



Habtoor International

Catering and
Fast food Equipment
www.habtoor.ae

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

Using the latest in Computer Aided Design (CAD) equipment 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** strong staff we operate a fully computerized operation supported by a team of highly trained and qualified technicians for **installations, maintenance** and **service back up**. Along with this, we carry a comprehensive stock of **spare parts** at our warehouse facilities in Dubai.

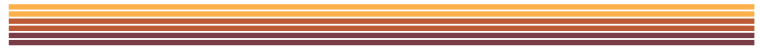
With the support we receive from the manufacturers we represent we are able to hold full service and maintenance **seminars** at our offices to update our technicians and train our own customers "in house" maintenance technicians, as this service is part of our company policy it is offered to our clients completely free of charge.

Brands That We Represent





**Habtoor
International**



HENNY PENNY™
Global Foodservice Solutions

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





Pressure Fryer



PFE-500 Electric
COMPUTRON 8000 control.
Standard "4-head" electric

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



PFG-600 Gas

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



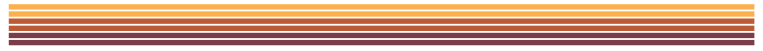
Your customers love it.

So will you.

HENNY PENNY.
Global Foodservice Solutions



The pressure fryer profit package from Henny Penny.



Heated merchandisers



HMR-106 (6 well)



HMR-105 (5 well)

Heated merchandisers Full-serve, self-serve or combination

General Information: Henny Penny HMR heated merchandisers are designed to provide the ultimate in flexibility and performance for displaying and serving fresh hot foods. The HMR series is a modular system that lets the operator choose the size, style and configuration of full-serve and self-serve heated modules.

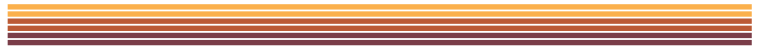
In addition, four different front glass profiles are available to help you match existing cases. All full-serve modules feature Henny Penny's unique THERMAVEC[®] Even Heat Process that holds food at precise temperatures and keeps glass from fogging for a more

appetizing display. Upper and lower heating is independently controlled. The HMR merchandisers can be ordered as:

- All full-serve
- All self-serve
- Custom combination of full and self serve sections in modules of two or more adjacent wells that add up to five.

Merchandiser bases are available in Profile or Pedestal styles in several heights and colors.





Heated Holding Cabinets



HHC-903 Half-size

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

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.



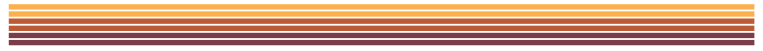
Display counter warmers
Two-tier, dry over humidified
HCW-5 two tier, 5-pan

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





**Habtoor
International**



 **Lincoln**

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

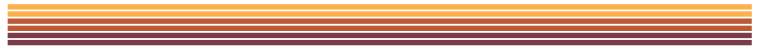
In 1982, the Company introduced a line of forced hot-air conveyor ovens called Impinger® ovens. Impinger® ovens cook most foods approximately two times faster than standard convection ovens and two to four times faster than conventional deck ovens. Lincoln manufactures a family of Impinger® ovens with 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
- Oven start-up/check-out by authorized service agent included in price



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.



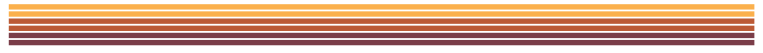
Impinger Low Profile (1600 Series)- Gas **Stackable 3 high for incredible baking capacity**

- 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.





**Habtoor
International**



Nieco has experienced its 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 line 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



MODEL-JF63

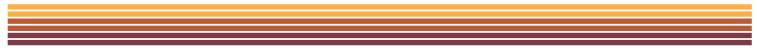
The Jet Flow Broiler, with BroilVection, is a high capacity broiler, designed to broil multiple products at the same time with low energy use, while being simple to operate and maintain.

- High capacity
- Broilvection Technology
- 45,000 BTU/Hour
- No Burner Replacement
- Virtually smoke free with the optional Incendalyst™
- Keeps your kitchen cooler
- Gas or Electric
- Easy cleaning and maintenance





**Habtoor
International**



**Prince Castle was founded in 1955 - the same year as the birth of the quick service industry
Prince Castle has manufacturing facilities in Carol Stream, IL USA
Prince Castle has sales offices throughout the world, including USA, United Kingdom, Latin America, France and Asia
Prince Castle is the pioneer of many products, including contact toasters and holding bins, commonly found in today's restaurants**



Made in USA.

www.princecastle.com

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.



HOLDINGSOLUTIONS

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

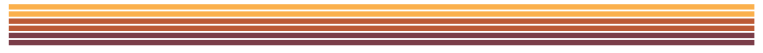
Benefits of holding bins

- 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
- Capacity: up to six 1/3_ size pans





**Habtoor
International**



Frymaster **Dean**

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, foodservice 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

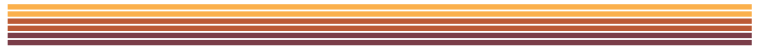
Frymaster is proud to be a charter member of the Energy Star program for commercial fryers.



Made in USA.

www.frymaster.com





FPP245, ECSD

Frymaster stainless steel two well (2 Vat) gas operated fryer with built in computer control, footprint filtration system, stainless steel pot, door and enamel cabinet, 20-28 liters shortening capacity, 2 x 122,000 BTU/HR. dim: 793 x 799 x 1149 mm (H)



FPP 345ECSD

Frymaster stainless steel high volume three well (3 vat) gas operated fryer stainless steel pot, and door, enamel cabinet, multi computer automatic melt cycle, 3x2 twin baskets, 20 –25 litres oil capacity with foot print filter, 3 x 122,000 BTU/HR, Natural Dim:1190 x 800 x 1149(H)



SR 142GNS

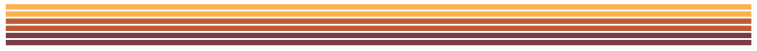
Dean natural gas operated single tank fryer, stainless steel pot, door, two half baskets, millivolt pilot system, 6" adjustable legs, 105,000 BTU/hr, Dim:394 x 740 x 1140 mm(H)



PF50

Frymaster stainless steel electric operated portable shortening filter 27-litre capacity, 1/3 HP, 230V/50H2/1P. OADi 337 x 762 x 337 mm (H)





Made in USA.

www.apwwyott.com



**Champion char Broiler (Gas char Rock)
Model GCRB-24i**

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-18H: 1 "S" burner, total 60,000 BTU/hr. One manual control. (Propane is 54,300 BTU/hr.)
- 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.)
- GCRB-48H: 4 "U" burners, 40,000 BTU/hr. each, total 160,000 BTU/hr. input. Two manual high-low controls. (Propane is 145,000 BTU/hr.)



**Champion Griddle (Gas Manual)
Model GGM-24i**

Construction:

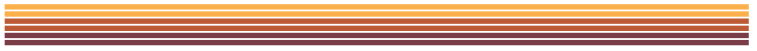
Stainless steel top skirt, grease through, grease collector drawer, and front panel. Stainless steel radiant. aluminized steel sides and back panel. 4" adjustable legs. Welded construction. Field convertible and adjustable gas regulator.

Gas Specifications:

- GGM-18H: 1 "S" burner, 37,500 BTU/hr. One manual high-low controls. (Propane is 33,750 BTU/hr.)
- 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.)
- GGM-48H: 4 "U" burners, 25,000 BTU/hr. each, total 100,000 BTU/hr. input. Two manual high-low controls. (Propane is 90,000 BTU/hr.)



**Habtoor
International**



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	533x610	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



**Habtoor
International**



Made in USA.

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



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.



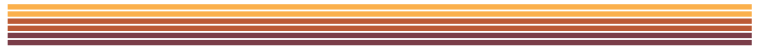
Made in USA.

DEC18E2

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.



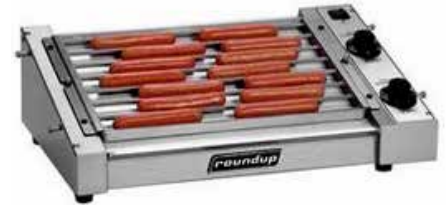


Made in USA.

HDC-21A

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

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



Made in Italy.

M90 | M135

All Mistral coolers have lockable doors fitted as standard and are manufactured to the highest standards of quality with a range of models to suit all your capacity requirements, all capable of performing in the busiest and most demanding bars.

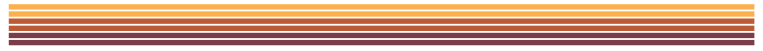
M90: Dimensions: 900x900x500 mm | Bottle capacity: 204 | Features: double hinged doors

M135: Dimensions: 900x1350x500 mm | Bottle capacity: 306 | Features: triple hinged doors





**Habttoor
International**



IMPERIAL.

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.

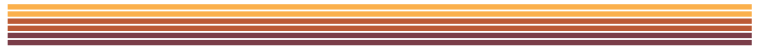
Imperial utilizes highly skilled employees combined with innovative manufacturing processes. Imperial continually invests in state-of-the-art technology and machinery as part of the commitment to future growth. This provides enhanced efficiencies, lower production costs and consistent, top quality equipment.



Made in USA.

www.imperialrange.com





Model ISB-36

GAS 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

- 40,000 BTU (12 KW) ISB-36 model
- 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.



Model IR-6

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).



Model IR6-G24XB / IR6-RG24

IR6-RG24

GAS OUTPUT: 302,000 BTU/H
OPEN BURNERS: 6
GRIDDLE WIDTH: 24" (610 mm)

IR6-G24XB

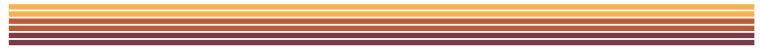
GAS OUTPUT: 302,000 BTU
OPEN BURNERS: 6
GRIDDLE WIDTH: 24" (610 mm)

- 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.





**Habtcoor
International**



Since 1950, Hatco has been a leader in creating innovative ideas for the foodservice 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 foodservice operations. Hatco manufactures durable warming, toasting, sanitizing, and refrigerated equipment with a dedication to exceptional customer service and worldwide distribution.



Made in USA.

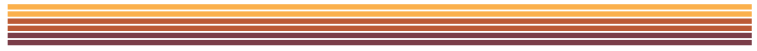
www.hatcocorp.com



GLO-RAY GRSDS-41DBK FOOD WARMER

stainless steel internal lamps dual entry (place food in the rear, customer collects food from the front) thermostatically controlled heating glass sides working very well runs on 240v 10amp made in the USA 720 h or 820h with legs(supplied)





Glo-Ray® Merchandising Warmers (GRSDS) **DISPLAY WARMER SLANTED/SINGLE SHELF/1400W**

The perfect unit to merchandise hot fast foods is the Hatco Glo-Ray® Merchandising Display Warmer. Designed specifically to hold hot wrapped or boxed product, this unit holds hot food safely at proper serving temperatures.

- Merchandise wrapped or boxed product.
- Thermostatically-controlled hardcoated heated base to extend holding times.
- Single-tier, slant shelf merchandising warmer.



Glo-Ray® Designer Merchandising Warmers (GR2SDS-XXD) **SLANTED DISPLAY WARMER, FREE STANDING-GR2SDS-30D**

Designed to hold hot wrapped food at optimum serving temperatures without affecting quality, the Hatco Glo-Ray® Designer Merchandising Warmers are the perfect displays to showcase hot fast foods and boost impulse sales.

Combining state-of-the-art design with performance, these warmers place the focus on the product while holding hot food safely at proper serving temperatures. The modern design is perfect for front of the house use. Designer powder coated inset panels blend these units with the décor while providing a durable, easy-to-clean surface.



Glo-Ray® Merchandising Warmers (GRSDS-XXT) **GRSDSI-36T, 3 LEVEL HEATED CHUTE**

The perfect unit to merchandise hot fast foods is the Hatco Glo-Ray® Merchandising Display Warmer. Designed specifically to hold hot wrapped or boxed product, this unit holds hot food safely at proper serving temperatures.

- Convenient for self-serve or quick-serve areas.
- Shatter-resistant incandescent lights illuminate the holding areas and emphasize the product.
- Three-tier, slant shelf merchandising warmer



Glo-Ray® Infrared Strip Heaters (GRA, GRAH) **GRAH-36 / GRAH 48**

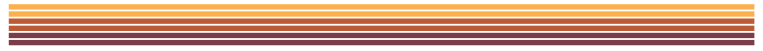
Hatco Glo-Ray® Infrared Strip Heaters use a pre-focused heat pattern to direct heat from a tubular element bathing the entire holding surface.

- Available in widths from 18" to 8' (457-2438 mm).
- Sturdy continuous aluminum housings eliminate sagging.
- Variety of models, configurations, colors and accessories provide unlimited design flexibility.





**Habttoor
International**



Founded in 1973 by Giorgio Berto, Berto's company has always made innovative products by defining new standards in professional cooking. The Company has gradually and constantly developed with the goal of constantly getting better, establishing mutual, long-term beneficial relationships with our suppliers, customers and collaborators.

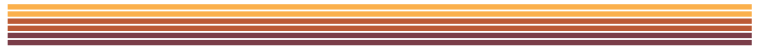
The Chairman of the Board of Directors, the Commendatore Giorgio Berto, the Vice Chairman Enrico Berto, Mr. Leonardo Casaro, Eng. Marco Dal Pont, are the directors and partners. The management is based on the greatest transparency and loyalty. Each choice is evaluated, even from a social point of view, so that Berto's can be considered as an ethical company engaged in lots of charitable and cultural initiatives.



Made in Italy.

www.bertos.com





Maxima 900 (Gas & Electric)



- ECO POWER GAS STOVES
- HIGH POWER GAS STOVES
- GAS SOLID TOP
- ELECTRIC COOKERS
- INFRARED & INDUCTION COOKERS
- BOILING PANS
- TILTING BOILING PANS
- TILTING BRATT PANS
- GRIDDLES
- GAS LAVA STONES GRILLS
- PASTA COOKERS
- FRYERS
- BAIN MARIE
- NEUTRAL UNITS

Macros 700 (Gas & Electric)

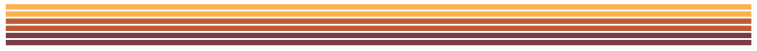


- ECO POWER GAS STOVES
- HIGH/MAX POWER GAS STOVES
- GAS SOLID TOP
- ELECTRIC COOKERS
- INFRARED & INDUCTION COOKERS
- ELECTRIC SOLID TOP
- BOILING PANS
- BRATT PANS
- GRIDDLES
- GAS LAVA STONES & ELECTRIC WATER
- GRILLS
- PASTA COOKERS
- GAS FRYERS
- ELECTRIC FRYERS
- CHIPS SCUTTLES
- BAIN MARIE
- NEUTRAL UNITS

Plus 600 (Gas & Electric)



- LIGHT POWER GAS STOVES
- ECO POWER GAS STOVES
- HIGH POWER GAS STOVES
- ELECTRIC COOKERS
- INFRARED
- BOILING PANS
- PASTA COOKERS
- GRIDDLES
- GAS CHARGRILL & ELECTRIC WATER
- GRILLS
- GAS FRYERS
- ELECTRIC FRYERS
- CHIPS SCUTTLES
- BAIN MARIE
- NEUTRAL UNITS



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

- **Wide preparation range.**
- **Very high capacity.**
- **Perfect results.**
- **User friendly design solutions and best ergonomics.**
- **Fast, easy cleaning and best hygiene.**
- **Steady operating position, easy moving and practical storing.**
- **Exemplary safety.**
- **Outstanding quality.**



Made in Sweden.

www.hallde.se



**Vertical Cutter Mixer CC-34
Combi Cutter, Vegetable Preparation Machine**

Type . Top quality commercial combi cutter, vegetable preparation machine and vertical cutter mixer . The machine base can be ordered in combination with the vegetable preparation attachment, in combination with the vertical cutter attachment , or with both . When ordered with one attachment, the other may be ordered at a later date . Table top model . Single phase

Preparation . For dry, wet and liquid foods. . Slices, dices, shreds, grates and/ or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc. Chops, grinds, mixes and blends meat, fish, fruit, vegetables, onions, parsley, nuts, almonds, parmesan, mushrooms, chocolate, dry bread, etc. . Prepares dressing, herb oils, aromatic butter, thickenings, batter, mayonnaise, sauces, soups, desserts, minced meat, puree, pate, bread crumbs, etc.

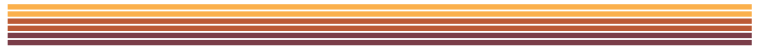
Capacity . Processes up to 2 kg. / 4.4 lbs. Per min. with the vegetables preparation attachment . Suitable from 10 up to 80 portions/ day.



**VCB-61 and VCB-62
Vertical Cutter / Blenders**

Type . Top quality commercial vertical cutter/ blenders . Table top models. Single phase (VCB-61). Three phase (VCB-62).

Preparation . Built for highest capacity and performance with dry, wet and liquid foods . Chops, grinds, mixes and blends meat, fish, fruit, vegetables, onions, parsley, nuts, parmesan, dry bread, etc. . Prepares dressing, herb oils, aromatic butter, thickenings sauces, soups, desserts, minced meat, puree, pate, bread crumbs, etc.



VCM-41 and VCM-42 Vertical Cutter / Mixers

Type . Top quality commercial vertical cutter/ mixers . Table top models . Single phase (VCM-41) . Three phase (VCM-42).
Preparation . Chops, grinds, mixes and blends meat, fish, fruit, vegetables, parsley, nuts, parmesan, chocolate, dry bread, etc. . Prepares dressing, herb oils, aromatic butter, batter, mayonnaise, sauces, soups, desserts, minced meat, puree, pate, bread crumbs, etc.
Volume Bowl .



RG-100 Vegetable preparation machine

Type . Top quality commercial vegetable preparation machine . Table top model . Single phase alt. three phase.
Preparation . Slices, dices, shreds, grates and/ or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
Capacity . Processes up to 5 kgs per min/ 11 pounds per min. . Suitable from 20 up to 400 portions/ day.



RG-200 Vegetable preparation machine

Type . Top quality commercial vegetable preparation machine . Table top model . Single phase.
Preparation . Slices, dices, shreds, grates and/ or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
Capacity . Processes up to 6.5 kgs per min/ 14.3 pounds per min . Suitable for up to 700 portions/ day.



RG-250 Vegetable preparation machine

Type . Top quality commercial vegetable preparation machine. Table top model. Single alt. Three phase.
Preparation . Slices, dices, shreds, grates and/ or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
Capacity . Processes up to 8 kg. per min/ 17 lbs. per min . Suitable for about 50 to 800 portions/ day.



RG-350 Vegetable preparation machine

Type . Top quality commercial vegetable preparation machine. Stand model. Single alt. three phase.
Preparation . Slices, dices, shreds, grates and/ or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
Capacity . Processes up to 12 kgs per min/ 26.5 pounds per min . Suitable for about 400 to 1.200 portions/ day.



RG-400 Vegetable preparation machine

Type . Top quality commercial vegetable preparation machine. Floor model . Three phase.
Preparation . Slices, dices, shreds, grates and/ or juliennes fruit, vegetables, dry bread, cheese, nuts, mushrooms, etc.
Capacity . Processes from about 10kgs / 22 pounds to 40 kgs/ 88 pounds per minute. Suitable for about 500 to 3000 portions/ day.



**Habttoor
International**

IGF

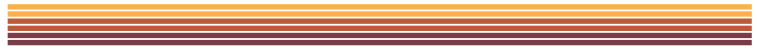
The IGF machines are the most advanced and sophisticated that the market can offer. IGF, in more than 30 years of research has consistently favored the original patents creando15. The materials and technical solutions developed are of high quality special steel, plastic sophisticated electronics to control 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 Spain.

www.igffornitalia.com/en





spiral kneading machines with that can be tipped over head 2200TR

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

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

2200/S25

- Stainless steel tank rounded edge: \varnothing cm. 40x26
- Stainless steel spiral: \varnothing cm. 22
- Three-phase motor: HP 1,5/V400 / Hz 50
- Mono-phase motor: Hp 1,5/V230 / Hz 50
- 2 Speed three phase motor: Hp 1,5/2V400 /Hz 50

2200/S42

- Stainless steel tank rounded edge: \varnothing cm. 50x27
- Stainless steel spiral: \varnothing cm. 30
- Three-phase motor: Hp 2/V400 / Hz 50
- Mono-phase motor: Hp 2/V230 / Hz 50
- 2 Speed three phase motor: Hp 1,7/2,5/V400 / Hz 50



2300 Dough Roller M30

One pair of adjustable rollers for you to get a sheet of dough as many millimetres thick as you like

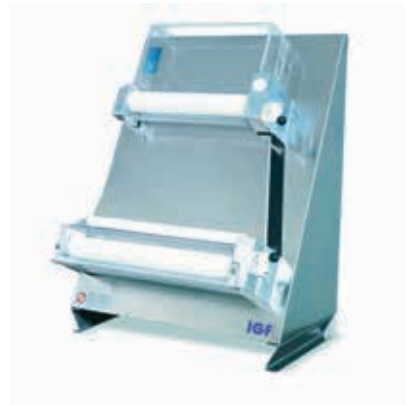
- Mono phase motor: Hp 0,5/V230/Hz50
- Weight portion of dough: g. 50/700
- Diameter pizza: 10/30 cm.
- Length: 42 cm.
- depth: 42 cm.
- height: 37 cm.



2300 Dough Roller L40P

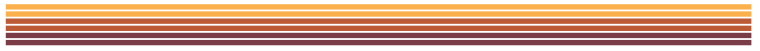
Two pairs of parallel and adjustable rollers, for you to get a sheet of dough as many millimetres thick as you like, and for obtaining either a square or a rectangular sheet.

- Mono phase motor: Hp 0,5/V230/Hz50
- Weight portion of dough: g. 50/1000
- Diameter pizza: 10/40 cm.
- Length: 52 cm.
- depth: 52 cm.
- height: 69 cm.





**Habttoor
International**



Wood Stone

Wood Stone specialty cooking equipment and stone hearth ovens are made in the USA. Since 1990, we've been building our equipment in Bellingham, Washington. Our Founders, Keith Carpenter and Harry Hegarty, both lived in and loved Whatcom County and started Wood Stone with a few close friends.

These friends built stone hearth ovens unlike any others on the planet; unlike the traditional imported ovens, they use modern materials formulated specifically for the application of stone hearth cooking. This refractory is cast in molds to make very strong monolithic floors and monolithic domes. The result is hand-crafted ovens that are more reliable and predictable than ovens made with clay tiles or bricks (or "cotto refrattario").

We continue to strive to build the best stone hearth and specialty cooking equipment in the world, provide the best customer service and create the best work/play environment for our 100+ employees. We are very proud to provide meaningful employment for people in our community and look forward to the fun and challenges of continued growth.



Made in USA.

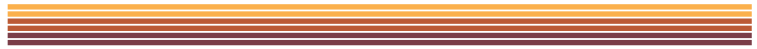
www.imperialrange.com



WS-MS-5-RFG-IR Mountain Series Stone Hearth Ovens

The Mt. Adams oven is one of our most popular ovens. As with all of our Mountain Series ovens, this oven has a traditional brick oven dome shape. The oven floor diameter is 52 inches, resulting in a 15 ft² cooking surface of usable deck space, making it a great restaurant oven. This stone hearth oven is used by many of customers including; Whole Foods Markets, Carrabba's Italian Grill, Wolfgang Puck, Brio/Bravo, Frankie and Benny's (UK) and Lazy Dog just to name a few.





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.



Breader table

DIM: 1220 x 770 x 850 + b-splash



Poultry Cutter

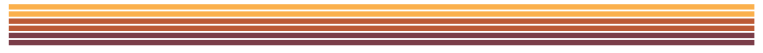
Cut chicken, turkey, duck, fish, and rabbit all day with the Biro BCC-100 Poultry Cutter. The special 9" cutting blade lets you cut pieces accurately while providing minimal tearing of the skin. Since the blade is designed to slice instead of tear product tissue, your shelf life is maximized.

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.





**Habttoor
International**



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

LENGTH: 35.75"
DEPTH: 24.75"
HEIGHT: 35.23"
COMPRESSOR: 1/2 HP
AMPS: 5.3
WEIGHT: 190 lbs.

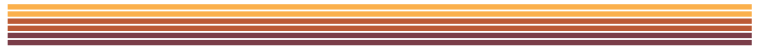


SKUCF7F

Under counter freezer

LENGTH: 27"
DEPTH: 28 7/8"
HEIGHT: 32 1/4"
STORAGE CAPACITY: 6.5 cu. ft.
SHELVES: 2
SHELF AREA: 8.1 sq. ft.
COMPRESSOR: 1/3 hp
AMPS: 7.0
WEIGHT: 170 lbs





SKTTR7F

UNDERCOUNTER REFRIGERATOR

LENGTH: 27"
DEPTH: 28 7/8"
HEIGHT: 32 1/4"
CAPACITY: 6.5 cu. ft.
SHELVES: 2
SHELF AREA: 8.1 sq. ft.
COMPRESSOR: 1/5 hp
AMPS: 4.5
WEIGHT: 165 lbs



SKP278

Front Breathing Prep Tables

LENGTH: 27"
DEPTH: 32 1/8"
HEIGHT: 44 7/8"
STORAGE CAPACITY: 6.5 cu. ft.
SHELVES: 2
SHELF AREA: 8 sq. ft.
COMPRESSOR: 1/5TH HP
AMPS: 3.9
WEIGHT: 210 lbs.



SKP4812

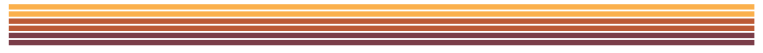
Front Breathing Prep Tables

LENGTH: 48"
DEPTH: 29 3/8"
HEIGHT: 44 1/2"
STORAGE CAPACITY: 12.2 cu. ft.
SHELVES: 4
SHELF AREA: 14.5 sq. ft.
COMPRESSOR: 1/4TH HP
AMPS: 4.3
WEIGHT: 300 lbs.





**Habttoor
International**



friulinox
First Quality.

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

Work top Refrigerator

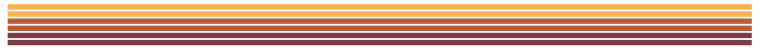
Friulinox introduces the new range of EVOLUTION Counters, built in Chrome-Nickel AISI 304 18/10 stainless steel with an external SCOTCH-BRITE satin finish.



Fast Food Quickmaster

As result of Friulinox research to meet the high production needs of Fast Food chains, Quick Master is characterised by its ergonomic features and capacity.





Refrigerator

Friulinox stainless steel (AISI 304 18/10) tropicalized and corrosion free single door reach in refrigerator, external SCOTCH BRITE satin finish, defrost and condensation-water evaporation are completely automatic, self closing doors, 700 ltr. Capacity, 0 to +10 0C. temp., 285 / W, 220V/50Hz/1P | Dim: 700 x 830 x 2080 mm (H)



Freezer

Friulinox stainless steel (AISI 304 18/10) Tropicalized and corrosion free single door reach in freezer, external SCOTCH BRITE satin finish, defrost and condensation-water evaporation are completely automatic, self-closing doors, 700 liter capacity, -21 -18 0C temp., 778 W, 220V/50Hz/1P | Dim: 700 x 830 x 2080



Refrigerator-Freezer

Dim: 1400 x 830 x 2080
capacity: 1330 liter
Operating temp:
Ref: -2/+8°C | Frz: -25/-15 °C
Max input electric power:
Ref: 785w | Frz: 1164 w
Energy Consumption:
Ref: 3,10 kWh/24h |
Frz: 10,10 kWh/24h

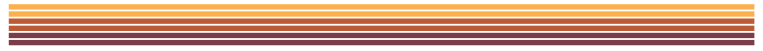
Salad top

These are ideal for preparing and dispensing fresh food like salads, hors d'oeuvre, vegetables, etc.
Work top





**Habtoor
International**



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

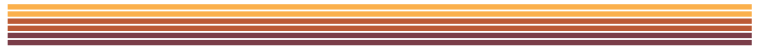
As we continue to expand worldwide, we seek employees whose values match our own: Family, Customers, Quality, Integrity, and Teamwork.



Made in USA.

www.vitamix.com





DRINK MACHINE ADVANCE®*

FEATURES AND BENEFITS:

- Six optimized programs consistently achieve the same blend every time
- Automatic shut-off give operators the ability to turn it on and walk away
- Pulse control efficiently refreshes drinks
- Advance® container with no-drip spout eliminates product waste
- Innovative motor resists overheating when blending extra-thick ingredients



VITA-PREP® 3

FEATURES AND BENEFITS:

- Efficiently pulverizes the toughest whole-food ingredients with a powerful ≈3 peak output horsepower motor
- Premium engineering offers optimum reliability during peak hours of operation
- Variable Speed Control creates every blend according to your culinary precision
- Advanced cooling fan resists overheating
- Patented, high-impact container



PORTION BLENDING SYSTEM® ADVANCE® 2.0

FEATURES AND BENEFITS:

- Dispenses exact amounts of shaved ice by weight for a perfect blend every time
- Double insulated, 5-gallon capacity ice bin delays melting, while touch pad alerts operator to low ice levels
- Quickly and easily blends thick, frozen drinks during peak volumes
- Makes up to four drinks with one prep time
- Precisely blends a variety of ingredients with 34 optimized program settings and 93 different speed settings





THE QUIET ONE®

FEATURES AND BENEFITS

- Up to four times quieter than any other commercial blender to maintain tranquil atmosphere and pleasant customer experience
- Custom engineering improves reliability and reduces down time
- Magnetically secured sound cover is easy to remove, clean, and reassemble
- Powerful ≈3 peak output horsepower motor
- Six function settings with 34 optimized programs consistently prepare countless blends with absolute precision
- Variable Speed Control adjusts texture and consistency
- Automatic shut-off gives operators the ability to turn it on and walk away
- Advance® container with no-drip spout eliminates product waste

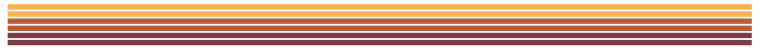


BLENDING STATION® ADVANCE®

FEATURES AND BENEFITS

- Sound cover reduces noise level and improves customer experience
- Powerful ≈3 peak output horsepower motor quickly pulverizes ingredients
- 93 variable speeds and 34 optimized program settings blend every drink with incredible speed and culinary precision
- Programs with automatic shut-off give operators the ability to turn it on and walk away
- Advance® container with no-drip spout eliminates product waste





VITAMIX XL®

FEATURES AND BENEFITS:

- Powerful ≈4.2 peak output horsepower motor commands heavy blending from delicate tomatoes to dense meats
- 1.5-gallon container blends up to 192 ounces at once
- Low countertop profile and removable lid plug allow you to easily add ingredients while blending
- Variable Speed Control and Pulse function achieve countless textures with culinary precision
- Also available in a programmable model



MIX'N MACHINE®

FEATURES AND BENEFITS:

- Durable, brushless induction motor maintains consistent speed, regardless of blend thickness
- Protective, removable splash guard is easy to clean and reassemble
- Multiple agitator options efficiently process a variety of ingredients with both hard and soft ice cream and yogurt



T&G® 2 BLENDING STATION®

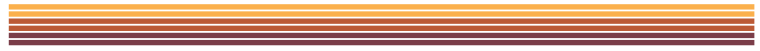
FEATURES AND BENEFITS:

- Sound cover reduces noise level
- Powerful ≈2 peak output horsepower motor quickly pulverizes ingredients
- 34 optimized program settings achieve consistent blends across multiple operators
- Advance® container with no-drip spout eliminates product waste





**Habtoor
International**



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

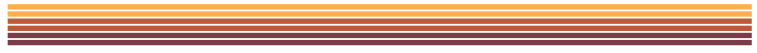
Dimensions: 30" W x 24" D x 23" H

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.

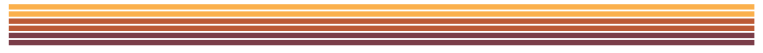
FEATURES:

- Storage Capacity: 150 lb
- Dimensions: 22" W x 30" D x 35.63" H





**Habttoor
International**



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

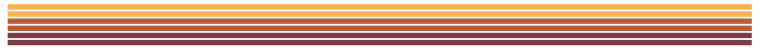
Today, Taylor equipment is found across the globe and in virtually every facet of foodservice operations. Offering everything from frozen drink machines to commercial grills and soft serve ice cream machines, Taylor Company has the equipment you need to excel. With a Taylor soft serve machine or frozen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



Made in USA.

www.taylor-company.com





**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 (in/mm): 21" (w) | 533mm (w) | 26-5/8"
(d) | 676mm (d) | 27-7/8" (h) | 708mm (h)

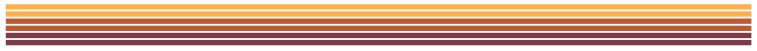


**C706/ SOFT SERVE FREEZER
SINGLE FLAVOR - PUMP**

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 (in/mm): 18-1/4" (w) | 464mm (w) |
32-1/4" (d) | 820mm (d) | 34" (h) | 864mm (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.



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 (in/mm): 25-7/16" (w) | 646mm (w)

36-3/16" (d) | 919mm (d)

60" (h) | 1524mm (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

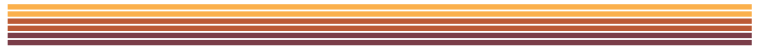
Refrigeration Control: Viscosity

Dimensions w/d/h (in/mm): 25-7/16" (w) | 646mm (w) |

36-3/16" (d) | 919mm (d)

60" (h) | 1524mm (h)





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 (in/mm): 20-7/16" | 519mm (w) |

33-3/16" (d) | 843mm (d)

60" (h) | 1524mm (h)



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

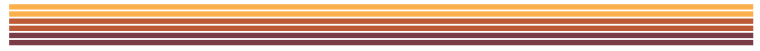
Refrigeration Control: Viscosity

Dimensions w/d/h (in/mm): 18-1/4" (w) | 464mm (w) |

32-1/4" (d) | 820mm (d)

34" (h) | 864mm (h)





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

MFEI70-135 / MFEI70-180

- AISI-304 18/10 stainless steel exterior, except the rear side
- AISI-304 18/10 stainless steel interior, stamped bottom and rounded corners
- Doors with self closing system, blocked opening, magnetic gasket and possibility of changing the opening sense
- Rear-door by stamped steel
- AISI-304 18/10 stainless steel worktop, raised topping well with hinged lid
- GN 1/4-150 topping unit
- MFEI60 shelves made of plasticized steel wire, height adjustable
- MFEI70 GN 1/1 shelves made of plasticized steel wire, height adjustable
- AISI -304 18/10 adjustable legs, 125 to 200 mm
- Removable and fan assisted condenser unit
- Fan assisted evaporator, with anticorrosion coating.
- Automatic evaporation of defrost water
- 40 Kg/m³ density polyurethane insulation, low GWP and zero ODP effect
- Energy efficient digital controller of temperature and defrosts
- Operating temperature 0°C +8°C , 32°C ambient



MFEI70-135



MFEI70-180

Características técnicas - Technical data

ref.	largo length (mm)	alto height (mm)	fondo depth (mm)	potencia frig. frig. power (W)	consumo consumption (W)	capacidad capacity (L)	peso neto net weight (Kg)	estantes shelves	pares de guías sets of slides	huecos GN 1/4 capacity GN 1/4	tensión monofásica single phase voltage	refrigerante coolant	rango range
MFEI60-150	1495	850	600	300	390	260	127	2	0	9	230 V - 50 Hz	R-134a	0°C+8°C
MFEI60-200	2020	850	600	590	615	410	155	3	0	11	230 V - 50 Hz	R-134a	0°C+8°C
MFEI70-135	1345	850	700	300	780	265	135	2	2	8	230 V - 50 Hz	R-134a	0°C+8°C
MFEI70-180	1795	850	700	590	390	450	155	3	3	10	230 V - 50 Hz	R-134a	0°C+8°C
MFEI70-225	2245	850	700	750	780	635	192	4	4	13	230 V - 50 Hz	R-134a	0°C+8°C



Made in Italy.

CE 2083/L

Self leaning centrifuge juice machines extract juice from non-squeezable fruit and vegetables as apples, pears, peaches, carrots, celery, fennel ...

The automatic peel separation and the optimum juice yield without the loss of vitamins make these machines ideal for all health fanatic people.

TECHNICAL FEATURES:

- Shiny aluminium body
- 230 V ~ 50/60Hz 400W
- Motor with thermal probe
- Aluminium peel containers as you want
- Overall size cm. 26x45x50 h
- Weight kos. 14



SP 2072/LL

Automatic citrus fruit squeezers using manual or mechanical pressure for squeezing juice from all citrus fruits thanks to the special design of a combined one for lemon, orange, grape fruit. For the best cleaning all the model come with completely removable stainless steel tray.

TECHNICAL FEATURES:

- ABS chrome or metallized body at choice
- Squeezing cone with integrated sieve in polycarbonate or in stainless steel at choice
- 230 V ~ 50/60Hz 450W
- Overall size cm. 20x31x52 h max
- Weight kos. 8



Made in Italy.

Grinder-doser - SUPER JOLLY

Stepless micrometrical grinding adjustment

Available in the these versions: • with manual switch | • with time switch | • automatic with start every 12 doses and stop when the ground coffee doser is full.

Power: 350 Watt

Grinding blades: Ø 64 mm (2 inches) ref. 33M single phase - ref. 33T three phase

Grinding blade speed : 1400 r.p.m. (50 Hz), 1600 r.p.m. (60 Hz)

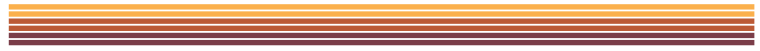
Coffee-bean container capacity: 1,2 Kg (2,7 lbs)

Ground coffee container capacity: 280 g (0,6 lbs)





**Habtoor
International**



univerbar



Made in Italy.

<http://www.univerbar.it/en/index.php>

COMPACT

Size: H 1895 | L 650 | P 775

Dishwasher with stationary basket: 500x500mm
Usable wash height: 400mm
Electrical supply: monophase and 3phase
Total rating: 7000W



LOGOS

Size: H 825 | L 600 | P 600

Dishwasher with stationary basket: 500x500mm
Usable wash height: 300mm
Electrical supply: monophase and 3phase
Total rating: 3750W



OMEGA

Size: H 825 | L 600 | P 600

Dishwasher with stationary basket: 500x500mm
Usable wash height: 300mm
Electrical supply: monophase and 3phase
Total rating: 5400W

Model available with built-in water softener.
Model available with built-in drain pump.





TC 32 DALLAS

- Conventional, strong tabletop mincer.
- Oil-bath gear box, ground and tempered elical gears.
- Powerful and silent running.
- Removable mincing head. (no tools required)

Power: Watt 2.200 - Hp 3,0

Power source: 230-400V/50Hz

Output/h: Kg/h. 400

Standard plate: ø mm 6



MIRRA 300 Vertical slicer

- Anodized cast aluminium alloy.
- Great distance between blade and motor for easy cleaning.
- Ventilated motor.
- Compact dimensions but great cutting capacity.
- Device for releasing the carriage.

Ø Blade: mm 300/inch. 12"

Motor: Watt 210 - HP 0,29

Cut thickness: mm 13

Run of carriage: mm 265

Hopper: mm 275x260



CUTTER C9 VV

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.
- See-through lexan lid.
- Lid with opening to add ingredients during operation.
- Standard: spatula and sharpening stones.

Power: Watt 350+350 - Hp 0,5+0,5

Bowl capacity: Lt. 9,4

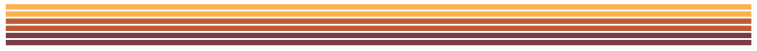
Bowl filling level: Lt. 5,4

Revolutions/m: rpm 1500÷2800





**Habttoor
International**



Metaltecnica Produzioni was founded at the beginning of the 70s and produces stainless steel furniture for large plants and hotel equipment. The steady attention to the market demands and the large range of products created such a experience so that customers can meet every demand thanks to a skilled staff and an effective design department.

All articles of the five production lines are conceived and made in accordance to the safety and hygiene rules in force, whereas this company invests human and financial resources in research and development in order to be always in the van for what equipment design, quality and reliability concerns.

The use of top-quality materials, an accurate processing, high technologies and a good product-featuring design are the strongest points of Metaltecnica Produzioni



Made in Italy.

www.metal-tecnica.com



Work Table



Cabinet



Wall Cabinet



Hood



Sink



**Habttoor
International**



A.A.T. produces automatic citrus juicers, commercial centrifuges, vending machines and other products, it supplies a valid tool to satisfy the consumer's growing demand for an healthy and natural diet. It proposes the machines with Oranfresh® brand for the catering and vending sector, it promotes the consumption of freshly squeezed juice into the Italian and European schools in order to spread an healthy life style, to prevent the different diseases caused by a wrong diet, the main cause of youth obesity that is growing dangerously nowadays.

Made in Italy.

www.oranfresh.com

MODEL-JF63

Orangenius is the genius among the Oranfresh® line of machines. Especially suited for commercial enterprises where space is a critical factor.

TECHNICAL FEATURES

Height: 71 cm (28 inches)

Depth: 56 cm (22 inches)

Width: 26 cm (10 inches)

Speed: 21 oranges/minute

Amps: 11,5 US / 5,5 UE

Volts: 110/120 US - 220/240 UE



OR M5 with hopper

On the OR M5 is possible to install as an optional the hopper (a motorized basket for the oranges on top of 7 kgs) and also a special kit to through the squeezed oranges into a rubbish bin under the table in case of heavy usage of the machine.

TECHNICAL FEATURES

Height: 95 cm (37.5 inches)

Depth: 60 cm (24 inches)

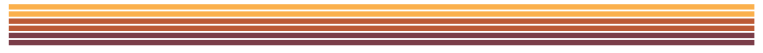
Width: 48 cm (19 inches)

Speed: 21 oranges/minute

Amps: 11,5 US / 5,5 UE

Volts: 110/120 US - 220/240 UE





Accessories



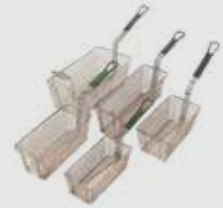
Coal



Filter paper



Basket Support,
Screen-Type Racks



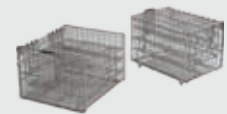
Twin-Size Fry Baskets



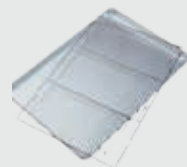
Brushes



Filter envelope



Basket 4 tier



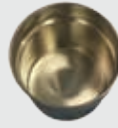
Display rack



Handle of basket



**air
King**



Dip Pot



Lug Plug Plastic



Dip basket



Plastic Dough ball pan



Lug Cover Plastic



Lug Plastic
without hole



Lug Plastic
with hole



Crispy basket

CAMBRO
TRUSTED FOR GENERATIONS™



Camshelving
starter



Camshelving
add on

(FASTRON.)



Computer

MAXXIMUM



Shower



**Habttoor
International**



Slicer



Crimping Slicer



Julienne Cutter



Dicing Grid



Soft Dicing



Grater/ Shredder



Standard Slicer



French Fries

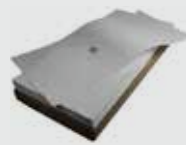


fine cut slicer



Fine Grater fine

PRINCE CASTLE INC.
WORLDWIDE



Filter Paper



Pan Drain



Pan Cover



Pan For
Holding Cabinet



Sauce Dispenser



Tomato Slicer



SAN JAMAR
Smart ♦ Safe ♦ Sanitary



Cup Dispenser
Pull Type



Basket Support,
Screen-Type Racks



Cup Disp. Box System

 **SERVER**



Fudge Server
With Ladle



Serving Bar Non
Insulated Rail



Food Server



Twin Fudge
Server



Ice Packed
Cooled Server

 **Vitamix.**



2 Lit Container
With Ice Blade



2 Liter Container
With Wet Blade



1.4 Liter Container
with ice blade



Container XP
blade lid plug 32 oz



Container XP
blade lid plug 48 oz



SERVICES

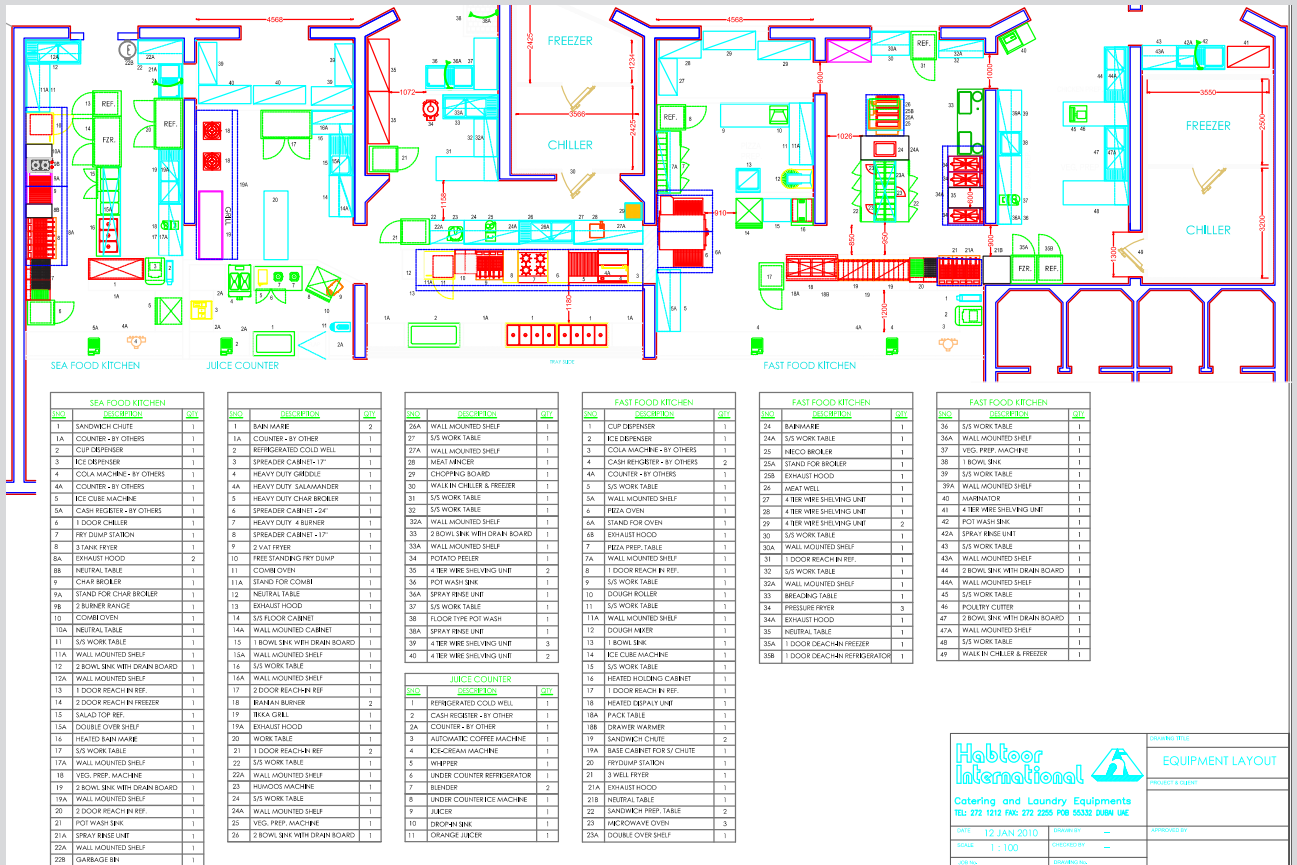
PROJECT DESIGN

We provide our clients with the opportunity to effectively and efficiently translate their ideas into reality. Habtoor International offers solutions that meet both the needs of the food service operation and support the integrity of the facility design. We program the requirements of the project, create schematics, and develop a final design that best serves our clients' needs.

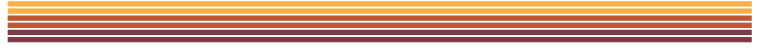


A. EQUIPMENT LAYOUT

Detailed floor plans show the location of each piece of equipment and this work is done in close coordination with the architect to ensure that, for example, equipment will fit as shown on the plan, columns will not interfere with production processes, and ceiling heights will be adequate for ventilation systems.



Habtoor International
 Catering and Laundry Equipments
 1st-2nd-3rd-4th-5th-6th-7th-8th-9th-10th-11th-12th-13th-14th-15th-16th-17th-18th-19th-20th-21st-22nd-23rd-24th-25th-26th-27th-28th-29th-30th-31st-32nd-33rd-34th-35th-36th-37th-38th-39th-40th-41st-42nd-43rd-44th-45th-46th-47th-48th-49th-50th-51st-52nd-53rd-54th-55th-56th-57th-58th-59th-60th-61st-62nd-63rd-64th-65th-66th-67th-68th-69th-70th-71st-72nd-73rd-74th-75th-76th-77th-78th-79th-80th-81st-82nd-83rd-84th-85th-86th-87th-88th-89th-90th-91st-92nd-93rd-94th-95th-96th-97th-98th-99th-100th

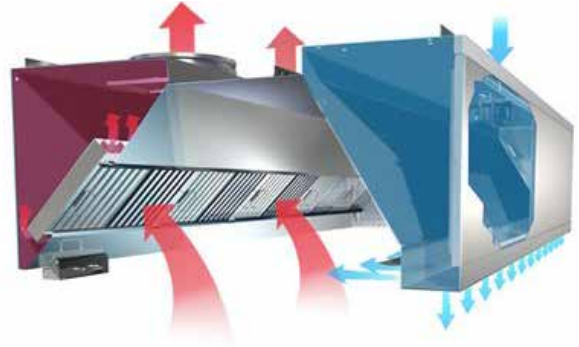


B. ELECTROMECHANICAL LAYOUT

Prepare mechanical, plumbing and electrical spot connection drawings to indicate the utility connection locations of each item of equipment. We will provide comprehensive utility coordination of equipment requirements within the MEP design and will track this through the construction administration phase.

C. SIZING HOODS (COMPUTING EXHAUST VOLUME)

We determine the volume of air to be exhausted and supply by a ventilation system by two factors : the amount of heat generated by the equipment below the hood and the design of the hood itself. We have also solutions to properly introduce fresh air into the space with double skin exhaust hood.



KITCHEN EQUIPMENT CONTRACTING

Habtoor International provides complete kitchen equipment contracting . In addition to the equipment supply, we provide custom fabricated stainless steel work tables, exhaust hoods, sinks, wall mounted shelves, etc.



INSTALLATION AND AFTER SALE

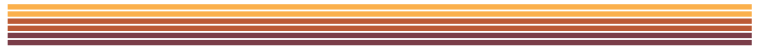
We value our clients and offer professional installation. After every installation, clients are promised a follow up from us to ensure they are satisfied with our performance and pleased with our installation. With over 65 dedicated employees and a huge stock of spare parts, we offer 12 hours service which is supported by our 35 qualified and trained technicians.





CHICKEN CONCEPT





Poultry Cutter



Marinator



Breader table



PFG-600 Gas



HHC-900 Full-size



Display counter warmers



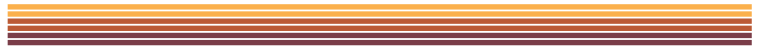


PIZZA CONCEPT



FireFly
FIELD STAFF 2012
CIVAS

John
Lincoln



IGF

Spiral mixer



IGF

Dough Roller




CORECO

Topping



 **Lincoln**

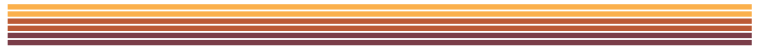
Impinger I (1400 Series)





BURGER CONCEPT





SILVER KING.
WE'VE GOT REFRIGERATION DOWN COLD.

SKMF34



niECO

JF63



PRINCE CASTLE INC.
WORLDWIDE

Toasters



PRINCE CASTLE INC.
WORLDWIDE

HOLDING BIN



CORECO

Topping



Hatco

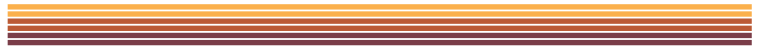
Sandwich Chute





FRYING CONCEPT

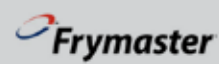




RG 250



Freezer



FPP245EC

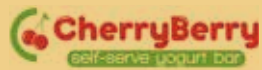


Dump Station



OUR CUSTOMERS





Kentucky House Chain Restaurants, Isfahan



Haftkhan Restaurant Complex



Voshna Fast Food, Semnan



Narenjestan Fast Food, Mazandaran

OUR CUSTOMERS



Abdullah Al Ghurair	- Villa Kitchen
Abela	- Dubai
Abu Dhabi Co-Op. Society	- Abu Dhabi
Adam & Eve Coffee Shop	- Abu Dhabi
Airport Hotel	- Dubai
Al Bustan Centre (Food Court)	- Dubai Shopping Mall
Al Futtaim – Ikea	- Dubai
Al Nakheel Villas	- Dubai
Al Tawoos	- Burger King Restaurant, Oman
Astoria Hotel	- Dubai
Automatic Restaurant & Grill	- Dubai
Baskin Robins	- Dubai
Bistro Restaurants	- Dubai & Dubai Int’l Airport
Buhussain	- Villa Kitchen
Bur Juman Centre Food Court	- Fujiyama Restaurant (Japanese)
Caribou Coffee	- Dubai, Bahrain & Oman
Chicken Hut	- Al – Ain
City Tower-Coffee Shop	- Dubai
Coco’s Restaurant (s)	- Dubai
Comfort Inn Hotel	- Dubai
Costa Coffee	- Dubai
Damascus Fried Chicken	- Dubai International Airport
Dome Café	- Dubai
Dubai International Airport	- Dubai
Dunkin Donuts	- Middle East
Elements cafe	- Dubai
Emarat	- U.A.E.
Emirates Bowling Club	- Dubai
Emirates Fast Food	- McDonalds Restaurants, U.A.E
Emirates Golf Club	- Dubai
Emirates Tower Hotel	- Dubai
Eppco	- U.A.E
Favorate Chicken	- Dubai
Fine Food Trading – Jollibee	- Dubai
First Food Services	- Burger King Restaurants U.A.E
Fish World	- Al Ain
Fuddruckers	- Dubai & Abu Dhabi
Ghantoot Polo & Racing Club	- Dubai
Gloria Jeans	- Dubai
Golden Fork	- Dubai & Abu Dhabi

Gulf Inn Hotel	- Dubai
Hardees (Americana)	- U.A.E.
Hilton Hotel	- Dubai
Holiday Inn	- Kuwait
Hyatt Hotel	- Oman
Hyatt Regency	- Dubai
Intercontinental Hotel	- Dubai
Intercontinental Hotel	- Oman
Italian Palace	- Al Ain
Jebel Ali Staff Canteen	- Jebel Ali
Jeddah Airport Restaurant	- Saudi Arabia
Jumeirah Beach Hotel	- Dubai
K M Brothers-Southern Fried Chicken	- Abu Dhabi
Kanzaman Restaurant	- Dubai
Kenny Rogers	- Dubai
KFC (Americana)	- U.A.E.
Little Caesars Pizza	- Dubai
Mawarid Marketing Co	- Saudi Arabia
Meed Convenience Stores	- Saudi Arabia
Metropolitan Hotel	- Cinema Complex Dubai
Milky Lane	- Dubai
Mrs. Fields	- Dubai
Mrs.Vanellis	- Dubai
Ned Kelly's (Alamo Rest.)	- Dubai
Oleyan	- Burger King Restaurant, Saudi Arabia
Pizza Corner	- Dubai
Pizzeria Uno	- Dubai
Quality Inn	- Dubai
Riviera Hotel	- Dubai
Royal Abjar Hotel	- Dubai
Saif al Ghurair	- Villa Kitchen
Sea Food Restaurant	- Al Bustan Center
Sheikha Rafiya Bint Biya	- Villa Kitchen
Speke Hotels	- Uganda
Spur Steak House	- Dubai - DFC
Starbucks	- Dubai
Supreme Food Services	- Dubai
The Hut Coffee Shop	- Al Ain
The Venue	- Dubai
Wonderland L. L. C	- Dubai



Habtoor International

HEAD OFFICE:

P.O.Box: 55332, Dubai, U.A.E

Tel: +971 4 272 1212

Fax: +971 4 272 2255

E-Mail: info@habtoor.ae

SERVICE DEPARTMENT

Tel: +971 4 265 1519

Fax: +971 4 265 1118

24 Hours Service: +971 50 795 8811

E-Mail: Service@habtoor.ae