



OUR MANAGEMENT SYSTEM CERTIFICATES

			
QUALITY MANAGEMENT SYSTEM	ENVIRONMENTAL MANAGEMENT SYSTEM	INTERNATIONAL RAILWAY INDUSTRY STANDARD	FOOD SAFETY MANAGEMENT SYSTEM

OUR QUALITY CERTIFICATES

					
TURKEY PRODUCT CERTIFICATE	RUSSIA PRODUCT CERTIFICATE	ELECTRICAL APPLIANCES PRODUCT CERTIFICATE	USA GAS AND ELECTRICAL APPLIANCES PRODUCT CERTIFICATE	UKRAINE PRODUCT CERTIFICATE	GAS APPLIANCES PRODUCT CERTIFICATE
					
THE RESTRICTION OF HAZARDOUS SUBSTANCES DIRECTIVE (WEEE)	TURKEY PRODUCT CERTIFICATE	SAUDI STANDARDS METROLOGY AND QUALITY	CHINA QUALITY CERTIFICATION CENTER	TEST CERTIFICATES FOR ELECTRICAL EQUIPMENT	TUV RHEINLAND PRODUCT SAFETY



2 mm thick deep drawn stainless steel work top	Indirect Boiling pans
External valve to evacuate manually excess air accumulated in the jacket during heating phase.	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.
Round or rectangular monoblock boiling pan suitable for cooking, sautéing and poaching	Safety valve with manometer to avoid overpressure of the steam
Double skin lid with counter balanced mechanism for easy opening	Direct or indirect heating systems
High quality thermal insulation of the pan for energy saving	Solenoid valve and chromed swivel tap on top to refill with hot and cold water
Energy regulation through a control knob	Electronic ignition system visually controlled by indicator lamp on the front of gas models
Micro perforated high performance stainless steel burners with flame failure device on gas models	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
	7855.00300.01		1100	1362	895	230 V/NPE 50/60 Hz	300 lt	Indirect	40 kW
	7855.00400.01		1100	1370	1020	230 V/NPE 50/60 Hz	400 lt	Indirect	45 kW
	7855.00500.01		1300	1596	967	230 V/NPE 50/60 Hz	500 lt	Indirect	56 kW
	7855.00300.02		1100	1235	896	400 V/3 NPE 50/60 Hz	300 lt	Indirect	27 kW
	7855.00400.02		1100	1235	1020	400 V/3 NPE 50/60 Hz	400 lt	Indirect	36 kW
	7855.00500.02		1300	1436	967	400 V/3 NPE 50/60 Hz	500 lt	Indirect	45 kW



7855.00300.02

	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER
	7855.N1.80908.01		800	900	850	230 V/NPE 50/60 Hz	100 lt	Indirect	22 kW
	7855.N1.80908.02		800	900	850	230 V/NPE 50/60 Hz	150 lt	Indirect	22 kW
	7855.N1.10908.03		1000	900	850	230 V/NPE 50/60 Hz	250 lt	Indirect	33 kW
	7855.N1.80908.11		800	900	850	230 V/NPE 50/60 Hz	100 lt	Direct	22 kW
	7855.N1.80908.12		800	900	850	230 V/NPE 50/60 Hz	150 lt	Direct	22 kW
	7855.N1.10908.13		1000	900	850	230 V/NPE 50/60 Hz	250 lt	Direct	33 kW
	7855.N1.80908.04		800	900	850	400 V/3 NPE 50/60 Hz	100 lt	Indirect	18 kW
	7855.N1.80908.05		800	900	850	400 V/3 NPE 50/60 Hz	150 lt	Indirect	18 kW
	7855.N1.10908.07		1000	900	850	400 V/3 NPE 50/60 Hz	250 lt	Indirect	27 kW



7855.N1.80908.01

	CODE		L	W	H	VOLTAGE	CAPACITY	HEATING	POWER
	7855.N1.10118.13		1000	1100	850	230 V/NPE 50/60 Hz	250 lt	Direct	33 kW
	7855.N1.10118.03		1000	1100	850	230 V/NPE 50/60 Hz	250 lt	Indirect	33 kW
	7855.N1.10118.07		1000	1100	850	400 V/3 NPE 50/60 Hz	250 lt	Indirect	27 kW



7855.N1.10118.13

Bratt Pans



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	CAPACITY	POWER	VOLTAGE
	7867.N1.80908.01		800	900	850	80 lt.	20 kW	230 V / NPE 50 / 60 Hz
	7867.N1.10908.02		1000	900	850	100 lt.	24 kW	230 V / NPE 50 / 60 Hz
	7867.N1.12908.03		1200	900	850	130 lt.	30 kW	230 V / NPE 50 / 60 Hz
	7867.N1.16908.14		1600	900	850	205 lt.	44 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.80908.04		800	900	850	80 lt.	9 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.10908.05		1000	900	850	100 lt.	12 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.12908.06		1200	900	850	130 lt.	15 kW	400 V / 3 NPE 50 / 60 Hz
	7867.N1.16908.18		1600	900	850	205 lt.	21 kW	400 V / 3 NPE 50 / 60 Hz



7867.N1.80908.04

External Boiling Pan



Stainless steel body

Height adjustable legs

Available in 200, 400 and 500 liters capacity

Counter-balanced double skin stainless steel pressure lid with safety valve

Silicone gasket with lid lock for a perfect seal

Safety valve with manometer to avoid overpressure of the steam in the jacket

Articulated spout on the worktop with for filling the boiling pan

2" chrome-plated draining valve with large athermic handle

High quality thermal insulation of the pan for energy saving



7855.00500.00

	CODE	CAPACITY	STEAM CONSUMPTION	DISCHARGE VALVE DIA.	MAXIMUM PRESSURE LEVEL	STEAM INLET CON.	STEAM OUTLET CON.	WATER INLET CON. (Ø)	DIMENSIONS
	7855.00500.00	500 l	90 kg./h	2"	40	1 1/2"	3/4"	3/4"	1208 x 1020
	7855.00400.00	400 l	80 kg./h	2"	40	1 1/2"	3/4"	3/4"	1005 x 1100
	7855.00200.00	200 l	60 kg./h	2"	40	1 1/2"	3/4"	3/4"	-

EasyQuality oven mod. EQ-SPE910-HS

TECHNICAL SPECIFICATIONS:

- Heating system housed in the rear side of the cooking chamber
- Watertight cooking chamber, with rounded corners, external welds, made of stainless steel AISI 304
- AISI 430 stainless steel frame
- Incoloy 800 stainless steel heating elements for heating the cooking chamber;
- Electric heating system of the cooking chamber.
- Thermal insulation of the cooking chamber made of ceramic fibre material
- Stainless steel cooking chamber fans
- Ventilation with autoreverse
- Available with reverse door
- Door with double glazing that can be opened for cleaning
- Ergonomic handle
- Interlocking gasket on cooking chamber
- Magnetic sensor for blocking ventilation when the door is opened
- Halogen cooking chamber lighting

CONTROL BOARD AND FUNCTIONS:

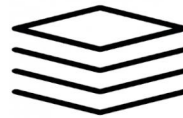
- Programmable control panel
- Cooking modes: convection, combi with steam regulation
- Automatic programmes (3 stages + preheating)



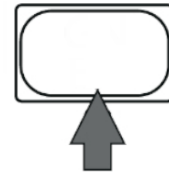
DESCRIPTION:



ELECTRIC OVEN



10 LEVELS
GN1/1-600x400



CROSSWISE



Approx. 100
PORTIONS



PROGRAMMABLE
CONTROL BOARD



CONVECTION



COMBI WITH
STEAM
REGULATION



AUTOMATIC
PROGRAMS



Electromechanical
discharge valve



Ventilation with
autoreverse

EasyQuality oven mod. EQ-SPE910-HS

SCHEDA TECNICA	EQ-SPE910-HS
Automatic, by compressor stop mm	GN1/1-600x400
Total	10
Pitch mm	75
Trays insertion	CROSSWISE
Net dimensions (LxWxH) mm	920x802x1075
Packaging dimensions (WxDxH) mm	960x900x1260
Gross weight kg	122
Nr. of portions (approx.)	100
Chamber heating	Elettrico
Steam generation:	sistema diretto
Electric cooking chamber power kW	13.5
Cooking mode: convection °C	50°C - 270°C
Convection with steam °C	Quantità di vapore regolabile
AUTOMATIC PROGRAMS	99 Programmi automatici (3 fasi + preriscaldamento)
Electromechanical discharge valve	SI
Automatic washing system	NO
Max power consumption KW	13.9
Max absorbed current A	21.4
Nr. and power of fans KW	3 x 120
Power supply V~/Hz	380 - 415 V 3N ~ 50/60 Hz
Electric cable n° x mm ²	5x4,0 mm ²
Water inlet connection Ø	Ø ¾ gas
Water pressure bar	1.5 - 2.5 bar
Water hardness	4 - 12 °f = 40 - 120 ppm
Electric conducibility S/litro	50 ÷ 2000 S/cm
Concentration of chlorine Cl ₂ mg/litro	< 0.2 mg/litre
Cl- chloride ion concentration mg/litro	<150 mg/litre
Water drain connection Ø mm	Ø 32 mm

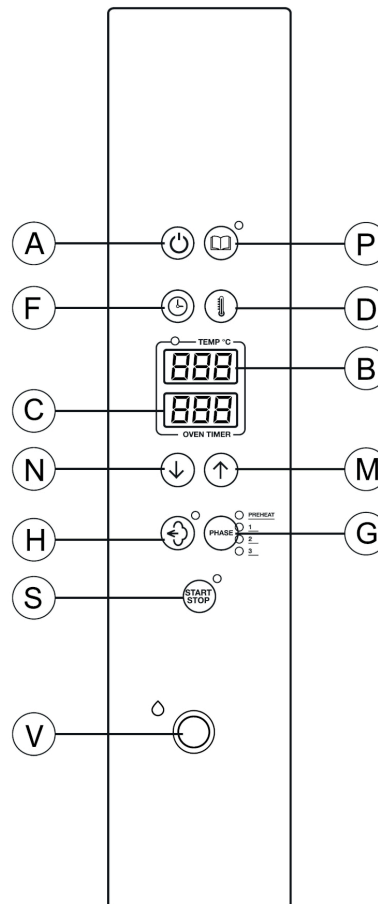
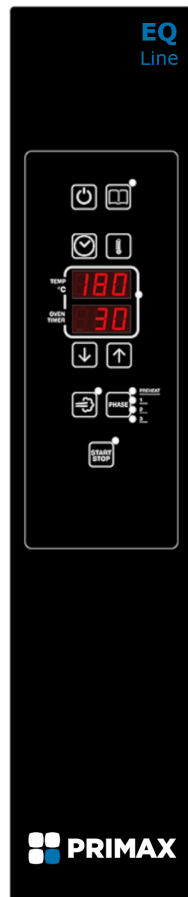
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EasyQuality oven mod. EQ-SPE910-HS

CONTROL BOARD DESCRIPTION DESCRIZIONE DEL PANNELLO COMANDI DESCRIPTION DU PANNEAU DE COMMANDE



A	ON/OFF button	Tasto On-Off	Bouton poussoir ON/OFF
B	Temperature display	Display temperatura	Écran température
C	Time display	Display tempo	Écran temps
D	Cooking chamber temperature	Selezione temperatura camera	Sélection température enceinte de cuisson
F	Time selection	Selezione tempo	Sélection temps de cuisson
G	Program's phases	Fasi di programma	Phases du programme
H	Steam quantity selection	Tasto umidificazione percentuale di umidità	Sélection de
M	Increase value button	Tasto aumenta valore	Bouton d'augmentation de valeur
N	Reduce value button	Tasto riduci valore	Bouton de diminution de valeur
P	Automatic programs	Tasto programmi automatici	Programmes automatiques
S	Start/stop button	Tasto Start/Stop	Début et d'arrêt du cycle de cuisson
V	Release valve opening	Tasto apertura sfiato	Ouverture vanne d'évent



MEAT MINCER

MODEL: MMM 32



SPECIFICATIONS

Power	1500 Watt
Connection	220V / 50Hz / 1Phase
Nett Weight	55.0 Kg
Gross Weight	64.0 Kg
Machine Dimensions	H570 x W650 x D340 mm
Packaging Dimensions	H620 x W735 x D415 mm
Packaging Volume	0.19 CBM
Packaging Material	Wooden Box with Foam
HS Customs Code	84385000
EAN Code	8719632120391
Article Number	09300455

Powerful professional meat grinder
Housing and tray made of stainless steel
Worm gear and screw ring in stainless steel
Knives and plates made of hardened steel
Grinding part can be removed in one movement
1 speed: only forward
Motor protection switch
Stands on four rubber feet
Easy to clean

Production: Up to 320 Kg per hour
Tray dimensions : H60 x W350 x D500 mm
Diameter tray opening: 80 mm
Diameter grinding plate: 100 mm

Standard included:

1 pusher
1 sausage filler - Ø 20 mm
2 cross knives
Grinding plate 6 mm
Grinding plate 8 mm

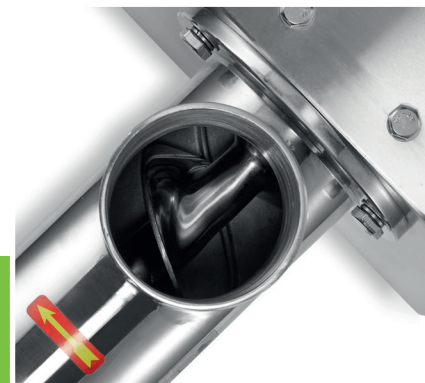
- 👑 HIGH QUALITY / LOW PRICES
- 👑 24 / 7 SUPPORT & SERVICE
- 👑 IMMEDIATELY AVAILABLE FROM STOCK
- 👑 TECHNICAL DEPARTMENT & WARRANTY
- 👑 EXCELLENT CUSTOMER SATISFACTION



Knives and plates made of hardened steel



Housing and tray made of stainless steel



Worm gear and screw ring in stainless steel

Impastatrice a spirale con testa e vasca fissa

Spiral mixer with fixed top and bowl



CARATTERISTICHE

L'impastatrice a spirale è la macchina ideale per lavorare impasti per pizzerie, pasticcerie, panetterie. La particolare forma della spirale consente in pochi minuti di ottenere impasti perfettamente amalgamati.

- Vasca, spirale, spaccapasta in acciaio inox 304
- Disponibile in versione a 1 e 2 velocità sia monofase che trifase
- Trasmissione a catena con motoriduttore a bagno d'olio per riduzione della rumorosità
- Stop di emergenza attivato da sollevamento griglia
- Timer e ruote di serie
- La versione 2V monofase ha l'inversione di marcia

Disponibilità di motori con frequenza a 60HZ, certificati UL ed a 240V con spina inglese.

FEATURES

The spiral dough mixer is the ideal equipment for working doughs for pizzerias, pastries, bakeries. The particular shape of the spiral allows you in few minutes to get a perfectly mixed dough.

- Bowl, spiral, dough breaker in stainless steel 304
- Available with 1 and 2 speed both monophase and triphase
- Chain transmission with gearmotor in oil bath to reduce the operating noise
- Emergency stop activated by lifting the protection grid.
- Timer and wheels include
- 2V monophase version has reverse direction function

Availability of motors with 60HZ frequency, UL certified and 240V with english plug.

+ 9,5 cm



Ruote e timer di serie
Castors and timer included



GH 10

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
7 lt	6 Kg	24 Ø 16 h	29 45 51 h	39 52 70 h

GH 10 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 10 MO	0.3 Hp / 0,22 KW	34 Kg	70	10	7010121010E

GH 10 MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 10 MO 2V	0.3 Hp / 0,22 KW	36 Kg	70/140	10/20	7010147010E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

Timer non incluso (Timer not included)

GH 15

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
16 lt	12 Kg	32 Ø 21 h	40 63 67 h	45 77 84 h

GH 15 TR _ 400 V

TRIFASE
THREEPHASE

GH 15 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 15 TR	0.75 Hp / 0,55 KW	67 Kg	85	10	7010131015E
GH 15 MO	0.75 Hp / 0,55 KW	68 Kg	85	10	7010121015E
GH15 TR 2V	1/1.5 Hp / 0,75/1.1 KW	73,5 Kg	85/170	10/20	7010141015E

GH 15 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GH 15 MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 15 MO 2V	1 Hp / 0,75 KW	71 Kg	85/170	10/20	7010147015E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GH 20

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
21 lt	17 Kg	36 Ø 21 h	40 63 67 h	45 77 84 h

GH 20 TR _ 400 V

TRIFASE
THREEPHASE

GH 20 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 20 TR	1 Hp / 0,75 KW	68 Kg	85	10	7010131020E
GH 20 MO	1 Hp / 0,75 KW	69 Kg	85	10	7010121020E
GH 20 TR 2V	1/1.5 Hp / 0,75/1.1 KW	74,5 Kg	85/170	10/20	7010141020E

GH 20 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GH 20 MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 20 MO 2V	1 Hp / 0,75 KW	72 Kg	85/170	10/20	7010147020E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GH 30

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
32 lt	25 Kg	40 Ø 26 h	44 68 75 h	51 79 93 h

GH 30 TR _ 400 V

TRIFASE
THREEPHASE

GH 30 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 30 TR	1,5 Hp / 1,1 KW	94 Kg	92	10	7010131030E
GH 30 MO	1,5 Hp / 1,1 KW	95 Kg	92	10	7010121030E
GH 30 TR 2V	1,7/2,5 Hp / 1,25/1,8 KW	97,5 Kg	92/184	10/20	7010141030E

GH 30 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GH 30 MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 30 MO 2V	1,5 Hp / 1,1 KW	82 Kg	92/184	10/20	7010147030E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GH 40

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
41 lt	36 Kg	45 Ø 26 h	49,5 80 77 h	57 85 94 h

GH 40 TR _ 400 V

TRIFASE
THREEPHASE

GH 40 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 40 TR	1,5 Hp / 1,1 KW	103,5 Kg	92	10	7010131040E
GH 40 MO	1,5 Hp / 1,1 KW	96 Kg	92	10	7010121040E
GH 40 TR 2V	1,7/2,5 Hp / 1,25/1,8 KW	107 Kg	92/184	10/20	7010141040E

GH 40 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GH 40 MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 40 MO 2V	3 Hp / 2,2 KW	109 Kg	92/184	10/20	7010147040E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GH 50

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
48 lt	43 Kg	45 Ø 30 h	49,5 80 77 h	57 85 94 h

GH 50 TR _ 400 V

TRIFASE
THREEPHASE

GH 50 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 50 TR	2 Hp / 1,5 KW	107,5 Kg	92	10	7010131050E
GH 50 MO	2 Hp / 1,5 KW	109 Kg	92	10	7010121050E
GH 50 TR 2V	2/3 Hp / 1,5/2,2 KW	110,5 Kg	92/184	10/20	7010141050E

GH 50 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GH 50 MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GH 50 MO 2V	3 Hp / 2,2 KW	118 Kg	92/184	10/20	7010147050E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

Impastatrice a spirale con testa ribaltabile e vasca estraibile

Spiral mixer with lifting top and extractable bowl



CARATTERISTICHE

- Vasca, spirale, spaccapasta in acciaio inox 304
- Disponibile in versione a 1 e 2 velocità sia monofase che trifase
- Trasmissione a catena con motoriduttore a bagno d'olio per riduzione della rumorosità
- Stop di emergenza attivato da sollevamento griglia
- Testa ribaltabile con pistone a gas per un sollevamento controllato e sicuro
- Vasca rimovibile grazie al speciale sistema di bloccaggio rapido certificato
- Timer e ruote di serie
- La versione 2V monofase ha l'inversione di marcia
- Sistema di apertura e chiusura rapida Easy-Up della testa

Disponibilità di motori con frequenza a 60HZ, certificati UL ed a 240V con spina inglese.

FEATURES

- Bowl, spiral, dough breaker in stainless steel 304
- Available with 1 and 2 speed both monophase and triphase
- Chain transmission with gearmotor in oil bath to reduce the operating noise.
- Emergency stop activated by lifting the protection grid.
- Lifting head with gas activated piston for a safe and soft lifting.
- Extractable bowl with certified smart screw - unscrew system
- Timer and wheels included
- 2V monophase version has reverse direction function
- Easy-Up system for fast opening and closing of the head

Availability of motors with 60HZ frequency, UL certified and 240V with english plug.



GHR 20

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
21 lt	17 Kg	36 Ø 21 h	39 67 67 h	45 77 84 h

GHR 20 TR _ 400 V

TRIFASE
THREEPHASE

GHR 20 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 20 TR	1 Hp / 0,75 KW	80 Kg	85	10	7010132020E
GHR 20 MO	1 Hp / 0,75 KW	80 Kg	85	10	7010122020E
GHR 20 TR 2V	1/1,5 Hp / 0,75/1,1 KW	82 Kg	85/170	10/20	7010142020E

GHR 20 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GHR 20 TR MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 20 MO 2V	1 Hp / 0,75 KW	82 Kg	85/170	10/20	7010162020E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GHR 30

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
21 lt	25 Kg	40 Ø 26 h	47 74 75 h	51 79 93 h

GHR 30 TR _ 400 V

TRIFASE
THREEPHASE

GHR 30 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 30 TR	1,5 Hp / 1,1 KW	99 Kg	92	10	7010132030E
GHR 30 MO	1,5 Hp / 1,1 KW	99 Kg	92	10	7010122030E
GHR 30 TR 2V	1,7/2,5 Hp / 1,25/1,8 KW	99 Kg	92/184	10/20	7010142030E

GHR 30 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GHR 30 TR MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 30 MO 2V	2 Hp / 1,5 KW	99 Kg	92/184	10/20	7010162030E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GHR 40

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
41 lt	36 Kg	45 Ø 26 h	48 81 77 h	57 85 94 h

GHR 40 TR _ 400 V

TRIFASE
THREEPHASE

GHR 40 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 40 TR	1,5 Hp / 1,1 KW	114 Kg	92	10	7010132040E
GHR 40 MO	1,5 Hp / 1,1 KW	114 Kg	92	10	7010122040E
GHR 40 TR 2V	1,7/2,5 Hp / 1,25/1,8 KW	114 Kg	92/184	10/20	7010142040E

GHR 40 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GHR 40 TR MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 40 MO 2V	3 Hp / 2,2 KW	114 Kg	92/184	10/20	7010162040E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

GHR 50

VOLUME VASCA BOWL VOLUME	CAPACITÀ CAPACITY	DIMENSIONE VASCA cm DIMENSIONS CUVE cm	DIMENSIONI ESTERNE cm OUTSIDE DIMENSIONS cm	DIMENSIONI IMBALLO cm PACKAGE DIMENSIONS cm
48 lt	43 Kg	45 Ø 30 h	48 81 77 h	57 85 94 h

GHR 50 TR _ 400 V

TRIFASE
THREEPHASE

GHR 50 MO _ 230 V

MONOFASE
MONOPHASE

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 50 TR	2 Hp / 1,5 KW	136 Kg	92	10	7010132050E
GHR 50 MO	2 Hp / 1,5 KW	136 Kg	92	10	7010122050E
GHR 50 TR 2V	2/3 Hp / 1,5/2,2 KW	136 Kg	92/184	10/20	7010142050E

GHR 50 TR 2V _ 400 V

TRIFASE 2 VELOCITÀ
THREEPHASE 2 SPEED

GHR 50 TR MO 2V _ 230 V

MONOFASE 2 VELOCITÀ
MONOPHASE 2 SPEED

	POTENZA - POWER	PESO - WEIGHT	RPM		COD.
GHR 50 MO 2V	3 Hp / 2,2 KW	136 Kg	92/184	10/20	7010162050E

MACCHINA CON INVERIONE DI MARCIA
MACHINE WITH REVERSE DIRECTION FUNCTION

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MENZA - *CANTEENS*

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AFFETTATRICI PROFESSIONALI

PROFESSIONAL SLICERS



SANDRA 300 C



SANDRA è un'affettatrice in alluminio anodizzato con lama in acciaio C45 dal diametro di 300mm. È caratterizzata da una base compatta per ottimizzare gli ingombri e trovare spazio anche in cucine di piccole dimensioni. Anello di protezione in acciaio inossidabile. Perfetta per il taglio di salumi, carne, verdure. Ideale per ristorante, hotel, catering, gastronomia, bar.

SANDRA is a slicer with anodized aluminum casting construction and C45 steel blade with a diameter of 300mm. A smaller base to optimize space and find space even in small kitchens. CE version with stainless steel protection ring around the blade. Perfect for slicing cold cuts, meat, vegetables. Ideal for restaurant, hotel, catering, gastronomy, bar.



CARATTERISTICHE: SPECIFICATIONS:

MODELLO <i>MODEL</i>	SANDRA 300 C
LAMA mm <i>BLADE mm</i>	300
CAPACITÀ DI TAGLIO mm <i>CUTTING CROSS SECTION mm</i>	230x210
PIATTO mm <i>FOOD CHUTE mm</i>	230x250
CORSA CARRELLO mm <i>CHUTE STROKE mm</i>	260
DIMENSIONI MINIME mm <i>MINIMUM DIMENSIONS mm</i>	A 470 B 310 H 400
DIMENSIONI MASSIME mm <i>MAXIMUM DIMENSIONS mm</i>	A 590 B 480 H 400
PESO NETTO kg <i>NET WEIGHT kg</i>	18
POTENZA kW/HP <i>POWER kW/HP</i>	0,29

OPTIONAL:



ATTREZZO TOGLILAMA
BLADE REMOVAL TOOL



LAMA ANTIADERENTE
NON STICK COATED BLADE