکرد آشپزخانه ها فراتر از فروش محصولات و افزودن سیستم های حرفه ای و مدرن به آشپزخانه های صنعتی است. بنابراین خدماتی مانند طراحی، آموزش، سرویس و نگهداری را در کنار فروش محصولات ارائه می دهیم تا مشتریان سیستمی کامل و یکپارچه را در آشپزخانه خود داشته باشند.

روند کار

1 بازدید اولیه

6 تهیه لیست مصرف گاز و برق تجهیزات

2 امکان سنجی

7 سفارش و ساخت تجهیزات استیل

3 تعریف خط مشی

8 نصب تجهیزات استیل

4 طراحی چیدمان تجهیزات

9 چیدمان، نصب و راه اندازی دستگاه

5 طراحی نقشه های الکترومکانیکال

10 آموزش و خدمات پس از فروش

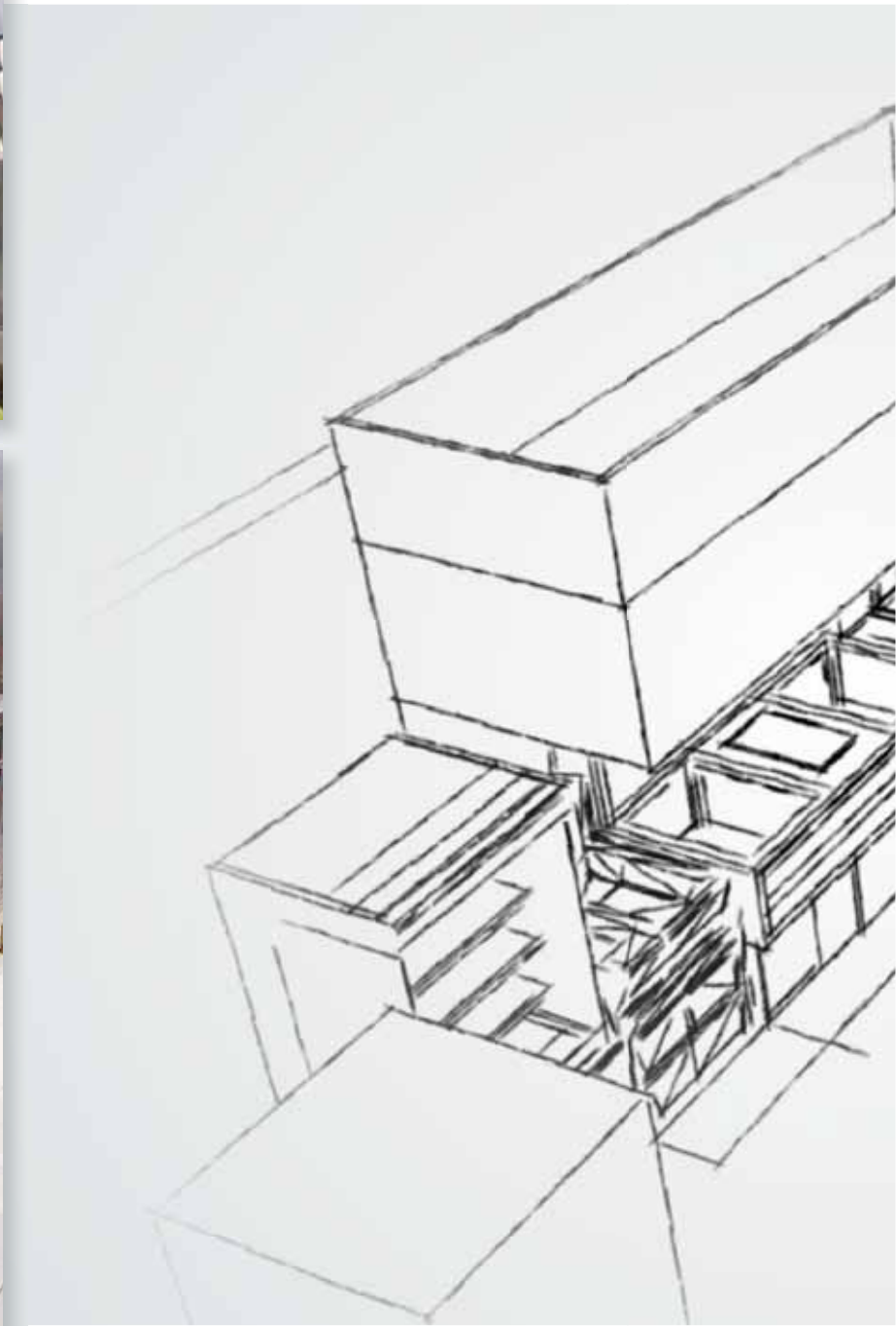


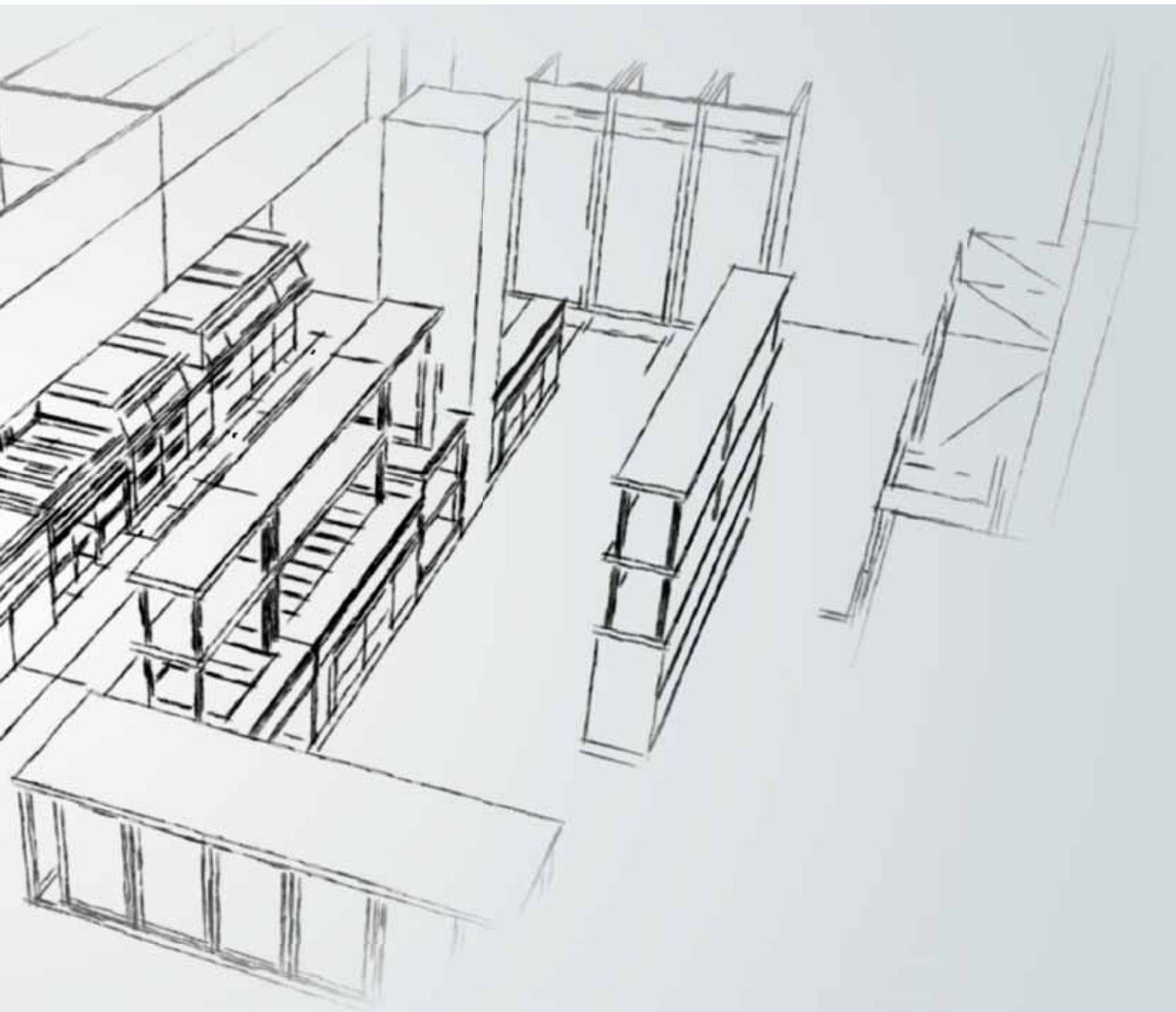
ایده تا اجرا

اجرای کردن ایده ها مستلزم پیاده سازی آنها روی کاغذ می باشد.

قدم اول: مطالعه بر روی یک رستوران موفق بین المللی برای رسیدن به یک الگوی مشترک ذهنی
قدم دوم: سنجش عملی بودن طرح در فضای محیطی و میدانی و بررسی کارایی آن طرح

قدم سوم: تعریف مفاهیم کلی و خط مشی (Concept)
قدم چهارم: اجرای کردن ایده و ورود به طراحی







طراحی

مدیران رستوران ها همواره با خط مشی ها، طراحی ها و ایده های متفاوتی رو به رو هستند تا بتوانند از فضای آشپزخانه شان به نحوی استفاده کنند که هزینه های عملیاتی خود را کاهش و توان تولید را افزایش دهند. تجهیزات و ابزارآلات مختلف که می توانند در فضای آشپزخانه صرفه جویی کنند و سوسه انگیز هستند. اما در وهله ی اول اگر آشپزخانه تان به درستی طراحی نشده باشد ممکن است تنها با خریداری آنها پول خود را به دور بیندازید.

سه عامل حیاتی در هزینه های آشپزخانه عبارتند از:

۱- نیروی انسانی (افزایش تولید)

۲- انرژی مصرفی (بالا بردن بازدهی)

۳- مواد اولیه غذایی (طراحی و انعطاف پذیری منو)

طراحی آشپزخانه با این سه چه ارتباطی دارد؟ طراحی دقیق فضاها، بهترین محیط و ابزارآلات ممکن را برای کنترل کردن این هزینه های حیاتی در اختیار کارفرما و مدیران رستوران قرار می دهند.

مجموعه گردشگری
هفت خان
H A F T K H A N
Restaurant Complex

مجموعه گردشگری هفت خان در سال ۱۳۸۹ به همت برادران حسن پور با هدف ارتقا سطح صنعت غذا و نوشیدنی در شیراز تاسیس گردید. این مجموعه در سالهای فعالیت خود با ارتقا سطح خدمات و استاندارد، این صنعت را وام دار خود کرده و همواره در جامعه بین المللی به عنوان برگ زرین صنعت گردشگری ایران شناخته می شود.



خوان چهارم، کافی شاپ زیر



مجموعه گردشگری هفتخان خوان



خوان اول، رستوران سستی فرود

خوان پنجم، رستوران ملل نوفل



خوان دوم، بوفه آزاد سیندخت



خوان ششم، کافی شاپ گیسیا



خوان هفتم، بار بیکو گرسپوز

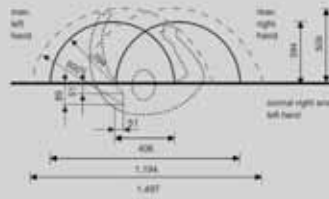


خوان سوم، فست فود بلیان





- a. Seat height
- b. Leg space height above seat
- c. Foot rest height
- d. Leg space height
- e. Desk height
- f. Working height
- g. Reaching depth
- h. Visual distance
- i. Angle of view

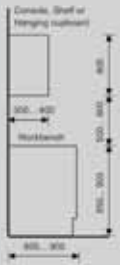


Workplace dimensions

Reaching area

Width of walkway

Minimum working space
1,200 mm. Working section is not used as workbench.
Min. 1,200 mm when lifting trays are used.



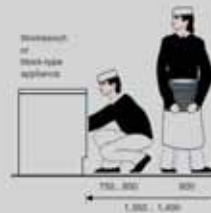
Orientation dimensions for furniture arrangement



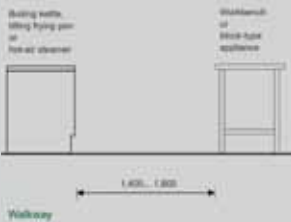
Food space for a standing workplace



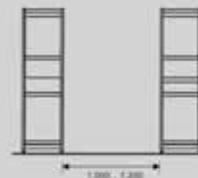
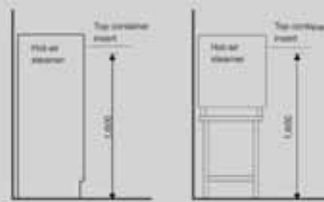
Normal working space in front of workbench



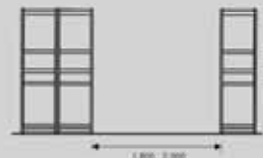
Min. floor space for manual transport



Walkway



Shelf walkway upon use of manual transport equipment



Shelf walkway upon use of power-driven industrial trucks

آنالیز فضاها و برنامه ریزی

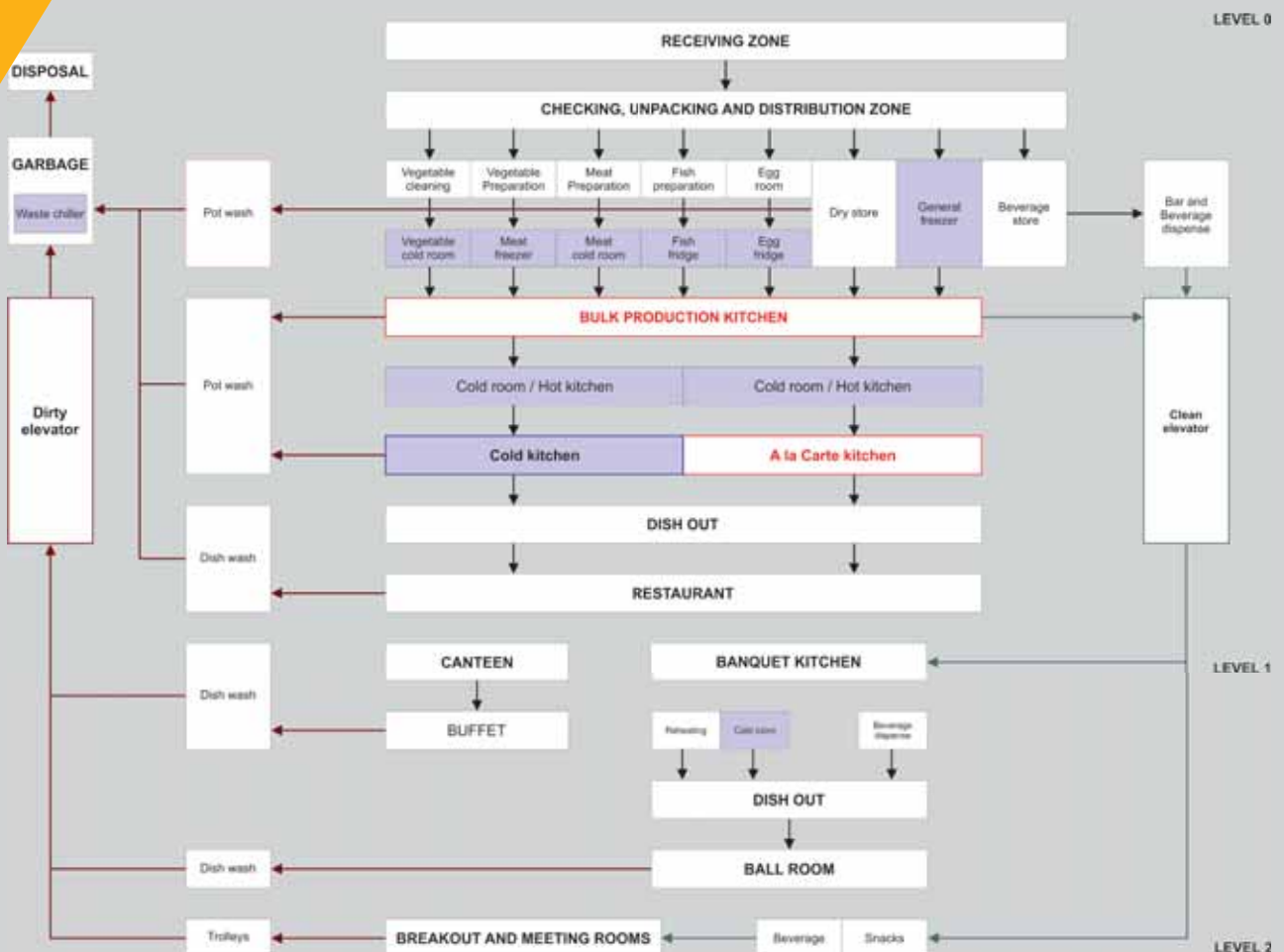
Space Analysis And Programming

هدف از آنالیز فضاها معین کردن مساحت و روابط بین هر یک از بخش ها مطابق با هدف و طرح کلی آشپزخانه می باشد. این مرحله بر اساس نیاز های کارفرما و استانداردهای کلی طراحی آشپزخانه انجام می گیرد.

راهروها و محیط کاری در آشپزخانه های حرفه ای

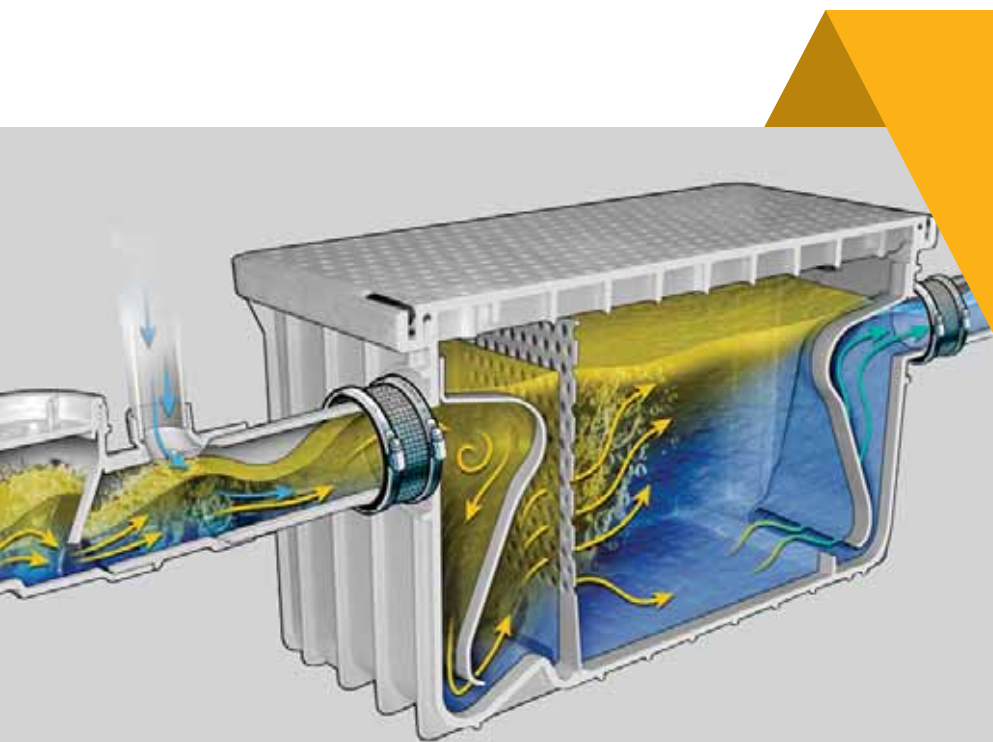
Workplace And Working Environment In Professional Kitchens

در نظر گرفتن فضای مناسب برای راهروها معمولا نادیده گرفته میشود. راهروها تنها برای عبور و مرور و ترولی ها نیستند بلکه برای باز کردن درب فر، یخچال، جابه جا کردن ظروف بزرگ به کار میروند. عرض راهروها باید بر اساس تعداد افرادی که همزمان از آن استفاده می کنند معین شود. اگر عرض راهرو به اندازه کافی نباشد، کارکنان نمی توانند به راحتی کار کنند. اگر عرض راهرو زیاد باشد تعداد گام های کارکنان بیشتر خواهد شد و باعث به هم ریختگی محیط کار می شود. به علاوه آمد و رفت و ترولی ها، تجهیزات ثابتی که در طول مسیرها قرار می گیرند باید در نظر گرفته شوند.



چربی گیر (Grease trap) چیست؟

چربی گیر به منظور جلوگیری از ورود چربی و روغن و سایر مواد جامد به عنوان بخشی از سیستم لوله کشی طراحی می شود. در صورتیکه روغن وارد سیستم فاضلاب شود حجم عظیمی ماده جامد به وجود می آید و درون لوله ها سفت می شود. این توده جامد باعث می شود تا فاضلاب بالا بزند و لوله ها دچار گرفتگی و در نهایت ترکیدگی بشوند. چربی گیر معمولا در رستوران ها و مکان هایی که روغن زیادی مصرف می کنند به کار گرفته می شود و ظرفیت این را دارد که در زیر درین ها قرار بگیرد.

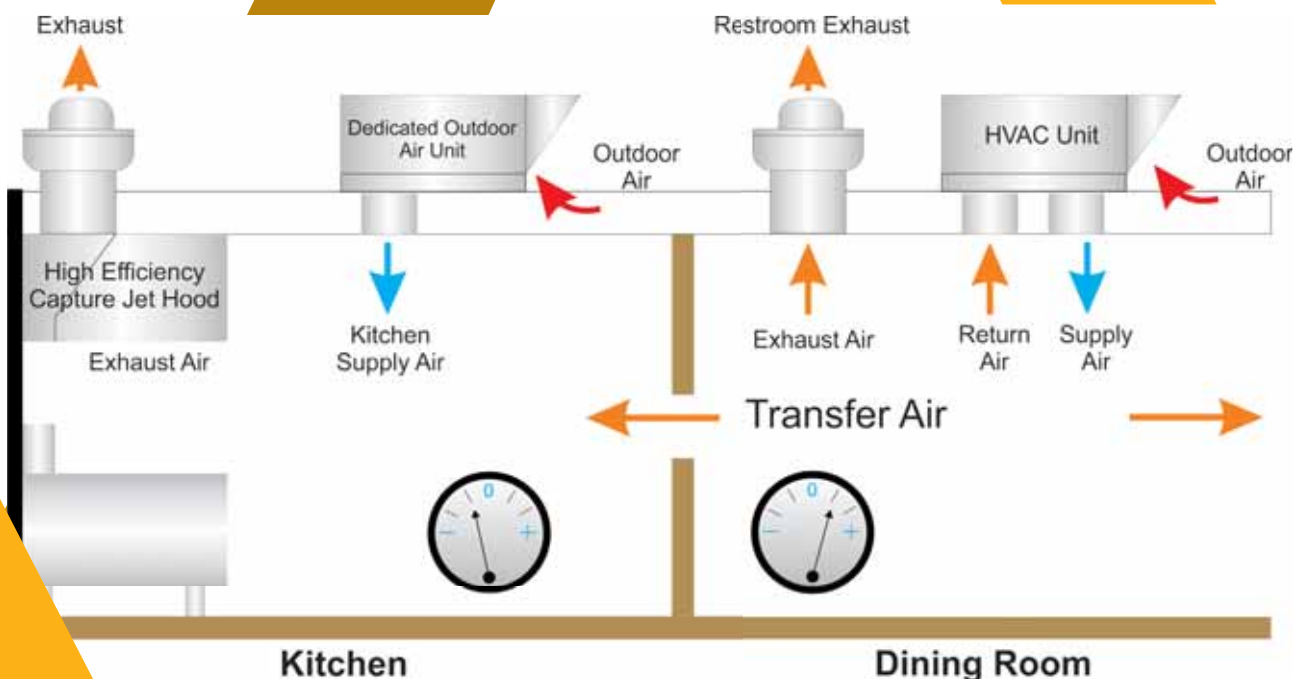
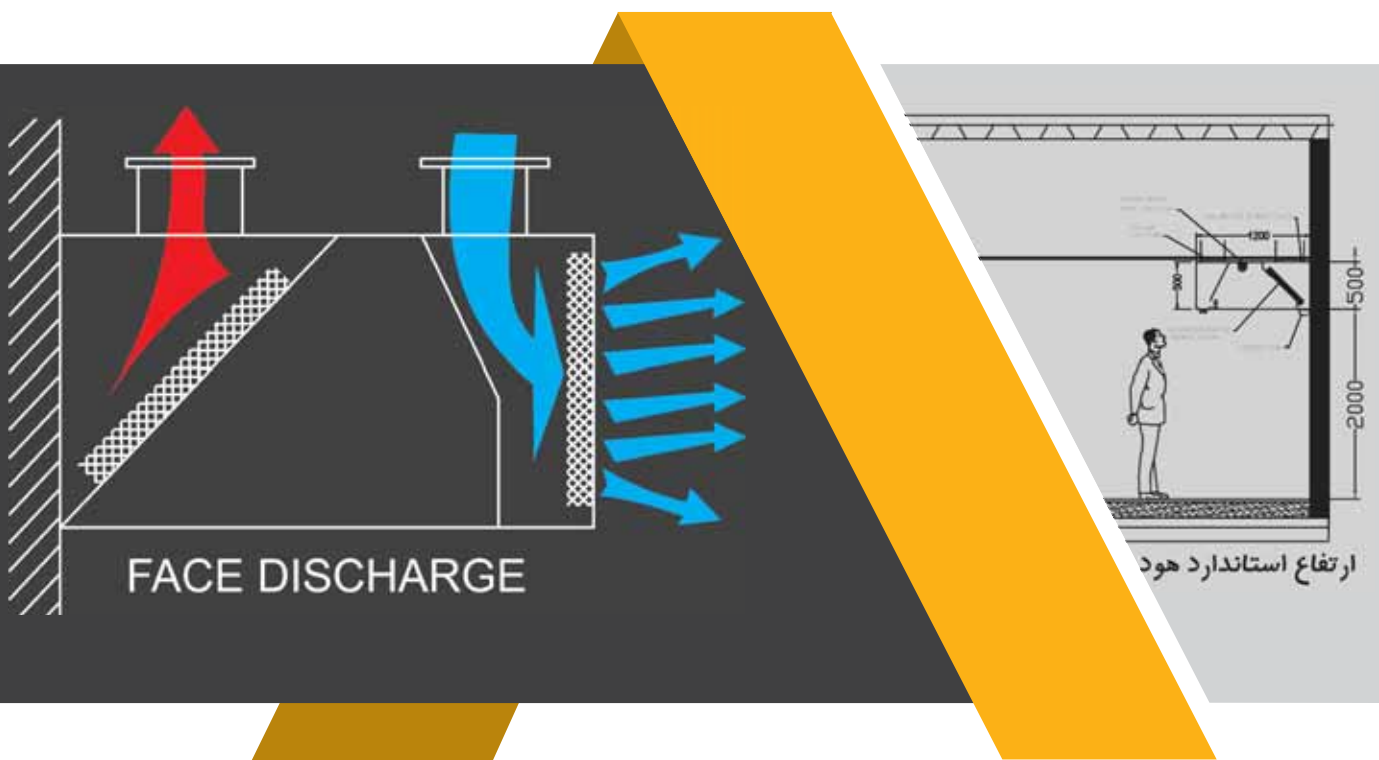


چربی گیر چگونه کار می کند؟

یک چربی گیر با گرفتن هر چیزی که از درین پایین برود شامل آب، چربی و سایر مواد مایع و جامد کار می کند. چربی گیر شامل دو لگن جداگانه می باشد. لگن اول با هر ماده ای که از درین سینک پایین برود پر می شود. آنجا مواد خنک میشوند زمانی که چربی سرد می شود می ماسد و تبدیل به ماده جامدی میشود. چربی های ماسیده و سفت شده و مواد جامد به سطح آب شناور می گردند و از مایع کف لگن اول جدا می شوند. کف لگن اول لوله ای وجود دارد که به مایع لگن اول اجازه میدهد وارد لگن دوم شود لگن دوم به منظور جدا کردن چربی های اضافی که از لگن اول جا مانده اند استفاده می شود بنابراین فرآیند مجددا اجرا میگردد برای اینکه چربی گیر به درستی کار کند باید مرتبا تمیز شود در صورتی که تانک چربی گیر پر شود از کار می افتد.

طراحی نقشه های هود، محاسبه حجم هوای اگزاست و هوای تازه و طراحی و ساخت انواع هود ها

این نقشه شامل جزئیات محل قرار گرفتن هود ها و دریچه های ورود و خروج هوا می باشد. طراحی سیستم سرمایش، گرمایش، تهویه مطبوع و هوای تازه همه در عملکرد هود تاثیر گذار هستند. حجم هوای اگزاست با توجه به سطح پخت و نوع دستگاه ها، بر اساس cfm محاسبه و طراحی میشود. هوای تازه، به هوایی اطلاق می شود که جایگزین هوای اگزاست شده از محیط می شود، برای ایجاد یک جریان منظم باید هوای تازه به صورت مکانیکی وارد محیط شود. زمانی که هوای اگزاست شده از 1500 cfm بیشتر شود باید هوای تازه را نیز برای آشپزخانه در نظر گرفت. هوای تازه برای سیستم تهویه یک امر ضروری به شمار می رود. مهندسین مکانیک توصیه می کنند که هوای تازه ۷۵ تا ۸۰ درصد هوای اگزاست باشد تا همواره آشپزخانه تحت تاثیر یک فشار منفی قرار داشته باشد.





نصب و خدمات پس از فروش

خدمات پس از فروش هیتور اینترنشنال از سال ۱۳۷۹ فعالیت خود را آغاز کرده است. در ابتدا این خدمات توسط تکنسین های خارجی به مشتریان ارائه می شدند به دلیل نیاز روز افزون به خدمات پس از فروش بر آن شدیم تا به آموزش نیروهای داخلی پردازیم و از سال ۱۳۸۲ کلیه خدمات توسط تکنسین های داخلی ارائه می شوند.

آموزش نیروی انسانی کارآمد همواره یکی از چالش های شرکت هیتور بوده است به همین منظور نیرو های تازه جذب شده نزد تکنسین های قدیمی آموزش های عملی و تئوری می بینند. هم چنین تکنسین های قدیمی جهت آموزش عملکرد دستگاه های جدید به کشور های خارجی اعزام میشوند.

به علاوه شرکت هیتور جهت رفاه حال رستوران های زنجیره ای نیروهای مورد تایید کارفرمایان محترم را آموزش میدهند تا بتوانند به عنوان تکنسین مستقل برای این مجموعه ها فعالیت کنند.

به لطف خداوند هم اکنون در بخش سرویس و خدمات پس از فروش شرکت هیتور ۱۲ نفر در ایران و ۳۰ نفر در امارات متحده عربی مفتخر به ارائه سرویس به مشتریان گرامی می باشند.

طراحی صنایع استیل

هر چه که تصور کنید شرکت تک آشپزخانه برایتان طراحی کرده و می سازد. با سال ها تجربه طراحی و ظرفیت های یکپارچه سازی، تک آشپزخانه پربازده ترین راه حل ها را برای آشپزخانه تان ارائه می دهد.



کابینت دیواری بدون درب



کابینت دیواری با درب



میز کار با پشتی و طبقه



هود استاندارد
(تک جداره، دو جداره)



شلف طبقاتی



ترولی آبچکان



هود گریل
(تک جداره، دو جداره)



سینک تک لگنه



سینک دو لگنه



ترولی گاسترونوم پن



کابینت زمینی با درب



کابینت زمینی بدون درب

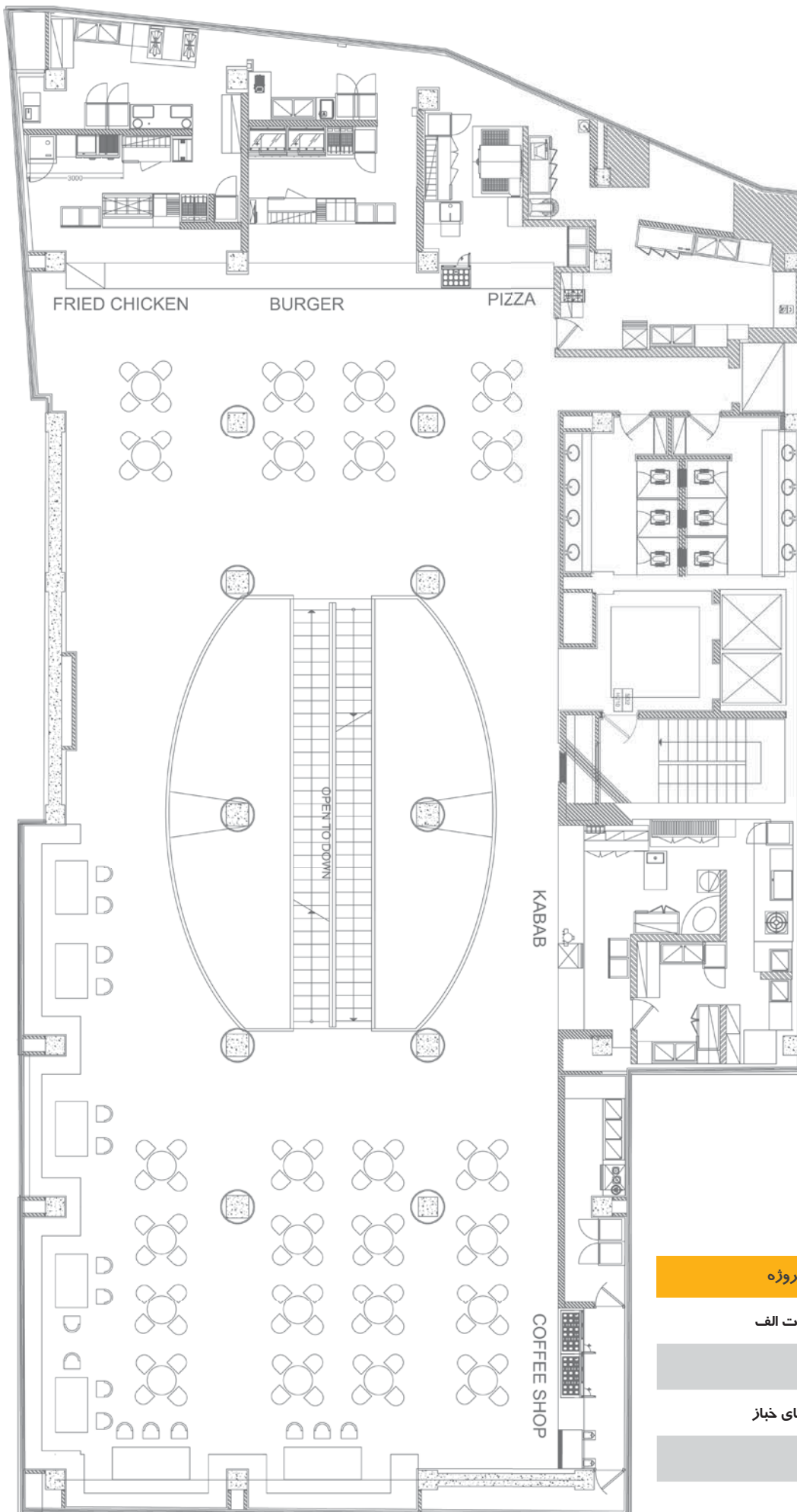


شلف دیواری

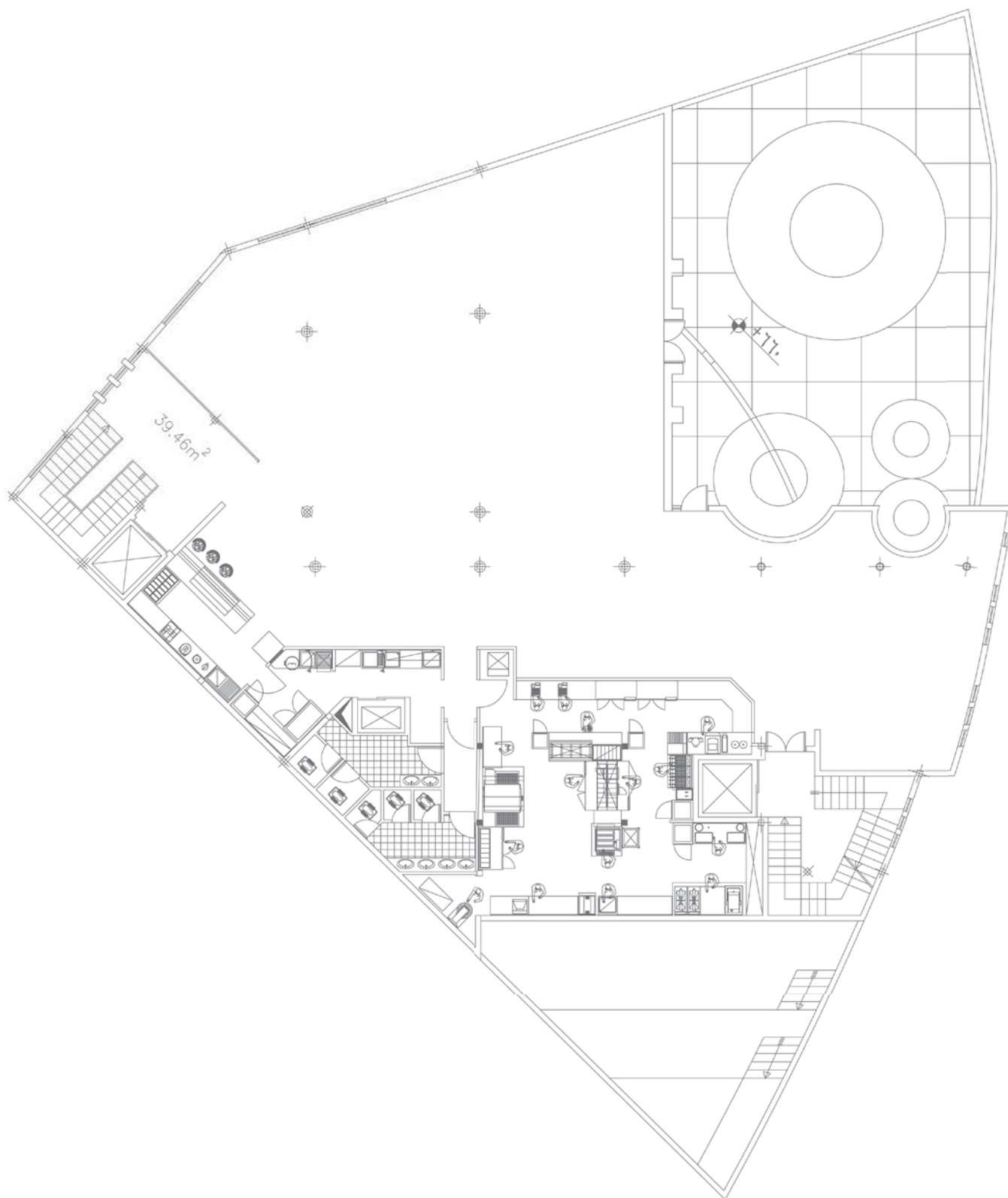


میز ورود و خروج ظرفشویی



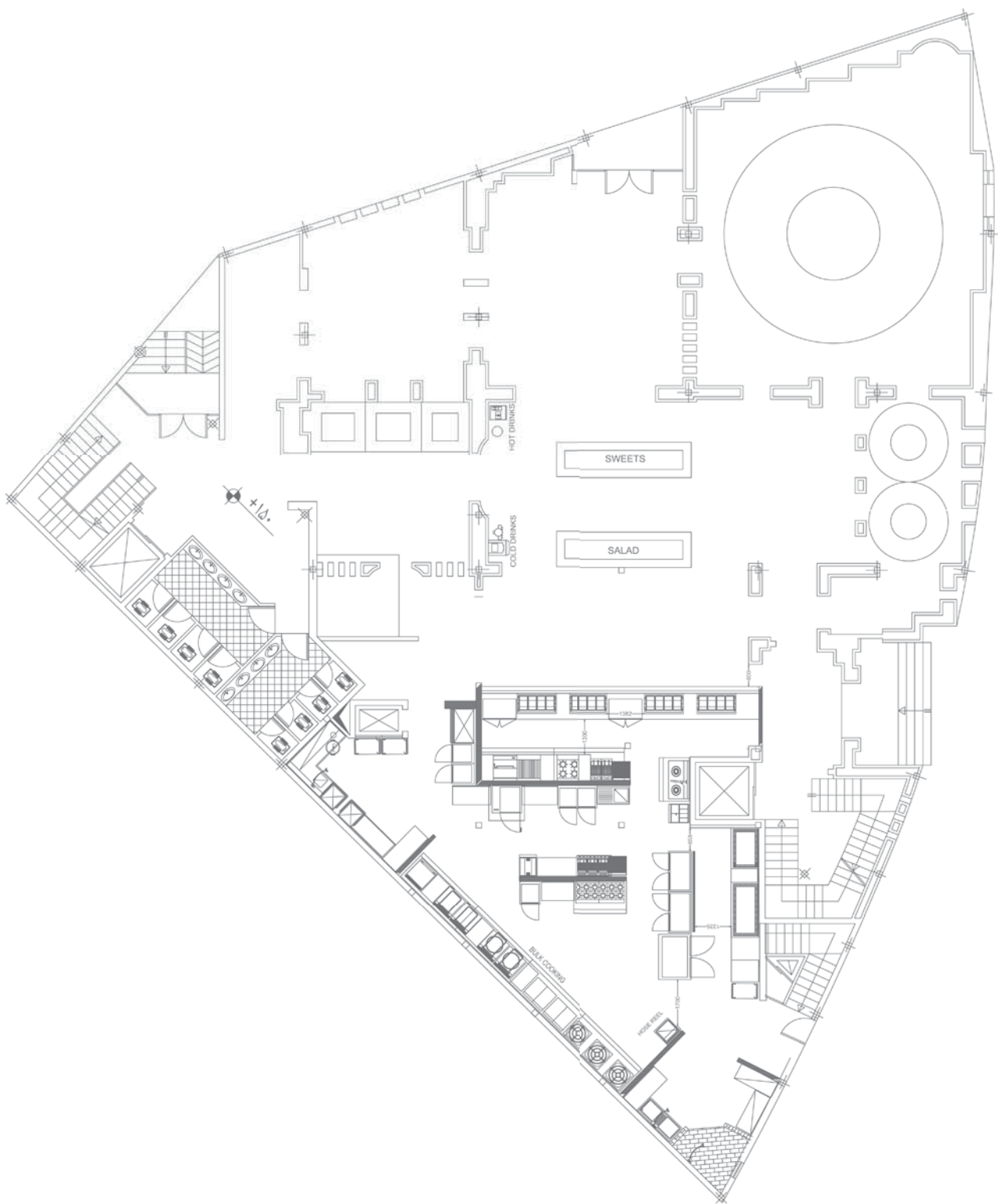


مشخصات پروژه	
نام پروژه:	فود کورت الف
موقعیت:	شیراز
کارفرما:	جناب آقای خباز
تاریخ اجرا	۱۳۹۵



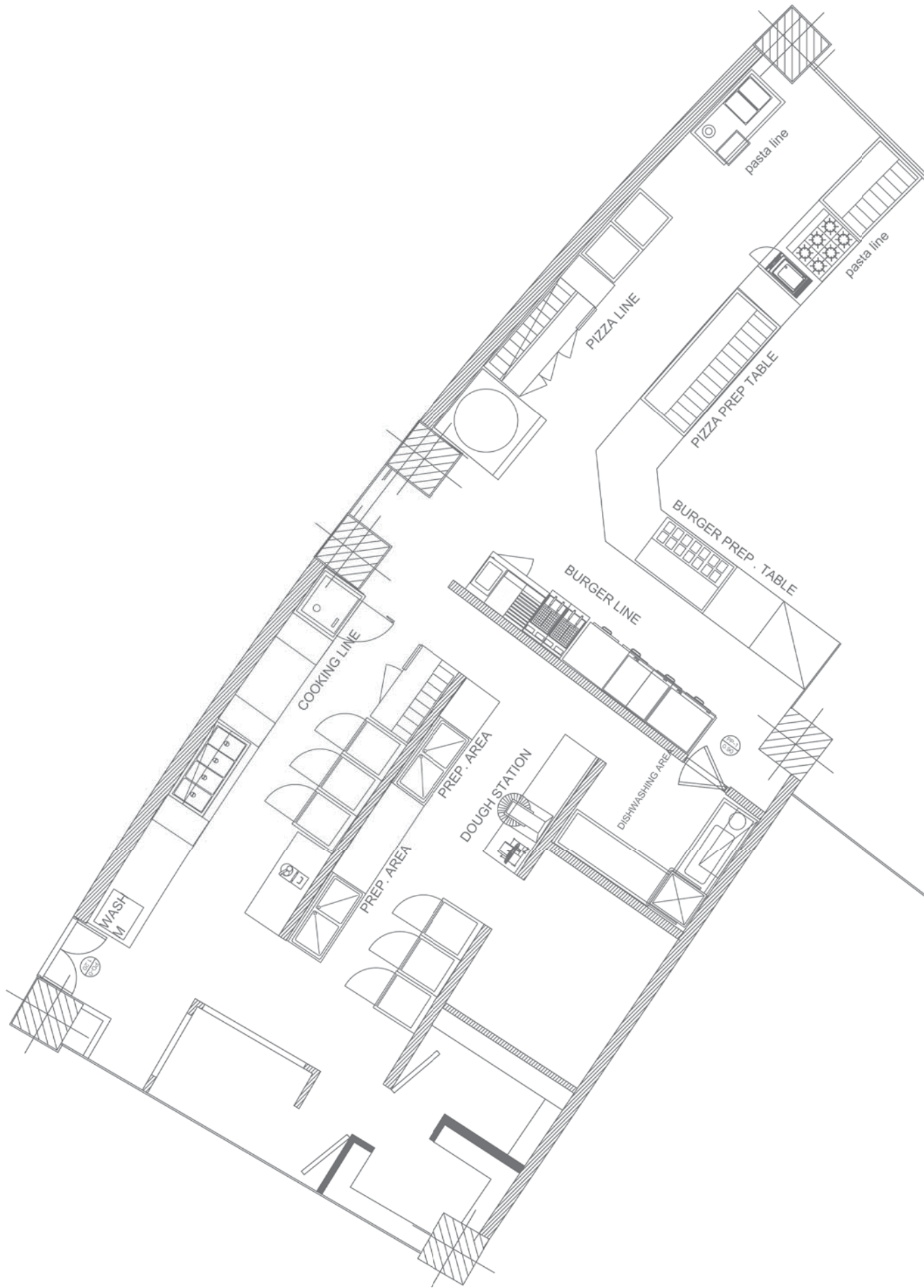
مشخصات پروژه

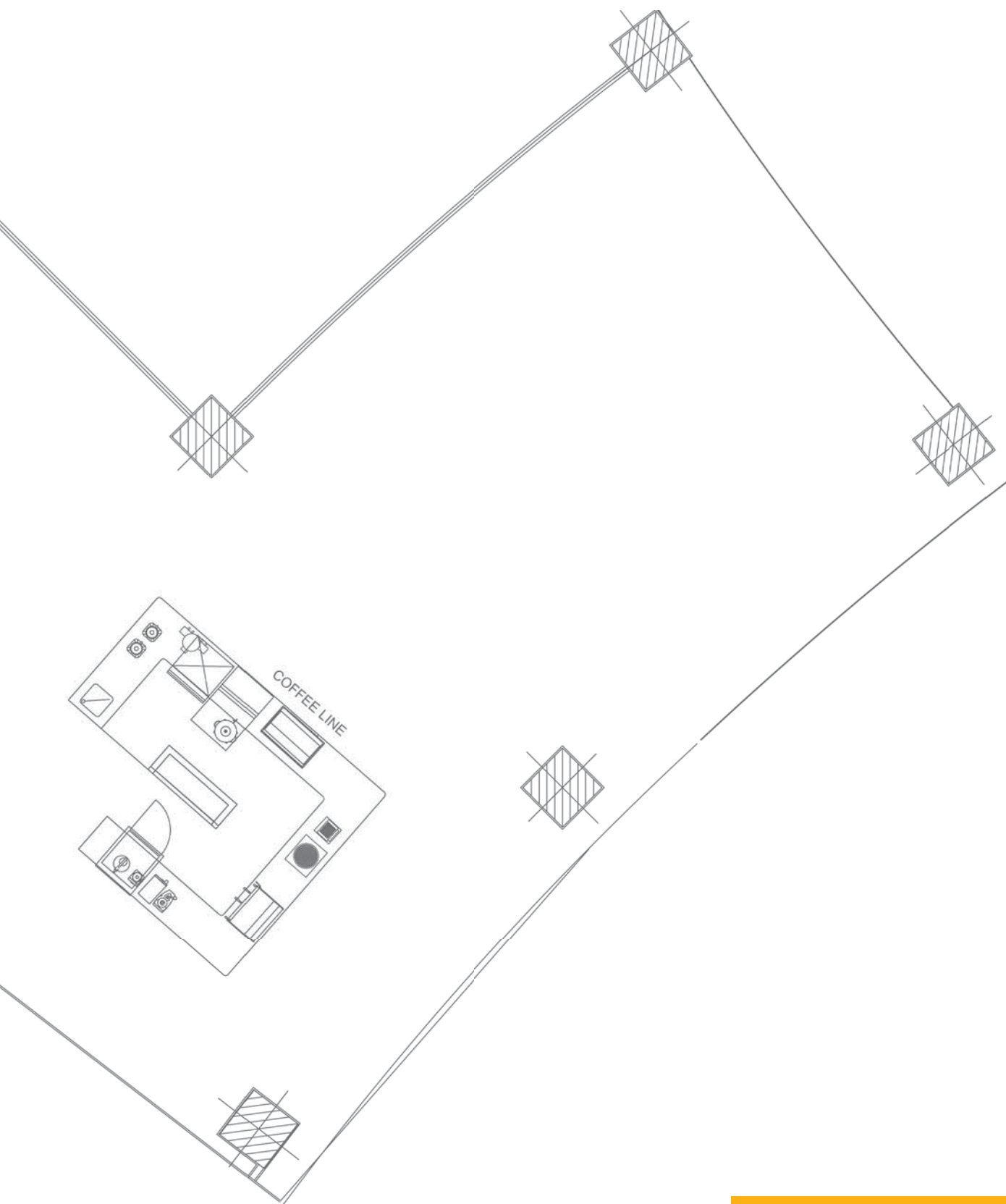
نام پروژه:	مجموعه رستورانی هفت خوان (طبقه اول)
موقعیت:	شیراز
کارفرما:	جناب آقای حسن پور
تاریخ اجرا	۱۳۸۷



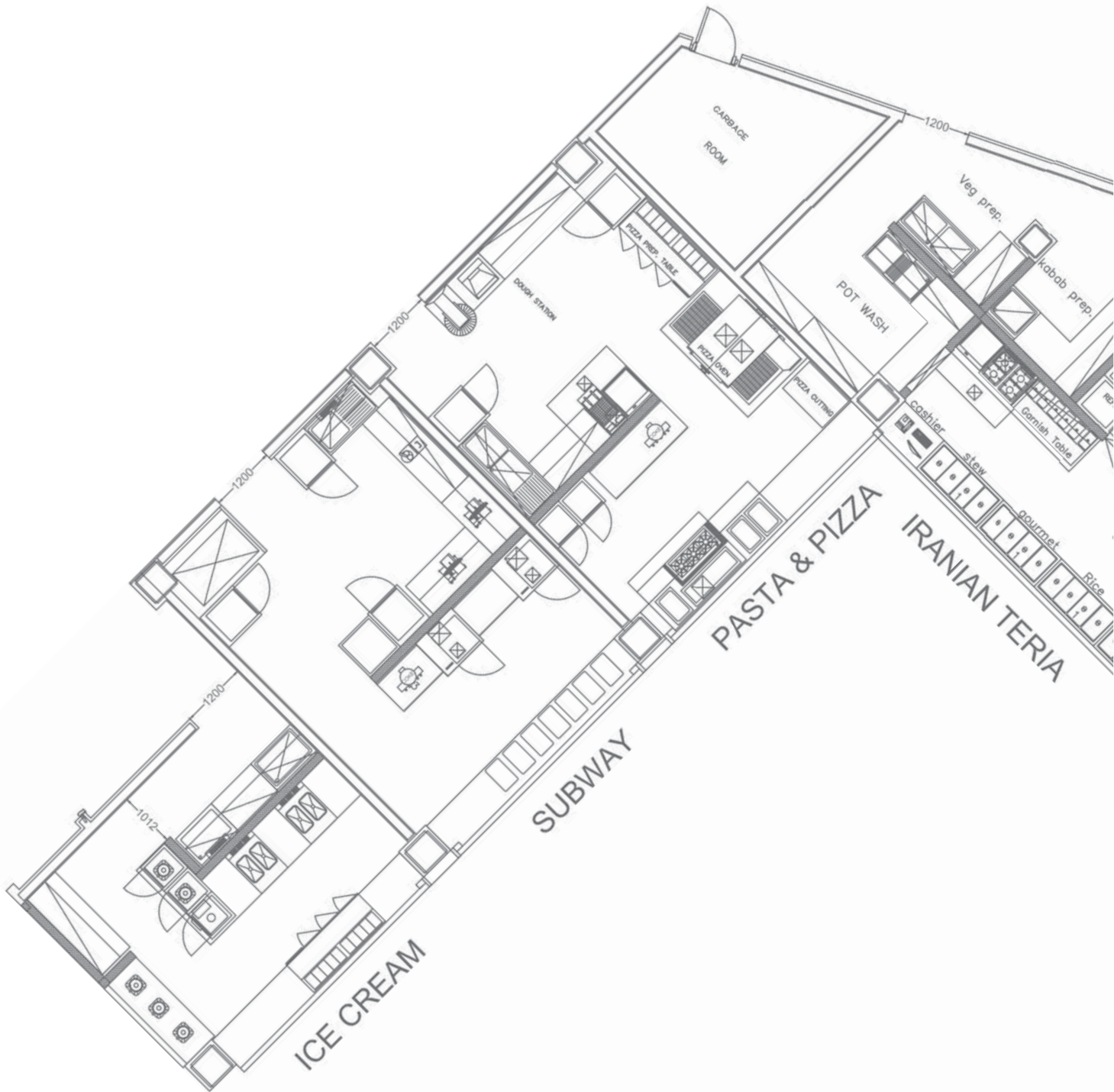
مشخصات پروژه

نام پروژه:	مجموعه رستورانی هفت خوان (طبقه همکف)
موقعیت:	شیراز
کارفرما:	جناب آقای حسن پور
تاریخ اجرا	۱۳۸۷





مشخصات پروژه	
نام پروژه:	فرش استیشن
موقعیت:	اصفهان
کارفرما:	جناب آقای حاج رسولیها
تاریخ اجرا	۱۳۹۵





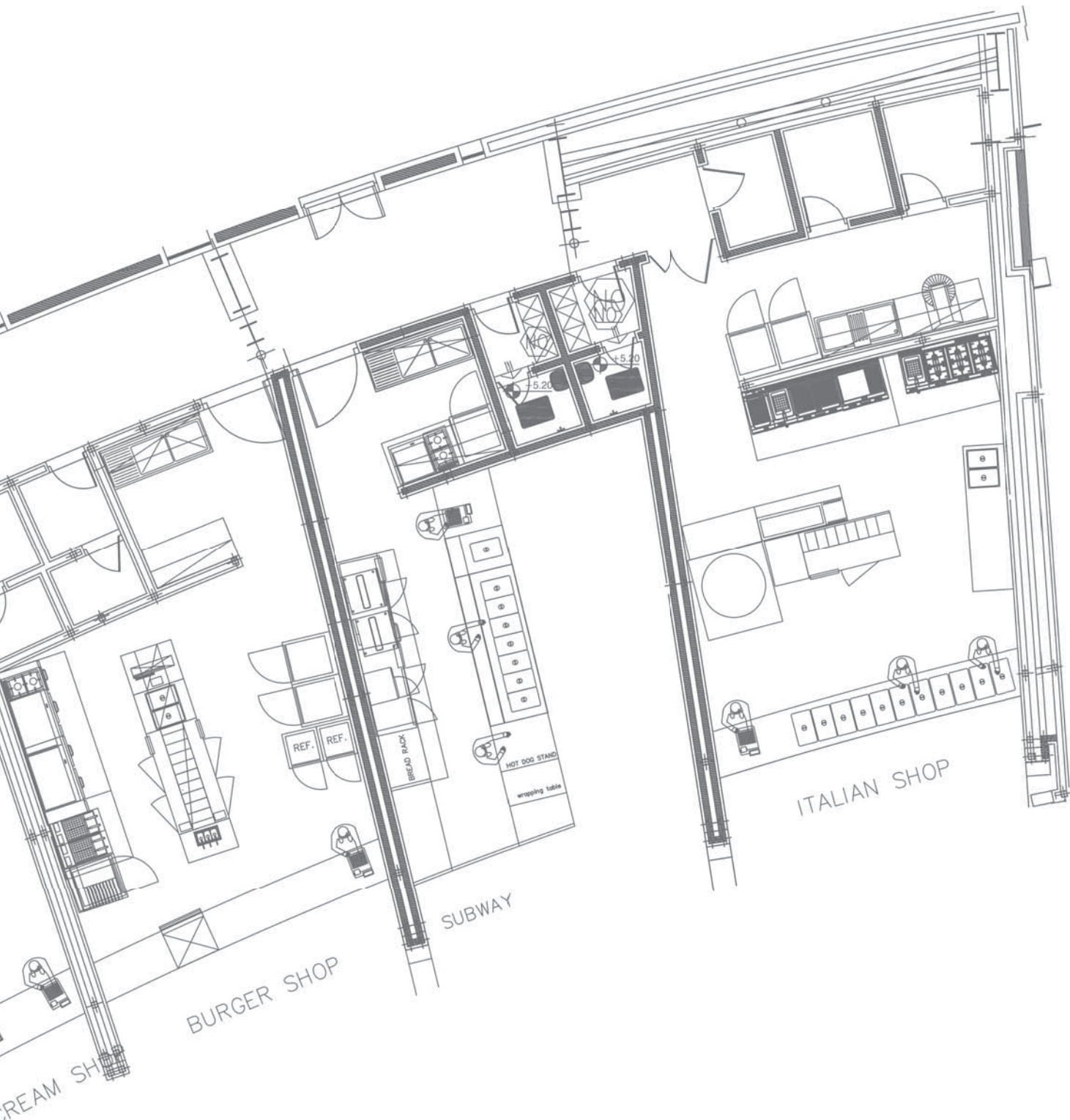
مشخصات پروژه

نام پروژه:	فود کورت مرکز خرید پالادیوم
موقعیت:	تهران
کارفرما:	جناب آقای رفتاری
تاریخ اجرا	۱۳۹۲



FAST FOOD SHOP

JUICE & ICE C



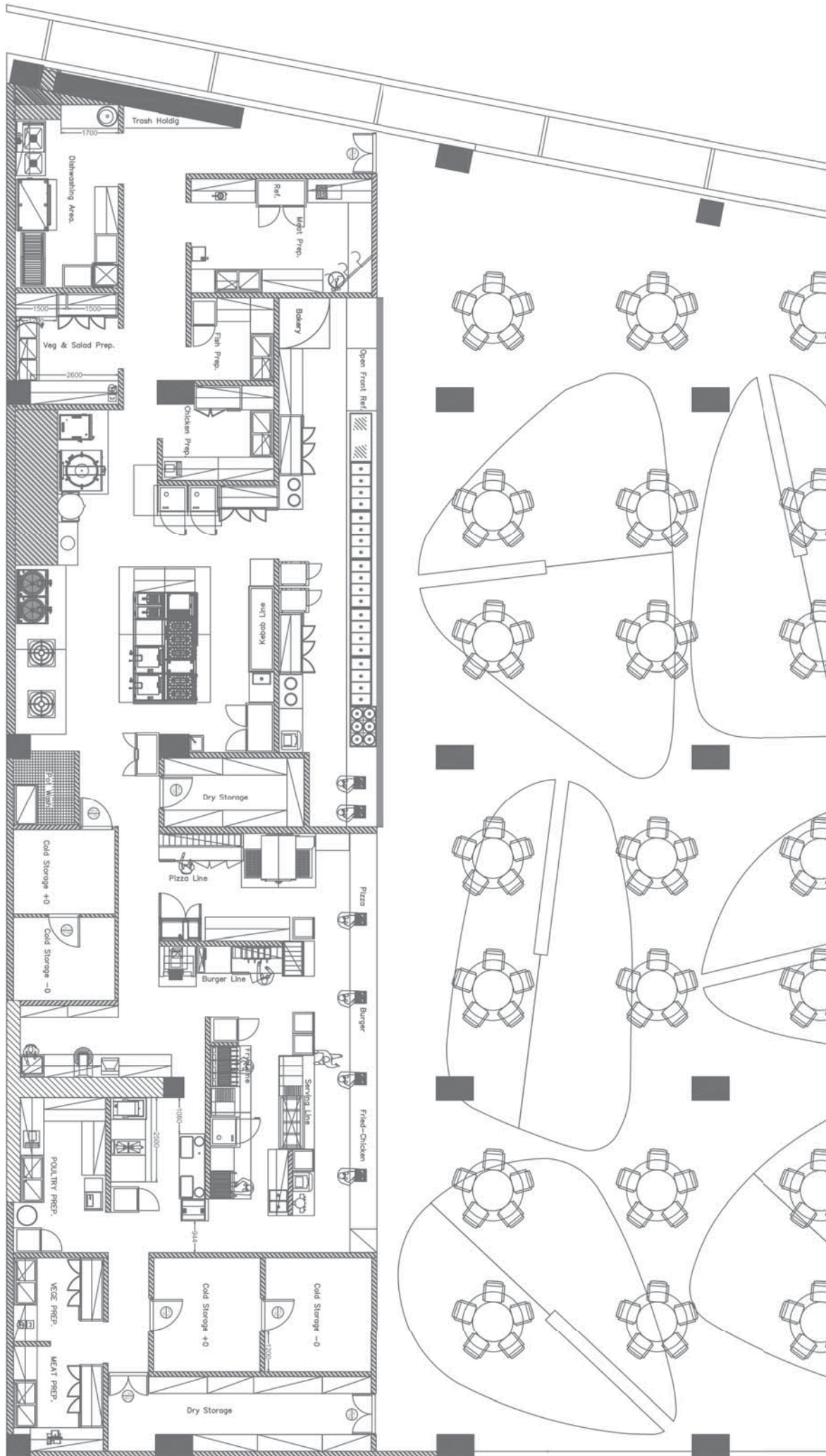
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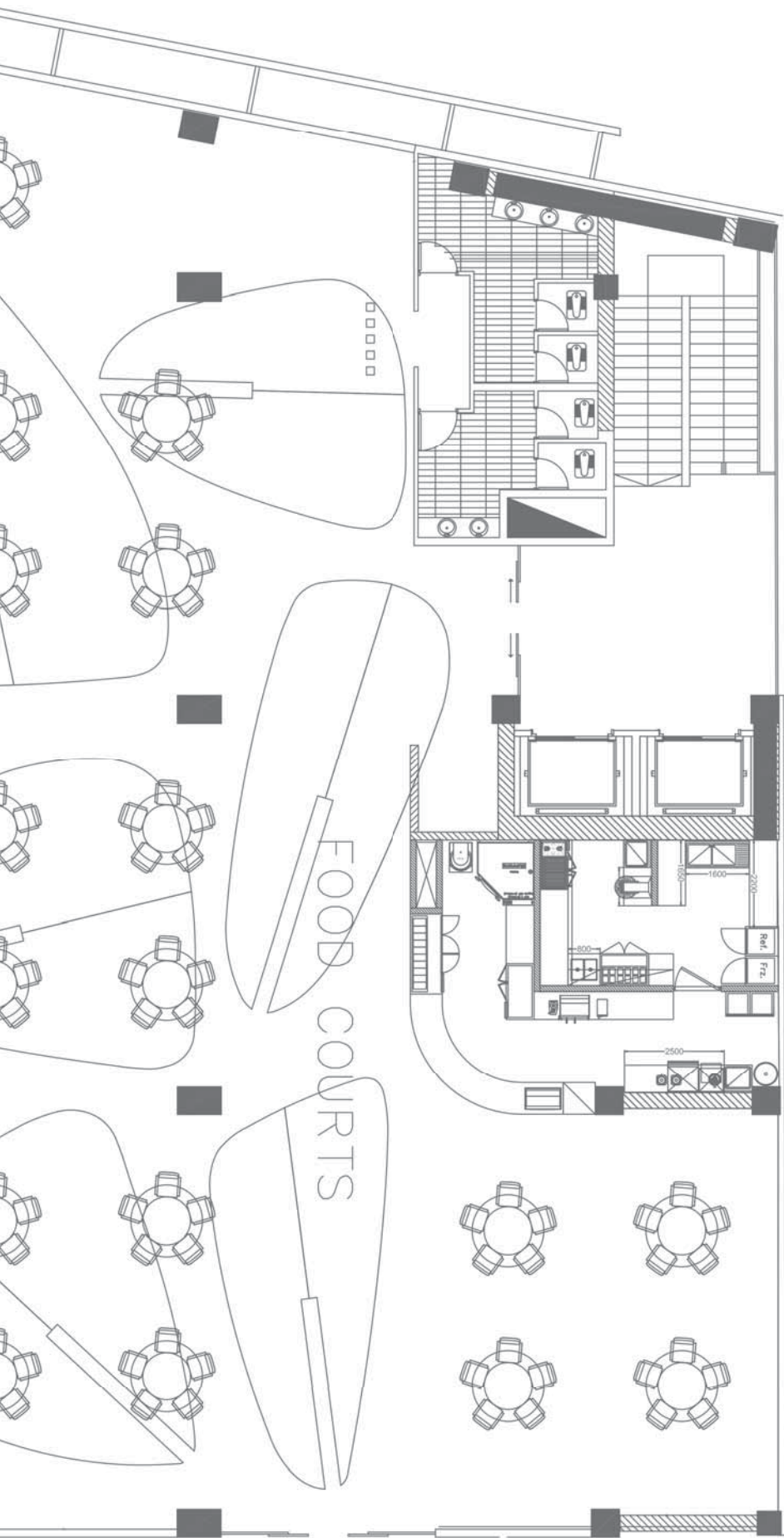
نام پروژه: فود کورت مرکز خرید مهر و ماه

موقعیت: قم

کارفرما: جناب آقای ساعدی نیا

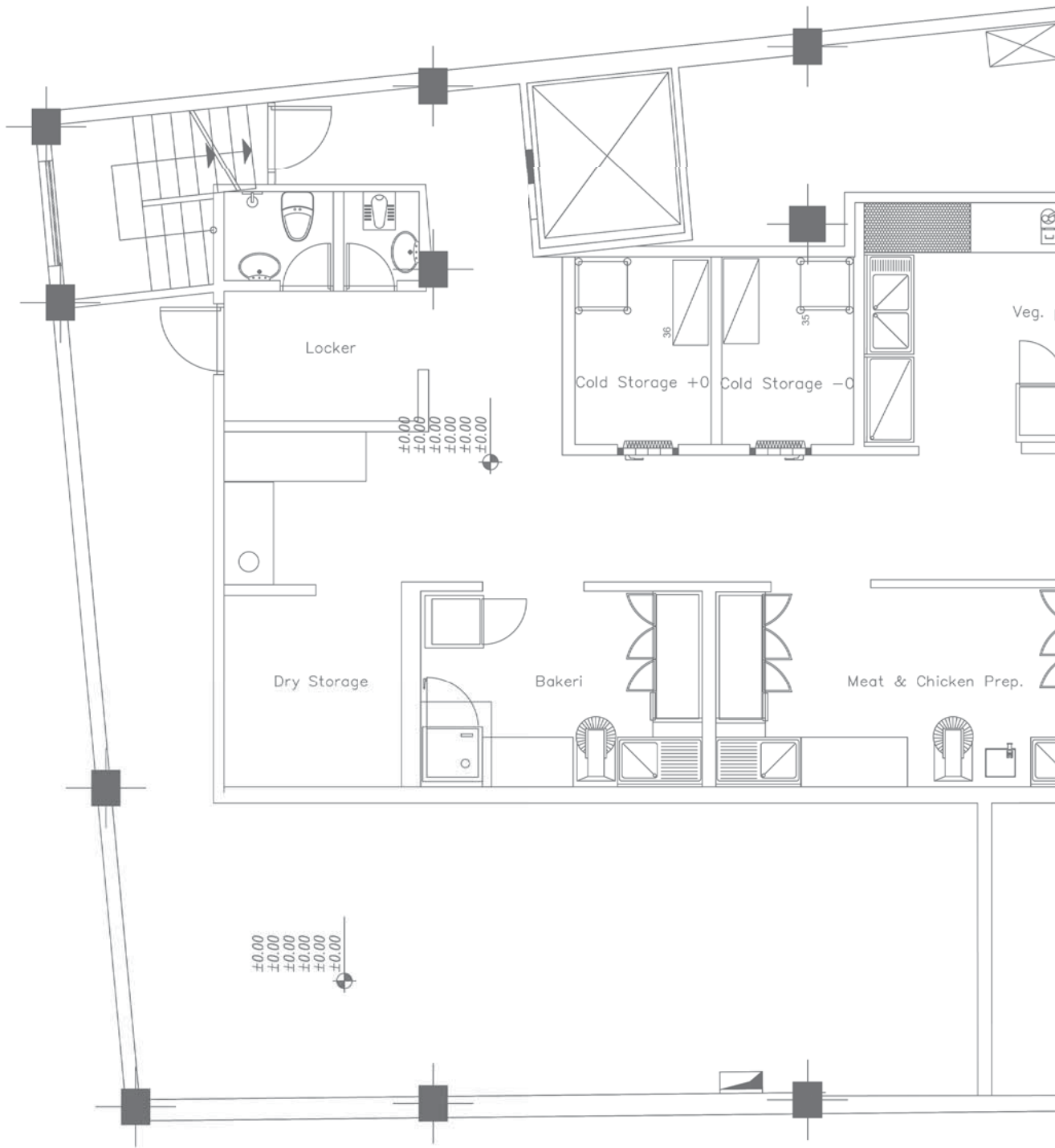
تاریخ اجرا: ۱۳۹۵

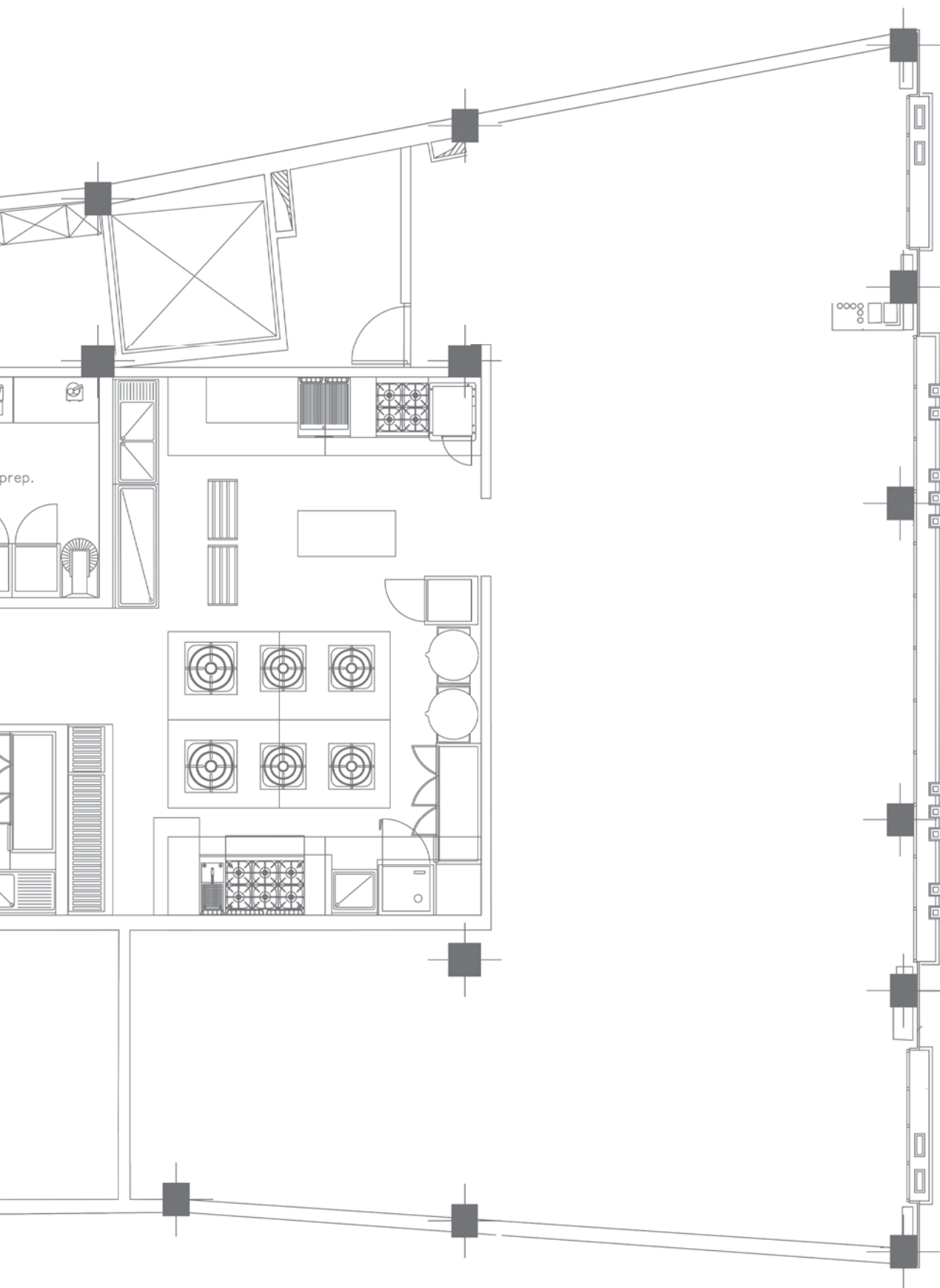




مشخصات پروژه

نام پروژه:	فود کورت مرکز خرید نگین فارس
موقعیت:	شیراز
کارفرما:	جناب آقای علیزاده
تاریخ اجرا	۱۳۹۵





مشخصات پروژه

نام پروژه:	هتل شه میرزاد
موقعیت:	سمنان
کارفرما:	جناب آقای همتی
تاریخ اجرا	۱۳۹۵



RATIONAL sees itself as a specialist in hot food preparation in the world's professional kitchens. This clear self-image is the basis of a success story that dates back over 30 years. RATIONAL's primary corporate objective has always been to offer the maximum possible benefits to its customers. Regular innovation has guaranteed its leading position by far in terms of technology and market share. Rapid growth has increased its share of the world market to 54%. Over 100 million meals are now prepared every day in RATIONAL units in all parts of the world.



Made in Germany.

www.rational-online.com





Self Cooking Center
XS

Dim: 655 x 555 x 567 mm

Whether you're cooking for twenty or several thousand, we've always got the right sized SelfCookingCenter® available. It fits into any kitchen, and is suitable for front cooking areas or as an individual station appliance in a restaurant. The new SelfCookingCenter® XS is available as an electric model. All other models are available in either electric or gas versions. The two versions are identical in terms of dimensions, features and performance. Apart from that, you can choose from among the numerous options we offer to help adapt your unit to your individual kitchen circumstances.



Self Cooking Center
Senses 5
61

Dim: 847 x 771 x 782 mm



Self Cooking Center
Senses 5
62

Dim: 1,069 x 971 x 782 mm



Self Cooking Center
Senses 5
101

Dim: 847 x 771 x 1,042 mm



Self Cooking Center
Senses 5
102

Dim: 847 x 771 x 782 mm



Self Cooking Center
Senses 5
201

Dim: 879 x 791 x 1,782 mm



Self Cooking Center
Senses 5
202

Dim: 1,084 x 996 x 1,782 mm



What is a SelfCookingCenter® XS?

The small cooking system with real intelligence

We give you all of the key functions to ensure top quality and maximum efficiency within a space measuring just 55.5 cm deep and 65.5 cm wide. Combining heat and steam into a single appliance opens up a wealth of new options in professional food preparation. It cooks food very gently, giving you significantly healthier and more nutritious results. The new SelfCookingCenter® XS can take care of 95% of all common cooking processes for you.

The new SelfCookingCenter® XS.

4 assistants – endless possibilities.

Performance, efficiency and intelligence as our other SelfCookingCenter® models.

No compromises, even with accessories.

The new SelfCookingCenter® XS fits in any kitchen, and sophisticated installation options make it equally suited to front cooking areas or as an individual station appliance in a restaurant. The SelfCookingCenter® XS is only available as an electric model.

Fits into any professional kitchen.

Flexibility thanks to the smaller size.



Wall mounting bracket.

SelfCookingCenter® XS Model 6 ²/₃ Electro.

Capacity	6 x 2/3 GN
Number of meals per day	20-80
Lengthwise loading	1/2, 2/3, 1/3, 2/8 GN
Width	655 mm
Depth	555 mm
Height	567 mm
Weight	72 kg
Connected load	5.7 kW
Fuse	3 x 10 A
Mains connection	3 NAC 400 V
Convection mode output	5.4 kW
Steam mode output	5.4 kW



What is a SelfCookingCenter® XS?

The small cooking system with real intelligence

دستگاه SelfCookingCenter® XS کوچکترین دستگاه کمپانی رشنال است که تمام قابلیت های SelfCookingCenter را دارد. بخار و حرارت در این دستگاه به شما امکان حرفه ای بودن را می دهد. با این دستگاه تا ۹۵ درصد از روندهای پخت را می توانید تجربه کنید. دستگاه Self-CookingCenter® XS یک دستیار ساده، کارآمد و با کیفیت در آشپزخانه است.

۴ ویژگی و امکانات بی پایان



i level control



i Cooking Control



Efficient care control



Hi Density Control

انعطاف پذیر و متناسب با هر آشپزخانه حرفه ای

- قابلیت قراردادن ۲ دستگاه بر روی یکدیگر
- براکت دیواری
- کیت یکپارچه سازی

با مجموعه ای کامل از انواع سینی ها و لوازم جانبی



Centrifugal grease trap system



RATIONAL integration kit.



Combi-Duo.



The New Rational Unit

دستگاه جدید رشنال



آیا سیستم پخت و پزی که همیشه برای تهیه غذا از آن استفاده می کنید دقیقاً همانطوری هست که شما می خواهید ؟
آیا برای آشپزی ترغیب کننده است و شما را از روال عادی و خسته کننده رها می سازد ؟ آیا همیشه آن زمان که نیازمندش هستید در خدمت شماست ؟ آیا دقیقاً همانگونه که می خواهید کار می کند ؟
بله، SelfCookingCenter-5senses همان سیستم پخت جدیدی است که ما آنرا برای شما تهیه کرده ایم . سیستمی که پشتیبان تمام عیار و صد در صد شما خواهد بود . تنها سیستم پخت و پز در دنیا که دارای پنج حس است . این سیستم حس می کند، تشخیص می دهد ، هوشمند است ، از شما یاد می گیرد و فراتر از آن با شما ارتباط برقرار می کند .
دستگاه جدید رشنال نتیجه ی ۴۰ سال تحقیق و پژوهش در زمینه پخت و پز است و توسط سر آشپزان برای سر آشپزان توسعه یافته است . ما به کمک دانشمندان و محققان حوزه ی غذایی ، فیزیكدانان و مهندسان برای شما کیفیت غذایی، کارایی و پخت هوشمندانه همگام با استانداردهای جدید را فراهم آورده ایم . استاندارد ی که مزایای بسیاری دارد و قطعاً مورد تحسین و توجه شما قرار خواهد گرفت .

The Only Cooking System with 5 Senses

تنها سیستم پخت وپز به همراه ۵ حس

• شرایط پخت در محفظه طبخ و یکنواختی غذا را حس می کند.



Senses the current cooking cabinet conditions and the consistency of the food.

• اندازه، مقدار و شرایط محصول را تشخیص می دهد و میزان سرخ شدن را محاسبه می کند.



Recognises the size, load quantity and product condition and calculates the browning.

• هوشمندانه ایده آل ترین روش منطبق بر نتیجه پخت مطلوب شما را بر می گزیند.



Thinks ahead and determines the ideal cooking path to your desired result while cooking.

• یاد می گیرید که چه عادات پخت و پزی را ترجیح می دهید و آنها را پیاده سازی می کند.



Learns which cooking habits you prefer and implements them.

• با شما ارتباط برقرار کرده و نشان می دهد که رشنال برای پیاده سازی خواسته هایتان چه کارهایی انجام داده است.



Communicates with you and shows you what your RATIONAL is doing to implement your specifications.

iCooking Control



خواسته هایتان را دقیقاً پیاده سازی می کند

به این دلیل که از شما یاد می گیرد ، خواسته ها و نیازهای شما را می فهمد و با شما ارتباط برقرار می کند .

شما فقط نتیجه مطلوب خود را وارد دستگاه می کنید و SelfCookingCenter-5Senses غذا را دقیقاً آنگونه که شما خواسته اید آماده می کند . این دستگاه اندازه ، مقدار و شرایط محصول شما را حس می کند ، تشخیص می دهد و سپس با توجه به آن میزان سرخ شدن و پخت آن را محاسبه می کند . در راستای درخواست شما ، این دستگاه تصمیمات ضروری اتخاذ خواهد کرد و درجه حرارت ، زمان پخت سرعت هوا و جو داخل طبقه پخت را به بهترین شکل ممکن همانگونه که خواسته اید تنظیم می کند . به محض عوض کردن تنظیمات ، سیستم پخت و پز با نمایش این تغییرات بر روی مانیتور شما را مطلع می سازد و حتی به شما علت اعمال این تغییرات را نیز نشان می دهد . بنابراین شما می توانید بر نتیجه پخت کنترل کامل داشته باشید . حتی اگر مایلید می توانید تمام مدت حواستان به دستگاه باشد .



- در صفحه نمایش ICC می توانید تنظیماتی که اعمال می شود را ببینید .
- در صفحه نمایش ICC همواره می توانید بر روند پخت نظارت داشته باشید .
- شما نتیجه مطلوبتان را تعیین می کنید . ایده شما پیاده سازی می شود .



Simplicity through cooking intelligence.
This is one assistant cook you can always rely on.



i Level control



ترکیب هوشمندانه

با این دستگاه می توانید تنها در فضایی به مساحت ۱ متر مربع غذاهایی متنوع با کیفیت بالا طبخ نمایید.

در تکنولوژی i level control صفحه نمایش بصورت خودکار به شما نشان می دهد چه غذاهایی را می توانید به صورت همزمان بایکدیگر آماده سازید. هر طبقه به صورت جداگانه کنترل می شود بنابراین این زمان پخت بر اساس تعداد دفعات باز و بسته کردن درب ، مدت زمان باز بودن آن و حجم موادی که قرار داده اید به صورت هوشمند محاسبه، اصلاح و اطلاع رسانی می شود.

ردیف	زمان	غذا
1		
2	00:04:46	استیک
3	00:05:12	همبرگر
4	00:05:12	همبرگر
5	00:00:00	
6	00:06:43	کتلت
7	00:05:12	میوه کیاب شده
8	00:04:30	سبزی جات
9	00:05:12	گوشت با استخوان
10	00:03:50	پیتزا

پنجره انتخابی شما، غذاهای انتخابی شما را نمایش میدهد شما میتوانید در یک چشم به هم زدن غذاهای هم خانواده را شناسایی کنید.

شما خواهید دید که در هر طبقه چه غذایی پخت خواهد شد.

هر طبقه کنترل می شود و زمان باقیمانده طبخ غذا بر روی مانیتور مشخص شده است.

زمان پخت مطابق با حجم مواد غذایی و مدت زمان باز بودن در تنظیم میشود.

زمانی که غذا آماده باشد، دستگاه به شما اعلام خواهد کرد.

Hi Density Control



بالاترین کیفیت به خاطر قدرت ۴ برابر سیستم پخت

در تکنولوژی Hi Density Control امکان توزیع یکپارچه گرما، هوا و رطوبت در محفظه پخت فراهم شده، به این ترتیب دستگاه همواره قابلیت پخت یکنواخت حجم زیادی از مواد غذایی را دارد.



Fresh steam generator intense colour and excellent flavour, without any drying out.

- تولید بخار تازه، تشدید رنگ و طعم عالی بدون خشک شدن



Active dehumidification for crunchy crackling and crisp breaded coatings.

- رطوبت گیر عالی برای کرانچی کردن و پوشش های کریسپی



Dynamic air mixing for uniform top performance, for every single rack.

- هوای متحرک جهت عملکرد عالی و یکنواخت هر طبقه



Intelligent climate management for crispy and succulent roasts and light texture.

- مدیریت هوشمند رطوبت داخل محفظه برای پخت کریسپی و بافت روشن مواد غذایی

Efficient care control



سیستم شستشوی خودکار

در تکنولوژی Efficient care control سیستم شستشوی خودکار دستگاه قادر است میزان کثیفی و چربی رسوب شده در کابین را تشخیص داده و به صورت اتوماتیک فرمان شستشو و میزان مصرف قرصها و مواد شوینده را صادر کند. این عملکرد باعث کاهش هزینه در مقایسه با شستشوی دستی می شود.

نسخه جدید این تکنولوژی نسبت به مدل قبلی تا ۳۰٪ به منابع کمتری نیاز دارد که باعث حفظ محیط زیست می شود.



Care tabs, 150 x



Cleaning tabs, 100 x

مقرون به صرفه

SelfCookingCenter-5 Senses، میزان استفاده از وسایل مرسوم آشپزی را بین ۴۰ تا ۵۰ درصد کاهش می دهد و جایگزین این وسایل می گردد.

- کاهش ۱۰ درصدی مواد اولیه
- کاهش ۹۵ درصدی روغن
- کاهش ۲۸ درصدی مصرف انرژی
- کاهش ۳۰ درصدی ساعت کاری
- کاهش ۳۰ درصدی فضای اشغال شده
- حذف هزینه های مربوط به تصفیه املاح مضر آب



You want to make optimum use of your cooking system.
We offer you the right accessories.



Vario Smoker



RATIONAL Accessories

Discover new possibilities



Granite-enameled containers - 40 mm deep



Granite-enameled containers - 60 mm deep



Grilling and roasting tray - Grill side



Grilling and roasting tray - Roasting side



Roasting and baking tray



Chicken and duck super spike



Cross and stripe grill grate



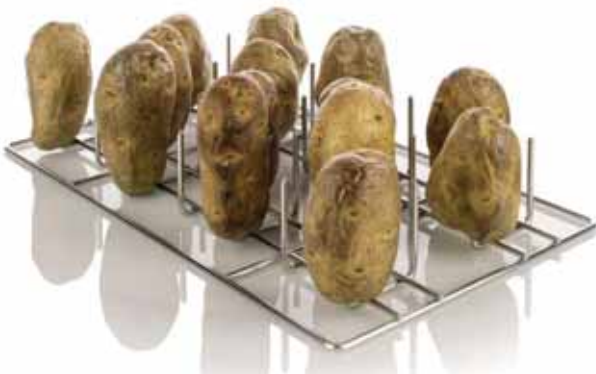
Griddle Grid



Muffin and timbal mould



Multibaker



Potato Baker



CombiFry



Spare Rib grid



Roasting and baking pan



Grill and pizza tray - Baking side



Loading grid



Container rust free stainless steel



Container perforated rust free stainless steel



Grid, rust-free stainless steel



Grill and tandoori skewer



Mobile plate rack



Lamb spit

RATIONAL

SelfCookingCenter
with efficiency

0 | 1



croissant/
danish







Today Cuppone operates three factories covering an area of about 5,000 square meters where all the various stages of processing are carried, from the cutting of sheet metal bending and forming, to welding, to the production of semi-finished products, to the assembly and testing of the finished product. The choice of materials, design, research and marketing are managed directly by the founders and their descendants, supported by highly professional technicians and workers. Thinking about the future, Cuppone continues to pursue the way of research and innovation to offer avant-garde equipment and consolidate the brand CUPPONE in the world. OUR OVENS AND OUR EQUIPMENT IS A GUARANTEE OF SUCCESS FOR THOSE WHO USE THEM AND SELL THEM

Made in Italy.

www.cuppone.com



Giotto

Single chamber electric oven with rotating bed plate

Technical Specifications

- Stainless steel construction
- Hearth deck made of cordierite stones mounted on rotating frame
- Evaporated rock wool insulation
- Two speeds of rotation (for loading and cooking)
- Reversible direction of rotation
- Dual internal lighting system with halogen lamps
- Panoramic glass door
- Adjustable steam vent
- Armoured heating elements in roof and under deck
- Electronic baking control
- Oven programmable to switch on automatically
- Easy access to all electrical components
- Specially designed base with wheels enabling the oven to pivot during transport and installation, bringing the overall dimensions to 79 cm in width and 190 cm in height so that it can pass through standard size doorways



Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight Kg	Average consumption KW	External Dimensions Including Packaging			Gross Weight Kg
	W	D	H	W	D	H				W	D	H	
GT1/110D	1100mm Ø			1310	1410	1670	8 x 300mm 7 x 350mm 3 x 500mm	460	14.6 3 phase	1240	1340	2000	495
GT1/140D	1400mm Ø			1610	1710	1670	14 x 300mm 10 x 350mm 5 x 500mm	580	17.7 3 phase	1240	1640	2150	656

Evolution



Technical Specifications

- Stainless steel front
- Door with panoramic double glass and opening-closing system with compression spring
- Heat seal between the door and the cooking chamber
- Cooking chamber in stainless steel
- Heat recovery system integrated in the cooking chamber
- Chamber lighting through a 12V halogen bulb
- Adjustable breather
- Refractory bricks in CORDIERITE
- Differentiated top-bottom heating elements
- Separate control panel

DG VERSION: Digital control system

CD VERSION: control system with digital switches

Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight	Average consumption	External Dimensions Including Packaging			Gross Weight
	W	D	H	W	D	H				W	D	H	
EV/1 single deck	1180	1180	160	1420	1580	435	8 Ø350 4 Ø500	240	7 3 phase	1690	1730	650	286
EV/2 double deck	1180	1180	160	1420	1580	770	8+8 Ø350 4+4 Ø500	410	7+7 3 phase	1690	1730	980	460

Michelangelo



Technical Specifications

- Stainless steel rounded front
- Door with panoramic double glass and opening-closing system with compression spring
- Tray for the collection of crumbs under the door
- Heat seal between the door and the cooking chamber
- Cooking chamber in stainless steel
- Heat recovery system integrated in the cooking chamber
- Chamber lighting through two halogen 12 V lamps, replaceable from the front of the oven
- Electrically adjustable breather
- Refractory bricks in cordierite
- Differentiated top-bottom heating elements
- Separate control unit, accessible from the front of the oven

DG VERSION: Digital control system

CD VERSION: control system with digital switches

Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight	Average consumption	External Dimensions Including Packaging			Gross Weight
	W	D	H	W	D	H				W	D	H	
ML935/1	1080	1080	150	1550	1460	440	9 Ø350 4 Ø500	233	7 3 phase	1560	1560	620	263
ML935/2	1080	1080	150	1550	1460	780	9+9 Ø350 4+4 Ø500	405	14 3 phase	1560	1560	960	437

Donatello

Technical Specifications

- Stainless steel front
- Door with panoramic glass
- Heat seal between the door and the cooking chamber
- Cooking chamber in stainless steel
- Heat recovery system integrated in the cooking chamber
- Chamber lighting through a 12 V halogen bulb
- Adjustable breather
- Refractory bricks in cordierite
- Differentiated top-bottom heating elements
- Separate control panel

D VERSION: Digital control system

CD VERSION: control system with digital switches;

- Safety thermostat
- Cooling fan



Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight	Average consumption	External Dimensions Including Packaging			Gross Weight	
	W	D	H	W	D	H				W	D	H		Kg
DN935/1	1080	1080	150	1515	1410	437	9 Ø350 4 Ø500	171	7,5 AC 230 3 AC 3 N 400	1560	1560	600	201	
DN935/2	1080	1080	150	1515	1410	784	9+9 Ø350 4+4 Ø500	301	15,1 AC 230 3 AC 3 N 400	1560	1560	940	333	

Tiepolo

Technical Specifications

- Stainless steel front
- Door with panoramic glass
- Cooking chamber in stainless steel
- Chamber lighting through a 12 V halogen bulb
- Fixed breather
- Refractory bricks in CORDIERITE
- Differentiated top-bottom heating elements
- Mechanical control system with the ability to set the temperature of the chamber and the power of the two groups of heating elements (top and bottom) in a differentiated manner at min or max
- Chamber pyrometer temperature control
- Safety thermostat



Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight	Average consumption	External Dimensions Including Packaging			Gross Weight	
	W	D	H	W	D	H				W	D	H		Kg
TP935/1	1080	1080	145	1380	1280	406	9 (Ø 350) 4 (Ø 500)	171	7 AC 230 3 AC 3 N 400	1420	1390	580	201	
TP935/2	1080	1080	145	1380	1280	732	9+9 Ø350	301	14 AC 230 3 AC 3 N 400	1420	1390	910	333	



Tiziano



Technical Specifications

- Stainless steel front
- Door with panoramic glass
- Aluminium-plated sheet metal cooking chamber
- Chamber lighting through a 12 V halogen bulb
- Fixed breather
- Refractory bricks in CORDIERITE
- Individual, specific controls for chamber temperature and oven bed plate temperature
- Chamber pyrometer temperature control
- Safety thermostat

Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight	Average consumption	External Dimensions Including Packaging			Gross Weight
	W	D	H	W	D	H				Kg	KW	W	
TZ420/1	420	420	160	702	564	385	4 Ø200	45	1,4 1 phase only	730	650	540	56
TZ425/1	520	520	160	802	664	385	4 Ø250 mm 1 Ø500 mm	60	2,8 3 phase only	830	750	540	75

Gas



Technical Specifications

- Can be stacked up to 2 high using the same model
- Front in stainless steel
- External casing in stove enamel
- Mineral wool insulation
- Stainless steel - cooking chamber
- Cooking surface in special refractory brick base 3cm thick
- Oven lighting with 1 or 2 bulbs, depending on the model, with possibility of changing the bulb from inside
- Electronic temperature control
- Electronic flame control with cut-off switch
- Mechanical safety thermostat.

All the models are certified to European standards by the German certifying body DVGW.

Model	Cooking Chamber Dimensions			External Dimensions			Pizza Baking Capacity	Net Weight	Natural Gas consumption	External Dimensions Including Packaging			Gross Weight
	W	D	H	W	D	H				Kg	M3/h	W	
GS9-33	1010	1010	150	1390	1300	500	4 Ø450 mm 9 Ø330 mm	291	2,12	1440	1420	670	316
GS6-33	680	1010	150	1060	1300	500	6 Ø330 mm 2 Ø450 mm	217	2,54	1110	1420	670	238

Pizzaform

Technical Specifications

Pizzaform is the special press, which is now produced in a range of five models and which makes pizza dough up to 52 cm in diameter.

The high production rate it can achieve, making up to four hundred pizzas in one hour.

The perfect uniformity in the shape and the thickness of pizza dough bases, without having to renounce the traditional edging, which is obtained thanks to special configuration of the chromiumplated heated plates.

The thickness of the bases can easily be adjusted.

Thanks to the action of electronically controlled plates, a solid thin layer of **starch gel** is formed on the external part of the dough mixture.

This starch layer holds back the gas produced in the natural fermentation of the dough and so produces perfect even cooking inside of the pizza bases.



Model	Cooking Chamber Dimensions			Pizza Diameter mm	Work Surface Height mm	Net Weight Kg	Average consumption KW	External Dimensions Including Packaging			Gross Weight Kg
	W	D	H					W	D	H	
PZF/40DS	550	710	845	400	600	186	3,9	620	770	1010	200
PZF/45DS	550	710	845	450	600	191	4,6	620	770	1010	205

Silea

Technical Specifications

An ideal machine for pizza houses, bakeries and cake shops; the spiral system carries out amalgamation of the mix in a few minutes insuring a greater volume of mixture and a better production oxygenation; reduction unit under oil; all moving parts mounted on bearings; the machine is complete with all the safety device required by international standards.



Model	Cooking Chamber Dimensions			Electric power supply 60/50Hz Volt	Mixture Complete Kg	Net Weight Kg	Maximum consumption KW	External Dimensions Including Packaging			Gross Weight Kg
	W	D	H					W	D	H	
SIL/20KR	380	700	810	AC 230 AC 3 230 AC 3 N 400	20	72	0.75	400	740	930	83
SIL/30KR	480	840	810	AC 230 AC 3 230 AC 3 N 400	30	98	1.1	490	920	950	113





For more than 45 years Sirman has been manufacturing the finest food processing machines for the professional kitchen and retail industry. From the entrepreneurial idea of the Founder Nereo Marzaro to the present time, Sirman has constantly committed with a high level of organization and teamwork to fulfill the needs of over 500 dealers nationally and 125 countries worldwide with products entirely designed and made in Italy.

Made in Italy.

www.sirman.com



Anniversario Lx 350

Slicers

- a perfect mix of classical elegance with modern functionality.
- Fusion of style and ergonomics, easy use and good taste, practical and exclusive.
- A poem of lines, lights, colours and technics, pure, simple and durable technics... A real dream!
- Solid cast iron construction epossidic painted.
- Carriage and other details made of anodized alluminium alloy.
- Self adjusting blocking arm with stainless steel removable pushern.
- Carriage easy to remove.



Smart 250

Slicers

- Painted aluminium body.
- Anodized aluminium Components.
- Ergonomic food-presser made of die-cast aluminum with teeth shaped to best block the product to cut.
- Wide space between motor and blade for easy cleaning.
- Ventilated motor for continuous work.
- Carriage running on self-lubricating bushes and lapped pins.
- Compact dimensions but great cutting capacity.
- Device for releasing the carriage on CE version.
- 25° blade inclination.



Mirra 275 C/ 300 C

Slicers

- Anodized cast aluminium alloy.
- Great distance between blade and motor for easy cleaning.
- Ventilated motor.
- Forged, hardened large thickness blades.
- Stainless steel screws and slice deflector.
- Strong thickness gauge support.
- Cast-in sharpener assembly.
- Compact dimensions and great cutting capacity.
- CE professional with device for releasing the carriage.
- Teflon coated or toothed blades are available on demand.
- 25° blade inclination.



Palladio 350

Slicers

- Rounded design, no sharp edges and visible screws.
- Chrome plated and ground slide rod.
- Lapped cast iron slide rod bushing.
- Vulcanized rubber stops on carriage.
- Removable support cover for thickness gauge plate.
- Stainless steel slice deflector with bayonet fitting.
- Stainless steel screws and fittings.
- Enclosed and sealed belt pulley.
- 49,5 mm distance between blade and motor.
- Changeover electronic circuit 110-220-380 V single and three phase.
- Built in sharpening tool with bottom protection.
- Standard blade removal tool.
- 35° blade inclination
- Optional tube holder for slicing vegetables





Palladio 350 Automec

Slicers

- Stainless steel base
- Piston/rod system carriage motion
- Fan-cooled carriage motion motor with commercial-grade oil bath reduction
- Blade and carriage motion powered by separate controls
- An easily accessible switch arm can convert the unit from automatic to manual operation
- The exclusive designed carriage "Nettuno" is available with a special end weight and an adjustable vertical product fence to provide stability and advance products evenly.
- Palladio 350 Automec frozen especially designed for slicing frozen meat up to -12°C .



Leonardo 350 Evo VCS Top

Slicers

- Rounded design and no sharp edges or visible screws.
- Size can fit 70 cm deep table
- low profile reduced friction blade
- Chrome plated ground and lapped slide rod.
- smooth sliding thanks to lapped iron bushings
- Lapped cast iron slide rod bushing.
- Hermetic pulley
- Blade pulley without centre hole to facilitate cleaning.
- Easily removable blade cover
- Stainless steel screws and fittings.
- Built-in sharpening tool with bottom protection.
- Easy to remove grease guard.



Drake

Steak tenderizer

- Steak and fish tenderizing and stripes cutting machine.
- Stainless steel 304 construction.
- Wide feeding income.
- Easily removable cover for cleaning purposes.
- Blade assembly easily removable and changeable.
- Blade drums easily detachable for a deeper sanification.
- Double reducer system with final oil bath gear box.

Concerto 5

Pasta Machines

- Designed for medium-duty operations, ideal for small to medium-size restaurants.
- Reliable, user-friendly and easy to clean.
- Stainless steel AISI 304 construction.
- Powerful, air-cooled motor with oil bath gear box reducer.
- High-performance and easy to remove kneading paddle.
- Interlocked stainless steel lid.
- Convenient removable funnel to add liquid ingredients during processing.
- Stainless steel worm and ring.
- IP 67 stainless steel kneading and extruding controls.
- Forced air-cooling system for heavy-duty use.
- Full availability of any kind of dies.
- Variable-speed pasta cutter available.



n. 9
Spaghetti
mm 1,9



n. 13
Bigoli / Picci Toscani
mm 3



n. 21
Linguine
mm 3x1,6



n. 25
Spaghetti quadri
mm 2



n. 32
Tagliolini
mm 3,5



n. 34
Tagliatelle
mm 6



n. 38
Pappardelle
mm 15



n. 77
Maccheroni rigati
mm 8



n. 91
Gramignone
mm 3



n. 191
Gnocchetti sardi
mm 19



n. 220
Casarecce Strozzapreti
mm 8,8



n. 240
Fusilli
mm 8,4



n. 116
Penne



**(*) largeur de pâte
réglable
largeur pâte 170 mm**



TM2 Inox

Vegetable-cutter

- Aluminium alloy and S/S construction.
- Ventilated motor for continuous operation.
- Thanks to its compact design the machine is easy to install inside every kitchen.
- The exclusive feeding system makes easy to process also soft products like moz-zarella cheese.
- Safe operation is ensured by interlock switches on product pusher, lid and collect-ing tray.
- Version with dishwashing safe S/S lid available.
- Large number of discs available for every purpose.



TM TG

Vegetable-cutter

- TM-TG is a new version of the well-known TM that thanks to a new larger feed hopper maximizes the motor power and strong structure.
- Same operational and electrical features of the TM
- TM discs compatible, except PS discs
- Aluminum-Stainless steel top with 360° loading feature
- Microswitch on lever
- Exclusive hopper design with no central chopping wedge
- VERY EASY PRODUCT LOADING



PPJ 10 SC

Potato Peelers

- Made from AISI 304 Stainless steel.
- Poli-V belt drive.
- High efficiency ventilated motors for continuous operation.
- Stainless steel peeling disc.
- Patented removable dish washing safe container and bottom peeling disc (no tools required)
- Automatic unloading system.
- Stainless steel outlet opening with quick and sealed locking.
- Adjustable S/S feet can be fixed to the floor.
- Drain filter option available.

C9 VV-C15

Bowl Cutter

- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Lid with opening to add ingredients during operation.
- C4, C6 and C9 available with steplessly variable-speed drive.
- C15 available with 2 speeds.
- C15 HP7 with steplessly variable-speed drive and inverter as a standard.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.



Vortex

Hand-held mixers

- Highly effective cooling system.
- Sturdy and light weight fiberglass ABS body.
- Ergonomic handle.
- Fixed and variable speed controls available.
- Safety device preventing switching on by mistake.
- Trigger switch for continuous blending.
- Powered by 3 different motors.
- IPX3 protection.
- Quick coupling device.
- Shafts available in 2 length: 25, 35 cm.
- Cutlery steel knives.

Optional

- pot support
 - wall attachment
 - whisk
-
- Whisk with metal gearing.
 - Demountable and dishwashing safe whisk





TC 12 Denver

Meat Grinders

- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse standard.
- CE version with:
 - IP 54 protection rated controls and NVR device.



TC 22 Dakota

Meat Grinders

- Easy to carry thanks to its sides handles.
- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Easy to remove AISI 304 S/S or aluminium mincing mouth.
- S/S plates and knives.
- Standard reverse.
- CE version:
 - 24 volt controls and NVR device.

TC 32 Buffalo S

Meat Grinders

- Compact heavy duty mincer.
- Exclusive design high output grinding head.
- Available both table top or floor standing (many optionals available)
- Stainless steel head with quick bayonette fitting.
- Square feeding neck. (High output also with pre-minced meat).
- Waterproof gear box with double sealing system.
- Ventilated motor for continuous operation.
- IP 67 protection rated controls with reverse.

Optional:

- Overload protection.
- Half/total unger system.
- Stuffer kit.
- Splash guard.
- Safety device for $\text{Ø} > 8$ mm plates



TC 22-32 Colorado

Meat Grinders

- AISI 304 stainless steel construction.
- Powerful IP 55 insulated and fan-cooled motors for continuous use.
- Endless screw motor-reducer running in an oil-bath enables a long service life .
- Motor-reducer equipped with a double seal for long, trouble-free service.
- Convenient, no-tools head lock mechanism.
- Stainless steel mincing head carefully designed for high yield production, completely removable for ease of cleaning.
- Feed tray provided with safety interlock CE versions.
- IP 54 protected, 24 V controls.

Optional

- Interlock protection for more than 8 mm holes plates (An interlock protection system is required in order to utilize more than 8 mm holes plates).
- Partial or total Unger system mincing head.
- Plexiglass feed tray lid.
- Stainless steel IP 67 protected controls.





TC 42 Montana Y12

Meat Grinders

AISI 304 stainless steel construction.

Can be sprayed.

5 Hp and 7 Hp three-phase motors.

Oil-bath, water protected gear box.

Grinding set:

- Completely made from AISI 304 stainless steel.
- Designed for high performance
- Machine works perfectly even if product is processed two or more times
- Unprocessed meat inside grinding set at working cycle end: 50-90 g.
- Stainless steel drive pin.
- Exclusive, patented plate and ring nut detection system
- Tempered steel worm pin.
- Grinding set is quickly disassembled of faster cleaning and sanitation.
- Square feeding "neck" allows for faster processing cycles.
- Large feeding hopper with safety microswitch
- IP 67 water protected stainless steel controls with reverse (on CE versions)

Standard accessories:

- Stainless steel self-sharpening knife and 6 mm plate
- Product pusher
- Worm and plate removing tool
- Use and maintenance manual

Optional:

- FULL CONTROLS for accessories handling
- Stainless steel splash guard
- Pedal control
- Stainless steel 1/2 unger grinding set
- Stainless steel total unger grinding set
- Longer head (42)
- safety device for $\varnothing > 8$ mm plates
- Wide selection of plates and knives
- FORMAT S
- FORMAT A



IP 10-20 M

Meat Mixers

- Practical and compact, ideal for small mixing jobs in butcher shops and restaurants.
- Made of Aisi 304 stainless steel.
- Oil bath gear reducers with hardened and ground helical gears.
- Gear protection system with double seal.
- IP x5 ventilated, asynchronous motors
- Cover with safety micro switch.
- Front outlet opening for shaft removal and product unload.
- Aisi 304 stainless steel blade that is easily removed without tools.
- IP54 controls with inversion.



IP 50 M 07

Meat Mixers

- Made from AISI 304 stainless steel.
- 2HP ventilated motor.
- Oil-bath gear box, ground and tempered helical gears.
- Gear box with double sealing system.
- Safety microswitch on the cover.
- Removable AISI 304 stainless steel mixing arm. (no tools required)
- Front outlet opening for shaft removal and product unload.
- Stainless steel IP 67 protection rated controls.



S.A.100 - 180

Hamburger Presses

- Simple and compact patty press with rounded design.
- Made from anodized aluminium alloy.
- Built-in sheets holder.
- Stainless steel mold hamburger.
- Rubber feet.



	Diameter mould	A	B	C	D	E	F	G	H	Net weight	Shipping	Gross weight
	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
SA 100	100	140	230	255	270	310	380	260	320	4,5	450x370x350	5,5
SA 130	130	140	250	260	310	360	460	275	360	6	400x430x370	7
SA 150	150	140	260	265	330	380	460	275	360	6,5	400x430x370	7,5
SA 180	180	140	260	265	330	430	500	275	360	7	400x430x370	8



IS 16 X

Sausage Stuffers

- AISI 304 S/S body and cylinder.
- Sturdy cylinder with double welding on the bottom plate.
- Nylon pistons with air exhaust valve.
- Galvanized steel gear box.
- Ground and tempered steel gears.
- Gears sliding on 4 sealed bearings.
- 2 speed gear reducer.
- Standard: 3 nylon filling tubes. Fixing clamp.
- Optional: Stainless steel rack.



SO 1650 F3

Bone saw

- Simple and sturdy machine: safe and easy to use.
- table-top model; cast anodized aluminium alloy construction, polished, hygienic and rustproof.
- cutting table, meat pusher and meat pusher in stainless steel AISI 304.
- 24V controls with safety codified microswitches on the door and motor brake (according to new CE safety rules).
- Easy cleaning thanks to 2 special manufacturing details:
 - 1) all the electrical parts are located below the cutting table (IP X5 waterprotected);
 - 2) by simply unscrewing two knobs, you can remove the blade, upper pulley and its support.



SO 2020 Inox

Bone saws

- - AISI 304 stainless steel body.
- Interlocking scrap pan accessible from the outside.
- Easily removable door to facilitate cleaning.
- Calibrated pulleys made of polished aluminium.
- Sealed bearings on upper pulley.
- Powerful asynchronous and ventilated motors protected by lip seals.
- Controls (24 V) with safety micro-switch on door and pan, redundancy control unit and motor brake (CE).
- Upper pulley with quick-release mechanism to facilitate cleaning and blade change.
- Washable with water jet (no high pressure).

Katana 6-12

Horizontal Cutter

- Completely made in AISI 304 stainless steel
- Blade driven by powerful ventilated asynchronous motor
- Sturdy, removable AISI 304 stainless steel bowl
- Easily removable interlocking lid to facilitate cleaning and sanitising
- Controls with IP 67 stainless steel buttons
- Easily removable blade hub
- Hub with 3 blades is standard.
- Maximum protection against liquid infiltration on the shaft
- Perfect for meat and vegetables, but also suitable for many other types of processing.



GF Hp 4

Cheese Graters

- Heavy duty machine.
- Large bright finished aluminium grating mouth.
- Stainless steel drum.
- High efficiency ventilated motors for continuous operation.
- Large plexiglass receiving tray.

CE version:

- IP 54 protection rate, 24V controls.
- Motor break.
- Safety microswitches on lever and receiving tray.



MCF-MPF

Coffee & pepper Grinders

- Strong and sober varnished steel body.
- Grinders made from K100 special steel.
- Grinding system with millimetric precision.
- See-through lexan container with locking device.
- Bag holder.
- Ventiladed motor for continuous operation.
- Perfect for coffee, pepper and small spice





Softcooker Y09

Softcooker

- High precision warmer with temperature control.
- Working temperature display.
- IP X3 protection rated stainless steel structure.
- Can be applied to the pot by means of a clamp.
- (max depth 16,5 cm)
- Best performances up to 50 lt.
- Working temperature from 20 to 100° C, accuracy 0,03°C.
- Protection device switches off the warmer in case of accidental use outside the liquid.
- Circulating pump to help the best product mixing.
- Temperature sensor to prevent overload and overheating.



Easyvac 25

Vacuum packing machines

- A compact and fast machine for small sized products, ideal combined with Softcooker.
- Easily settable vacuum and sealing time
- Easily removable sealing bar
- Bush suction pump.
- Display of vacuum percentage and time to countdown
- Last setting can be saved in memory
- Rev counter and pump meter
- Pump preheating and oil cleaning cycle
- Change oil message.
- Timed external vacuum.
- Manual cover lift.



W8 30.40 Easy

Vacuum Packaging Machines

- Easy vacuum and sealing time setting.
- Display of vacuum percentage and time to countdown.
- Last setting saved in memory.
- Rev counter and pump meter.
- Pump preheating and oil cleaning cycle.
- Oil and filter change message.
- Timed external vacuum.
- Not available with printer or Gas.
- Large injection bells.
- Automatic cover lift operated by pneumatic pistons.
- Easily removable sealing bar.

Sigix M20

Vacuum Packaging Machines

- A practical and robust manual tray sealer
- AISI 304 stainless steel body
- Electronic controller with temperature and preheating controls
- Tray count
- Sealing time: 4 seconds
- Maximum tray size: 260x190 mm
- Custom dies made to drawings
- Teflon coated aluminium sealing plate
- Maximum film width: 200 mm



P.I. 2,5 Kw

Induction HobInduzione

- Graduated digital controls.
- Extremely easy to use and to clean.
- Smooth cooking surface makes cleaning easy.
- Safe operations are ensured by the cooking surface which is never heating up.
- Induction hobs are energy saving thanks to heating efficiency and no need to heat up.
- Electric absorption is stopped when the pan is removed from the hob surface.



PI 2.5 Kw Da Incasso

Induction HobInduzione

- Graduated digital controls.
- Extremely easy to use and to clean.
- Smooth cooking surface makes cleaning easy.
- Safe operations are ensured by the cooking surface which is never heating up.
- Induction hobs are energy saving thanks to heating efficiency and no need to heat up.
- Electric absorption is stopped when the pan is removed from the hob surface.





Cort R PS timer

Panini Grills

- Very Fast cooking with 4500 Watt heating elements!
- Thermally protected heating elements.
- 2 timers.
- High legs to keep clean the counter under the grill.
- Detachable front drip tray.
- Removable hinges cover.
- Side spacers.



Crepiera Tonda

Crepe Maker

- Stainless steel construction.
- Simple and compact shape.
- Chromium-coated cast iron cooking surface for a perfect thermal distribution.
- Symostat control.
- Shock-proof coated heating elements.
- Adjustable feet for a safe and steady placing.
- With smooth surface or with mould available.



TW 6

Wurstel Cutters

- Manual stainless steel wurstelcutter, easy to use and to clean. It cuts easily wüerstels, eggs, tomatoes: you just need to put the product on the blades, then to pull down the lid to its complete closure and the slices will fall down into the container below, ready to be used.

Vista Easycold

Back to: Vista Bold

- Structure in anodized aluminum with inserts in stainless steel.
- Doors in transparent collision-proof Plexiglas that open on both sides.
- Airtight tank in stainless steel.
- Digital thermal switch with temperature display.
- Optional lighting LED.
- Trays not included.

Easycold 100

- 2 trays 1/2 gastronorm h. 40 mm
- 4 trays 1/4 gastronorm h. 40 mm

Easycold 130

- 3 trays 1/2 gastronorm h. 40 mm
- 6 trays 1/4 gastronorm h. 40 mm



Vista Bold P3

Back to: Vista Bold

- Case for displaying and storing croissants, cakes and other snacks.
- Transparent plexiglas structure and anodised aluminium profiles.
- S/S extractable product holding surfaces.
- 2 vertically openable doors.
- Optional lighting LED, 20 watt.

Vista Bold Brioches:

- Heating at low temperatures to avoid drying the product.

Vista Bold Hot:

- Water tank to maintain humidity.



Vista Tower

Back to: Vista Bold

- Case for displaying and storing croissants, cakes and other snacks
- Transparent plexiglas structure and anodised aluminium profiles
- S/S extractable product holding surfaces
- Water tank to maintain humidity.

VISTA TOWER C:

- Available even in the hot version with adjustable thermostat up to 70° C.

VISTA BOLD:

- 2 vertically openable doors.



Mareno Ali SpA is a well established brand in the production of systems and equipment for professional kitchens.

The company has been on the global market since the early 1900s when it developed exclusive skills in the highly specialized fields of the navy, mobile modular units and custom made systems.

In 1996 Mareno brought this expertise to Ali SpA, a group that has brought together more than 66 established names in the sector and is one of the best internationally in terms of production and distribution capacity, as well as turnover.

Mareno Ali SpA celebrated its fortieth anniversary in 2002 and has, over these many years, established the perfect balance between a family run business and the spirit of a global group that puts excellence at the fore



Made in Italy.

www.mareno.it



NEW STAR 70&90



Fry-tops

The Star 90 fry-tops unveil a brand new design and offer more power to guarantee perfect cooking results in less time.



Fryers

Star 90 fryers are ideal for delivering fried fare that is always golden, fragrant, crisp and dry. Even in large volumes.



Pasta cookers

The new Star 90 pasta cookers are designed to ensure greater output with easy use and maintenance.



NEW STAR 70&90



Gas Cookers

Valuable allies in the kitchen, Star 90 gas ranges guarantee superb performance and allow rapid, efficient cooking of all kinds of dishes.



Maxi Oven

Extra-large dimensions for extraordinary performance. Also produced in a freestanding version complete with a 6-burner hob, the Star 90 oven allows chefs to cater to large numbers with excellent results. It is modular and can be combined with all elements in the Star 90 range.



Gas, lava stone and electric grills

In gas, lava stone and electric versions, grills are the perfect choice for healthy, tasty cooking of meat, fish and vegetables.

NEW STAR 70&90



Boiling pans

Safe and practical to use, direct and indirect boiling pans lend themselves to countless uses and are suitable for all types of immersion cooking. They are ideal for hospitals, cafeterias, hotels and restaurants.



Tilting bratt pans

Simple and practical to use, tilting bratt pans cater ideally to all kinds of foodservice formats, from small restaurants to hospitals and large centralised kitchens. They are ideal for preparing roast and braised meats, stews and casseroles, risottos and all those dishes that require various different stages of preparation.



Bain-marie and hot container

For heating foods and keeping them warm without losing any flavour or nutritional properties.

NEW STAR 70



NEW STAR 90



NEW STAR 60

Small Spaces For Great Performance

The Nuova Protagonista range is completed with the 60 series. Functional, attractive lines with guaranteed ergonomics and satisfaction. Renewed, improved functions for top performance and minimum consumption. 137 models divided into 21 families for a modular system that offers infinite combinations. After years of success, the Mareno cooking range has updated its technical content and design, presenting itself with a new name: Star. More elegant and more ergonomic, Star is beautiful to look at and extremely practical to use. The restyling offers a fresh take on the soft, stylish lines that have made Mareno kitchens renowned worldwide, and clearly reflects the range's evolution and modernity. The new design enhances the unmistakable Mareno style, giving chefs a more rewarding work experience. With their unmistakable star-shaped design, the knobs are the inspiration for the name of the new cooking series. The new design makes the knobs more ergonomic and stylish than ever. Thanks to the use of new materials, they are also sturdier and more durable.



HIGH PERFORMANCE

New equipment for new foodservice formats

Always attuned to the evolution of the modern foodservice industry and eating habits, Mareno has developed its High Performance range: specialist, high-productivity machines that revolutionise work in the kitchen.

Great results for high volumes

Powerful and reliable, the High Performance range is packed with advanced technology that ensures flawless results for cooking on a large scale. With High Performance equipment, you can offer your clients the best quality, while saving time, energy and labour.

High performance in small spaces

Versatile and powerful, High Performance machines make the most of large cooking surfaces. They can be combined with refrigerated bases, guaranteeing maximum ergonomic design for every work station while saving space in the kitchen. This is especially important in fast food catering, where outlets often have extremely limited work space.



Cooking Range

A range of high-performance, professional appliances designed to meet the demands of large-scale catering and modern commercial food services. New spaces, new opportunities, flexibility of solutions: High Performance satisfies constantly evolving expectations and requirements.

HIGH PERFORMANCE



Gas And Electric Fry Tops

- 120 cm width.
- Thick, sloped hob made from stainless steel
- All models complete with safety thermostat.
- With two collection drawers with a capacity = 3 Lt each.



Gas Grill

- 120 cm width with 30 kW power.
 - The grill is heated by four efficient cast iron burners
 - Heat is adjusted by means of a safety tap with thermocouple.
- Large, sloped grill made from cast iron complete with unit for collecting cooking fats. Removable drawers for collecting cooking fats.



Refrigerated Bases

- 18/10 AISI 304 steel with 50mm thick, CFC and HCFC-free polyurethane foam insulation.
- They are available in refrigerated and freezer version, equipped with two removable drawers on telescopic, stainless steel guides, capacity GN2/1. They provide large, easily accessible reservoirs.





The present catalogue includes 12 large sections, where products for hospitality are exposed and which practically fulfill all installation needs, with maximum accuracy and productivity, according to the use they have been designed for.

Our installations have been unified in 2 production centers, one in full growth, which covers 23.000 m², and a logistical and social part of 8000m².



Made in Spain.

www.coreco.es/en/home.aspx



GN 2/1 counter, chiller under broiler



KBR-83



KBR-65



KBR-47

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	net weight (Kg)	single phase voltage	refrigerante coolant
KBR-47	-2°C+8°C	1210	600	700	300	320	99	230 V - 50 Hz	R-134a
KBR-65	-2°C+8°C	1660	600	700	356	375	122	230 V - 50 Hz	R-134a
KBR-83	-2°C+8°C	2110	600	700	565	470	145	230 V - 50 Hz	R-134a

Refrigerated counter



SDN-48



SDN-27



SDT-27



SD-27

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	top capacity GN1/6	shelves	single phase voltage	refrigerante coolant
SD-27	0°C+8°C	701	770	300	310	310	210	-	2	230 V - 50 Hz	R-134a
SDN-27	0°C+8°C	701	770	300	310	310	210	-	2	230 V - 50 Hz	R-134a
SDT-27	0°C+8°C	701	770	300	310	310	210	8	2	230 V - 50 Hz	R-134a
SDN-48	0°C+8°C	1228	770	356	320	320	390	-	4	230 V - 50 Hz	R-134a



Snack chiller and freezer counter



MRS-150

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	single phase voltage	refrigerante coolant
MRS-150	-2°C+8°C	1495	850	600	300	330	230 V - 50 Hz	R-134a

GN 1/1 chiller and freezer counter



MRG-200



MCG-200

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	net weight (Kg)	shelves by door	sets of slides by door	single phase voltage	refrigerante coolant
MRG-150	-2°C+8°C	1345	850	700	300	330 / 356	265	109	1	1	230 V - 50 Hz	R-134a
MRG-200	-2°C+8°C	1795	850	700	300	350 / 390	450	132	1	1	230 V - 50 Hz	R-134a
MCG-200	-20°C-15°C	1795	850	700	390	830 / 869	450	134	1	1	230 V - 50 Hz	R-404a

GN 1/1 chiller counter under broiler



MFB-180-CC

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	shelves by door	sets of slides by door	single phase voltage	refrigerante coolant
MFB-180-CC	-2°C+8°C	1795	600	700	300	350	-	1	1	230 V - 50 Hz	R-134a

60x40 chiller and freezer counter



MRPV-200



MRP-150



MRP-200

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	sets of slides by door	single phase voltage	refrigerante coolant
MRPV-200	-2°C+8°C	2020	850	800	300	350 / 390	595	15	230 V - 50 Hz	R-134a
MRP-150	-2°C+8°C	1495	850	800	300	330 / 356	375	10	230 V - 50 Hz	R-134a
MRP-200	-2°C+8°C	1495	850	800	300	350 / 390	595	15	230 V - 50 Hz	R-404a



GN 2/1 cabinet, chiller and freezer



ACG-752



AGR-750

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	shelves	sets of slides	single phase voltage	refrigerante coolant
AGR-750	-2°C+8°C	695	2130	840	356	430	610	3	3	230V - 50 Hz	R-134a
ACG-752	-20°C-15°C	695	2130	840	450	840	610	3	3	230V - 50 Hz	R-404a

GN 2/1 cabinet with fish department



AGP-752



AP-750

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	shelves	sets of slides	containers	single phase voltage	refrigerante coolant
AGP-752	(-2°C+8°C)+(-4°C+4°C)	695	2130	840	180+180	210+210	280+280	1	4	3	230V - 50 Hz	R-134a
AP-750	-4°C+4°C	1395	2130	840	470	474	610	-	7	7	230V - 50 Hz	R-134a

GN 1/1 - GN 2/1 cabinet, chiller and freezer



AGR-125



ACG-125

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	shelves	sets of slides	single phase voltage	refrigerante coolant
AGR-125	-2°C+8°C	1250	2075	665	356	480	750	6 / 8	6 / 8	230V - 50 Hz	R-134a
ACG-125	-20°C-15°C	1250	2075	665	546	941	750	6 / 8	6 / 8	230V - 50 Hz	R-404A

GN 2/1 cabinet, chiller and freezer, pressformed side walls



AGR-751-PF



ACG-751-PF

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	shelves	levels	single phase voltage	refrigerante coolant
AGR-751-PF	-2°C+8°C	645	2060	800	356	430 / 470	550	3	24	230V - 50 Hz	R-404A
ACG-751-PF	-20°C-15°C	645	2060	800	450	840	550	3	24	230V - 50 Hz	R-404A



80 range big salad-pizza cheff counter



MFEI80-250



MFEI80-200

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	shelves	sets of slides	capacity GN 1/3	single phase voltage	refrigerante coolant
MFEI80-200	0°C+8°C	2020	850	800	750	790	595	3	3	10	230V - 50 Hz	R-134a
MFEI80-250	0°C+8°C	2545	850	800	875	975	815	4	4	12	230V - 50 Hz	R-134a

Pizza counter with neutral drawers



MFP80-200



MFP70-180

Technical data

mod.	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	net weight (Kg)	shelves	sets of slides	capacity GN 1/4	single phase voltage	refrigerante coolant
MFP70-180	1795	850	700	300	350	450	205	2	2	8	230V - 50 Hz	R-134a
MFP80-200	2020	850	800	300	350	595	220	-	10	9	230V - 50 Hz	R-134a

60 - 70 range salad-cheff counter



MFEI70-180

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	capacity GN1/4	shelves	sets of slides	single phase voltage	refrigerante coolant
MFEI70-180	0°C+8°C	1795	850	700	500	615	450	10	3	3	230 V - 50 Hz	R-134a

GN 1/1 Kebab Station



MFK-100



MFK-140

Technical data

mod.	range	length (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	net weight (Kg)	shelves	sets of slides	single phase voltage	refrigerante coolant
MFK-100	0°C+8°C	915	700	300	350	200	70	2	2	230 V - 50 Hz	R-134a
MFK-140	0°C+8°C	1365	700	500	615	320	105	3	3	230 V - 50 Hz	R-134a

GN Fast-Food topping unit



EI-1/4-200

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	net weight (Kg)	capacity GN 1/4	single phase voltage	refrigerante coolant
EI-1/4-200	+2°C+8°C	2020	-	-	140	190	54	9	230 V - 50 Hz	R-134a

Preparation counter with liftable glass lid



PC80-150-15-LGL



PC80-200-27-LGL

Technical data

mod.	range	length (mm)	depth (mm)	frig. power (W)	consumption (W)	capacity (L)	worktop capacity GN 1/6	shelves	sets of slides	single phase voltage	refrigerante coolant
PC80-150-15	0°C+8°C	1495	800	300	350	375	15	2	2	230 V - 50 Hz	R-134a
PC80-200-27	0°C+8°C	2020	800	500	615	595	27	3	3	230 V - 50 Hz	R-134a

Flat glass star Snack modular display



VSS-6-9-R

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	display (m ²)	sliding doors (uds)	hinged doors (uds)	frig. power (W)	consumption (W)	refrigerante coolant
VSS-6-9-R	+2°C+8°C	950	1380	730	0,47	2	0	1038	1355	R-404A

Multideck unit with canopy



CMP-6-100



CM6-620

Technical data

mod.	length (mm)	display (m ²)	frig. power (W)	consumption (A)	consumption (kW/24h)	shelves (uds)	refrigerante coolant
CMP-6-100	970	1,06	1497	8.75	20.2	4	R-404A
CM-6-620	620	0,58	1096	6.05	14.8	4	R-404A

Back-bar display cooler



ERH-150-I



ERH-250-I



ERH-150



ERH-250

Technical data

mod.	range	length (mm)	height (mm)	depth (mm)	frig. power (W)	consumption (W)	cans capacity (33 cl)	shelves	hinged doors	sliding doors
ERH-150-I	+2°C+8°C	620	900	520	140	207	185	2	1	-
ERH-250-I	+2°C+8°C	925	900	520	300	370	275	2	2	-
ERH-150	+2°C+8°C	620	900	520	140	207	185	2	1	-
ERH-250	+2°C+8°C	925	900	520	300	370	275	2	2	-



Cold wells

- Constructed in AISI 304 18/8 satin stainless steel.
- Fully welded Cuba, with sanitary rounded edges and built-in drain.
- Cooling with copper tube coil in the bottom / Lateral, with ecological insulation of high density.
- Designed to accommodate GN cuvettes up to 150 mm. from Depth (not included).
- Mobile control panel with thermometer / digital thermostat and light operation switch.
- Coolant expansion system not included.



Technical data

Model	Dimensions	Measures crimping	GN Capacity	Compressor (CV)	Cooling Power (W)
CF3G-6	1120x646x135	1095x625x120	3 GN1/1-65	1/5	250
CF4G-6	1445x646x135	1420x625x120	4 GN1/1-65	1/4	300
CF5G-6	1770x646x135	1745x625x120	5 GN1/1-65	1/4	300
CF6G-6	2130x646x135	2100x625x120	6 GN1/1-65	1/4	530
CF2G-15	790x646x215	765x625x200	2 GN1/1-150	1/6	180
CF3G-15	1120x646x215	1095x625x200	3 GN1/1-150	1/5	250
CF4G-15	1445x646x215	1420x625x200	4 GN1/1-150	1/5	250
CF5G-15	1770x646x215	1745x625x200	5 GN1/1-150	1/4	530
CF6G-15	2130x646x215	2100x625x200	6 GN1/1-150	1/4	530

Ice cream well with and without built-in compressor

- Built-in drain
- Fully welded Well, with hygienic rounded edges
- Refrigerated by copper tube coil in bottom and sides
- 1 metre long movable control panel, with digital
- thermometer/thermostat +and illuminated on/off switch
- Capacity for four 360x165x180 mm containers of ice cream holding up to 7 litres (not included)
- Built-in drainage



Technical data

Model	Built-in compressor	Dimensions	Measures crimping	Power (W)
CH4	No	810x540x280	785x455x270	1/4 CV
CH4-GI	Yes	810x540x680	785x455x680	350 W

Cold wells with built-in compressor



- Fully welded Well, with hygienic rounded edges and built-in drainage
- Refrigerated by copper tube coil in bottom / sides, with high density ecological insulation
- R-134a refrigerant gas. Temperature interval in the Well $-4\text{ }^{\circ}\text{C}/+10\text{ }^{\circ}\text{C}$
- 1 metre long movable control panel, with digital thermometer/thermostat and illuminated on/off switch

Technical data

Model	Dimensions	Measures crimping	GN Capacity	Consumption (W)	Cooling Power (W)
CF3G-6-GI	1120x646x500	1095x625x490	3GN1/1-65	350	250
CF4G-6-GI	1445x646x500	1420x625x490	4GN1/1-65	400	300
CF5G-6-GI	1770x646x500	1745x625x490	5GN1/1-65	800	530
CF6G-6-GI	2130x646x500	2100x625x490	6GN1/1-65	800	530
CF2G-15-GI	790x646x580	765x625x570	2GN1/1-150	275	180
CF3G-15-GI	1120x646x580	1095x625x570	3GN1/1-150	350	250
CF4G-15-GI	1445x646x580	1420x625x570	4GN1/1-150	350	250
CF5G-15-GI	1770x646x580	1745x625x570	5GN1/1-150	400	530
CF6G-15-GI	2130x646x580	2100x625x570	6GN1/1-150	800	530

Cold wells with condenser unit



- Fully welded plate, refrigerated by copper tube coil.
- R-134a refrigerant gas. Temperature interval on the plate $-4\text{ }^{\circ}\text{C}/+4\text{ }^{\circ}\text{C}$
- 1 metre long movable control panel, with digital thermometer/thermostat and illuminated on/off switch

Technical data

Model	Dimensions	Measures crimping	GN Capacity	Consumption (W)	Cooling Power (W)
PF2G-GI	790x646x430	765x625x420	2GN1/1	350	250
PF3G-GI	1120x646x430	1095x625x420	3GN1/1	350	250
PF4G-GI	1445x646x430	1420x625x420	4GN1/1	400	300
PF5G-GI	1770x646x430	1745x625x420	5GN1/1	800	530
PF6G-GI	2130x646x430	2100x625x420	6GN1/1	800	530

Wet bain-marie heated wells

- Constructed in AISI 304 18/8 satin stainless steel.
- Designed for GN cuvettes up to 150mm deep (not Included, see page 120)
- Insulation by fire retardant organic polyurethane.
- Warming of the tank by silicone resistances, with fuse Thermal insulation
- Adjustable operating temperature + 30°C / + 90°C
- 1/2 "inlet and drain tap with ball mechanism and Removable overflow tube
- Single-phase voltage 230v / 50Hz (except CCH6G: Three-phase voltage 400v / 50Hz)



Technical data

Model	Dimensions	Measures crimping	GN Capacity	Power (W)
CCH2G	790x646x315	765x625x200	2GN150-1/1	1000
CCH3G	1120x646x315	1095x625x200	3GN150-1/1	2000
CCH4G	1445x646x315	1420x625x200	4GN150-1/1	3000
CCH5G	1770x646x315	1745x625x200	5GN150-1/1	3000
CCH6G	2130x646x315	2100x625x200	6GN150-1/1	4000

Dry bain-marie heated wells

- Constructed in AISI 304 18/8 satin stainless steel.
- Fully welded Cuba, with sanitary rounded edges.
- Designed for GN cuvettes up to 100 mm. of depth (not included).
- Insulation by fire retardant organic polyurethane.
- Heating of the tank by shielded, protected resistors through double perforated bottom.
- Mobile control panel 1 meter long, with thermometer / Digital thermostat and light operation switch.
- Single-phase voltage 230v / 50Hz



Technical data

Model	Dimensions	Measures crimping	GN Capacity	Power (W)
CCS2G	790x646x315	765x625x200	2GN1/1-100	800
CCS3G	1120x646x315	1095x625x200	3GN1/1-100	1200
CCS4G	1445x646x315	1420x625x200	4GN1/1-100	1600
CCS5G	1770x646x315	1745x625x200	5GN1/1-100	2000
CCS6G	2130x646x315	2100x625x200	6GN1/1-100	2400

Ventilated refrigerated display cases with static cold well



- Made of AISI-304 18/8 stainless steel, finished satin
- Refrigeration of the cabinet by means of a ventilated evaporator, R-404A gas condensing unit and thermostatic control digital
- Working temperature range + 4°C / + 12°C
- Automatic evaporation of defrost water.
- Fully welded Cuba, with sanitary rounded edges Built-in drain, designed for GN 150mm depth (not included)
- Cooling of the tank by means of tube pipe coil In background and sides, with high ecological insulation density
- Sliding glass doors on the service side. Doors Methacrylate flaps on the customer side
- Includes 6 easily removable grills (shelves Of glass in option)
- Low energy indoor lighting
- Mobile control panel with thermometer / digital thermostat and Light operation switch
- Built-in condenser unit
- Single-phase voltage 230v / 50Hz

Technical data

Model	Dimensions	Measures crimping	GN Capacity	Consumption (W)	Cooling Power (W)
VCF4G	1600x700x1610	1420x625x570	3GN1/1-150	1250	835
VCF5G	2000x700x1610	1745x625x570	4GN1/1-150	1250	835
VCF6G	2250x700x1610	2100x625x570	6GN1/1-150	1550	950

Vitroceramic plates



- Constructed in AISI 304 18/8 satin stainless steel.
- 6mm thick glass-ceramic tempered glass
- Heating by electric resistances, with clixon of security
- 1 m long control panel with thermometer / Digital thermostat and light operation switch
- Single-phase voltage 230v / 50Hz

Technical data

Model	Dimensions	Measures crimping	GN Capacity	Power (W)
PCV2G	790x646x135	765x625x120	2GN1/1	900
PCV3G	1120x646x135	1095x625x120	3GN1/1	1350
PCV4G	1445x646x135	1420x625x120	4GN1/1	1800
PCV5G	1770x646x160	1745x625x120	5GN1/1	2250
PCV6G	2130x646x160	2090x625x120	6GN1/1	2700

Refrigerated central display cases with ventilated well

- Constructed in AISI 304 18/8 satin stainless steel
- Refrigeration by means of a ventilated evaporator, gas R-404A and Digital thermostatic control.
- Tub with capacity for GN cuvettes up to 150mm depth.
- Tempered safety glass
- 3 levels of crystal exposure
- Mobile control panel 1 meter long, with thermometer / Digital thermostat and light switch
- Built-in condensing unit
- Single-phase voltage 230v / 50Hz
- Closed back with stainless steel panels with double insulated wall.
- Front available in 2 finishes: Open with night blind, or with folding doors self-service



Technical data

Model	Frontal closing	Dimensions	Measures crimping	GN Capacity	Consumption (W)	Cooling Power (W)
VCP3G	Roller blind	1129x715x830	1079x695x760	3GN1/1-150	820	1038
VCP4G	Roller blind	1454x715x830	1454x695x760	4GN1/1-150	950	1497

Shower



GDB-2



Gdm -MG



GDPL-MG



GAMM-ML

Buffet gantries

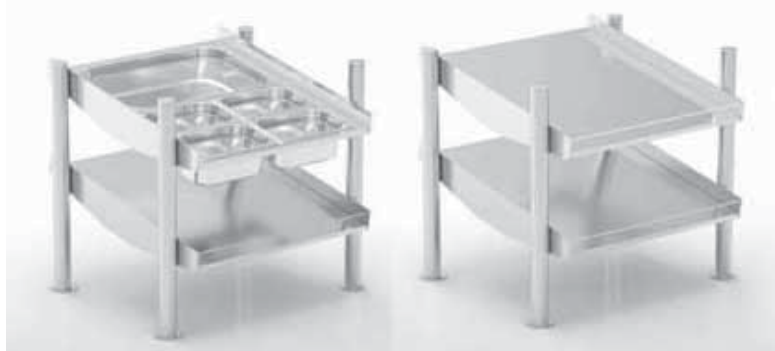


- Supports made of Ø 50 mm round tubing
- Tempered safety glass
- Lit by fluorescent tubes
- Heating and lighting by halogen lamps
- Easy to install

Technical data

Model	Dimensions	L	Power (W)
PLC-2GN	773x120x440	723	400 W
PLC-3GN	1103x120x440	1053	600 W
PLC-4GN	1428x120x440	1378	800 W
PLC-5GN	1753x120x440	1703	1000 W
PLC-6GN	2113x120x440	2063	1200 W

Bread, cutlery and glasses dispensers



- Ø50 mm rounded tube legs
- Two available supports systems: Regulated legs or screwed on worktop (both are standard)

Technical data

Model	Dimensions	Dispenser Type
SDPS	700x700x665	Bread, cutlery and glasses
SDVS	700x700x665	Glasses

High heated trolley single compartment

- Maximum energy efficiency through total insulation with extra-thick high-density polyurethane foam
- Extractable heating block with resistor ventilation and drip tray with anti-wave system
- Control panel with illuminated on/off switch and digital thermometer/thermostat adjustable from 0 to 90 °C
- Doors fitted with locks and 180° opening
- Easily extractable guide rails and adjustable shelf supports (Grilles/trays not included)
- Safety thermal protection by Klixon
- Working voltage 220/230 V single phase at 50Hz



Technical data

Model	Dimensions	Guides N°	Gap	Power
CC-17 GN	770x850x1700	17 GN 2/1	70mm	2600 W
CC-22 GN	770x850x1700	22 GN 2/1	53mm	2600 W

Insertable plate dispensers

- The plates are kept at worktop level by an adjustable system of springs
- The heated models include an illuminated on/off switch and an electrical heating element adjustable by analogue thermostat
- Optional plastic cover for better thermal insulation



Technical data

Model	Type	Approx. no. plates	Power (W)	Dimensions	Cut-out dim
DPN-45	Neutral	45	-	ø368x643	ø358
DPN-60	Neutral	60	-	ø368x748	ø358
DPC-45	Hot	45	500	ø368x656	ø358
DPC-60	Hot	60	500	ø368x761	ø358
TDP	Cover	-	-	ø365x80	-





For over forty years we have been manufacturing catering equipment, responding to the different needs of large restaurants, small food companies, catering services, centralised cooking facilities (canteens, centralised kitchens, cooking centres, etc.) with professionalism and attention to every detail.

A wide range of machines designed to meet the different needs of the catering industry: from automatic pasta cookers, to pasteurizers for making jams and preserves, from bratt pans for cooking meat and vegetables to automatic pans for sous vide or pressure cooking. Browse through our site, consult the product section and our various lines or click in the area dedicated to processes (food processing techniques), if you don't yet have clear ideas about the type of cooking and catering equipment suited to your specific needs.

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Multicooker

Automatic pasta cookers

This range developed for the specific needs of catering includes 21 different models with 1 or 2 pans and independent baskets.

Flexible cooking equipment that can carry out most of the traditional cooking in water, such as those regarding any type of pasta, rice, soup, white and red meat, vegetables, etc.

The technology used for the production of these machines guarantees fast and safe operating cycles, constant product quality, utmost working reliability and a better use of human resources.

Fixpan

Pasteurizers

Fixpan represents the easiest and most efficient way of cooking large quantities of food.

This series, with its 48 models, is the widest available on the market.

The electronic system makes it easy to use all its features and its cylindrical shape makes it easy and fast to clean.

Available in gas, electrically and steam-heated versions, with a capacity from 100 to 550 litres and an autoclave pressure lid.



Baskett

Professional pan

The Baskett tilting kettles are designed to meet the constantly increasing demand for stark and flexible cooking devices.

The range of products, among the widest in the world, is suitable for both food industries and professional kitchens.

Different types of food can be prepared thanks to the various settings of the cooking programmes: from mashed potatoes to pastry cream, from boiled rice to jams, soups and boiled meat and vegetables.



CUCIMIX 30

Tilting bratt pan

Safety, reliability, better quality of finished goods, availability of human resources, money and time-saving you can resume all those words with only one: CUCIMIX.

A polyvalent apparel allowing you to work automatically and without a constant control of the kitchen staff.

Ragouts, risottos, soups, stews, pasta, sauces, sweets coated with burnt sugar, creams, jams, broths, meat's and fish's sauces, sautéed mushrooms, white sauce, browned onions, seafood, pastas stuffing, vegetables, mustards. are only a few examples of CUCIMIX abilities.



Cook and Chill Process Line

- Composed by 3 parts, Firex cook and chill pasta and rice process responds to the rising requests of serving pasta in cold chain.
- Restaurant chains, central kitchens, food industries, school food service...are some of our customers using Firex process line for pasta and rice.
- Available in gas, electric or steam heating version, our cook&chill lines are suitable from 500 to 1800 portions per hours.
- Our process has been designed to be really flexible thanks to its mobile chilling vats.
- The high standard quality of every items and the friendly technologies respect the Firex tradition in food processing equipment.



STEP 1 – Cooking

The product in hot water is cooked with salt in around 8-10 minutes. After cooking time the basket lifts automatically to draining position. Now the products is ready to be cooled down.

Main Features

Cooker available in steam, electric or gas heating. Single or double cooking vat. Cooking vessel and baskets in stainless steel AISI 316. Baskets lifting and tilting automatically (even with closed lid) stopping in dripping position and removable for cleaning operations. Automatic filling and refilling of water in the vat. Electronic control on cooking temperature, time, lifting, safety. Removable shower head.



STEP 2 – COOLING

The chilling vat can be connected to net water, refrigerated water or water and ice. The cooling time is around 2-3 minutes and the final product temperature is 3°C higher than water temperature. During cooling time a pumping system moves the pasta in order to get the best result. Now the product is ready for step 3.

Main Features

Mobile chilling vat. Cooling vessel and baskets in stainless steel AISI 316. Baskets lifting and tilting motorized and removable for cleaning operations. Manual or automatic filling of water in the vat. Overflow device and cock to make starch skimming easier. Front drain cock in chrome-plated brass, 2 inc., with insulating handle.



STEP 3 – STORAGE

The chilled product can be moved to our serving trolley and portioned in GN containers or in bowls for frozen ready meals. After that it must be stored in cold room and regenerated upon request.

Main Features

Entirely made of AISI 304 stainless steel. Insulated basins, pressed with rayed edges and with a drain equipped with ball wash-out valve. Dimensions suitable for GN 1/1 h.200 containers. 4 pivoting wheels.







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Introducing the new WMF espresso. We know many great people out there but only a few well-trained baristas. With the new WMF espresso you can hire anyone to be your Barista.

It's revolutionary technology that allows everyone to make consistently a perfect espresso. Handmade automatically. WMF Professional Coffee Machines. www.wmf-espresso.com



Every day, hundreds of millions of people around the world use WMF, Silit and Kaiser products to prepare food, cook, bake, eat and drink in the comfort of their own home. And when they are not doing that, they are enjoying coffee specialities and dishes prepared in hotels and restaurants using products made by WMF (coffee machines, hotel), Schaerer and Hepp. Our employees are passionate about bringing people together, whether at home, on the move or at high-end restaurants, in order to give them shared moments that are both precious and tasty. Our company has a proud tradition, and was founded in Geislingen an der Steige in Germany back in 1853. Almost 6000 employees provide culinary joy at more than 40 locations worldwide.

Made in Germany.

www.wmf-coffeemachines.com



WMF Espresso

A world first: Anyone can be a barista.

Grinding Tamping And Extracting
ALL IN ONE Machine

People all over the world love coffee. Inspired by this affection we have reinvented the portafilter with the WMF espresso. It produces perfect, barista-quality espresso without you needing to employ a trained barista. Because we've automated all steps that require specific skills and handling. Simply insert the portafilter, press the button, prepare yourself for the perfect espresso, remove the portafilter – and all done. So now, choice of staff no longer needs to be based on ability, but rather the person and individual personality.



WMF 5000s

Endless specialities. In a flash.

The WMF 5000 S is our speciality machine for those who live life in the fast lane. It perfectly satisfies the need to provide the fullest range of indulgence and finest quality at maximum speed. Whenever and wherever you don't have time to wait for coffee specialities. Consequently, the WMF 5000 S has an inbuilt recipe for success: The more indulgence created per hour, the greater your daily turnover. And that, you can count on.



WMF 8000s

Premium. In a class of its own.

Introducing the WMF 8000 S: our premium class fully automatic machine. This professional machine combines innovation with personalised indulgence like no other. Its inexhaustible power delivers an extremely wide range of beverages. Moreover, it is able to adapt to the most demanding work locations and can be customised to specific hotel and catering features. Whilst at the same time remaining extremely simple and quick to operate for all staff. So when your guests expect superior quality, treat them to premium class. Every time.





WMF 1200s

Spoiling customers. Never been simpler.

The WMF 1200 S is your customers' introductory programme to indulgence. Optional features, range of services and price make this a firm favourite for many work locations. With a flick of the wrist, it boundlessly radiates the flair of an authentic coffee bar. In short, your customers' limited daily downtime could not be made easier. While for you, on the other hand, it is a way into the professional coffee business. With the WMF 1200 S, you are getting a fully-fledged, professional coffee machine that grants anything your heart desires.



WMF 1500s

We say basic model. You say super.

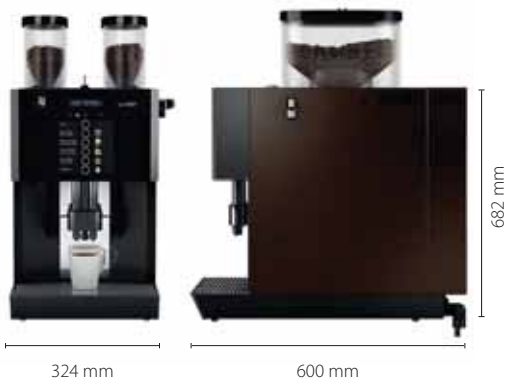
The WMF 1500 S is our basic model for professional coffee indulgence. The logical successor of the globally popular WMF presto!. Make the WMF 1500 S a basic indulgence in your company and take the next step towards excellent coffee preparation. Your customers will be able to look forward to consistently high quality coffee specialities on a daily basis. And likewise you will be delighted by the perfect price/ performance ratio.



WMF 1200f

Unique indulgence. Made public.

The WMF 1200 F makes the best-tasting filter coffee because it is brewed directly from freshly ground beans. The exquisite fragrance of freshly ground and brewed coffee – that unmistakable aroma – breathes fresh life into any breakfast room, any meeting, or indeed, any conceivable social setting. The WMF 1200 F is the supply station that freshly grinds and brews coffee, ensuring intense indulgence, while maintaining maximum output.



Side by side. Just take your pick.



	تجربه بارستاها	ظرفیت خروجی قهوه (بر اساس فنجان)	ظرفیت خروجی آب گرم (بر اساس فنجان)	تنوع نوشیدنی	کیفیت نوشیدنی	مناسب برای سفد سرویس	نوشیدنی یا شیر تازه سرد	نوشیدنی یا قهوه شیر تازه سرد	استفاده از انواع قهوه (مغلا بدون لاکور)	صفحه نمایش بزرگ لمس MMT	آماده سازی تمام اتریکیک	قهوه فیلتر شده یا دانه تازه آسیاب شده	قهوه فیلتر شده یا دانه آسیاب شده
WMF espresso The perfect espresso Handmade automatically.	***** **	***** **	***** **	***** **	***** **	-	-	-	✓	-			
WMF 8000 S Excelling. At Excellence.	***** **	***** **	***** **	***** **	***** **	***** **	✓	✓	✓	✓			
WMF 5000 S Endless specialities. In a flash.	***** **	***** **	***** **	***** **	***** **	***** **	✓	✓	✓	✓			
WMF 1500 S Slim by design. Sheer indulgence.	***** **	***** **	***** **	***** **	***** **	***** **	✓	✓	✓	✓			
WMF 1200 S A simple start. To the professional coffee business.	***** **	***** **	***** **	***** **	***** **	***** **	✓	-	-	-			
WMF 1200 F Freshly ground. Business bound.		***** **	***** **								✓	✓	-
WMF 150 F A Classic. Breaking new ground.											-	-	✓







Coffee Machine
LIGHT YEARS AHEAD

Established in 1920 in Italy, La San Marco S.P.A. is part the Massimo Zanetti Beverage Group and is renowned for performance of its products. With constant commitment in research for perfection with the objective of proposing increasingly evolved technology to the market with refined, functional designs and competitive espresso machines to be appreciated in Italy and all over the world.) World of variety & color



Made in Italy.

www.lasanmarco.it



La San Marco.
Wherever you go.



100 Touch



100 PRACTICAL T



100 Touch 2gr.



100 Touch 3gr.



100 SPRINT T



100 TOUCH / DTC

100Touch adapts a thermosiphonic circulation system with pre-infuser and flow variator.(adjustable directly from outside the machine body)

100 Touch Display

Every 100 Touch group is provided with Touch technology display that permits a very ergonomic use of the keyboard (touch brewing selection) and that gives very useful information to the user.

100 Touch display functions

- boiler water temperature indication (°C or °F)
- boiler water temperature regulation (°C or °F)
- timer for every single coffee selection
- water ml quantity programming for every coffee selection
- brewed coffees total number for every selection
- brewed coffees total number for every group
- lighting bar indicating coffee brewing

Model	No. of brewing units	Boiler capacity	Power consumption				Dimension			Weight	
			Single Phase	Three Phase	Pump	Cup heater (optional)	W	D	H		
		Ltr	W					W	D	H	Kg
100 PRACTICAL T	1	3	2000	-	275	-	410	570	515	39	
100 SPRINT T	2	5	3000	4500	275	-	650	570	515	56	
100 Touch 2gr	2	12	3500-4500	3500-4500	300	200	735	570	515	60	
100 Touch 3gr	3	19	5500	5500-7000	300	200	975	570	515	74	
100 Touch 4gr	4	25	-	7000-9000	300	280	1215	570	515	94	



100 E



100 PRACTICAL E



100 E 2gr.



100 E 3gr.



100 SPRINT E

100 E

Series 100 adapts a thermosiphonic circulation system with pre-infuser and flow variator. The flow variator (adjustable directly from outside the machine body) gives the possibility to modify the brewing temperature in every group with relation to the used coffee blend without changing the temperature in the boiler and therefore the capacity to produce hot water and steam.

100 E DTC

DTC system (dual temperature control) used in 100 DTC is a thermosiphonic circulation system with pre-infuser and double heater exchanger, one inside the boiler with bigger diameter and one inside every group: it is La San Marco most sophisticated temperature control system particularly indicated to high consumption coffee shops and for consumption peaks.

Model	No. of brewing units	Boiler capacity	Power consumption				Dimension			Weight
			Single Phase	Three Phase	Pump	Cup heater (optional)	W	D	H	
		Ltr	W					Kg		
100 PRACTICAL E	1	3	2000	-	275	-	410	570	515	39
100 SPRINT E	2	5	3000	4500	275	-	650	570	515	56
100 E 2gr	2	12	3500-4500	3500-4500	300	200	735	570	515	60
100 E 3gr	3	19	5500-7000	5500-7000	300	200	975	570	515	74
100 E 4gr	4	25	7000	7000-9000	300	280	1215	570	515	94



100 S



100 PRACTICAL S



100 S 2gr.



100 S 3gr.



100 SPRINT S



100 S

Series 100 adapts a thermosiphonic circulation system with pre-infuser and flow variator. The flow variator (adjustable directly from outside the machine body) gives the possibility to modify the brewing temperature in every group with relation to the used coffee blend without changing the temperature in the boiler and therefore the capacity to produce hot water and steam.

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Model	No. of brewing units	Boiler capacity	Power consumption				Dimension			Weight
			Single Phase	Three Phase	Pump	Cup heater (optional)	W	D	H	
		Ltr	W				W	D	H	Kg
100 PRACTICAL S	1	3	2000	-	275	-	410	570	515	39
100 SPRINT S	2	5	3000	4500	275	-	650	570	515	56
100 S 2gr	2	12	3500-4500	3500-4500	300	200	735	570	515	60
100 S 3gr	3	19	5500-7000	5500-7000	300	200	975	570	515	74
100 S 4gr	4	25	7000	7000-9000	300	280	1215	570	515	94



New 105 Multiboiler



NEW 105 2gr.



NEW 105 H 3gr.



NEW 105 TOUCH

Espresso coffee machines Series 105, designed by famous Sottsass Associati Studio, has been updated with the introduction of metallized colours and polished finishing. La San Marco most recent technology has been applied to New 105 Series: the flow variator that gives the possibility to modify the brewing temperature in every group in NEW 105 version and DTC system, dual temperature control, applied in NEW 105 DTC. New 105 Touch coffee machine is NEW 105 series top model. In New 105 Touch autosteam wand is available as an option.

Display settings

- boiler temperature indicator
- temperature fine regulation (+/-1°)
- doses programming(ml)
- single doses counter
- ordinary maintenance request message
- water softening request message
- electronic pre-infusion programming
- automatic switching on/off(daily and weekly)
- automatic steam wand(optional):
milk temperature programming

Model	No. of brewing units	Boiler capacity	Power consumption			Dimension			Weight		
			Single Phase	Three Phase	Built-in motor Pump	External motor Pump	Cup heater (optional)	W		D	H
		Ltr		W							
NEW 105 2	2	12	3500-4500	3500-4500	275	300	100	790	535	515	72
NEW 105 3	3	19	5500	5500-7000	275	300	125	1030	535	515	88
NEW 105 I 2	2	12	3500-4500	3500-4500	275	300	100	790	535	535	75
NEW 105 I 3	3	19	5500	5500-7000	275	300	125	1030	535	535	90
NEW 105 H 2	2	12	3500-4500	3500-4500	275	300	100	790	535	610	79
NEW 105 H 3	3	19	5500	5500-7000	275	300	125	1030	535	610	97

NEW 80



NEW 80 L 2gr.



NEW 80 LEVA 2gr.



NEW 80 LEVA 3gr.



NEW 80 L

NEW 80 L is a machine with a fully chrome-plated, polished brass body. It is available in an automatic, electronic version with 2 and 3 groups, with coffee served with electronic dosing, able to store 4 different doses for each group. All models have a hot water wand and two steam wands, and are supplied complete with standard autofill and external pump. NEW 80 L is offered in the standard version with a flow variator or in the version with the DTC system, which provides an additional heat exchanger in the brewing unit.

NEW 80 LEVA

NEW 80 LEVA is a machine with the historical lever unit, for which La San Marco has always represented the point of reference for this traditional method for dispensing espresso, which is not only appreciated in Italy, but all over the world.

The coffee brewing is started and stopped manually, by lowering the lever of each unit and releasing it slowly, repeating the operation to increase the dose. The brewing unit of NEW 80 LEVA is completely mechanic and is robust and reliable as well as very easy to use and service.

Model	No. of brewing units	Boiler capacity	Power consumption				Dimension			Weight
			Single Phase	Three Phase	Pump	Cup heater (optional)	W	D	H	
		Ltr	W				W	D	H	Kg
NEW 80 L - 2	2	12	3500/4500	3500/4500	-	100	780	530	440	80
NEW 80 L - 3	3	19	5500/7000	5500/7000	-	125	970	530	440	89
NEW 80 LEVA - 2	2	12	3500/4500	3500/4500	-	100	780	530	440+345	80
NEW 80 LEVA - 3	3	19	5500/7000	5500/7000	-	125	970	530	440+345	89



NEW 80 PREZIOSA



New 80 PREZIOSA CROMATA 2gr.



New 80 PREZIOSA OTTONE 2gr.



New 80 PREZIOSA OTTONE

NEW 80 PREZIOSA OTTONE has its body made fully of varnished brass, hammered and polished, with dome and lion. It is available in an automatic, electronic version with 2 and 3 groups, with coffee served with electronic dosing, able to store 4 different doses for each group. All models have a hot water wand and two steam wands, and are supplied complete with standard autofill and external pump. NEW 80 PREZIOSA OTTONE is offered in the standard version with a flow variator or in the version with the DTC system, which provides an additional heat exchanger in the brewing unit.

NEW 80 PREZIOSA CROMATA

NEW 80 PREZIOSA CROMATA has its body made fully of chromed brass, hammered and polished, with dome and lion. It is available in an automatic, electronic version with 2 and 3 groups, with coffee served with electronic dosing, able to store 4 different doses for each group. All models have a hot water wand and two steam wands, and are supplied complete with standard autofill and external pump. NEW 80 PREZIOSA CROMATA is offered in the standard version with a flow variator or in the version with the DTC system, which provides an additional heat exchanger in the brewing unit.

Model	No. of brewing units	Boiler capacity	Power consumption				Dimension			Weight
			Single Phase	Three Phase	Pump	Cup heater (optional)	W	D	H	
		Ltr	W				W	D	H	Kg
New 80 PREZIOSA - 2	2	12	3500/4500	3500/4500	-	100	780	530	910	80
New 80 PREZIOSA - 3	3	19	5500/7000	5500/7000	-	125	970	530	910	89

Top 85/DUALE



TOP 85 SPRINT



TOP 85 2gr.



TOP 85 3gr.



Duale 3gr.



DUALE

The La San Marco Dual Brewing System is the first and unique of its kind offering both mechanical piston style lever operation and rotary pump brewing method. This allows for two different profiles of coffee extraction, a great advantage for the professional barista. Two electronic volumetric groups and one mechanical piston actuated by lever operation. The signature La San Marco paddle steam arms are coupled with an on-board variable steam flow control system providing infinite adjustment for optimal milk texturing.

TOP 85

TOP 85 represents the technical evolution of the historical and famous Series 85, which is appreciated in Italy and all over the world. In addition to its renown characteristics of robustness and reliability, La San Marco has now added a modern display, an illuminated working surface with multicoloured LEDs and automatic electronic control of the boiler temperature. The new glossy white and satin white colours, together with anti-fingerprint stainless steel, enhance the new look of the TOP 85.

Model	No. of brewing units	Boiler capacity	Power consumption				Dimension			Weight
			Single Phase	Three Phase	Pump	Cup heater (optional)	W	D	H	
		Ltr	W				W	D	H	Kg
TOP 85 SPRINT	2	5	3500	4500	275	-	630	545	470	56
TOP 85 2gr	2	12	3500	4500/3500	300	100	720	545	470	60
TOP 85 3gr	3	19	5500	7000/5500	300	125	960	545	470	74
DUALE 2gr	2	14	3500/4500	3500/4500	-	100	78	53	80	80
DUALE 3gr	3	20	5500/7000	5500/7000	-	125	97	53	50	89



SM 92 - 97 - TK



SM 92/97 INSTANT



SM TK SMART INSTANT



SM 92/A



Model SM 92

64 mm flat blades with 1350 rpm motor

Available in the manual version (SM 92), with manual timer (SM 92 T) and in the automatic version (SM 92/A), with the possibility of programming four different times of grinding (30, 50, 80 or 120 seconds) and four different restarting settings (after 6, 12, 18 or 24 servings).



Model SM 92 - 97 - TK INSTANT

Available in the standard version with micro switch on the filter cup holder adaptor for quick start and on request without micro switch (for every selection required icon touch on screen). Coffee dose regulation by grinding time programming. Continuous grinding function (max. 3 minutes). Single dose counter, double dose counter, total dose counter.

SM92 INSTANT

Grinding on demand - Electronic dose adjustment 64 mm flat blades with 1350 rpm motor

SM97 INSTANT

Grinding on demand - Electronic dose adjustment 84 mm flat blades with 880 rpm motor

SM TK INSTANT

Model SM TK INSTANT is a on demand (fresh ground) dosing coffee grinder with electronic dose adjustment with conical blades and functional characteristics that are conceived to perfectly adapt to high coffee volumes.

Model	Voltage	Frequency	Motor speed	Motor power	Type of grinders	Grinding capacity	Grinder size	Grinder speed	Noise level	Weight
	volt	Hz	RPM	w		kg	ømm	RPM	dB A	Kg
SM 92 INSTANT	230 V-I ~	50	1350	350	Flat	8.5	64	1350	72	13.8
SM 97 INSTANT	230 V-I ~	50	880	460	Flat	13	84	880	69	13.8
SM TK INSTANT	230 V-I ~	50	1350	650	Conical	18	/	400	68	17
SM 92/A	230 V-I ~	50	1350	220	Flat	8.5	64	1350	72	13.8





58D / 54D

Automatic Coffee Tamper

- Control the ideal pressure for your ideal cup of espresso
- Adjustable height for different types of portafilters.
- This height can be adjusted manually using an Allen key.
- Clean mode for cleaning.

Technical Features:

- Power Capacity: 220-240v - 1 phase
- Dimensions: W145 × 180 × H300 (mm)
- Tamper Diameter: 54 mm (customised, tolerance +/- 1mm)
- Tamper Diameter: 58 mm (customised, tolerance +/- 1mm)
- Net weight: 4.0 Kg
- Tamper shape: flat bottom
- Adjustable pressure: 10 - 30 Kg (+/- 1 Kg)



VEMA

If you buy VEMA machines you will be spoiled for CHOICE because we have an extensive range of models and appliances for bars, hotels, restaurants, fast-food outlets, ice-cream parlours, cake shop, laboratories, etc...

If you sell VEMA machines you can be sure of minimum repair and maintenance cost because VEMA machines are designed to last for assuring a long DURABILITY.

If you want QUALITY choose VEMA machines because VEMA aims to manufacture first-class appliances using the best components and the latest technology whilst respecting safety standards.

Made in Italy.

www.vemamirano.com



ET 2102

Low Speed Juice Extractor

Technical Features:

- Silver color synthetic body
- Continuous use not over 30 min.

Generator

- 230 V ~ 50/60 Hz
- 240W 60 rpm motor
- Dimensions: cm.21x25x49h
- weight kg. 7



CE 2047 / ALL

Juicer

Technical Features:

- Self-cleaning luxury Juicer
- Shiny aluminium body
- Stainless steel/nylon
- Squeezing part
- Motor with thermal
- Probe and braked system
- New peel container
- 230V ~ 50/60Hz 400W
- Overall size: cm. 27x45x55h
- Weight kg. 14



SP 2072/LL

Orange Juicer

Technical Features:

- Automatic citrus fruit squeezer with lever press
- ABS chrome or metallized body at choice
- squeezing cone with integrated sieve (in polycarbonate or in stainless steel at choice)
- 230V ~ 50/60Hz 450W
- Overall size: cm. 20x31x52h max
- Weight kg. 8



CP 2098

Pasta Cooker

Technical Features:

- Pasta Cooker
- 4,5 litres stainless steel internal pot
- 2 stainless steel pierced baskets
- Push button and signal light
- 0-120° thermostat
- 2 timers 0-30 min.
- 230V ~ 50/60Hz 1500W
- Overall sizes: cm. 48x40x35h
- Weight kg. 10





FL 2005/E e L

Shaker

Technical Features:

- Frappe Blenders with 1 beaker
- Transparent (E) or stainless steel (L) beakers 800 cl capacity
- Synthetic or s. steel different mixer disks at choice
- 50/60Hz 150W
- 18.000 rpm
- Overall size: cm. 18x21x52h
- Weight kg. 3



FL 2006

Shaker

Technical Features:

- Frappe Blenders with 2 beaker
- Transparent (E) or stainless steel (L) beakers 800 cl capacity
- Synthetic or stainless steel mixing disks at choice
- 230V ~ 50/60Hz
- 300W max
- 18.000 rpm
- Overall size: cm. 28x19x52h
- Weight kg. 5



ES 2017

Spaghetti Ice-Cream

Technical Features:

- Appliance for preparing special forms of ice-cream sundaes
- Special alloy of aluminium body
- "spaghetti" "tagliatelle" "lasagna" moulds at choice
- Overall size: cm. 17x20x57h max
- Weight kg. 5

FL 2088

Steam, Hot Water And Shaker

Technical Features:

3 service multifunction machine:

- Chocolate pot
- Milk shaker
- High-pressure steam

Generator

- 230 V ~ 50/60 Hz
- 2500 W max
- Stainless steel body
- 3 litres tank with external water level indicator
- Dimensions: cm.25x32x53h
- Weight kg. 13



CI 2080/8

Hot Chocolate Maker

Technical Features:

- Chocolate pot with 8 litres removable container for preparing hot chocolate and other hot drinks
- Polycarbonate brown or grey metallized body at choice
- 8 litres removable
- Stainless steel container
- 1000W heating element
- Motor with fan 230V ~ 50/60Hz 60W
- Overall size: cm. 26 x 32 x 50h
- Weight kg. 10



Since its establishment in 1998, the Greek company Himoval Ltd., has been specializing in juice extraction and has evolved to be one of the leading and most respected companies in its field. Himoval Ltd has been consistently offering innovative quality products, to professionals in related domains in Greece and abroad.

Well experienced and professional staff, quality technical support and servicing, high-end certified machines and competitive prices are the key factors through which Himoval Ltd. has succeeded in earning the respect of its clientele throughout the world. We have already distributors in many countries and we are still expanding in the rest of the world



Made in Greece.

www.vitaminbar.gr



Electric Pomegranate Juicer

with the new electric pomegranate juicer Juice is ready in just 15 seconds with the touch of a button. The fruit does not require cutting, it is squeezed whole. Does not stain during the process.

Dimensions
 18cm x 24cm x 60cm



Desktop Mini Vitamin Bar

All appliances in the mini myvitaminbar range have an automatic washing system installed, as well as a detachable waste collection bin. A 1000 ml juice collection also included in the package. Whichever mini myvitaminbar range model you care to choose, will definitely contribute in successfully increasing your earnings and customer base as well as expanding your services



ZOE

Desktop Mini Vitamin Bar

- Length 0.65 m
- width 0.40 m
- height 0.73 m



PANOS

Desktop Mini Vitamin Bar

- Length 0.48 m
- width 0.40 m
- height 0.73 m



PHILLIP

Desktop Mini Vitamin Bar

- Length 0.55 m
- width 0.40 m
- height 0.60 m

MY VITAMIN BAR

Specifications

- Fruits and vegetables do not require cutting or peeling, they are squeezed entirely
- All the parts through which the fruit juice runs are detachable and can be washed separately.
- With a high standard piping system special for edibles.
- An electronic precision scale, automatically stops the juicing motor function preventing overflow.
- After every single juice extraction, automatic washing takes place at the touch of a button.
- Available with 1 2 juicers.
- Waste collection bin capacity 20 lt.
- Refrigerator motor 220-230 Volt 1/3-1/2 HP
- Juicer motor 220-230 Volt Power 1500 Watt 50-60 Hz



Standard sizes in width

0.75 m	1 juicer
1.00 m	2 juicers
1.20 m	2 juicers
1.50 m	2 juicers
2.00 m	2 juicers





▲ برگزاری اولین همایش فر پخت ترکیبی رشنال در آذر ۱۳۹۴



آموزش استفاده از تجهیزات

مدیران رستوران ها، سرآشپزان داخلی و خارجی و مشاوران راه اندازی رستوران ها به منظور آشنایی با نحوه کار با دستگاه های مدرن مانند فر ترکیبی ۵ حسگر رشنال و فر پیتزا کوپونه در شرکت هبنتور دور هم جمع می شوند تا روش های پخت انواع غذاهای ایرانی و بین المللی را با استفاده از این دستگاه ها امتحان کنند.





برگزاری همایش فر کوپونه در خرداد ۱۳۹۵







▲ پخت آزمایشی با دستگاه فر کوپونه در سال ۱۳۹۵



▲ پخت آزمایشی با دستگاه فر پخت ترکیبی رشنال در سال ۱۳۹۵

Some of Our Clients In DUBAI



برخی از مشتریان ما در ایران



Some of Our Clients In DUBAI

Abdullah Al Ghurair
Abela
Abu Dhabi Co-Op. Society
Adam & Eve Coffee Shop
Airport Hotel
Al Bustan Centre (Food Court)
Al Futtaim – Ikea
Al Nakheel Villas
Al Tawoos
Astoria Hotel
Automatic Restaurant & Grill
Baskin Robins
Bistro Restaurants
Buhussain
Bur Juman Centre
Penguin Restaurant
Caribou Coffee
Chicken Hut
City Tower-Coffee Shop
Coco's Restaurant (s)
Comfort Inn Hotel
Costa Coffee
Damascus Fried Chicken
Dome Café
Dubai International Airport
Dunkin Donuts
Elements cafe
Emarat
Emirates Bowling Club
Emirates Fast Food
Emirates Golf Club
Emirates Tower Hotel
Eppco
Favorate Chicken
Fine Food Trading – Jollibee

Villa Kitchen
Dubai
Abu Dhabi
Abu Dhabi
Dubai
Dubai Shopping Mall
Dubai
Dubai
Burger King Restaurant, Oman
Dubai
Dubai
Dubai
Dubai & Dubai Int'l Airport
Villa Kitchen
Fujiyama Restaurant (Japanese)

Dubai, Bahrain & Oman
Al – Ain
Dubai
Dubai
Dubai
Dubai
Dubai International Airport
Dubai
Dubai
Middle East
Dubai
U.A.E.
Dubai
McDonalds Restaurants, U.A.E
Dubai
Dubai
U.A.E
Dubai
Dubai

First Food Services
Fish World
Fuddruckers
Ghantoot Polo & Racing Club
Gloria Jeans
Golden Fork
Gulf Inn Hotel
Hardees (Americana)
Hilton Hotel
Holiday Inn
Hyatt Hotel
Hyatt Regency
Intercontinental Hotel
Intercontinental Hotel
Italian Palace
Jebel Ali Staff Canteen
Jeddah Airport Restaurant
Jumeirah Beach Hotel
K M Brothers-Southern Fried Chicken
Kanzaman Restaurant
Kenny Rogers
KFC (Americana)
Little Caesars Pizza
Mawarid Marketing Co
Meed Convenience Stores
Metropolitan Hotel
Milky Lane
Mrs. Fields
Mrs.Vanellis
Ned Kelly's (Alamo Rest.)
Oleyan
Pizza Corner
Pizzeria Uno
Quality Inn
Riviera Hotel

Burger King Restaurants U.A.E
Al Ain
Dubai & Abu Dhabi
Dubai
Dubai
Dubai & Abu Dhabi
Dubai
U.A.E.
Dubai
Kuwait
Oman
Dubai
Dubai
Oman
Al Ain
Jebel Ali
Saudi Arabia
Dubai
Abu Dhabi
Dubai
Dubai
U.A.E.
Dubai
Saudi Arabia
Saudi Arabia
Cinema Complex Dubai
Dubai
Dubai
Dubai
Dubai
Burger King Restaurant, Saudi Arabia
Dubai
Dubai
Dubai
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