

Induction Cooker 4P 35-1 TCK



► Flexible table-top appliance



► Heat can be regulated via power stages or temperature



► Knob and touch control

Description

Whether in a front-of-house cooking area or as a fixed part of the kitchen, the induction cooker 4P 35-1 is an impressive table-top appliance with elegant optics and a total power of 2 x 7 kW. Equipped with four large hobs for a pot diameter of up to 280 mm and with the option to switch between power stages and temperature, it is a reliable kitchen aid.

Features

- Output hob front left max.: 3500 W
- Output hob rear left max.: 3500 W
- Output hob front right max.: 3500 W
- Output hob rear right max.: 3500 W
- Diameter hob front left: 280 mm
- Diameter hob rear left: 280 mm
- Diameter hob front right: 280 mm
- Diameter hob rear right: 280 mm
- Number of temperature levels: 10
- Temperature range: 60 °C to 240 °C
- Intervals temperature setting: 20 °C
- Timer: No
- Colour: Silver
Black
- Type of hobs: Induction
- Material hob: Glass
- Number of hobs: 4



► Pot diameter of up to 280 mm

► Continue on the next page

Induction Cooker 4P 35-1 TCK

- Load capacity per hob: 30 kg
- Size cerane surface: W 720 x D 760 mm
- Number of output levels: 10
- Control unit: Toggle
Touch
- Digital display: Yes
- Regulation of: Output
Temperature
- Control lamp: -
- Pot recognition: Yes
- Lock button (child protection): No
- Overheating protection: Yes
- ON/OFF switch: No
- Core temperature sensor: No
- Can be installed: No
- Properties: -
- Power load: 14 kW | 400 V | 50-60 Hz
- Equipment connection: 2 x 3 NAC
- Material: Stainless steel
- Important information: Minimum pot diameter 160 mm, max. pot diameter 280 mm
2 separate sockets required
- Size: W 792 x D 900 x H 234 mm
- Weight: 33.9 kg



Induction Cooker 4P 35-1 TCK

Add on Products

Cooking pot E10.4L-SG1



- Detachable handle: No
- Material: Stainless steel
- Important information: -
- Handle properties: Thermally insulated
- Induction-suitable: Yes
- Material handle(s): Stainless steel
- With pouring rim: Yes

Code-No. 100453
GTIN 4015613773193

Frying pan E240-D1



- Including: 1 lid
- Material handle(s): Stainless steel
- Handle properties: Thermally insulated
- Detachable handle: No
- Roasting surface design: Stainless steel
Brushed
- Induction-suitable: Yes

Code-No. 100457
GTIN 4015613773223

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre

Code-No. 173278
GTIN 4015613773346

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353

Induction Cooker 4P 35-1 TCK

Add on Products

Cookware set T4

CNS
18/10



Code-No. A130441
GTIN 4015613403977

Sub-Structure 4P 3550-1 TCK

STAINLESS
STEEL



- Delivery state: Building kit (simple assembly)
- Colour: Silver
- Designed for: Induction Cooker 4P 35-1 TCK
Induction Cooker 4P 50-1 TCK
- Base shelf: Yes
- Height-adjustable feet: Yes
- Material: Stainless steel

Code-No. 105770
GTIN 4015613841786

Cooking pot E10.4L-SG1



- Detachable handle: No
- Material: Stainless steel
- Important information: -
- Handle properties: Thermally insulated
- Induction-suitable: Yes
- Material handle(s): Stainless steel
- With pouring rim: Yes

Code-No. 100453
GTIN 4015613773193

Frying pan E240-D1

STAINLESS
STEEL



- Including: 1 lid
- Material handle(s): Stainless steel
- Handle properties: Thermally insulated
- Detachable handle: No
- Roasting surface design: Stainless steel
Brushed
- Induction-suitable: Yes

Code-No. 100457
GTIN 4015613773223

Induction Cooker 4P 35-1 TCK

Add on Products

Power cleaner F1L



- Order quantity unit: 1 box (6 bottles)
- Designed for: Manual cleaning of heavily soiled surfaces
Grill, oven and combi steamer cleaning (without cleaning system)
Cookers, extractor hoods, tilting frying pans etc.
- Content: 6 x 1 litre

Code-No. 173278
GTIN 4015613773346

Intensive power cleaner F1L



- Order quantity unit: 1 box (6 bottles)

Code-No. 173280
GTIN 4015613773353

Cookware set T4

CNS
18/10



Code-No. A130441
GTIN 4015613403977

Sub-Structure 4P 3550-1 TCK

STAINLESS
STEEL



- Delivery state: Building kit (simple assembly)
- Colour: Silver
- Designed for: Induction Cooker 4P 35-1 TCK
Induction Cooker 4P 50-1 TCK
- Base shelf: Yes
- Height-adjustable feet: Yes
- Material: Stainless steel

Code-No. 105770
GTIN 4015613841786



TRITACARNE SERIE UNGER UNGER MEAT MINCERS

• Macchinario per uso professionale • Struttura in acciaio inossidabile lucidato • Ingranaggi elicoidali in acciaio temperato a bagno d'olio • Motore asincrono ventilato con termica di protezione • Gruppo macinazione carne: Ghisa / Alluminio / Acciaio Inox • Trafilte auto affilanti in acciaio inox di serie • Tramoggia e piatto raccolta in acciaio inox • Pestello in ABS • Comandi a 24 volt • Set per insaccare (a richiesta) • Inversione di marcia (a richiesta) • Norme CE • Fabbricato in Italia

• Professional equipment • Structured in polished stainless steel • Oil immersed steel gears • Ventilated asynchronous motor with thermal protection included • Easy-removable mincing unit available in: Electroless nickel plated cast iron / Anodized aluminium / AISI 304 stainless steel • Stainless steel self-sharpening draw-plates included • Stainless steel tray and hopper • ABS pestle • 24 volt controls • Sausage filling kit available on demand • Gear inversion option available on demand • CE approved • Proudly Made in Italy

IL SISTEMA UNGER MONTA COLTELLI A DOPPIO TAGLIO E UNA SERIE DI PIASTRE CON DIFFERENTI FORI IN GRADO DI RENDERE LE CARNI LAVORATE UN IMPASTO OMOGENEO

THE UNGER SYSTEM MOUNTS DOUBLE EDGED KNIVES AND A SERIES OF PLATES WITH DIFFERENT HOLES CAPABLE OF MAKING THE PROCESSED MEATS A HOMOGENEOUS MIXTURE



Gruppi di macinazione - Mincing Groups

	Inox S/Steel	Alluminio Aluminium	Ghisa Cast Iron
TS TI 12 / TS TI 22	●	●	●
TI 12 R / TI 22 R	●	●	●
TI 32 R / TI 32 RS	●	●	●
TI 32 R^{PRO} UNGER	●	●	●

TS 12 UNGER



Bocca d'uscita
Barrel (mm)
Ø 70



Peso netto (mono/trifase)
Net weight single/three phase (kg)
23,0 / 21,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 215 / D. 480 / H. 430



TI 12 UNGER



Bocca d'uscita
Barrel (mm)
Ø 70



Peso netto (mono/trifase)
Net weight single/three phase (kg)
24,0 / 22,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 215 / D. 490 / H. 430



TS 22 UNGER



Bocca d'uscita
Barrel (mm)
Ø 82



Peso netto (mono/trifase)
Net weight single/three phase (kg)
25,0 / 23,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 220 / D. 440 / H. 440



TI 22 UNGER



Bocca d'uscita
Barrel (mm)
Ø 82



Peso netto (mono/trifase)
Net weight single/three phase (kg)
26,0 / 24,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 240 / D. 490 / H. 500



TI 12 R UNGER



Bocca d'uscita
Barrel (mm)
Ø 70



Peso netto (mono/trifase)
Net weight single/three phase (kg)
27,0 / 27,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 215 / D. 480 / H. 430



TI 22 R UNGER



Bocca d'uscita
Barrel (mm)
Ø 82



Peso netto (mono/trifase)
Net weight single/three phase (kg)
33,0 / 33,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 215 / D. 490 / H. 430



TI 32 RS UNGER



Bocca d'uscita
Barrel (mm)
Ø 98



Peso netto (mono/trifase)
Net weight single/three phase (kg)
40,0 / 40,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 215 / D. 480 / H. 430



TI 32 R UNGER



Bocca d'uscita
Barrel (mm)
Ø 98



Peso netto (mono/trifase)
Net weight single/three phase (kg)
54,0 / 48,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 215 / D. 490 / H. 430



TI 32 R^{PRO} UNGER



Bocca d'uscita
Barrel (mm)
Ø 98



Peso netto
Net weight (kg)
50,0 kg



Dimensioni prodotto
Product dimension (mm)
B. 295 / D. 545 / H. 550



	Alimentazione <i>Power supply (Volt/Hz)</i>	Potenza <i>Motor power (Kwatt/Hp)</i>	Giri/m coclea <i>Screw revolution (RPM)</i>	Produzione oraria <i>Production per hour (kg/h)</i>	Bocca inserimento carne <i>Inlet (mm)</i>	Piastra in dotazione <i>Standard plate (mm)</i>
TS 12 UNGER	230/50 230-400/50	1,10 (1,50)	140	200	ø 52	1/2 UNGER ø 0-6
TI 12 UNGER		1,10 (1,50)		200		
TI 12 R UNGER		1,10 (1,50)		250		
TS 22 UNGER		1,10 (1,50)		300		1/2 UNGER ø 0-6 oppure UNGER TOTALE ø 0-10-6
TI 22 UNGER		1,10 (1,50)		300		
TI 22 R UNGER		1,50 (2,00)		350/400		
TI 32 RS UNGER		1,60 (2,20)		500	ø 52 / ø 76	UNGER TOTALE ø 0-10-6
TI 32 R UNGER		2,20 (3,00)		600	ø 52 / ø 76	
TI 32 R^{PRO} UNGER	230-400/50	2,20 (3,00)		600	ø 76	

	NORME CE / <i>CE APPROVED</i>				SENZA NORME CE / <i>NON CE APPROVED</i>			
	Gruppo Macinazione				Mincing group			
	Ghisa Alimentare 1/2 Unger	Acciaio Inox 1/2 Unger	Ghisa Alimentare Unger Totale	Acciaio Inox Unger Totale	Food Grade Cast Iron 1/2 Unger	Stainless Steel 1/2 Unger	Food Grade Cast Iron Total Unger	Stainless Steel Total Unger
TS 12 UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>	FTS106U	FTS126U			FTS106UE	FTS126UE		
TS 12 UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>	FTS107U	FTS127U			FTS107UE	FTS127UE		
TI 12 UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>	FTI106U	FTI126U			FTI106UE	FTI126UE		
TI 12 UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>	FTI107U	FTI127U			FTI107UE	FTI127UE		
TS 22 UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>	FTS116U	FTS136U	FTS116UT	FTS136UT	FTS116UE	FTS136UE	FTS116UTE	FTS136UTE
TS 22 UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>	FTS117U	FTS137U	FTS117UT	FTS137UT	FTS117UE	FTS137UE	FTS117UTE	FTS137UTE
TI 22 UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>	FTI116U	FTI136U	FTI116UT	FTI136UT	FTI116UE	FTI136UE	FTI116UTE	FTI136UTE
TI 22 UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>	FTI117U	FTI137U	FTI117UT	FTI137UT	FTI117UE	FTI137UE	FTI117UTE	FTI137UTE
TI 12 R UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>	FTI106RU	FTI126RU			FTI106RUE	FTI126RUE		
TI 12 R UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>	FTI107RU	FTI127RU			FTI107RUE	FTI127RUE		
TI 22 R UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>	FTI116RU	FTI136RU	FTI116RUT	FTI136RUT	FTI116RUE	FTI136RUE	FTI116RUTE	FTI136RUTE
TI 22 R UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>	FTI117RU	FTI137RU	FTI117RUT	FTI137RUT	FTI117RUE	FTI137RUE	FTI117RUTE	FTI137RUTE
TI 32 RS UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>				FTI138RSUT				FTI138RSUTE
TI 32 RS UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>				FTI139RSUT				FTI139RSUTE
FINV <i>inversione di marcia gear reverse option</i>	su richiesta / on request				di serie / included			
TI 32 R UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>				FTI138RUT				FTI138RUTE
TI 32 R UNGER 230V monofase <i>single phase</i> <i>codice prodotto product code</i>				FTI139RUT				FTI139RUTE
TI 32 R PRO UNGER 230/400V trifase <i>three phase</i> <i>codice prodotto product code</i>				FTI139RPUT				
FINV <i>inversione di marcia gear reverse option</i>	di serie / included				di serie / included			

• I macchinari senza norme CE sono destinati ai paesi fuori dalla Comunità Europea / *Not suitable for EC countries* • Le illustrazioni sono riferite ai modelli CE / *Pictures refer to CE approved models*

APPLICAZIONI SOLO PER TRITACARNE O TRITACARNE GRATTUGIA MOD. 12 O 22 **ESCLUSO UNIKO** • AVAILABLE FOR MEAT MINCER AND COMBO MEAT MINCER AND GRATER MOD. 12 OR 22 ONLY - **NOT SUITABLE FOR UNIKO MODELS** • TUTTE LE APPLICAZIONI SONO DA INTENDERSI SENZA MACCHINARIO - DEVICES PRICES ARE NOT INCLUSIVE OF MEAT MINCER • LE APPLICAZIONI SONO ADATTE SIA PER MACCHINARI **CE** CHE PER MACCHINARI **NON CE** - DEVICES ARE SUITABLE FOR **CE** AND **NON CE** APPROVED MODEL

GRUPPO CARNE MEZZO UNGER			
HALF UNGER SYSTEM MINCING ASSEMBLY		Ghisa Alimentare Food Grade Cast Iron	Acciaio Inox Stainless Steel
Mod. 12 Bocca, coclea con perno, volantino, n° 2 piastre, coltello Mouth, screw, handwheel, n° 2 plates, knife codice prodotto product code		FOTM12GU	FOTM12IU
Mod. 22 Bocca, coclea con perno, volantino, n° 2 piastre, coltello Mouth, screw, handwheel, n° 2 plates, knife codice prodotto product code		FOTM22GU	FOTM22IU

GRUPPO CARNE UNGER TOTALE			
TOTAL UNGER SYSTEM MINCING ASSEMBLY		Ghisa Alimentare Food Grade Cast Iron	Acciaio Inox Stainless Steel
Mod. 22 Bocca, coclea con perno, volantino, n° 3 piastre, n° 2 coltelli Mouth, screw, handwheel, n° 3 plates, n° 2 knives codice prodotto product code		FOTM22GUT	FOTM22IUT
Mod. 32 Bocca, coclea con perno, volantino, n° 3 piastre, n° 2 coltelli Mouth, screw, handwheel, n° 3 plates, n° 2 knives codice prodotto product code			FOTM32IUT

RICAMBI PER TRITACARNE UNGER		 Piastre e coltelli Acciaio Inox Stainless Steel plates and knives		
SPARE PARTS FOR UNGER MINCER		Modello 12	Modello 22	Modello 32
Piastra ø 0 mm Plate ø 0 mm codice prodotto product code		F0400U	F0401U	F0402U
Piastra ø 2 mm Plate ø 2 mm codice prodotto product code		F0406U	F0409U	F0412U
Piastra ø 3 mm Plate ø 3 mm codice prodotto product code		F0407U	F0410U	F0413U
Piastra ø 3,5 mm Plate ø 3,5 mm codice prodotto product code		F3142U	F3149U	F3156U
Piastra ø 4,5 mm Plate ø 4,5 mm codice prodotto product code		F0408U	F0411U	F0414U
Piastra ø 6 mm Plate ø 6 mm codice prodotto product code		F3136U	F3138U	F3140U
Piastra ø 8 mm Plate ø 8 mm codice prodotto product code		F3137U	F3139U	F3141U
Piastra ø 10 mm Plate ø 10 mm codice prodotto product code		F3143U	F3150U	F3157U
Piastra ø 12 mm Plate ø 12 mm codice prodotto product code		F3144U	F3151U	F3158U
Piastra ø 14 mm Plate ø 14 mm codice prodotto product code		F3145U	F3152U	F3159U
Piastra ø 16 mm Plate ø 16 mm codice prodotto product code		F3146U	F3153U	F3160U
Piastra ø 18 mm Plate ø 18 mm codice prodotto product code		F3147U	F3154U	F3161U
Piastra ø 20 mm Plate ø 20 mm codice prodotto product code		F3148U	F3155U	F3162U
Coltello Knife codice prodotto product code		F0415U	F0416U	F0417U

IMBUTI PER INSACCARE			
SAUSAGE FILLING FUNNELS			
Set 3 imbuti in Moplen per insaccare Mod. 12 - Foro imbuti mm 15/20/25 Sausage filling kit Mod. 12 (3 pcs kit) - Funnel diam mm 15/20/25			F0163/12
Set 3 imbuti in Moplen per insaccare Mod. 22 - Foro imbuti mm 15/20/25 Sausage filling kit Mod. 22 (3 pcs kit) - Funnel diam mm 15/20/25			F0163/22
Set 3 imbuti in Moplen per insaccare Mod. 32 - Foro imbuti mm 15/20/25 Sausage filling kit Mod. 32 (3 pcs kit) - Funnel diam mm 15/20/25			F0163/32
Anello per insaccare Mod. 12 Ring for funnels Mod. 12			F2227
Anello per insaccare Mod. 22 Ring for funnels Mod. 22			F2228
Anello per insaccare Mod. 32 Ring for funnels Mod. 32			F3507



PPJ - LCJ

pelapatate - lavacozze
potato peelers - mussels cleaner



INDUSTRIA 4.0

- Costruzione in acciaio inox AISI 304.
- Sistema di trasmissione con cinghia poliV autotensionante.
- Potenti motori ventilati per uso continuo.
- Fondello abrasivo in inox bugnato.
- Pareti abrasive nel PP con mantello facilmente sostituibile dall'operatore.
- Vasca e fondello abrasivo facilmente asportabili senza attrezzi e lavabili in lavastoviglie (brevettato).
- Sistema di scarico patate automatico.
- Bocca di scarico in acciaio inox con fissaggio rapido e chiusura ermetica.

- AISI 304 stainless steel body.
- transmission system with self-tensioning belt Poliv.
- High efficiency ventilated motors for continuous operation.
- stainless peeling disc.
- PP abrasive walls with easily replaceable mantle by the operator.
- Bath and easily removable bottom peeling without tools and dishwasher safe (patented).
- exhaust system automatically potatoes.
- exhaust vent in stainless steel with quick and sealed locking.



PPJ 10



PPJ 20

PPJ - LCJ

- Piedini inox regolabili e fissabili a pavimento.
- Facile manutenzione per accesso immediato a tutti i componenti senza ribaltare la macchina.

Versioni a due velocità (solo versione 10):

- Pelapatate/Lavacozze (PP/LC) necessita due vasche.
- Pelapatate/Asciugaverdura (PP/AV) necessita cestello opzionale.

Versione CE con:

- Microinterruttore su coperchio
- Microinterruttore su sportello scarico

PPJ - LCJ

- Adjustable feet steel and fixed to the floor.
- Easy service and easy access to the components.

2 speeds version 10:

- Potato peeler/shell washer (PP/LC) requires 2 containers.
- Potato peeler/vegetable drier (PP/AV) requires optional drier basket.

CE version with:

- Microswitch on the lid
- Microswitch on outlet opening



PPJ 6



PPJ 10



Cesto asciugaverdura
Vegetable drier basket



Attacco rapido entrata acqua
Fast connection/remove of water entry



Comandi 24 Volt PPJ 2V
PPJ 2V 24 Volt controls

Opzionali:

- Convogliatore porta sacchetto.
- Attacco rapido entrata acqua.
- Cavalletto e filtro inox.
- Cesto asciugaverdure
- SRCS scheda controllo remoto PPJ 10 - 20

Options:

- Longer opening for shopping bags.
- Fast connection/remove of water entry
- S/S trestle and sieve.
- Vegetable drier basket.
- SRCS wifi control board PPJ 10 - 20

Optionals



Cavalletto con filtro
Optional trestle with sieve



Convogliatore porta sacchetto
Longer opening for shopping bags



PPJ 6 SC



PPJ 6 SC



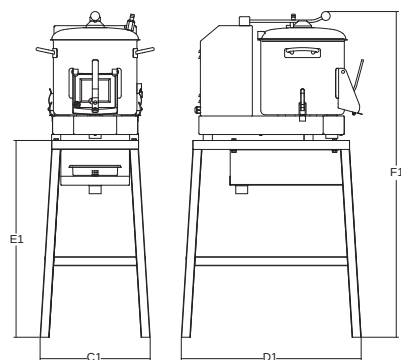
PPJ 10 SC



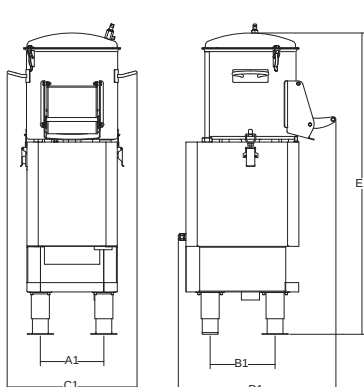
PPJ 20 SC

Dimensioni con cavalletto opzionale / Dimensions with optional trestle

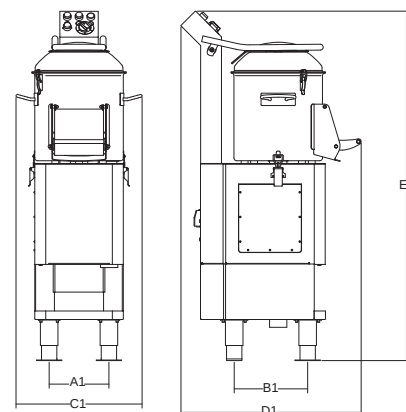
PPJ/LCJ 6



PPJ/LCJ 6-10-20 SC



PPJ/LCJ 10-20

**PPJ/LCJ 6**

C1 = mm 370
D1 = mm 600
E1 = mm 660
F1 = mm 1090

PPJ/LCJ 6 SC

A1 = mm 200
B1 = mm 240
C1 = mm 400
D1 = mm 400
E1 = mm 790

PPJ/LCJ 10 SC

A1 = mm 225
B1 = mm 230
C1 = mm 460
D1 = mm 560
E1 = mm 1070

PPJ 20 SC

A1 = mm 330
B1 = mm 310
C1 = mm 560
D1 = mm 650
E1 = mm 1210

PPJ/LCJ 10

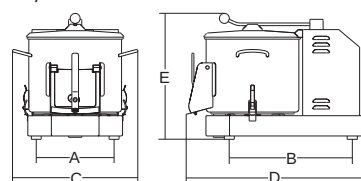
A1 = mm 220
B1 = mm 270
C1 = mm 470
D1 = mm 775
E1 = mm 1276

PPJ/LCJ 20

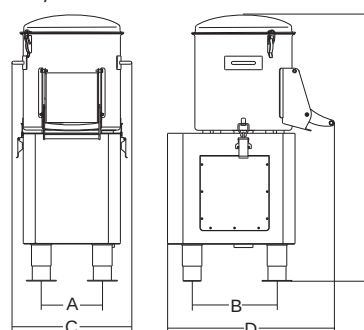
A1 = mm 300
B1 = mm 300
C1 = mm 560
D1 = mm 880
E1 = mm 1360

Dimensioni senza cavalletto opzionale / Dimensions without optional trestle

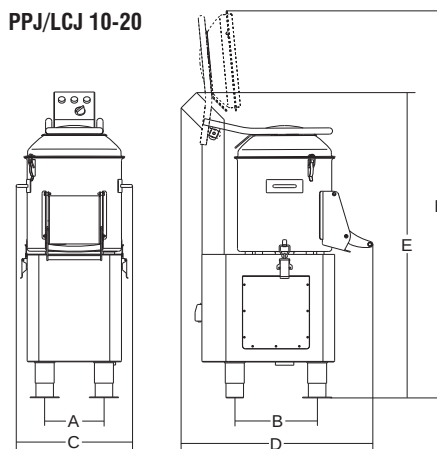
PPJ/LCJ 6



PPJ/LCJ 10-20 SC



PPJ/LCJ 10-20



	watt/Hp	r.p.m.	kg/lt	kg/h.	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
PPJ6 SC	370/0.50	1ph/3ph	320	6/10	105	214	240	400	400	690	-	23	720x570x1020	35
PPJ 6	370/0.50	1ph	320	6/10	105	260	320	400	550	440	-	31	500x630x650	36
PPJ 10 SC	735/1	1ph/3ph	320	10/20	170	218	300	460	560	890	-	41.5	720x570x1200	51.5
PPJ 10	735/1	1ph/3ph	320	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
PP/LCJ 10 2V	368-662/0.50-0.90	3ph	160/320	10/20	170	203	282	470	775	1050	1310	52	720x570x1200	62
PP/AVJ 10 2V	368-552/0.50-0.75	3ph	320/450	10/20	170	203	282	470	775	1050	1310	52	720x570x1200	62
PPJ 20 SC	1.102/1.5	1ph/3ph	275	20/35	340	306	385	560	650	1055	-	52	640x760x1400	62
PPJ 20	1.102/1.5	3ph	275	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68
LCJ 6 SC	370/0.50	1ph/3ph	150	6/10	150	220	260	400	400	690	-	23	720x570x1020	35
LCJ 6	370/0.50	1ph	150	6/10	150	260	320	400	550	440	-	31	500x630x650	36
LCJ 10 SC	735/1	1ph/3ph	150	10/20	170	203	282	470	544	910	-	41.5	720x570x1200	61
LCJ 10	735/1	1ph/3ph	150	10/20	170	203	282	470	775	1050	1310	51	720x570x1200	61
LCJ 20	1.102/1.5	3ph	150	20/35	340	295	337	560	880	1190	1545	58	640x760x1400	68

Фритюрница SNACK IV



Описание

Особенности

- | | |
|--------------------------------|---|
| • Тип: | Настольный прибор |
| • Емкость для сбора жира: | нет |
| • Материал: | Нержавеющая сталь |
| • Размер корзины: | Ш 195 x Г 245 x В 140 мм |
| • Серия: | - |
| • Режим работы: | Электрический |
| • Важная информация: | Подходит для фритюрного масла и жира в брикетах
Необходимы 2 отдельные розетки |
| • Мощность: | 2 x 3,25 кВт 2 x 230 В 50 Гц |
| • Цвет: | Серебристый |
| • Количество емкостей: | 2 |
| • Подключение прибора: | Готов к подключению |
| • Объем корзины: | 5,5 л |
| • Объем емкости: | 8 л |
| • Количество корзин: | 2 |
| • Холодная зона: | да |
| • Предохранительный термостат: | да |

► Продолжение на следующей странице

Фритюрница SNACK IV

- Кран слива жира: нет
- Цифровая индикация: нет
- Диапазон температуры: 50 °C до 190 °C
- Регулирование температуры: Вручную
- Управление: Ручка
- Контрольная лампа: Разогрев
Готовность к работе
- Выключатель: нет
- Ножки с регулированием по высоте: нет
- Свойства: Закругленные углы
Ручки для переноски, боковые
- В комплекте: 2 крышки
2 корзины
- Габариты: Ш 555 x Г 620 x В 340 мм
- вес: 12,5 кг



Фритюрница SNACK IV

Дополнительные аксессуары

Фильтр для фритюрниц TK60



CNS
18/10



- Температурный диапазон до: 200 °C
- Материал: CNS 18/10
- Работа от аккумулятора: нет
- Важная информация: Блок управления очищать только влажной тканью
- Переносной: да
- Пропускная способность: 60 л / мин.

Артикул 162655
GTIN 4015613870793

Datasheet

Chef'sCombi 10 GN Electric



Capacity:

- 10 1/1-GN pans
- Removable standard hinging rack with 67mm slide-in rail spacing.
- Selection of accessories for various procedures such as baking, braising, or grilling.

Modes:

- Convection: from 30 to 300°C
- Steam: from 30 to 100°C
- Hot Steam: from 101°C to 130°C
- Mixt: from 30 to 300°C

Description

All-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, holding.

Advanced cooking technologies for premium cooking results with powerful heating elements, lambda sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function.

Chef'sCombi is equipped with the following technologies:

CombiOS

Operation, customizable, intuitive and responsive.

CombiClimateControl

Powerful climate management for outstanding cooking results.

Manual cooking with AutoClimate

Precise, quick and easy to use.

CombiGuide

For reproducible best cooking results, no matter who operates the Chef'sCombi.

MenuMix

Simple and fast mixed feeds.

CombiCare

Automatic cleaning. Clean, fast and inexpensive.

CombiOS

CombiOS is an innovative operating concept, based on smart phone operation, with a high-performance processor working in the background. This makes operation intuitive and very responsive. There are hardly any waiting times, especially when switching on or off. If desired, the user interface can be easily adapted to personal requirements.

CombiClimateControl

This is the basis for outstanding cooking performance. The heat is distributed evenly and, if required, powerfully in the cooking cabinet, ensuring the best cooking results even when fully loaded. Fresh steam is supplied by the steam generator. The high-performance dehumidification secures the desired crispiness.

AutoClimate

AutoClimate supports the user during manual cooking if required. AutoClimate sets the appropriate cooking climate depending on the cabinet temperature set.

CombiGuide

CombiGuide is the simple cooking assistant for reproducible cooking results, no matter who is at the helm. The user specifies how the food has to be cooked and CombiGuide automatically sets the ideal cooking climate. The load detection makes the appropriate adjustments. If necessary, the user can intervene at any time.

MenuMix

MenuMix monitors every level to the second. Simply load, set the timer and the Chef'sCombi will let you know when the food is ready. If desired, MenuMix can show which dishes go together. And of course, mixed loads can also be planned and saved accordingly. Everything is done to the point.

CombiCare

Automatic cleaning system with soiling detection and cleaning programs that can be ideally adapted to the degree of soiling. Usage of solid Cleaner-Tabs and easy to use Care-Sticks. After a short time, the cooking chamber, steam generator and drain are hygienically clean and free of limescale. Thanks to its special technology, the Chef'sCombi requires little energy, few chemicals and little time.

Description and functions

Operation

- Capacitive 10"-HD-Touchscreen usable with gloves.
- Easy smartphone-like operation such as dragging, swiping, widgets, tutorials etc.
- High performance processor for responsive operation.
- Simple customizing of the display content.
- User interface can be set in different languages.
- Creation of individual user profiles with optional PIN-codes.
- Different language setting for individual user profile.
- Easy-to-read screen content thanks to structured and large display of essential information.
- Loading and removal requests thanks to an energy-saving LED system, color display and illuminated control button.
- Device status displayed via illuminated control button visible from afar.
- Clear indications, such as preheating, loading, unloading and dynamic animations.
- Acoustic prompts and visual messages when user action is required.
- Extensive search function including all cooking paths, application examples and settings. Ability to apply filters and sort the search.
- Quick access to help and settings.
- Contextual help always shows current help content for the displayed screen content.
- Start the help file to check application example.
- Fast setting of desired temperature due to quick temperature selection menu.
- Fast adding of additional cooking time due to quick time selection menu.
- Top 12 favorites to ensure quick access to frequently used cooking methods.
- Time can be set to display in 12- or 24-hour format.
- Digital temperature display, can be set to °C or °F, displays target and actual values.
- Humidity and time of cooking cabinet are digitally displayed; displays target and actual values.
- Time setting is display in seconds, minutes, and hours.
- Sleep modes: offers a sleep mode and an intermediate sleep mode for extended cycles such as overnight cooking.

Automatic cooking functions

- Even energy distribution in the cooking cabinet by means of a controlled air distribution system with reversing fan wheel.
- Cooking protocols with automatic control and adaption of the cooking parameters to ensure optimum cooking result regardless of product size or load.
- Setting the desired cooking result by determining the browning level, degree of cooking and product size.
- Load detection and adaption of the cooking parameters to ensure reproducible cooking quality independent from load quantity.
- Monitoring of the browning level and calculation of the current browning level based on the Maillard reaction.
- Automatic adaption of the cooking climate depending on the cooking temperature set.
- Controlled multi-level cooking with timer for every level.
- Display of dishes that can be cooked together.
- Planning and storage of mixed loads to ensure a standardized production process.
- Core temperature positioning detection with user notification in case of incorrect positioning.
- Core temperature assistant for selecting the right core temperature depending on the food to be cooked.
- Automatic proofing of baked goods.
- Intuitive and individual programming of an unlimited number of cooking protocols with an unlimited number of drag-and-drop steps.
- Easily transfer cooking protocols to other cooking systems via secure cloud connection or via USB.
- Degraded mode will provide continuous convection cooking whatever the breakdown (except system electrical failure) like broken screen, broken button, etc., to be able to complete the service.
- Adaptive Speed Fan: Features 4 standard levels of fan speed, one maximum level, and automatically reduces the speed by half after 2 hours, while maintaining optimal performance.

Cooking functions

- 3 cooking modes: Hot air from 30 - 300°C, steam from 30 - 100°C, hot steam from 101-130°C, Combination of hot air and steam from 30 - 300°C.
- Maximum cooking temperature 300 °C.

- Powerful heating elements for short heat-up times and fast compensation of the temperature drop during full loads or à la carte operation.
- Highly effective steam generator to ensure maximum steam saturation with hygienic fresh steam even below 100°C.
- High power steam for special steam application such as dumplings.
- Humidifying function for outstanding baking results, fluffy crumb, and crispy, shiny crust.
- Percentage accurate humidity setting and control from 0-100%.
- Percentage-accurate measurement of the humidity below 100 °C for low temperature cooking.
- High performance dehumidification to ensure best possible evenness and high crispiness even with large food quantities.
- Degree-accurate control of cooking cabinet temperature.
- 5 adjustable air speeds.
- Safe and fast cooling of the cabinet by air or water with door closed.
- Core temperature probe with three measuring points.
- Optional external (USB) core temperature probe with six measuring points for soft or very small cooking products.
- Delta-T mode cooking mode.
- Automatically pre-selected start time with changeable date and time.

Cleaning & care

- Automatic cleaning and care system, independent of water pressure, for the cooking cabinet and steam generator.
- The circulation system allows the cleaning process, consisting of four efficient wash cycles and one rinse, to reduce resource consumption while ensuring optimal cleaning.
- Automatic cleaning and removal of limescale deposits within the steam generator during the cleaning cycle.
- Detection of the level of soiling based on the food cooked. Ideal adaption of the required cleaning process.
- Ultrafast rinsing in only 6 minutes for practically uninterrupted, hygienic production.
- Various cleaning programs for ideal adaptation to the degree of soiling.
- Usage of solid cleaning tablets and care sticks to ensure easy and safe operation.
- Advanced scale management includes regular boiler flushing and real-time detection of scale level, ensuring optimal unit operation.
- Inside and outside material: stainless steel DIN 1.4301 / ASTM 304, seamless hygienic cooking cabinet with rounded corners and optimized air flow.
- Glass and stainless-steel surfaces allow easy, safe external cleaning.
- IPX5-class protection against spraying water in all directions.

Occupational and operating safety

- Maximum level height not higher than 1.6 m when using a appropriate stand.
- Condensing/exhausting fume hood (accessory) capable of adjusting suction power and transmitting notifications service.
- Long-lasting & energy-efficient LEDs light in the cooking chamber, with excellent color fidelity.
- Euronorm certified.
- Double-glazed cooking chamber door with rear ventilation, special heat-reflective coating, and rotating panels for easy cleaning. Contact temperature of the cooking cabinet door max. 73°C
- Integrated retractable hand shower and switchable spray/jet function.
- Electronic safety temperature limiter for steam generator and convection heating
- Integrated fan wheel brake.
- HACCP data storage and output via USB or via our “Hobart SmartConnect” app.
- Tested according to national and international standards for unsupervised operation.
- Maximum tray height must not exceed 1,60m when using a HOBART stand.
- Ergonomic door handle with right- / left-handed door opening and swing-shut function.
- Contamination detection with cleaning suggestion.

Networking

- Connectivity via Ethernet for a stable and secure connection. Ethernet interface.
- Wifi and Bluetooth available as an option via a USB Dongle (not supplied), providing wireless flexibility.
- Integrated USB interface for local data exchange.
- Free application that allows you to monitor your entire ITW hardware fleet via a single application, allowing convenient remote control and management.
- Free application that allows you to create, modify & upload your personal cooking protocols from home.

Installation, maintenance and environment

- Professional installation by HOBART-certified technicians recommended.
- Adaptation to the installation site (height above sea level) through calibration at installation.
- Operation without water softener and without additional manual descaling possible.
- Service diagnostic system with automatic service message display, self-test function for active testing of unit functions.
- Regular maintenance is recommended. Servicing by HOBART service partner according to manufacturer recommendations
- 1-year HOBART warranty including parts.
- Energy efficiency in accordance with ENERGY STAR tested and passed. Published at www.energystar.gov.
- Consumption Tracking: Monitors energy, cleaning products and water usage via the "Hobart SmartConnect" app.
- Simplified accessibility: Easier maintenance interventions thanks to the standardization of components place. Identical arrangement of components in all the ovens.
- Electronic control board is directly accessible to technicians, simplifying interventions and checks with positioning in maintenance mode.
- See the installation manual for details** Terms and conditions apply, see manufacturer warranty statement at www.hobart.de.

Options

- Voltage : Three-phase 230 Volts.
- Reverse door (hinges on the left).
- Grease collection.

Technical characteristics

CODE	
Article code	HICS101E
Technical code	HICS101E

DIMENSIONS (H x W x A)	
Exterior (total)	1076 x 852 x 893 mm
Exterior (body)	932 x 852 x 826 mm
Maximum working height*	1568 / 1746 mm
Minimum working height *	965 / 1143 mm
Oven height + base*	1767 / 1945 mm

* Depending on the height of the HOBART base used as an accessory

CAPACITIES	
Number of seats per day	150
GN 1/1 plates (325 x 530mm)	10
Max depth of bins	65 mm
Spacing between floors	67 mm
Maximum load per level	5 kg
Total maximum load	50 kg

WEIGHT (gross / net)	175 kg / 155 kg
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PACKING	
Height x Width x Projection	1270 x 940 x 900 mm

MINIMUM DISTANCES / WALLS			
	LEFT	Back	RIGHT
Minimum deviation	50 mm	0 mm	50 mm
Standard	500 mm	0 mm	50 mm
Heat sources	350 mm	0 mm	50 mm

AIR EXHAUST AND THERMAL LOAD	
Latent thermal load	3276 W
Sensible heat emission	2184 W
Acoustic emission	< 70 dB (A)

CONSTRUCTION	
Muffle and Bodywork	Stainless Steel 18-10

DEVICE TYPE	Table top
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CONNECTION SPECIFICS DATA	
LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

ELECTRICITY	
Three phase 230V+E	
I. Max	48.2 A
Total power	18.2 kW
“Steam” power	17.5 kW
“Pulsed air” power	18 kW
Necessary protection	63A curve C or B circuit breaker & 30mA type AC or A differential circuit breaker
Three phase 400V+E+N	
I. Max	29.0 A
Total power	18.2 kW
“Steam” power	17.5 kW
“Pulsed air” power	18 kW
Necessary protection	63A curve C or B circuit breaker & 30mA type AC or A differential circuit breaker
Three phase 400V+E	
I. Max	29.0 A
Total power	18.2 kW
“Steam” power	17.5 kW
“Pulsed air” power	18 kW
Necessary protection	32A curve C or B circuit breaker & 30mA type AC or A differential circuit breaker

COLD FOOD WATER	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Max cold water temperature	23°C
Nature	Filtered at 131 µm
Water quality	Chloride Cl ⁻ : ≤ 150 mg/l (150ppm) Free Chlorine Cl ₂ : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	12.7 l/min

Provide a shut-off valve nearby.

SOFT WATER	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Max softened water temperature	23°C
Nature	Filtered at 131 µm
Hardness	TH 4 to 14°e (60 to 200 ppm)
Water quality	Chloride Cl ⁻ : ≤ 150 mg/l (150ppm) Free Chlorine Cl ₂ : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	7.7 l/min

Provide a shut-off valve nearby.

DRAIN	
Connection	Horizontal outlet Smooth tube Ø 40mm

The water discharged can be condensates at high temperatures, use materials adapted to these temperatures. It is imperative to have a siphon between the device and the drain network to prevent odors from rising.

Installation conditions

National and local standards and regulations relating to the installation, use and operation of industrial cooking appliances must be respected. Local standards and provisions in force relating to premises ventilation systems must be respected. Refer to the installation and user manual available on our Prospek Site.

> To use the “SMARTCONNECT365” app, you must provide an RJ45 network socket or the possibility of connecting to a WiFi network (IEEE 802.11 ac/a/b/g/n) at the installation location. For optimal performance, provide a data transmission rate of at least 100 MBit/s.

STANDARDS: Compliance with standards

EN 60335-1: European standards relating to the safety of electrical appliances.

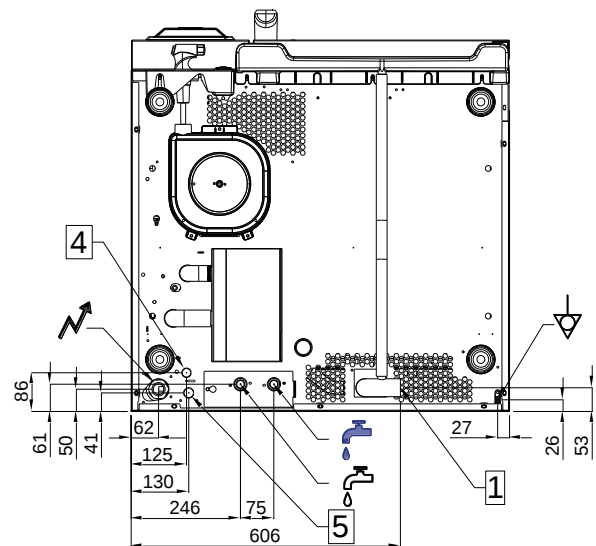
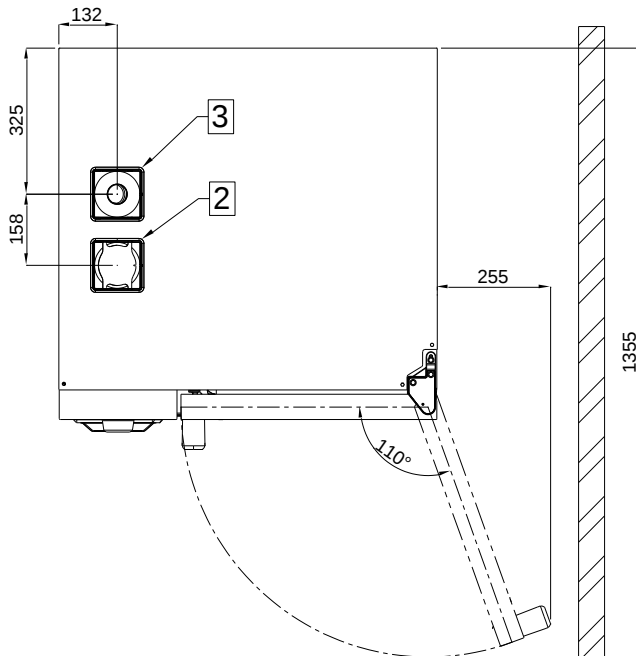
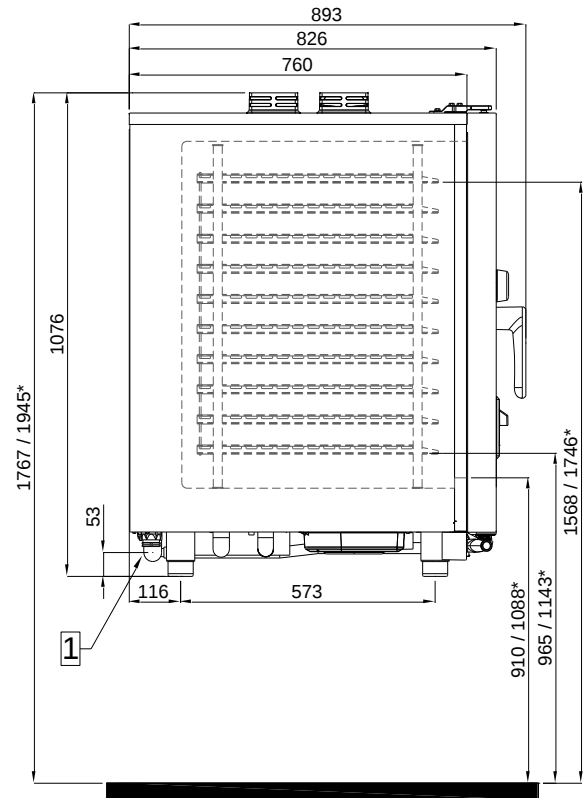
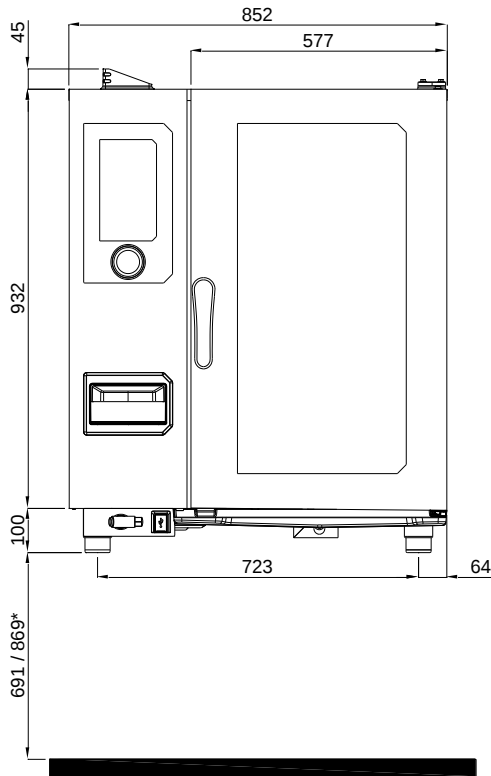
EN 60335-2-42: European standards relating to the safety of electrical appliances.

IP 25 and IK 9: Protection indexes.

EN 1672-2: Hygiene.



Technical drawing



* Depending on the height of the HOBART base used as an accessory



ELECTRICAL connection

Electric inlet at 260 mm from the support / 950-1129* from the floor
(Allow a cable with 1.5m of slack)



COLD WATER food

Water inlet at 80 mm from the support / 771-949* from the floor



SOFT WATER

Water inlet at 80 mm from the support / 771-949* from the floor



ÉQUIPOTENTIAL BONDING



DRAIN

Drain outlet at 53 mm from the support / 744-922* from the floor



FLAPPER FIREPLACE

Stainless steel tube diameter 70 mm



EVACUATION OF EXCESS VAPORS

Stainless steel tube diameter 45 mm



ETHERNET PORT



ENERGY SAVING OPTION

Accessories (see specific technical sheet)

- | | |
|---|--|
| ☐ Runners Trolley sp.65 | ☐ Cooking Grease Collection Kit |
| ☐ Banqueting isothermic Jacket | ☐ Carbon Filter Kit for Condensation Hood |
| ☐ Runners Kit 8 Lev. | ☐ HEPA Filter Kit for Condensation Hood |
| ☐ Runners Kit Euronorm (bakery) | ☐ Stand Mobile Kit |
| ☐ Combi Installation Kit European | ☐ Stand Cooking Grease Collection |
| ☐ Stand Door Kit | ☐ Anti-slip Extension Kit 26mm high |
| ☐ Stand | ☐ Safety Door Latch Kit |
| ☐ Banqueting Trolley Table | ☐ Installation Kit |
| ☐ Kit 3 Grids | ☐ 10 litre container |
| ☐ Kit 5 Grids | ☐ 20 litre container |
| ☐ Steam Deflector Kit | ☐ Cooking Grease Collection Trolley |
| ☐ Stainless Steel Plinth kit for Stacked ovens | ☐ Floor Anchoring Kit for Stands |
| ☐ Stainless Steel Plinth kit for ovens on Table | ☐ Diam 200mm Connexion Hose Kit for Condensation Hood |
| ☐ Stacking Kit for Electric ovens | ☐ Energy Management Connex. Kit |
| ☐ Stacking Kit for Gas ovens | ☐ WIFI connectivity kit |
| ☐ Mobile Stand for Stacked ovens | ☐ USB Core Probe Delicate Products 1pt d2.5x100mm |
| ☐ Mobile Stand for Stacked ovens (Safe Use 1.6m) | ☐ USB Core Probe Standard 3pts d3,2x100mm |
| ☐ Stand H.150 for Stacked ovens | ☐ Smoker |
| ☐ Stand H.250 for Stacked ovens | ☐ Care-Stick (Bucket 100 sticks) |
| ☐ Banqueting Running Device | ☐ Cleaner-Tab (Bucket 100 tabs) |
| ☐ Condensing Hood (Elec) | |

We offer a wide range of cooking accessories to help you achieve perfect cooking results, for more information, please consult our accessories brochure or ask your dealer.

Agencies

HOBART GmbH
 Robert Bosch Str. 17,
 77656 Offenburg - GERMANY
 Telefon: +49 781 6000
 Fax: +49 781 600-231



Description - All-in-one multifunctional cooking equipment: convection, steam cooking, roasting, grilling, baking, air frying, poaching, simmering, low temperature cooking, defrosting, regeneration, holding. Advanced cooking technologies for premium cooking results with powerful heating elements, lambda sensor-controlled climate regulation, high-performance dehumidification, controlled even heat distribution and humidifying function.

Capacity:

- 6 1/1-GN pans
- Removable standard hinging rack with 83mm slide-in rail spacing.
- Selection of accessories for various procedures such as baking, braising, or grilling.

Modes:

- Convection: from 30 to 300°C
- Steam: from 30 to 100°C
- Hot Steam: from 101°C to 130°C
- Combination: from 30 to 300°C

Technical characteristics

CODE	
Model code	HICS61E
Technical code	HICS61E

DIMENSIONS (H x W x D)	
Exterior (total)	898 x 852 x 893 mm
Exterior (body)	754 x 852 x 826 mm
Maximum working height*	1380 / 1558 mm
Minimum working height *	965 / 1143 mm
Oven height + base*	1589 / 1767 mm

* Depending on the height of the HOBART base used as an accessory

CAPACITIES	
Number of seats per day	100
GN 1/1 trays (325 x 530mm)	6
Max depth of trays	65 mm
Spacing between levels	83 mm
Maximum load per level	5 kg
Total maximum load	30 kg

WEIGHT (gross / net)	155 kg / 140 kg
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PACKING	
Height x Width x Projection	1091 x 940 x 900 mm

MINIMUM DISTANCES / WALLS			
	LEFT	Back	RIGHT
Minimum deviation	50 mm	0 mm	50 mm
Standard	500 mm	0 mm	50 mm
Heat sources	350 mm	0 mm	50 mm

AIR EXHAUST AND THERMAL LOAD	
Latent thermal load	1890 W
Sensible heat emission	1260 W
Acoustic emission	<70 dB (A)

CONSTRUCTION	
Venting and Bodywork	Stainless Steel 18-10

CONNECTION SPECIFICS DATA	
LAN data interface	RJ45
WiFi data interface	IEEE 802.11 ac/a/b/g/n

Installation conditions

National and local standards and regulations relating to the installation, use and operation of industrial cooking appliances must be respected. Local standards and provisions in force relating to premises ventilation systems must be respected. Refer to the installation and user manual available on our Website - www.hobartfood.com.au

> To use the "SMARTCONNECT365" app, you must provide an RJ45 network socket or the possibility of connecting to a WiFi network (IEEE 802.11 ac/a/b/g/n) at the installation location. For optimal performance, provide a data transmission rate of at least 100 MBit/s.

STANDARDS: Compliance with standards

EN 60335-1: European standards relating to the safety of electrical appliances.

EN 60335-2-42: European standards relating to the safety of electrical appliances.

IP 25 and IK 9: Protection indexes.

EN 1672-2: Hygiene.

WaterMark Licence 26619

SEED Approval for HOBART Supplied Standard & Standard plus HEPA Canopies - Confirm details - 1800 462 278

ELECTRICITY	
Three phase 415V+E+N	
I. Max	20.0 A
Total power	11.4 kW
"Steam" power	9.8 kW
"Pulsed air" power	11.2 kW
Necessary protection	20A curve C or B circuit breaker and 30mA AC type differential circuit breaker

COLD FOOD WATER	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Max cold water temperature	23°C
Nature	Filtered at 131 µm
Water quality	Chloride Cl ⁻ : ≤ 50 mg/l (50ppm) Free Chlorine Cl ₂ : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	12.7 l/min

Provide a shut-off valve nearby.

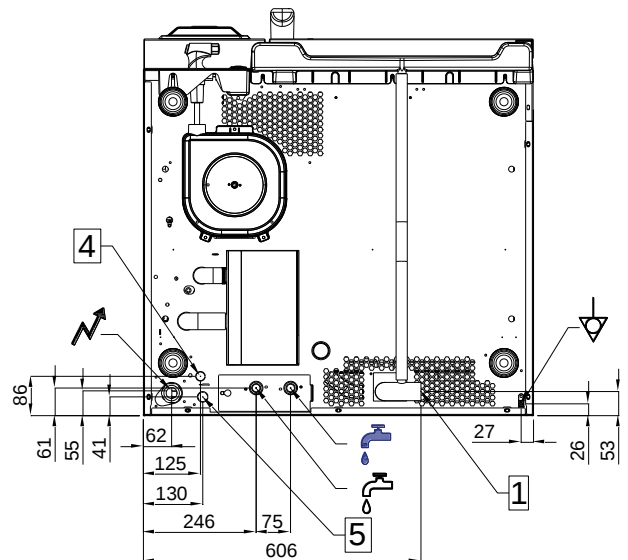
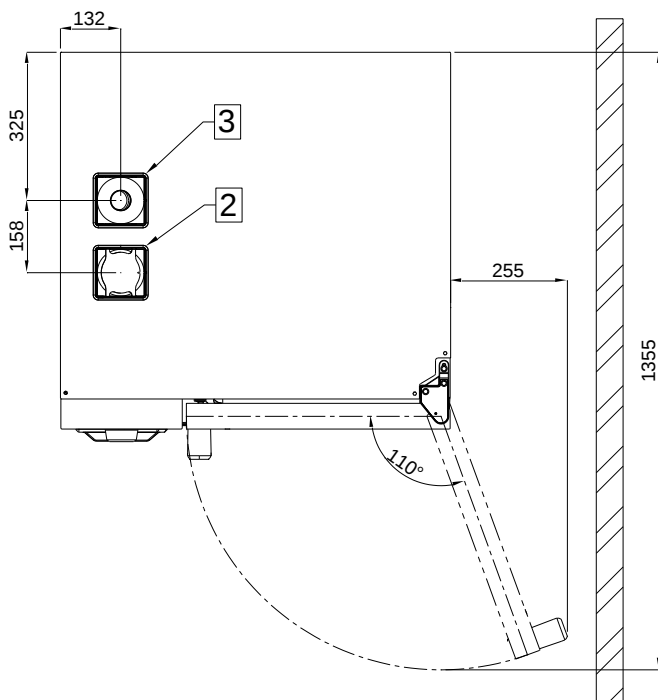
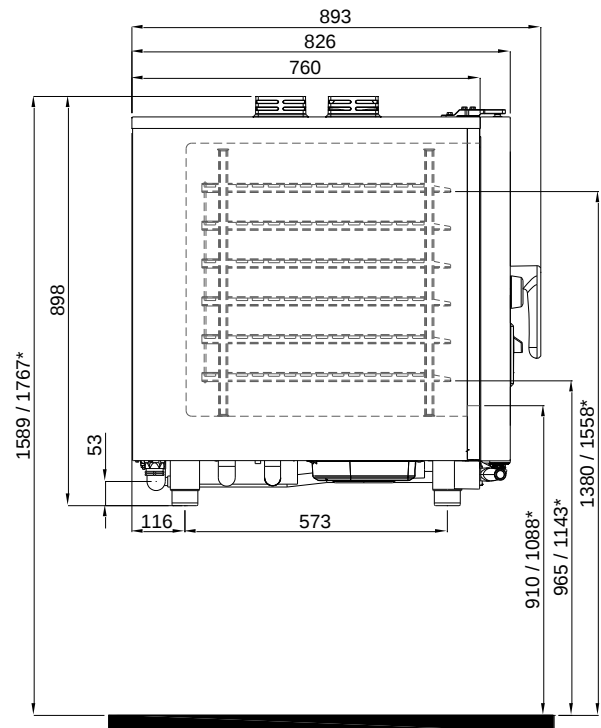
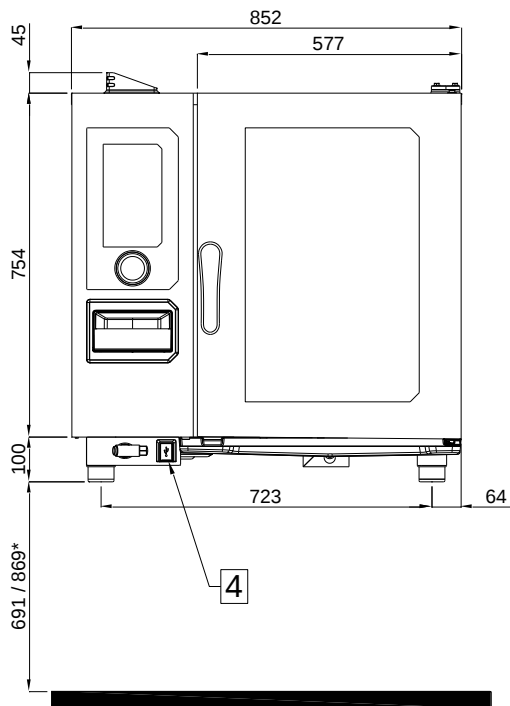
SOFT WATER	
Pressure (Min / Max)	150/600 kPa (1.5 bar / 6 bar)
Max softened water temperature	23°C
Nature	Filtered at 131 µm
Hardness	TH 4 to 14°e (60 to 200 ppm)
Water quality	Chloride Cl ⁻ : ≤ 50 mg/l (50ppm) Free Chlorine Cl ₂ : ≤ 0.2 mg/l (0.2ppm) 6.5 ≤ PH ≤ 9
Conductivity	≥ 50 µS/cm
Connection	20/27 thread
Max. instantaneous consumption	7.7 l/min

Provide a shut-off valve nearby.

DRAIN	
Connection	Horizontal outlet Smooth tube Ø 40mm

The water discharged can be condensates at high temperatures, use materials adapted to these temperatures. It is imperative to have a siphon between the device and the drain network to prevent odors from rising.

Technical drawing



* Depending on the height of the HOBART stand used as an accessory



ELECTRICAL connection

Electric inlet at 260 mm from the support / 950-1129* from the floor
(Allow a cable with 1.5m of slack)



COLD WATER food

Water inlet at 80 mm from the support / 771-949* from the floor



SOFT WATER

Water inlet at 80 mm from the support / 771-949* from the floor



ÉQUIPOTENTIAL BONDING

①

DRAIN

Drain outlet at 53 mm from the support / 744-922* from the floor

②

FLAPPER FIREPLACE

Stainless steel tube diameter 70 mm

③

EVACUATION OF EXCESS VAPORS

Stainless steel tube diameter 45 mm

④

ETHERNET PORT

⑤

ENERGY SAVING OPTION



Ranges

7865.N1.80908.10

7865.N1.12908.10


Micro perforated stainless steel gas burners designed to increase efficiency and provide rapid heating.

Gas oven with piezo spark ignition

Thermostatic temperature control between 100-300°C

Pilot light on each burner for best performance and significant reduction in energy-consumption.

Semi gloss, acid resistant and machine washable cast iron pan stand.

Deep drawn door and chamber front support for closure without gasket and better hygiene with ergonomic and strong door handle.

	CODE	L	W	H	BURNER	CABINET	OVEN	OVEN DIMENSION	OVEN POWER	BURNER POWER	TOTAL POWER	VOLTAGE
	7865.N1.80908.10	800	900	850	4	-		GN-2/1	8 kW	2 x 6 + 2 x 10 kW	40 kW	-
	7865.N1.80908.10P	800	900	850	4	-		GN-2/1	8 kW	4 x 10 kW	48 kW	-
	7865.N1.12908.10	1200	900	850	6	✓		GN-2/1	8 kW	3 x 6 + 3 x 10 kW	56 kW	-
	7865.N1.12908.10 P	1200	900	850	6	✓		GN-2/1	8 kW	6 x 10 kW	68 kW	-
	7865.N1.12908.50	1200	900	850	6	-		1060x550x275mm	13 kW	3 x 6 + 3 x 10 kW	61 kW	-
	7865.N1.80908.10E	800	900	850	4	-		GN-2/1	6 kW	2 x 6 + 2 x 10 kW	32 kW	400 V 3 NPE 50/60 Hz
	7865.N1.80908.10PE	800	900	850	4	-		GN-2/1	6 kW	4 x 10 kW	40 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.10E	1200	900	850	6	✓		GN-2/1	6 kW	3 x 6 + 3 x 10 kW	48 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.50E	1200	900	850	6	-		1060x550x275mm	9 kW	3 x 6 + 3 x 10 kW	48 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.50P	1200	900	850	6	-		1060x550x275mm	13 kW	6 x 10 kW	73 kW	-
	7865.N1.80908.11	800	900	850	4	-		GN-2/1	6 kW	-	22 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.11	1200	900	850	6	✓		GN-2/1	6 kW	-	30 kW	400 V 3 NPE 50/60 Hz
	7865.N1.12908.51	1200	900	850	6	-		1060x550x275mm	9 kW	-	33 kW	400 V 3 NPE 50/60 Hz

Grills



Designed for high productivity, outstanding performance and even heat distribution

Independently controlled cooking zones for economy during quiet periods

“Satin finish” or “hard chrome coated” 15 mm thick mild steel plate contained in a watertight recess for more efficient cooking

Large drain hole on cooking surface for ease of operation and cleaning

Large fat collection drawer with a capacity of 1.5 liter for uninterrupted cooking

Removable stainless steel high splash guards on the rear and sides of cooking surface for operational comfort

Rapid heat up with stainless steel burners

Thermostatic temperature control between 100-300°C

Piezzo spark ignition

Choice of cooking surface: Smooth, half ribbed or fully ribbed versions are available

Hard chrome coated mirror finished option for ease of cleaning, reduced heat radiation and scratch resistance



7864.N1.80903.19

	CODE		L	W	H	VOLTAGE	TEMPERATURE	SURFACE	POWER
	7864.N1.40903.06		400	900	280	-	100-300 °C	Carbon Steel	9 kW
	7864.N1.40903.06C		400	900	280	-	100-300 °C	Chrome	9 kW
	7864.N1.40903.03		400	900	280	-	100-300 °C	Carbon Steel	9 kW
	7864.N1.40903.03C		400	900	280	-	100-300 °C	Chrome	9 kW
	7864.N1.80903.16		800	900	280	-	100-300 °C	Carbon Steel	18 kW
	7864.N1.80903.16C		800	900	280	-	100-300 °C	Chrome	18 kW
	7864.N1.80903.19		800	900	280	-	100-300 °C	Carbon Steel	18 kW
	7864.N1.80903.19C		800	900	280	-	100-300 °C	Chrome	18 kW
	7864.N1.80903.13		800	900	280	-	100-300 °C	Carbon Steel	18 kW
	7864.N1.80903.13C		800	900	280	-	100-300 °C	Chrome	18 kW
	7864.N1.40903.04		400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Carbon Steel	6 kW
	7864.N1.40903.04C		400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Chrome	6 kW
	7864.N1.40903.01		400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Carbon Steel	6 kW
	7864.N1.40903.01C		400	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Chrome	6 kW
	7864.N1.80903.17		800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Carbon Steel	12 kW
	7864.N1.80903.17C		800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Chrome	12 kW
	7864.N1.80903.14		800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Carbon Steel	12 kW
	7864.N1.80903.14C		800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Chrome	12 kW
	7864.N1.80903.11		800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Carbon Steel	12 kW
	7864.N1.80903.11C		800	900	280	400V/3 NPE 50/60 Hz	50-300 °C	Chrome	12 kW



7911.N1.80903.00					
2 mm thick stainless steel work top					
Compatible with other 900 series appliances					
Heavy duty internal frame					
	CODE	L	W	H	
	7911.N1.40903.00	400	900	280	
	7911.N1.80903.00	800	900	280	



7911.N1.80903.00					
Open base cupboards with door option					
Large base compartment for storage of pots, pans, etc.					
Double skin doors with ergonomic handle and magnetic lock to provide maximum comfort and hygiene					
	CODE		L	W	H
	7876.N1.40905.00	with door	400	791	570
	7876.N1.80905.00	with door	800	791	570
	7876.N1.12905.00	with door	1200	791	570
	7876.N1.40905.10	without door	400	743	570
	7876.N1.80905.10	without door	800	743	570
	7876.N1.12905.10	without door	1200	743	570



Direct or indirect heating systems	Indirect Boiling pans
Round monoblock boiling pan suitable for cooking, sautéing and poaching	Uniformly heated in the base and side walls of the pan by integrally generated saturated steam at a temperature of 110°C and a pressure of 0,4 bar in the jacket.
Double skin lid with counter balanced mechanism for easy opening	Safety valve with manometer to avoid overpressure of the steam in the jacket
High quality thermal insulation of the pan for energy saving	External valve to evacuate manually excess ai accumulated in the jacket during heating phase.
Energy regulation through a control knob	Micro perforated high performance stainless steel burners with flame failure device on gas models
Chrome-plated draining valve with large athermic handle	Electronic ignition system visually controlled by indicator lamp on the front of gas models
Solenoid valve and chromed swivel tap on top to refill with hot and cold water	Incoloy armored heating elements fitted inside the jacket cavity base with safety thermostat on electric models
2" chrome-plated draining valve with large athermic handle	

Boiling Pans



	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER	
	7855.N1.80708.04		800	700	850	230 V/NPE 50/60 Hz	60 lt	Indirect	11 kW	
	7855.N1.80708.14		800	700	850	230 V/NPE 50/60 Hz	60 lt	Direct	11 kW	
	7855.N1.80708.01		800	700	850	400 V/3 NPE 50/60 Hz	60 lt	Indirect	9 kW	7855.N1.80708.04



Bratt Pans



15MM MONOBLOCK COOKTOP			FLAME FAILURE SAFETY					
Optional 10 mm thick duomat cooking surface with the combination of 2 different stainless steel for better thermal stability available on request								
Rounded corners for ease of cleaning								
Electronic ignition system visually controlled by indicator lamp on the front of gas models								
Safety system to cut off gas and heating if the pan is raised								
Safety thermostat to avoid overheating								
Thermostatic temperature control between 50-300°C on gas models and 50-300°C on electric models								
High quality thermal insulation for limited heat radiation and low energy consumption								
Double skin lid with counter balanced mechanism for easy opening								
Manual wheel-operated or optional electrically controlled tilt mechanism								
Chromed swivel tap on top to refill with hot or cold water.								
Even heat distribution with armored heating elements under the cooking surface on electric models								
	CODE		L	W	H	VOLTAGE	CAPACITY	POWER
	7867.N1.80708.04		800	700	850	230 V / NPE 50 / 60 Hz	50 lt	13 kW
	7867.N1.80708.01		800	700	850	400 V / 3 NPE 50 / 60 Hz	50 lt	7.5 kW
7867.N1.80708.01								







Cool with Care

Our refrigerator units meet the highest standards for hygiene. Deep - drawn inner liners made of stainless steel maximize hygiene and make cleaning easy. Rounded corners are another key feature for easy cleaning and a more hygienic inner structure.





Curved Base Corners

Mono-block base plate for easy cleaning



Handle

- Ergonomic handle design
- Side by side installation



Radiused Inner Liners

- Upright GN 2/1 capacity, (except counter type GN 1/1 capacity)
- 22 liners with 57mm height deep-drawn inner liners provides the highest hygiene standards
- Innovative design of inner liners for tilt-free containers
- 40 kg shelf load



Stainless Steel Legs

150 mm high adjustable stainless steel!



Removable Gaskets

Triple insulated, wide magnetic gaskets



High Quality Stainless Steel

304 S/S interior and exterior (front and sides)

HACCP

DIGITAL CONTROL PANEL

- High/low temperature alarm, open door alarm and high condenser temperature alarm display and saving
- High condenser temperature alarm
- Basic humidity control (High, med., low)
- MODBUS protocol
- Enables networking with central data logging and alarm systems.



Freeze your maintenance budget Wire Frame Condenser

Dust-free wire condenser with a large surface area provides higher performance and lower maintenance costs.

S - SERIES

GN 2/1 SIZE

700-1400 LT

REFRIGERATOR

OUTER BODY

AISI 304

INSIDE CABINET

AISI 304

TEMPERATURE

-2/+8°C

OPTIONAL ACCESSORIES



REMOTE
CONDENSING
UNIT



WiFi
MONITORING KIT



BLUETOOTH
MONITORING KIT



RS 485 / RS 232
ADAPTER



GRID SHELF



DOOR/DRAWER
LOCK



H.150MM / B.125MM.
CASTER



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	7919.06NMV.00	7219.06NMV.00		C	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	116 kg
												230V / 50 Hz	
	7919.12NMV.00	7219.12NMV.00		D	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	194 kg
												230V / 50 Hz	
	7919.06NMV.10	7219.06NMV.10		C	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	120 kg
												230V / 50 Hz	
	7919.12NMV.10	7219.12NMV.10		D	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	201 kg
												230V / 50 Hz	
	7919.06NMV.01	7219.06NMV.01		D	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	123 kg
												230V / 50 Hz	
	7919.12NMV.01	7219.12NMV.01		E	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	208 kg
												230V / 50 Hz	
	7919.06NMV.11	7219.06NMV.11		D	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	124 kg
												230V / 50 Hz	
	7919.12NMV.11	7219.12NMV.11		E	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	211 kg
												230V / 50 Hz	



S - SERIES
GN 2/1 SIZE
 700-1400 LT
 REFRIGERATOR

OUTER BODY
 AISI 430
INSIDE CABINET
 AISI 304

TEMPERATURE
-2/+8°C

OPTIONAL ACCESSORIES

- REMOTE CONDENSING UNIT
- WIFI MONITORING KIT
- BLUETOOTH MONITORING KIT
- RS 485 / RS 232 ADAPTER
- GRID SHELF
- DOOR/DRAWER LOCK
- H:50MM / Ø:125MM. CASTER



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	79E4.06NMV.00	72E4.06NMV.00		C	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	116 kg
											0.21 kW	230V / 50 Hz	
	79E4.12NMV.00	72E4.12NMV.00		D	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	194 kg
											0.37 kW	230V / 50 Hz	
	79E4.06NMV.10	72E4.06NMV.10		C	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	120 kg
											0.19 kW	230V / 50 Hz	
	79E4.12NMV.10	72E4.12NMV.10		D	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	201 kg
											0.35 kW	230V / 50 Hz	
	79E4.06NMV.01	72E4.06NMV.01		D	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	123 kg
											0.19 kW	230V / 50 Hz	
	79E4.12NMV.01	72E4.12NMV.01		E	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	208 kg
											0.35 kW	230V / 50 Hz	
	79E4.06NMV.11	72E4.06NMV.11		D	690	840	2100	700 lt	80 mm	3	0.21 kW	220-240 / 50-60 Hz	124 kg
											0.19 kW	230V / 50 Hz	
	79E4.12NMV.11	72E4.12NMV.11		E	1380	840	2100	1400 lt	80 mm	6	0.37 kW	220-240 / 50-60 Hz	211 kg
											0.35 kW	230V / 50 Hz	

S - SERIES
GN 2/1 SIZE
700-1400 LT
FREEZERS

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL
ACCESSORIES



REMOTE
CONDENSING
UNIT



WiFi
MONITORING KIT



BLUETOOTH
MONITORING KIT



RS 485 / RS 232
ADAPTER



GRID SHELF



DOOR / DRAWER
LOCK



HJ50MM / BJ25MM.
CASTER



	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER	VOLTAGE	WEIGHT
	(R404A)	(R290)											
	7919.06LMV.00	7219.06LMV.00		D	690	840	2100	700 lt	80 mm	3	0.57 kW	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	7919.12LMV.00	7219.12LMV.00		D	1380	840	2100	1400 lt	80 mm	6	0.80 kW	220-240 / 50-60 Hz 230V / 50 Hz	203 kg
	7919.06LMV.10	7219.06LMV.10		E	690	840	2100	700 lt	80 mm	3	0.57 kW	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	7919.12LMV.10	7219.12LMV.10		E	1380	840	2100	1400 lt	80 mm	6	0.80 kW	220-240 / 50-60 Hz 230V / 50 Hz	203 kg



S - SERIES
GN 2/1 SIZE
 700-1400 LT
 FREEZERS

OUTER BODY
 AISI 430
INSIDE CABINET
 AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL ACCESSORIES

- REMOTE CONDENSING UNIT
- WIFI MONITORING KIT
- BLUETOOTH MONITORING KIT
- RS 485 / RS 232 ADAPTER
- GRID SHELF
- DOOR / DRAWER LOCK
- H:50MM / Ø:125MM. CASTER



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER	VOLTAGE	WEIGHT
	(R404A)	(R290)											
	79E4.06LMV.00	72E4.06LMV.00		D	690	840	2100	700 lt	80 mm	3	0.57 kW	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79E4.12LMV.00	72E4.12LMV.00		D	1380	840	2100	1400 lt	80 mm	6	0.80 kW	220-240 / 50-60 Hz 230V / 50 Hz	203 kg
	79E4.06LMV.10	72E4.06LMV.10		E	690	840	2100	700 lt	80 mm	3	0.57 kW	220-240 / 50-60 Hz 230V / 50 Hz	122 kg
	79E4.12LMV.10	72E4.12LMV.10		E	1380	840	2100	1400 lt	80 mm	6	0.80 kW	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

K - SERIES
GN 2/1 SIZE
 700-1400 LT
 REFRIGERATOR

OUTER BODY
 AISI 304
INSIDE CABINET
 AISI 304

TEMPERATURE
 0 / +10 °C

**OPTIONAL
ACCESSORIES**



	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	79K3.07NMV.00	72K3.07NMV.00		C	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	107 kg
											0.19 kW	230V / 50 Hz	
	79K3.14NMV.00	72K3.14NMV.00		C	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	176 kg
											0.35 kW	230V / 50 Hz	
	79K3.07NMV.10	72K3.07NMV.10		C	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	107 kg
											0.19 kW	230V / 50 Hz	
	79K3.14NMV.10	72K3.14NMV.10		C	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	171 kg
											0.35 kW	230V / 50 Hz	
	79K3.07NMV.01	72K3.07NMV.01		D	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	114 kg
											0.19 kW	230V / 50 Hz	
	79K3.14NMV.01	72K3.14NMV.01		D	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	185 kg
											0.35 kW	230V / 50 Hz	
	79K3.07NMV.11	72K3.07NMV.11		D	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	114 kg
											0.19 kW	230V / 50 Hz	
	79K3.14NMV.11	72K3.14NMV.11		D	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	185 kg
											0.35 kW	230V / 50 Hz	

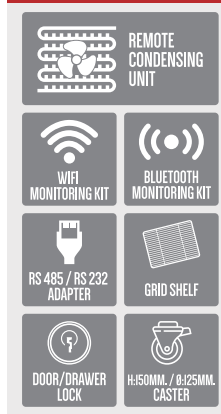


K - SERIES
GN 2/1 SIZE
 700-1400 LT
 REFRIGERATOR

OUTER BODY
 AISI 430
INSIDE CABINET
 AISI 304

TEMPERATURE
 0 / +10 °C

OPTIONAL ACCESSORIES



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	79K4.07NMV.00	72K4.07NMV.00		C	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	107 kg
											0.19 kW	230V / 50 Hz	
	79K4.14NMV.00	72K4.14NMV.00		C	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	176 kg
											0.35 kW	230V / 50 Hz	
	79K4.07NMV.10	72K4.07NMV.10		C	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	107 kg
											0.19 kW	230V / 50 Hz	
	79K4.14NMV.10	72K4.14NMV.10		C	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	171 kg
											0.35 kW	230V / 50 Hz	
	79K4.07NMV.01	72K4.07NMV.01		D	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	114 kg
											0.19 kW	230V / 50 Hz	
	79K4.14NMV.01	72K4.14NMV.01		D	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	185 kg
											0.35 kW	230V / 50 Hz	
	79K4.07NMV.11	72K4.07NMV.11		D	654	830	2000	700 lt	60 mm	3	0.21 kW	220-240 / 50-60 Hz	114 kg
											0.19 kW	230V / 50 Hz	
	79K4.14NMV.11	72K4.14NMV.11		D	1344	830	2000	1400 lt	60 mm	6	0.37 kW	220-240 / 50-60 Hz	185 kg
											0.35 kW	230V / 50 Hz	

K - SERIES
GN 2/1 SIZE
700-1400 LT
FREEZERS

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-5/-22 °C

OPTIONAL
ACCESSORIES



REMOTE
CONDENSING
UNIT



WiFi
MONITORING KIT



BLUETOOTH
MONITORING KIT



RS 485 / RS 232
ADAPTER



GRID SHELF



DOOR/DRAWER
LOCK



HJ50MM / BJ25MM
CASTER



	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT
	(R404A)	(R290)											
	79K3.07LMV.00	72K3.07LMV.00		D	654	830	2000	700 lt	60 mm	3	0.57 kW	220-240 / 50-60 Hz	122 kg
											0.50 kW	230V / 50 Hz	
	79K3.14LMV.00	72K3.14LMV.00		D	1344	830	2000	1400 lt	60 mm	6	0.80 kW	220-240 / 50-60 Hz	203 kg
											0.78 kW	230V / 50 Hz	
	79K3.07LMV.10	72K3.07LMV.10		E	654	830	2000	700 lt	60 mm	3	0.57 kW	220-240 / 50-60 Hz	122 kg
											0.50 kW	230V / 50 Hz	
	79K3.14LMV.10	72K3.14LMV.10		E	1344	830	2000	1400 lt	60 mm	6	0.80 kW	220-240 / 50-60 Hz	203 kg
											0.78 kW	230V / 50 Hz	



K - SERIES
GN 2/I SIZE
 700-1400 LT
 FREEZERS

OUTER BODY
 AISI 430
INSIDE CABINET
 AISI 304

TEMPERATURE
-5 / -22 °C

OPTIONAL ACCESSORIES

- REMOTE CONDENSING UNIT
- WIFI MONITORING KIT
- BLUETOOTH MONITORING KIT
- RS 485 / RS 232 ADAPTER
- GRID SHELF
- DOOR / DRAWER LOCK
- H:50MM / Ø:125MM. CASTER



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	TEMP.	VOLTAGE	WEIGHT
	(R404A)	(R290)											
	79K4.07LMV.00	72K4.07LMV.00		D	654	830	2000	700 lt	60 mm	3	0.57 kW	220-240 / 50-60 Hz	122 kg
											0.50 kW	230V / 50 Hz	
	79K4.14LMV.00	72K4.14LMV.00		D	1344	830	2000	1400 lt	60 mm	6	0.80 kW	220-240 / 50-60 Hz	203 kg
											0.78 kW	230V / 50 Hz	
	79K4.07LMV.10	72K4.07LMV.10		E	654	830	2000	700 lt	60 mm	3	0.57 kW	220-240 / 50-60 Hz	122 kg
											0.50 kW	230V / 50 Hz	
	79K4.14LMV.10	72K4.14LMV.10		E	1344	830	2000	1400 lt	60 mm	6	0.80 kW	220-240 / 50-60 Hz	203 kg
											0.78 kW	230V / 50 Hz	

700 SERIE
GN I/I SIZE
COUNTER TYPE
REFRIGERATOR

OUTER BODY
AISI 304
INSIDE CABINET
AISI 304

TEMPERATURE
-2/+8 °C

**OPTIONAL
ACCESSORIES**



REMOTE
CONDENSING
UNIT



WiFi
MONITORING KIT



BLUETOOTH
MONITORING KIT



GLASS DOOR



GN I/I DRAWERS



GRID SHELF



HJ50MM / B125MM
CASTER



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER.	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	79E3.27NMV.00	72E3.27NMV.00		C	700	1314	850	301 lt	60 mm	2	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	95 kg
	79E3.37NMV.00	72E3.37NMV.00		C	700	1780	850	457 lt	60 mm	3	0.30 kW 0.24 kW	220-240 / 50-60 Hz 230V / 50 Hz	128 kg
	79E3.47NMV.00	72E3.47NMV.00		C	700	2246	850	625 lt	60 mm	4	0.36 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	159 kg
	79E3.27NMV.01	72E3.27NMV.01		D	700	1314	850	301 lt	60 mm	2	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	99 kg
	79E3.37NMV.01	72E3.37NMV.01		D	700	1780	850	457 lt	60 mm	3	0.30 kW 0.24 kW	220-240 / 50-60 Hz 230V / 50 Hz	134 kg
	79E3.47NMV.01	72E3.47NMV.01		D	700	2246	850	625 lt	60 mm	4	0.36 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	167 kg
	79E3.27NMV.02	72E3.27NMV.02		C	700	1314	850	301 lt	60 mm	-	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	110 kg
	79E3.37NMV.02	72E3.37NMV.02		C	700	1780	850	457 lt	60 mm	-	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	151 kg
	79E3.47NMV.02	72E3.47NMV.02		D	700	2246	850	625 lt	60 mm	-	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	189 kg
	79E3.27NMV.03	72E3.27NMV.03		C	700	1314	850	301 lt	60 mm	-	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	117 kg
	79E3.37NMV.03	72E3.37NMV.03		C	700	1780	850	457 lt	60 mm	-	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E3.47NMV.03	72E3.47NMV.03		D	700	2246	850	625 lt	60 mm	-	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

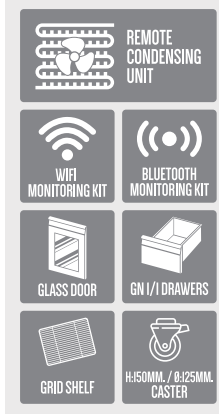


700 SERIE
GN I/I SIZE
COUNTER TYPE
REFRIGERATOR

OUTER BODY
AISI 430
INSIDE CABINET
AISI 304

TEMPERATURE
-2/+8 °C

**OPTIONAL
ACCESSORIES**



06

	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER.	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	79E4.27NMV.00	72E4.27NMV.00		C	700	1314	850	301 lt	60 mm	2	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	95 kg
	79E4.37NMV.00	72E4.37NMV.00		C	700	1780	850	457 lt	60 mm	3	0.30 kW 0.24 kW	220-240 / 50-60 Hz 230V / 50 Hz	128 kg
	79E4.47NMV.00	72E4.47NMV.00		C	700	2246	850	625 lt	60 mm	4	0.36 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	159 kg
	79E4.27NMV.01	72E4.27NMV.01		D	700	1314	850	301 lt	60 mm	2	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	99 kg
	79E4.37NMV.01	72E4.37NMV.01		D	700	1780	850	457 lt	60 mm	3	0.30 kW 0.24 kW	220-240 / 50-60 Hz 230V / 50 Hz	134 kg
	79E4.47NMV.01	72E4.47NMV.01		D	700	2246	850	625 lt	60 mm	4	0.36 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	167 kg
	79E4.27NMV.02	72E4.27NMV.02		C	700	1314	850	301 lt	60 mm	-	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	110 kg
	79E4.37NMV.02	72E4.37NMV.02		C	700	1780	850	457 lt	60 mm	-	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	151 kg
	79E4.47NMV.02	72E4.47NMV.02		D	700	2246	850	625 lt	60 mm	-	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	189 kg
	79E4.27NMV.03	72E4.27NMV.03		C	700	1314	850	301 lt	60 mm	-	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	117 kg
	79E4.37NMV.03	72E4.37NMV.03		C	700	1780	850	457 lt	60 mm	-	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	161 kg
	79E4.47NMV.03	72E4.47NMV.03		D	700	2246	850	625 lt	60 mm	-	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	203 kg

600 SERIE

325x430 SIZE

COUNTER TYPE
REFRIGERATOR

OUTER BODY

AISI 304

INSIDE CABINET

AISI 304

TEMPERATURE

-2/+8°C

OPTIONAL ACCESSORIES



REMOTE
CONDENSING
UNIT



WiFi
MONITORING KIT



BLUETOOTH
MONITORING KIT



GLASS DOOR



GN 1/1 DRAWERS



GRID SHELF



HJ50MM / B125MM
CASTER



	REFRIGERANT			ENERGY EFFICIENCY (R290)	L	W/P	H	CAPACITY	INSULATION	SHELF	POWER.	VOLTAGE	WEIGHT
	(R134A)	(R290)											
	79E3.26NMV.00	72E3.26NMV.00		C	600	1314	850	252 lt	60 mm	2	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	88 kg
	79E3.36NMV.00	72E3.36NMV.00		C	600	1780	850	380 lt	60 mm	3	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	126 kg
	79E3.46NMV.00	72E3.46NMV.00		C	600	2246	850	518 lt	60 mm	4	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	148 kg
	79E3.26NMV.01	72E3.26NMV.01		D	600	1314	850	252 lt	60 mm	2	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	92 kg
	79E3.36NMV.01	72E3.36NMV.01		D	600	1780	850	380 lt	60 mm	3	0.30 kW 0.24 kW	220-240 / 50-60 Hz 230V / 50 Hz	132 kg
	79E3.46NMV.01	72E3.46NMV.01		D	600	2246	850	518 lt	60 mm	4	0.36 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	156 kg
	79E3.26NMV.02	72E3.26NMV.02		C	600	1314	850	252 lt	60 mm	-	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	103 kg
	79E3.36NMV.02	72E3.36NMV.02		C	600	1780	850	380 lt	60 mm	-	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	149 kg
	79E3.46NMV.02	72E3.46NMV.02		D	600	2246	850	518 lt	60 mm	-	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	178 kg
	79E3.26NMV.03	72E3.26NMV.03		C	600	1314	850	252 lt	60 mm	-	0.21 kW 0.18 kW	220-240 / 50-60 Hz 230V / 50 Hz	110 kg
	79E3.36NMV.03	72E3.36NMV.03		C	600	1780	850	380 lt	60 mm	-	0.28 kW 0.22 kW	220-240 / 50-60 Hz 230V / 50 Hz	159 kg
	79E3.46NMV.03	72E3.46NMV.03		D	600	2246	850	518 lt	60 mm	-	0.35 kW 0.28 kW	220-240 / 50-60 Hz 230V / 50 Hz	192 kg

Hood Type Touch Panel Dishwashers



- User friendly Touch Control Panel.
- Stainless steel body, washing and boiler tank. Contains stainless steel tank filter.
- Monoblock washing tank with round corners - Hygienic.
- 2.8 l water consumption per cycle.
- Adjustable detergent / rinse aid time from touch panel.
- Digital pressure switch for washing tank.
- Easy to follow washing steps with dynamic and coloured touch screen.
- Suitable for corner or in-line installation.
- Washing arms both available in stainless steel and reinforced polypropylene.
- Adjustable feet for height optimization.
- Easy start up: single button for water filling and heating in the boiler tank.
- Electrical components and wiring according to international standards and security regulations.
- Digital controlled, washing and rinsing temperatures for efficient washing.
- Non-return - Check valve system.
- Digital screen for temperature and error displays.
- Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C).
- Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C).
- Gentlewash option , Adjustment of washing pressure level with the minimum wear to dishes.
- The soft start option enables ultra-sensitive and quiet starting of the program.

	HOOD TYPE DISHWASHER CODE						
	OBM 1080T P	OBM 1080T PD	OBM 1080T PDT	OBM 1080T PDR	OBM 1080T PDRT	OBM 1080T R	OBM 1080T RT
	071T.10000.BB	071T.11000.BB	071T.11010.BB	071T.11100.BB	071T.11110.BB	071T.00100.BB	071T.00110.BB
Rinse Aid Dispenser	✓	✓	✓	✓	✓	-	-
Detergent Dispenser	-	✓	✓	✓	✓	-	-
Rinsing Pump	-	-	-	✓	✓	✓	✓
Drain Pump	-	-	✓	-	✓	-	✓
3 Baskets Promotional (Plate, Glass and Cutlery)	✓	✓	✓	✓	✓	✓	✓
Stainless Steel Washing Arms	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Soft Start	OPT	OPT	OPT	OPT	OPT	OPT	OPT
Gentlewash	OPT	OPT	OPT	OPT	OPT	OPT	OPT

For the models do not have rinsing pump, program times are 5 seconds longer.

TECHNICAL FEATURES			
Electric connection	400V 3NPE / 50 Hz	Rinsing pump power	0,25 kW (OBM 1080T PDR / OBM 1080T PDRT / OBM 1080T R / OBM 1080T RT)
Total rating	9.66 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (plate/hr)	1152 plate (Max.)	Heat power (Washing/Rinsing)	2 / 9 kW
Washing capacity (basket/hr)	72 / 36 / 27 / 24 / 18	Dirty water discharge connection	1 1/4" (Ø42 mm) without drain pump models 3/4" (Ø28 mm) with drain pump models
Washing / Boiler tank capacity	23 / 7 l.	Maximum noise	75 dBA
Washing program number	5	Gross weight	120 (±5) kg
Program times (seconds)	50 / 100 / 130 / 150 / 190	Dimensions (WxDxH)	700x785x1480 (1960) mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	50 x 50 cm
Water inlet connection	3/4 "	Useful loading height	445 mm
Washing pump power	0.66 kW	Inclination	6°

Utensil / Pot Washers

078M.11110.BD	Mechanical Pot Washer	078T.11110.BD	Touch Panel Pot Washer
			
Stainless Steel Body		Adjustable feet for height optimization	
Hygienic washing tank		Easy start up: one button to fill in and heat water in the boiler tank	
GN 2/1 washing ability to featured		Electrical components and cabling according to international standands and securit regulations	
60 cm in diameter, cylinder-type pot to wash featured		The potwasher is completely sealed to guarantee IPX5 water protection	
4.5 l water consumption per cycle		Non-return - Check valve System	
3 Washing Programmes		Washing temperature at 55-60°C (water supply at a minimum of 2 bar and 50°C)	
Saves energy, detergent and water		Rinsing temperature at 80-85°C (water supply at a minimum of 2 bar and 50°C)	
Stainless steel washing arms			
OPTIONAL FUTURES			
MECHANICAL POT WASHER FUTURES		TOUCH PANEL POT WASHER FUTURES	
Easy to use electromechanical control panel		Automatic, user friendly control panel. It also includes temperature indicator on the front panel.	
Thermostat-controlled rinse and washing temparature for efficient washing		Adjustable detergent / rinse aid time from touch panel.	
		Digital controlled, washing and rinsing temperatures for efficient washing.	
STANDARD EQUIPMENT			
Stainless Steel Washing Arms		Rinse Aid Dispenser	
Rinsing Pump		2 Baskets Promotional (Main and inner frame)	
Drain Pump		Electrical Connection Cable, Flexible Water Supply and Drain Hose	
Detergent Dispenser			

TECHNICAL FEATURES			
Electric connection	400V-3NPE / 50Hz	Rinsing pump power	0.37 kW
Total rating	16.7 kW	Water inlet pressure / Temp.	2-4 Bar / 50 °C
Washing capacity (pan/hr)	600 pan (Max.)	Heat power (Washing/Rinsing)	4,5 / 14 kW
Washing capacity (basket/hr)	30/10/7,5	Dirty water discharge con.	3/4 " (Ø 28 mm)
Washing / Boiler tank capacity	65 / 18 l	Maximum noise	80 dBA
Washing program number	3	Gross weight	220 (±5) kg
Program times	120/360/480 sec.	Dimensions (WxDxH)	780 x 950 x 1962 (2400) mm
Washing water temp.	55-60°C	Protection class	IPX5
Rinsing water temp.	80-85 °C (max.)	Rack dimension	60 x 70 cm
Water inlet connection	3/4 "	Useful loading height	80 cm
Washing pump power	2.8 kW	Inclination	6°

8 Compartment Cutlery Rack



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8740.00008.00	450	193	184	-

Basket Trolley



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
7959.60578.40	-	-	-	-

Pre Wash Hose



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
8760.MT001.00	-	-	-	-
8760.MT003.00	-	-	-	-

Rinsing Pump



CODE	DIMENSIONS		
	L	W	H
9099.R63T3.30	-	-	-

Drain Pump



CODE	DIMENSIONS		
	L	W	H
9099.P251E.00	-	-	-

Rinse and Detergent Pump



CODE	DIMENSIONS		
	L	W	H
6262.DETP7.NS	-	-	-
6262.PARP8.NS	-	-	-

Reinforced Washing Arms



CODE	DIMENSIONS		
	L	W	H
6262.00033.33	-	-	-

Stainless Steel Washing Arms



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
2710.00033.33	-	-	-	-

Conveyor Benches



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
0711.00000.01	-	-	-	-

Corner Conveyor Benches



CODE	DIMENSIONS			COMPARTMENT
	L	W	H	
0711.00000.00	-	-	-	-

Inlet Table



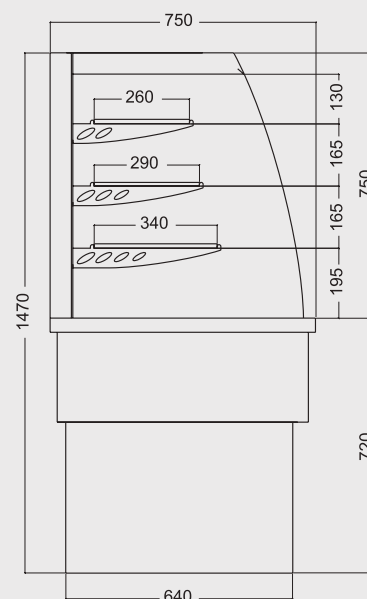
CODE		DIMENSIONS		
RIGHT	LEFT	L	W	H
7711.07075.22	7711.07075.21	700	750	870
7711.09075.22	7711.09075.21	900	750	870
7711.12075.22	7711.12075.21	1200	750	870
7711.14075.22	7711.14075.21	1400	750	870
7711.16075.22	7711.16075.21	1600	750	870
7711.19075.22	7711.19075.21	1900	750	870

Outlet Table



CODE		DIMENSIONS		
RIGHT	LEFT	L	W	H
7711.07075.12	7711.07075.13	700	750	870
7711.09075.12	7711.09075.13	900	750	870
7711.12075.12	7711.12075.13	1200	750	870
7711.14075.12	7711.14075.13	1400	750	870
7711.16075.12	7711.16075.13	1600	750	870
7711.19075.12	7711.19075.13	1900	750	870

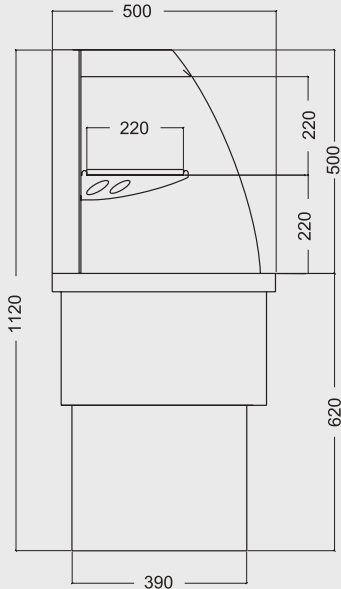
Built-in Self Service Display Unit



7ETA.21C10.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.21C10.SS	Cold	1000	750	720/1470	0.95 kW - MF	+4 / +6 °C	170 kg	320 lt	230V / 50-60 Hz
7ETA.21C12.SS	Cold	1200	750	720/1470	1.25 kW - MF	+4 / +6 °C	200 kg	390 lt	230V / 50 Hz
7ETA.21C15.SS	Cold	1500	750	720/1470	1.25 kW - MF	+4 / +6 °C	220 kg	480 lt	230V / 50 Hz
7ETA.21C18.SS	Cold	1800	750	720/1470	1.85 kW - MF	+4 / +6 °C	240 kg	580 lt	230V / 50 Hz
7ETA.21C20.SS	Cold	2000	750	720/1470	1.85 kW - MF	+4 / +6 °C	260 kg	640 lt	230V / 50 Hz
7ETA.21H10.SS	HOT	1000	750	720/1130	2.1 kW - MF	+40 / +45 °C	125 kg	320 lt	230V / 50-60 Hz
7ETA.21H12.SS	HOT	1200	750	720/1130	2.1 kW - MF	+40 / +45 °C	150 kg	390 lt	230V / 50-60 Hz
7ETA.21H15.SS	HOT	1500	750	720/1130	2.8 kW - MF	+40 / +45 °C	180 kg	480 lt	230V / 50-60 Hz
7ETA.21H18.SS	HOT	1800	750	720/1130	2.8 kW - MF	+40 / +45 °C	215 kg	580 lt	230V / 50-60 Hz
7ETA.21H20.SS	HOT	2000	750	720/1130	2.8 kW - MF	+40 / +45 °C	235 kg	640 lt	230V / 50-60 Hz

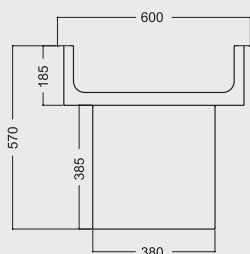
Built-in Self Service Mini Display Unit



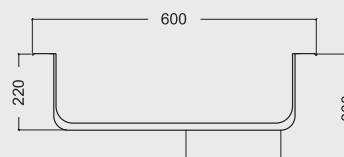
7ETA.22C06.SS

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.22C06.SS	Cold	600	500	620/1150	0.9 kW - MF	+4 / +6 °C	100 kg	90 lt	230V / 50 Hz
7ETA.22C09.SS	Cold	900	500	620/1150	0.9 kW - MF	+4 / +6 °C	133 kg	140 lt	230V / 50 Hz
7ETA.22C12.SS	Cold	1200	500	620/1150	0.9 kW - MF	+4 / +6 °C	163 kg	180 lt	230V / 50 Hz
7ETA.22H06.SS	HOT	600	500	620/880	2 kW - MF	40 + 45	70 kg	90 lt	230V / 50-60 Hz
7ETA.22H09.SS	HOT	900	500	620/880	2 kW - MF	40 + 45	89 kg	140 lt	230V / 50-60 Hz
7ETA.22H12.SS	HOT	1200	500	620/880	2 kW - MF	40 + 45	104 kg	180 lt	230V / 50-60 Hz

Built-in Cold Pool



Built-in Hot Pool

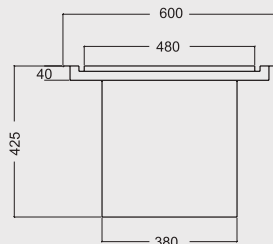
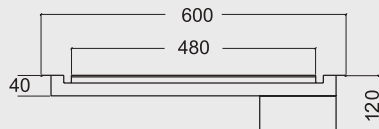


7ETA.11C2G.S2

7ETA.11H2G.SS

CODE	CODE	TYPE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.11C2G.S2	7ETA.11C2G.SS	Cold	ETA-11C2G	795	600	520	0.15 kW-MF	+3 / +5 °C	42 kg	39 lt	230V / 50-60 Hz
			-				0.25 kW-MF				
7ETA.11C3G.S2	7ETA.11C3G.SS	Cold	ETA-11C3G	1115	600	520	0.15 kW-MF	+3 / +5 °C	50 kg	54 lt	230V / 50-60 Hz
			-				0.25 kW-MF				
7ETA.11C4G.S2	7ETA.11C4G.SS	Cold	ETA-11C4G	1440	600	520	0.15 kW-MF	+3 / +5 °C	57 kg	72 lt	230V / 50-60 Hz
			-				0.25 kW-MF				
7ETA.11C5G.S2	7ETA.11C5G.SS	Cold	ETA-11C5G	1765	600	520	0.15 kW-MF	+3 / +5 °C	65 kg	90 lt	230V / 50-60 Hz
			-				0.3 kW-MF				
7ETA.11C6G.S2	7ETA.11C6G.SS	Cold	ETA-11C6G	2090	600	520	0.15 kW-MF	+3 / +5 °C	72 kg	130 lt	230V / 50-60 Hz
			-				0.3 kW-MF				

CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE
7ETA.11H2G.SS	HOT	795	600	300	1 kW - MF	+70 / +80 °C	11 kg	36 lt	230V / 50-60 Hz
7ETA.11H3G.SS	HOT	1115	600	300	2 kW - MF	+70 / +80 °C	15 kg	54 lt	230V / 50-60 Hz
7ETA.11H4G.SS	HOT	1440	600	300	2 kW - MF	+70 / +80 °C	19 kg	72 lt	230V / 50-60 Hz
7ETA.11H5G.SS	HOT	1765	600	300	3 kW - MF	+70 / +80 °C	25 kg	90 lt	230V / 50-60 Hz
7ETA.11H6G.SS	HOT	2090	600	300	4 kW - MF	+70 / +80 °C	35 kg	130 lt	230V / 50-60 Hz

Built-in Cold Pool				CE  			Built-in Hot Pool				CE 		
 							 						
7ETA.12C2G.S2							7ETA.11H2G.SS						
CODE	CODE	TYPE	MODEL	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE		
7ETA.12C2G.S2	7ETA.12C2G.SS	Cold	ETA-12C2G	795	600	520	0.15 kW-MF	+3 / +5 °C	42 kg	-	230V / 50-60 Hz		
			-				0.25 kW-MF						
7ETA.12C3G.S2	7ETA.12C3G.SS	Cold	ETA-12C3G	1115	600	520	0.15 kW-MF	+3 / +5 °C	50 kg	-	230V / 50-60 Hz		
			-				0.25 kW-MF						
7ETA.12C4G.S2	7ETA.12C4G.SS	Cold	ETA-12C4G	1440	600	520	0.15 kW-MF	+3 / +5 °C	57 kg	-	230V / 50-60 Hz		
			-				0.3 kW-MF						
7ETA.12C5G.S2	7ETA.12C5G.SS	Cold	ETA-12C5G	1765	600	520	0.15 kW-MF	+3 / +5 °C	65 kg	-	230V / 50-60 Hz		
			-				0.3 kW-MF						
7ETA.12C6G.S2	7ETA.12C6G.SS	Cold	ETA-12C6G	2090	600	520	0.15 kW-MF	+3 / +5 °C	72 kg	-	230V / 50-60 Hz		
			-				0.3 kW-MF						
CODE	TYPE	L	W	H	POWER	TEMP.	WEIGHT	CAPACITY	VOLTAGE				
7ETA.12H2G.SS	HOT	795	600	300	1 kW - MF	+70 / +80 °C	11 kg	-	230V / 50-60 Hz				
7ETA.12H3G.SS	HOT	1115	600	300	2 kW - MF	+70 / +80 °C	15 kg	-	230V / 50-60 Hz				
7ETA.12H4G.SS	HOT	1440	600	300	2 kW - MF	+70 / +80 °C	19 kg	-	230V / 50-60 Hz				
7ETA.12H5G.SS	HOT	1765	600	300	3 kW - MF	+70 / +80 °C	25 kg	-	230V / 50-60 Hz				
7ETA.12H6G.SS	HOT	2090	600	300	4 kW - MF	+70 / +80 °C	35 kg	-	230V / 50-60 Hz				

ozti SERVING COUNTERS

Hot Serving Counter With GN 1/1 Cells



7912.1207.00

CODE	L	W	H	POWER	TEMP	CAPACITY	VOLUME	VOLTAGE
7912.12070.00	1200	700	850	2.6 kW	30-90°C	3xGN 1/1-150	1 m ³	230V / 50 Hz
7912.15070.00	1500	700	850	2.6 kW	30-90°C	4xGN 1/1-150	1.23 m ³	230V / 50 Hz
7912.19070.00	1900	700	850	3.9 kW	30-90°C	5xGN 1/1-150	1.54 m ³	230V / 50 Hz
7912.12070.10	1200	700	850	4.1 kW	30-90°C	3xGN 1/1-150	1 m ³	220 V / 50 Hz
7912.15070.10	1500	700	850	4.1 kW	30-90°C	4xGN 1/1-150	1.23 m ³	220 V / 50 Hz
7912.19070.10	1900	700	850	6.9 kW Trifaze	30-90°C	5xGN 1/1-150	1.54 m ³	400 V / 50 Hz

!GN CONTAINERS ARE ORDERED SEPERATELY.

Neutral Serving Counter With Under Shelf Without Door



CODE	L	W	H	VOLUME
7911.12070.80	1200	700	850	1 m ³
7911.14070.80	1400	700	850	1.23 m ³
7911.16070.80	1600	700	850	1.54 m ³
7911.19070.80	1900	700	850	1.93 m ³

7911.12070.80

Cold Serving Counter



CODE	L	W	H	POWER	TEMP.	VOLTAGE	CAPACITY	VOLUME
7919.27NTV.24	1420	700	850	0.57kW	+2 / +5	220 V	4xGN 1/1-150	1.17 m ³
7919.37NTV.24	1880	700	850	0.88kW	+2 / +5	220 V	5xGN 1/1-150	1.53 m ³

7919.27NTV.24

NTV: Ventilated refrigeration at regular temperature.

Ambient temperature: +32.2 C° Relative humidity: %65

Neutral Cutlery Counter



7912.07070.50

CODE	L	W	H	VOLUME
7912.07070.50	700	700	850 / 1380	0.94 m³
7912.08070.50	800	700	850 / 1380	1.06 m³
7912.10070.50	1000	700	850 / 1380	1.3 m³

!GN CONTAINERS ARE ORDERED SEPERATELY.

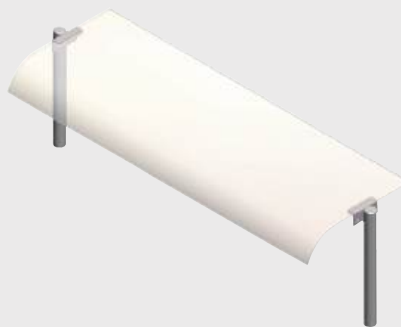
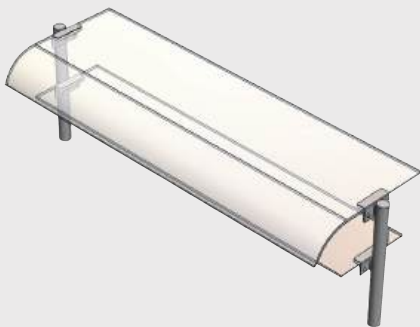
Wooden Decorated Cutlery Counter



7912.07070.51

CODE	L	W	H	VOLUME
7912.07070.51	700	700	850 / 1380	0.94 m³
7912.08070.51	800	700	850 / 1380	1.06 m³
7912.10070.51	1000	700	850 / 1380	1.3 m³

Shelf Options



7897.12030.03

CODE	L	W	H	VOLUME	CODE	L	W	H	VOLUME	CODE	L	W	H	VOLUME
7897.12030.04	1200	370	730	0.18 m³	7897.12030.03	1200	370	470	0.13 m³	7897.12030.08	1200	370	730	0.13 m³
7897.14030.04	1400	370	730	0.22 m³	7897.14030.03	1400	370	470	0.14 m³	7897.14030.08	1400	370	730	0.14 m³
7897.15030.04	1500	370	730	0.23 m³	7897.15030.03	1500	370	470	0.16 m³	7897.15030.08	1500	370	730	0.16 m³
7897.16030.04	1600	370	730	0.25 m³	7897.16030.03	1600	370	470	0.17 m³	7897.16030.08	1600	370	730	0.17 m³
7897.19030.04	1900	370	730	0.29 m³	7897.19030.03	1900	370	470	0.19 m³	7897.19030.08	1900	370	730	0.19 m³
Double curved glass serving shelf					Curved glass serving shelf					Serving shelf				

Plinth For Serving Counter



7999.07015.80

CODE	L	W	H
7999.07015.80	700	15	140
7999.08015.80	800	15	140
7999.10015.80	1000	15	140
7999.12015.80	1200	15	140
7999.14015.80	1400	15	140
7999.15015.80	1500	15	140
7999.16015.80	1600	15	140
7999.19015.80	1900	15	140

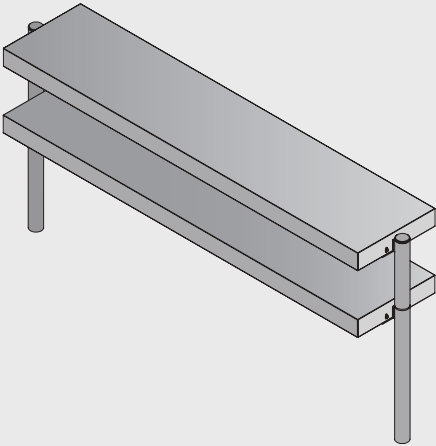
Tray Sliding Shelf



7897.12030.05

CODE	L	W	VOLUME
7897.12030.05	1200	300	0.08 m ³
7897.14030.05	1400	300	0.10 m ³
7897.15030.05	1500	300	0.11 m ³
7897.16030.05	1600	300	0.12 m ³
7897.19030.05	1900	300	0.14 m ³

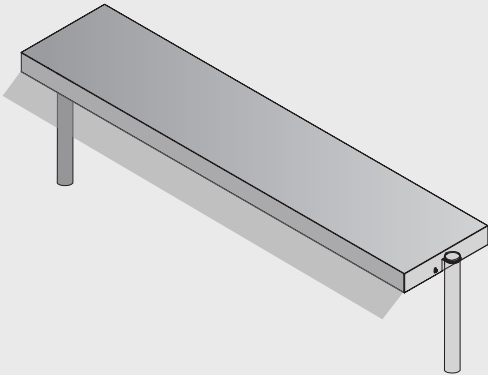
Double Serving Counter



7897.12030.07

CODE	L	W	H
7897.12030.07	1200	300	730
7897.14030.07	1400	300	730
7897.15030.07	1500	300	730
7897.16030.07	1600	300	730
7897.19030.07	1900	300	730

Single Upper Shelf



7897.12030.02

CODE	L	W	H	VOLUME
7897.12030.02	1200	300	470	0.33 m ³
7897.14030.02	1400	300	470	0.38 m ³
7897.15030.02	1500	300	470	0.41 m ³
7897.16030.02	1600	300	470	0.43 m ³
7897.19030.02	1900	300	470	0.50 m ³

7759.50392.90

Wall mounted hand washing sink



CODE	L	W	H	WATER INLET CONNECTION
7759.50392.90	500	390	290	SINGLE

0759.04031.00

Wall Mounted Hand Washing Sink



CODE	L	W	H	WATER INLET CONNECTION
0759.04031.00	500	390	230	SINGLE

0759.40311.31

Wall Mounted Hand Washing Sink



CODE	L	W	H	WATER INLET CONNECTION
0759.40311.31	400	310	190	-

