

● SINCE



1998 ●

GROUP OF COMPANIES

PROFESSIONAL KITCHEN EQUIPMENT CATALOG

Hotels | Restaurants | Cafes | Turn-key Projects





SINCE '98

**MR. SURENDER
MEHTA**

FOUNDER | MANAGING DIRECTOR



THIS IS WHO WE ARE

Saimex Group began its journey of a thousand miles with a single step in **1998** under the guidance of **Mr. Surender Mehta** as an import, trading, and consultant firm.

Saimex, since its inception and incorporation has been providing a wide range of products including Commercial kitchen equipment for Hotels, Restaurants, Hospitals Fast Food Chains, etc.

We also provide high-quality repairing/-maintenance support and are one of the leading companies in the field of Professional Kitchen Equipment & Turn-Key Projects.

With more than **25 years of industrial experience** in the domain of Commercial Kitchen Equipment, we make it our top-most priority to provide the finest quality of Commercial Kitchen Equipment sourced from leading international manufacturers & quality installation services to our clients **at competitive prices** all over the **Indian sub-continent**.

Today **Saimex** is a multi-product, multi-services, multi-dimensional company serving you in many cities & countries (e.g. Delhi-NCR, Chandigarh, Jalandhar, Amritsar, Jaipur, Bangalore, Mumbai, Indore, Udaipur, Visakhapatnam, Ladakh, Chennai, Sikkim, Patna, Raipur, Jabalpur Calcutta and overseas as well in Bhutan, Nepal, Sri Lanka & Afghanistan).

Whether you have done business with us or have heard about us or are a first-time visitor to our profile, you are invited to discover a lot more about us.

25

**YEARS OF
EXCELLENCE**

30+

Dealers and
Service Partners
Across India

100+

Long - Standing
partnerships with
global brands

10000+

Strong clientele in the last 2 decades

- 1) Turn-key Projects
- 2) Consultancy
- 3) Kitchen Auto-CAD Designing
- 4) Menu Planning
- 5) Imported & Fabricated Kitchen Equipment
- 6) Training & Demonstrations
- 7) AMC & After Sales Support

1 **STOP**
SOLUTION

OUR PROUD CUSTOMERS



OUR PROUD CUSTOMERS



OUR PROUD CUSTOMERS



INTERNATIONAL PARTNERS





ESPRESSO MACHINES

1-14



COFFEE GRINDERS

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COMBI-OVENS

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PIZZA OVENS

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BAKERY EQUIPMENT

45-57

- Deck Ovens
- Rotary Ovens
- Convection Ovens
- Spiral Mixers
- Planetary Mixers
- Dough Sheeters and Rollers
- Proofing Cabinets
- Pancake and Waffle Makers
- Speed Ovens



COOKING AND PROCESSING EQUIPMENT

58-67

- Sandwich Grillers and Conveyor Toasters
- Griddle Plates and Salamanders
- Fryers
- Meat Processing Equipment
- Blenders
- Tea Automats
- Whipping Cream Chargers
- Food Preparation Equipment



DISHWASHING EQUIPMENT

68- 75

- Undercounter Dishwasher
- Hood Type Dishwashers
- Conveyor Dishwashers
- Glasswashers



COOLING EQUIPMENT

76-88

- Blast Chillers/Freezers
- Batch Freezers
- Soft Serve Machines
- Other Cooling Equipment



ESPRESSO MACHINES





BLACK EAGLE MAVERICK



Introducing the **Black Eagle Maverick**, our most intelligent and user-friendly coffee machine to date.

Here we will take you through our journey, what inspired the Maverick concept and how we brought our creation to life and introduce you to the mavericks that have turned the humble cup of coffee into something beyond a form of art.

BEST NEW PRODUCT SPECIALITY COFFEE ASSOCIATION

PUREBREW COFFEE

Serve a unique pour-over style coffee prepared by the Maverick! Program the pour by dose, roast profile, and time for the perfect pour-over!



ABSOLUTE CONTROL
METICULOUS PRECISION
OUTSTANDING PERFORMANCE
UNRIVALLED EFFICIENCY

T3GENIUS

T3 is for 3 different temperatures and Genius represent the improvement of our engine. This is our most advanced technology to date but also, it's user-friendly and sustainable too.



MAVERICKS



LEM BUTLER

2016 USA
Barista Champion



MIKAEL JASIN

2019 & 2020 Indonesia
Barista Champion



SIMON SUN

2019 China
Barista Champion

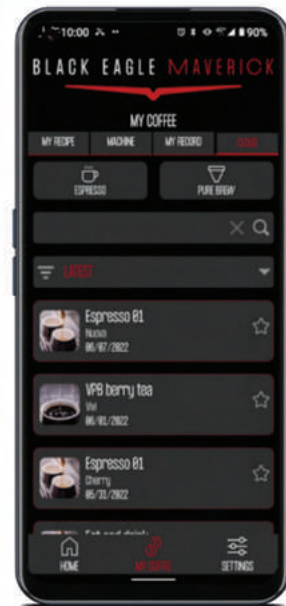


NATALIA
KWIATKOWSKA

Polish Champion:
2020, 2017, 2019
Irish Champion:
2015 2016

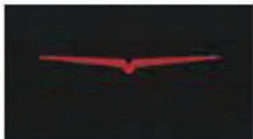
MY VICTORIA ARDUINO APP

The app connects simply with Bluetooth and allows you to indulge in the Victoria Arduino world by creating and sharing information and recipes about milk and coffee with all the other "Mavericks."



The Maverick Mobile App

COLORS



Group Heads (1/2/3)

2/3

Dimensions (mm)

806x745x433 / 1056x745x433

Steam Boiler Capacity (L)

8+ NEO

Coffee Boiler Capacity (L)

0.14 + NEO

Auto Purge



T3 Genius



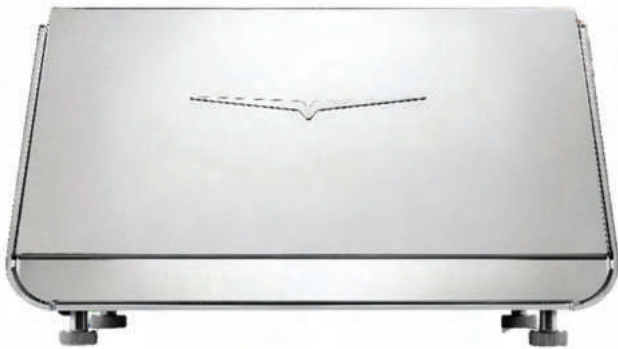
Soft Infusion System



Gravimetrics (Dose by weight)



EAGLE ONE



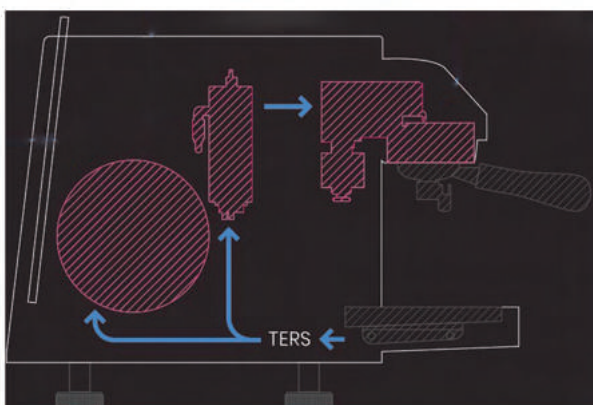
Eagle One is born in response to the new generation of coffee shops where **DESIGN**, **PERFORMANCE**, and **SUSTAINABILITY** are determining factors to create a pleasant and memorable experience.

Eagle One is the reflection of teamwork, a project made by Coffee and Design professionals such as **James Hoffman and the Arch. Carlo Viglino**, together with the Simonelli Group R&D team.

WINNER 2020
ADI DESIGN INDEX

NEO

The N.E.O engine uses an instant heating system with a unique insulation mechanism, that reduces not only the heat dispersion but also energy consumption.



TERS

The Thermal Energy Recovery System allows the Eagle One to pre heat incoming water using the heat of outgoing waste water. This makes it incredibly efficient and provides maximum thermal stability.

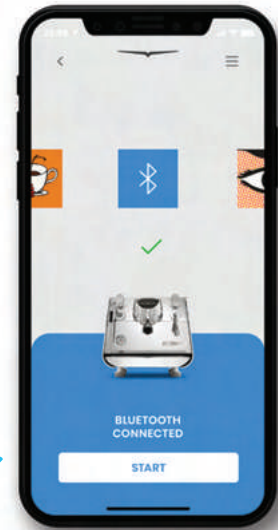


"I think the future of specialty coffee will see it continue to grow and spread around the world. Become more and more a normal part of people's everyday lives. That is not just a special treat, its just what coffee is for them now, especially younger generations."

James Hoffmann,
Consultant of the
development of the Eagle One

MY VICTORIA ARDUINO APP

The app connects simply with Bluetooth and allows the user to create and share information and recipes about milk and coffee with all the other "Eagle-oners."



Special World Barista
Championship recipes

Group Heads (1/2/3)	2/3
Dimensions (mm)	758x576x437 / 988x576x437
Steam Boiler Capacity (L)	7 + NEO
Coffee Boiler Capacity (L)	0.14 + NEO

Auto Purge

T3 Heating

Soft Infusion System

App connectivity



PRIMA



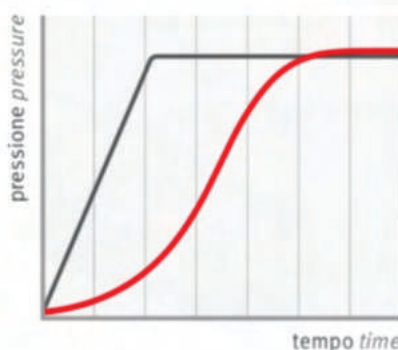
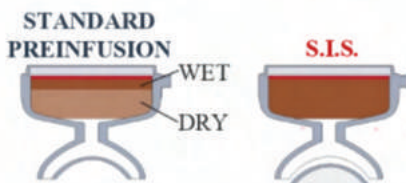
Small is the new Powerful

Welcome **PRIMA**, the one group espresso coffee machine ready to bring wherever and whenever the **VICTORIA ARDUINO** coffee experience.

We called it this way because we believe it is the first step towards a new frontier and will overcome many boundaries. It is a new way to prepare and enjoy espresso.

NEO

The N.E.O engine uses an instant heating system with a unique insulation mechanism, that reduces not only the heat dispersion but also energy consumption.



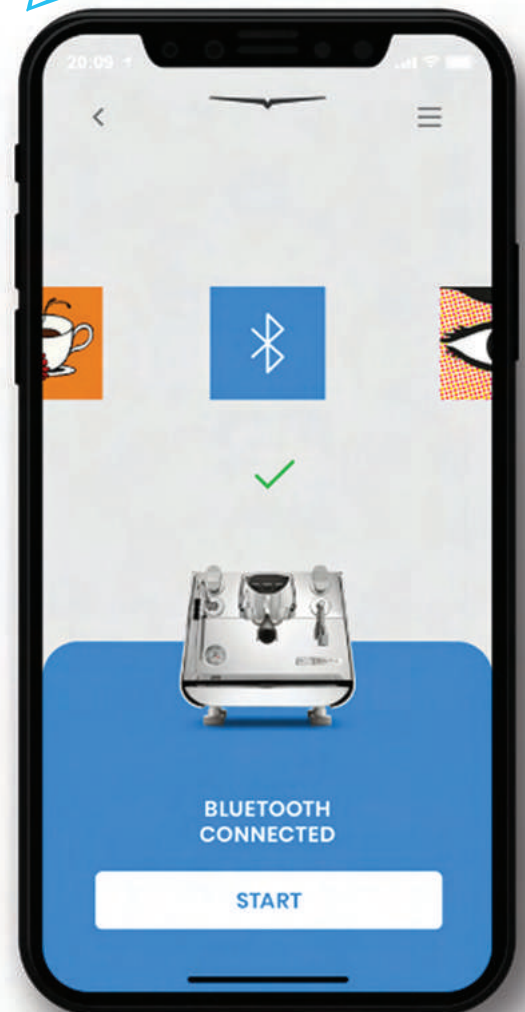
SOFT INFUSION SYSTEM

The SIS guarantees soft & creamy espresso extractions in every shot. This is achieved by monitoring pressure in the system and optimally increases the pressure as the extraxtion process moves forward.



Share and download brewing recipes with users around the world.

Special World Barista Championship recipes



VICTORIA ARDUINO E1 PRIMA SETS A NEW STANDARD

Bean scene Magazine

MY VICTORIA ARDUINO APP

The app connects simply with Bluetooth and allows the user to create and share information and recipes about milk and coffee with all the other “Eagle-oners.”

Group Heads (1/2/3)	1
Dimensions (mm)	411x510x379
Steam Boiler Capacity (L)	1.5 + NEO
Coffee Boiler Capacity (L)	0.14 + NEO

- Auto Purge
- T3 Heating
- Soft Infusion System
- App connectivity



BELLE EPOQUE

It is in the Belle Epoque coffee machines that our artisans give their best by forging noble metals such as copper and brass, alternating moments of ancient workmanship with avant-garde methods. This coffee machine is very original in its vertical development, the Belle Epoque (also known as the coffee machine with the eagle) is a machine of inimitable class, where beauty blends with functionality and reliability. The different finishings of copper and brass, modelled with a design of retro charm, give it a distinct personality ideal for embellishing the choreography of refined and elegant places.

SPECIFICATIONS

Groups	Boiler capacity	Voltage	Frequency	Power	Height	Diameter	Weight	Shipping weight	Finish
N°	L	V	Hz	W	cm	cm	kg	kg	
2	9	230-400	50/60	3700	89+19	Ø57	53	68	Copper/Brass-Chrome
3	12,5	230-400	50/60	5200	95+20	Ø68	72	92	Copper/Brass-Chrome







TECHNICAL FEATURES

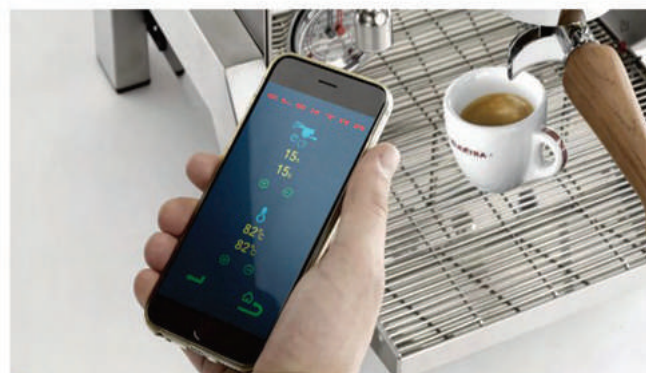
- Electronically programmable coffee and steam boiler temperature
- Automatic coffee dispensing buttons with 4 programmable doses and a manual one
- Integrated 200l/m rotary pump with super silent technology
- Patented inspectable heat exchangers
- Lead-free brass (OT57) dispensing units with high thermal stability (weight > 2 kg each)
- Multidirectional steam wand and hot water tap
- Anti-torsion metal frame
- Automatic independent group cleaning cycle
- ECO mode for energy saving



VERVE







 <p>Double boiler Independent coffee and steam boiler</p>	 <p>Dry Steam Stainless steel steam boiler</p>	 <p>Flexibility of use Water supply or integrated 5l tank</p>
 <p>WiFi connection Setting via Smartphone</p>	 <p>Professional Kit Rotary pump and professional group</p>	 <p>Noble Materials Stainless steel bodywork + wooden panels</p>



Group Heads (1/2/3)	1
Dimensions (mm)	380x449x425
Steam Boiler Capacity (L)	1,6
Coffee Boiler Capacity (L)	0,15

Verve is an extremely versatile espresso machine. The professional performance and compact size allow it to be used in the home, small cafes, recreational or work environments, even on the move. Virtually everywhere.

Reduced Energy Consumption	
Dual Boiler System	
Pre Infusion Control	
App Connectivity	

LA REALE

The design delivers a shimmering effect, giving the machine its unique character as well as its scenographic impact: it's virtually a mechanical sculpture. **La Reale** is also brimming with cutting-edge technology. Gaggia Milano believes that users shouldn't have to choose between style and substance; that's why, in La Reale, both come as standard.



TECHNICAL FEATURES

- Independent boilers for each group
- 3.5" touch screen for each group
- 3 programmable direct selection buttons for each group
- Electric cup warmer
- LED-lit work counter
- Energy saver: automatic ON/OFF and Standby
- Dose programming (time and brewing temperature)
- Counts: number of coffee and hot water delivered, liters of water consumed, filters warning
- Digital boiler temperature control (different temperature for each group)
- USB port
- Customizable display screensaver
- Cool touch steam wand



Group Heads (1/2/3)	2/3
Dimensions (mm)	883x702x556/1130x702x556
Steam Boiler Capacity (L)	11/14
Coffee Boiler Capacity (L)	0.8

LA GIUSTA

La Giusta is here: the new iconic professional coffee machine by Gaggia Milano is a precious treasure designed to combine maximum reliability with a refined aesthetics. La Giusta is the perfect symbiosis of style, modern design and practical functionality.



TECHNICAL FEATURES

5 programmable direct selection buttons for each group

Hot water economizer

Customisable display screensaver

PID control of boiler temperature

2 cool touch steam wands

Volumetric dose programming

Height-adjustable feet

LED-illuminated working area

Electric cup warmer

Counts: Amount of coffee and hot water delivered, litres of water consumed, filter warnings

Color touchscreen

USB Port

Programmable "PURGE" button to clean the coffee group



Group Heads (1/2/3)

2/3

Dimensions (mm)

760x635x545 / 973x635x545

Steam Boiler Capacity (L)

14/21

LA DECISA

La Decisa is the perfect response to the demands of today's market. Apart from guaranteed performance, its great ergonomics makes this coffee machine an extremely practical and barista-friendly solution.



TECHNICAL FEATURES

- 5 programmable direct selection buttons for each group
- Hot water button
- Ergonomic steam knobs; maximum delivery with rotation of just 90°
- PID control of boiler temperature
- 2 steam wands and 1 hot water wand
- Volumetric dose programming
- Height-adjustable feet
- LED-illuminated working area

Group Heads (1/2/3)	2/3
Dimensions (mm)	758x589x563 / 978x589x563
Steam Boiler Capacity (L)	13/20

LA PRECISA

La Precisa is a machine that has all it needs to stimulate the attention of even the most demanding of baristas.

Attention to detail and technological innovation are the hallmarks of this machine; that's why 'Precisa' is not just a name, it's also - and above all - a guarantee of excellence.



TECHNICAL FEATURES

- OLED display
- 5 programmable direct selection buttons for each group
- Hot water button
- Ergonomic steam knobs: maximum delivery with a rotation of just 90°
- 2 steam wands and 1 hot water wand
- Volumetric dose programming
- Counts: amount of coffee and hot water delivered, litres of water consumed, filters warning
- PID control of boiler temperature
- LED-illuminated working area
- Energy saver: automatic ON/OFF and 1 day off
- Height-adjustable feet

Group Heads (1/2/3)	2/3
Dimensions (mm)	758x589x563 / 978x589x563
Steam Boiler Capacity (L)	13/20

FUTURMAT OTTIMA EVO

The **Futurmat Ottima Evo** achieves perfect espresso thanks to its excellent thermal stability and high reliability. It is a machine with clean and modern lines. Its elegant and built-to-last design makes it ideal for any location that strives to achieve the intensity of the perfect cup of coffee.



Infusion extraction system



Independant Heat Exchangers



Non slip feet



Programmable Doses



Electronic Control of Boiler Water Level



Group Heads (1/2/3)

2/3

Dimensions (mm)

883x702x556/1130x702x556

Steam Boiler Capacity (L)

11/14

GAGGIA RUBY



Group Heads (1/2/3)

1/2

Dimensions (mm)

430 x510x370 / 570x510x370

Steam Boiler Capacity (L)

5 / 6.5

Independant Heat Exchangers



Non slip feet



Programmable Doses



Electronic Control of Boiler Water Level



SAECO PERFETTA



Group Heads (1/2/3)

2

Dimensions (mm)

730 x 470 x 520

Steam Boiler Capacity (L)

13

Infusion extraction system



Independant Heat Exchangers



Non slip feet



Programmable Doses

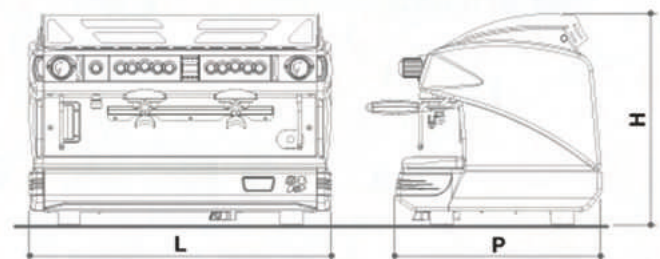


Electronic Control of Boiler Water Level



S9 EK DSP

Group Heads (1/2/3)	2/3
Dimensions (mm)	770x530x520 / 1000x530x520
Boiler Capacity (L)	10/15
Weight (KG)	65/80



- PID boiler temperature control
- Electronic boiler refill
- Double pressure gauge
- Malfunction alarms

S2 EK



Group Heads (1/2/3)	2/3
Dimensions (mm)	700x530x520/930x530x520
Boiler Capacity (L)	10/15
Weight (KG)	65/82

- Electronic boiler refill
- Double pressure gauge for boiler and pump pressure control
- Automatic operating temperature boost function
- Control of malfunctions alarms

S5 EK



Group Heads (1/2/3)	2/3
Dimensions (mm)	770x520x530x/1000x520x530
Boiler Capacity (L)	10/15
Weight (KG)	65/80

- PID boiler temperature control
- Boiler temperature indicated by LED display
- Electronic boiler refill
- Double pressure gauge for boiler and pump pressure control
- Automatic operating temperature boost function
- Control of malfunctions alarms



KD270S



Group Heads (1/2/3)	1
Dimensions (mm)	370x330x360
Boiler Capacity (L)	NA
Weight (KG)	13

1 Cup and 2 Cup Volume setting



Milk temperature gauge



PID technology to adjust brewing temperature



3 pre-set pre-infusion programs



KD310



Group Heads (1/2/3)	1
Dimensions (mm)	430x280x480
Boiler Capacity (L)	NA
Weight (KG)	18

Adjustable brewing temperature



7 Levels pressure profiling Index



4 Levels pre-infusion



Coffee brewing pressure gauge



Independent Steam thermoblock



Cup Volume Setting



MILK STEAMERS



MS - 130D



MS - 130T

FEATURES

- Two default temperature buttons - Speed up your setting to suit your purpose.
- Short Memory Function - User can record the previous temperature set.
- 2 cleaning program -
 - (i) Short Cleaning
 - (ii) Complete Cleaning
- Accurate Design - Frothing fine milk foam without the manual control of pitcher.
- Temperature range - (i) 40°-90°(C) (ii) 104°-109° (F)
- Target temperature can be set and the steam generation will stop automatically when the target temperature is reached.

SPECIFICATIONS

- Appearance - Stainless steel body
- Water Tank Capacity - 0.8 Liter
- Voltage (V) - 220 - 240 V/ 50 Hz
- Power (W) - 1450

DIMENSIONS

- WxDxH (mm) -140x380x340
- Weight (kgs) - 6.7



COFFEE GRINDERS





Mythos

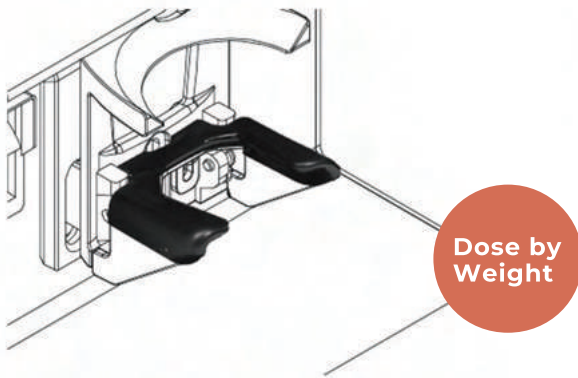
GRINDING PERFECTION. AGAIN.



Mythos is the coffee grinder developed to define a new idea of precision and control.

Now, the time has come to set a new level of grinding perfection.

WORLD BARISTA CHAMPIONSHIP QUALIFIED ESPRESSO GRINDER 2022 2025



GRAVIMETRICS

Use the gravimetric system to set dose by weight and have precise control over your recipe and extraction. These features grant maximum consistency and create a much faster workflow for grinding and weighting coffee..

CLIMA PRO 2.0

Keep coffee grounds cool to **PRESERVE FLAVOUR AND TASTE** (Very important for single origin coffees).

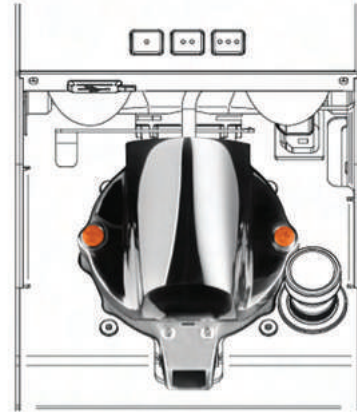
- Double fan system.
- Control exact grinding temperature for coffee beans (30°-60° C).
- Control grinding RPM to avoid overheating.



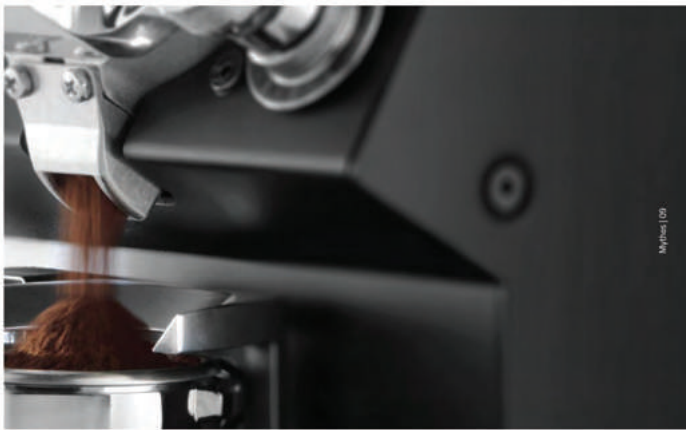


HIGH SPEED MAINTAINANCE

Cleaning and maintenance operations are now more simple and accessible. You are just 2 screws away to access the heart of the machine and have better visibility to the key functioning parts of Mythos.



Just open 2 screws



CLUMP CRUSHER SYSTEM

Mythos further improves its clump crusher and outlet spout. This allows you to avoid the creation of coffee clumps thereby avoiding any channelling in your espresso. This allows optimal extraction and minimal waste.

INTEGRATED TOUCH DISPLAY

The new Mythos comes with an intuitive and fluid control touch panel that is elegant, simple to adjust and easy to clean.



Burr Diameter (mm)	75/85	Tailored burr geometry	
Burr type	Titanium (Burr life 1000-1200kg)	Long Life Treatment	
Hopper capacity (kg)	1.5	Engine Protection System	
Power	230V/550W	Total dose counter	
Grinding speed (g/sec)	2.7 - 3.5	Micrometric grind regulation	

PROMETHEUS



100 YEARS OF GRINDING EXCELLENCE

AN INNOVATION FOR THE MODERN BARISTA

ELECTRONIC BURR ADJUSTMENT

The burr position is electronically adjustable from both touch display and regulation knob. Making it the most precise grind adjustment system.

Automatic filter holder recognition (patented), without any manual dose selection. This allows for the fastest ever barista workflow.

AUTOMATIC FILTER RECOGNITION

Integrated IoT connectivity, with specific apps dedicated to roasters and users, ensuring constant grinder monitoring and performance measurement.

IoT TECHNOLOGY

TEMPERATURE MANAGEMENT SYSTEM

Temperature monitoring system of the grinding chamber combined to the forced cooling system grants constant performance over.

Thanks to patented Pure Diamond burrs (85 mm) that preserve the optimal burrs sharpness longer than any others and ensure a more steady granulometry over time.

PURE DIAMOND™ BURRS

TOUCH SCREEN CONTROL

Touch Display with 3 programmable doses, "Extra Dose" mode and maintenance alerts.

Burr Diameter (mm)	85	High performance burr geometry (patent Eureka)	<input checked="" type="checkbox"/>
Burr type	Flat Pure Diamond (patented Eureka)	Digital micrometric regulation (patent Eureka)	<input checked="" type="checkbox"/>
Hopper capacity (kg)	1.2	Total silence technology	<input checked="" type="checkbox"/>
Power (W)	800	Touch screen display	<input checked="" type="checkbox"/>
Grinding speed (g/sec) (Fastest Espresso Grinder)	7.5-11		

MIGNON XL



EXTREMELY LOW RETENTION SYSTEM

The development of dedicated technical solutions enquires a very low retention in the grinding chamber and a unique dose consistency approximately.

Thanks to patented Pure Diamond burrs (65 mm) that preserve the optimal burrs sharpness longer than any others and ensure a more steady granulometry over time.

PURE DIAMOND™ BURRS

Cleaning and maintenance operations are now more simple and accessible. We have reduced the number of screws to access the heart of the machine and have improved direct visibility to the key functioning parts of Mignon XL.

HIGH SPEED MAINTAINANCE

CLUMP CRUSHER SYSTEM

Mignon XL further improves its clump crusher and outlet spout, by simplifying and reinforcing it to guarantee perfect flow of ground coffee in the filter. The new filterholder hook design sends.

Maximum silence, thanks to the "Silent Technology" that allows to reach a unique grinding silence (about 60 dB).

MAXIMUM SILENCE

Burr Diameter (mm)	65	High performance burr geometry	<input checked="" type="checkbox"/>
Burr type	Flat Pure Diamond (patented Eureka)	Micrometric grind regulation	<input checked="" type="checkbox"/>
Hopper capacity (g)	300	Hands-free operation	<input checked="" type="checkbox"/>
Power (W)	320	Touch screen display	<input checked="" type="checkbox"/>
Grinding speed (g/sec)	2.3-2.8		

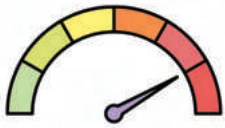
HELIOS 80



COLORS



External Dimensions (mm)	600 x 220 x 250
Burr Diameter	65/80 mm
Burr type	Hardened Steel
Hopper Capacity (kg/g)	1.2 kg
Power (w)	340



The Helios 80 dispenses ground coffee at upto 8g/s making it one of the fastest grinders in the world.



You can operate your Helios 80 easily using the touch screen and dispense upto 3 programmable doses.



The Helios 80 boast huge 80 mm burrs which allow it to grind with maximum efficiency at high speed.



You can easily access the grinding chamber by removing only 9 screws, permits to quickly replace and clean the burrs.

CLUMP CRUSHER SYSTEM

The micrometric system with infinite adjustment points, the only one based on the lower burr repositioning, guarantees incomparable grinding performances.

Conceived to prevent the clumps development and eliminate the electrostatic charge of ground coffee.

STEPLESS MICROMETRIC REGULATION

ATOM SPECIALTY COLORS



External Dimensions (mm)	570 x 180 x 227
Burr Diameter	65/75 mm
Burr type	Hardened Steel
Hopper Capacity (kg/g)	1.2/1.4
Power (w)	350



The Atom 75 dispenses ground coffee at upto 5g/s making it one of the fastest grinders in the world.



The exclusive anti-vibration solution reduces the grinding noise by approximately 20 dB.



The Atom 75 boast huge 75 mm burrs which allow it to grind with maximum efficiency at high speed.



You can easily access the grinding chamber by removing only 9 screws, permits to quickly replace and clean the burrs.

CLUMP CRUSHER SYSTEM

The micrometric system with infinite adjustment points, the only one based on the lower burr repositioning, guarantees incomparable grinding performances.

Conceived to prevent the clumps development and eliminate the electrostatic charge of ground coffee.

STEPLESS MICROMETRIC REGULATION

ECONOMY GRINDERS



ZENTH 65 NEO



MIGNON SPECIALITA



MIGNON ZERO

FEATURES



The exclusive anti-vibration solution reduces the grinding noise by approximately 20 dB.



You can easily access the grinding chamber by removing only 9 screws, permits to quickly replace and clean the burrs.



The micrometric system with infinite adjustment points, the only one based on the lower burr repositioning, guarantees incomparable grinding performances.

	ZENTH 65 NEO	MIGNON SPECIALITA	MIGNON ZERO
External Dimensions (mm)	559 x 232 x 264	350 x 120 x 180	345 x 120 x 140
Burr Diameter	65 mm	55 mm	55 mm
Burr type	Hardened steel	Hardened steel	Hardened steel
Hopper Capacity (kg/g)	1,2 kg	300/510 g	45 g
Power (w)	284	310	310

ZM

DESIGNED FOR SPECIALTY COFFEE LOVERS



Designed for specialty coffee lovers

ZM is the must-have coffee grinder for specialty coffee lovers.

- On-demand dosing capability - adjustable grinding time
- Patented lockable canister to keep coffee grounds from getting on the counter
- The digital display flips to the side to allow easy access to the grinding chamber for cleaning and burr replacement
- Flat burrs specifically designed and tested to grind for filter coffee or espresso
- Secure double safety switch



KEEP IT SAFE

Double fan cooling system with cooling controls with excellent grinding speeds.



TRUE ZERO CALIBRATION

The electronic TRUE-ZERO calibration ensures the settings are consistent across all grinders.



DIGITAL CONTROL

The digital grind adjustment helps in making the grind settings more understandable and repeatable.

<0.45

LOW RETENTION

Retention is less than 0.45g and perfect for single dosing.



SAVE YOUR RECIPES

Can record up to 20 grind settings, with customized name for each setting.



EASY CLEANING

The digital display flips to the side to allow easy cleaning.

ZM

External Dimensions (mm)	245 x 430 x 645
Burr Diameter	83 mm
Burr type	Hardened steel
Hopper Capacity (kg/g)	320 g
Power (w)	800



EASY ACCESS GRINDING CHAMBER

Kold S

KEEP IT COOL



Cutting-edge technology, high performance and premium quality

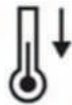
Mazzer Kold S is built following a cool, sleek and forward-looking design. It conveys cutting-edge technology and premium quality.

- Easy to clean grinding chamber with no loss of the regulation
- Adjustable portafilter holder. Grind hands-free and consistently center the flow of grinds in your basket
- On-demand grinding can be easily activated with the portafilter
- Homogeneous grinding and excellent dose repeatability, reduced retention
- IoT functionalities



HIGH-PERFORMANCE

High performance for high volume coffee shops.



KEEP IT SAFE

Keep coffee grounds cool to preserve flavour and taste.



CONICAL BURRS

Conical burrs 100% made in Italy by Mazzer.



HIGH PRECISION

High performance with lap counter to precisely know the grind setting.



NO WASTE







Low retention grinder to save time and coffee each time you change your settings.



GRIND FLOW CONTROL

Keep ground from getting on the counter while getting uniform coffee grounds in your portafilter with the GFC.

External Dimensions (mm)	215 x 310 x 700
Burr Diameter	71 mm (conical)
Burr type	Hardened Steel
Hopper Capacity (kg/g)	1.5 kg
Power (w)	800

- Digital Display 
- GFC Control System 
- Low Retention System 
- Double Fan Cooling System 
- Easy Cleaning System 
- Universal Portafilter Hook 

Robur S

HIGH-PERFORMANCE GRINDER



Kony S

THE SMALLEST MAZZER GRINDER WITH CONICAL BURRS



KEEP IT SAFE

The double fan cooling system is designed to protect the coffee from overexposure to heat.



CONICAL BURRS

63mm conical burrs 100% made in Italy by Mazzer.



CONSISTENT RESULTS

Homogenous grinding and dose repeatability for an optimal in-cup result.



EASY CLEANING

No loss of grind settings with easy to clean grinding chamber.



GRIND FLOW CONTROL SYSTEM

Keep ground from getting on the counter while getting uniform coffee grounds in your portafilter with the GFC system.



DURABLE AND ECO FRIENDLY

More than 93% grinder weight comes from sustainable materials making it durable and easy to recycle.

	ROBUR S	KONY S
External Dimensions (mm)	234 x 252 x 720	208 x 240 x 651
Burr Diameter	71 mm (conical)	63 mm (conical)
Burr type	Hardened steel	Hardened steel
Hopper Capacity	1.6 kg	1.3 kg
Power (w)	800	450

	ROBUR S	KONY S
GFC Control System	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Low Retention System	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Double Fan Cooling System	<input checked="" type="checkbox"/>	<input type="checkbox"/>
Easy Cleaning System	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Universal Portafilter Hook	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>

Major V

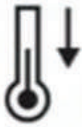
HIGH PRODUCTIVITY, FLAT BURRS



High productivity, flat burrs, cutting edge technology

New sharper and compact design, precision machined components, metal accessories, and high-tech electronics.

- Adjustable portafilter holder. Grind hands-free and consistently center the flow of grinds in your basket
- On-demand grinding can be easily activated with the portafilter
- User friendly memory track system to index grind setting
- Tag holder with magnet to place on the hopper the name of the coffee you are serving
- More precise, wider grinding adjustment range



KEEP IT SAFE

The double fan cooling system is designed to protect the coffee from overexposure to heat.



HIGH CARBON STEEL BURRS

83mm flat burrs 100% Made in Italy by Mazzer.



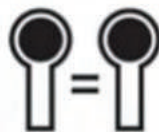
STEPLESS MICROMETRICAL GRIND ADJUSTMENT

Stepless Micrometric grinding adjustment.



GRIND FLOW CONTROL SYSTEM

Keep ground from getting on the counter while getting uniform coffee grounds in your portafilter with the GFC system.



CONSISTENT RESULTS






Homogenous grinding and dose repeatability for an optimal in-cup result.

NO WASTE

LOW RETENTION

Low retention grinder to save time and coffee each time you change your settings.

External Dimensions (mm)	215 x 310 x 700
Burr Diameter	83 mm (Flat)
Burr type	Hardened Steel
Hopper Capacity (kg/g)	1.6 kg
Power (w)	800

- Digital Display 
- GFC Control System 
- Low Retention System 
- Double Fan Cooling System 
- Easy Cleaning System 

Super Jolly

A LIFETIME OF GREAT ESPRESSO



STEPLESS MICROMETRICAL GRIND ADJUSTMENT

Stepless Micrometric grinding adjustment.



HIGH CARBON STEEL BURRS

Flat burrs 100% Made in Italy by Mazzer with extended life.



DURABLE AND ECO FRIENDLY

The grinder is made from premium materials like stainless steel, aluminium, brass and copper making it durable and easy to recycle.

Mini A

YOUR COMPACT SIZED COMMERCIAL COFFEE GRINDER



SUPER JOLLY

MINI A

External Dimensions (mm)	207 x 507 x 595	168 x 200 x 470
Burr Diameter	64 mm	64 mm
Burr type	Hardened steel	Hardened steel
Hopper Capacity	1.2 kg	600 gm
Power (w)	350	250

	SUPER JOLLY	MINI A
Digital Display	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Universal Portafilter Hook	<input checked="" type="checkbox"/>	<input checked="" type="checkbox"/>
Easy Cleaning System	<input checked="" type="checkbox"/>	<input type="checkbox"/>



COMBI OVENS



Naboo[®] boosted



Small

-  • Up to 15% less overall dimension
- More compact sizes

Powerful

-  • Up to 20% more powerful*
- Preheating up to 320°C

Flexible

-  • Multilevel Plus
- Configurable display
- Editable recipes



Our Vapour Clean System allows for an ultra quick **3 minute rinse cycle** while using **30% less water and detergents**.



Lainox **Virtual Assistant** to train ur team, **plan shopping, maintenance & improve cooking cycles** .



Energy Monitor to minimise energy, water and detergent consumption.

50%

Savings on cleaning and utility costs! This allow Naboo to be extremely efficient while operating.











Low temperature night cooking and holding ensure perfect maturation of the meat with minimum weight loss and low energy consumption.











2 Year comprehensive, 3rd and 4th Year electrical parts warranty!
Longest offered warranty on a Combi Oven.

Technical Specifications

Direct steam model - Standard configuration







Models	Power	GN chamber capacity 1/1 GN (530x325 mm) 2/1 GN (530x650 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage* (V)
NAE061BV		6x1/1	70	30/80	11.6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
NAG061BV		6x1/1	70	30/80	0.7	13/11.180	3	852 x 797 x 775	AC 230V - 50 Hz
NAE101BV		10x1/1	70	80/150	18.7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
NAG101BV		10x1/1	70	80/150	0.8	22/18.920	3.5	852 x 797 x 1055	AC 230V - 50 Hz
NAE062BV		6x2/1 - 12x1/1	70	60/160	22.2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
NAG062BV		6x2/1 - 12x1/1	70	60/160	0.8	26/22.360	3.5	1072 x 907 x 775	AC 230V - 50 Hz
NAE102BV		10x2/1 - 20x1/1	70	150/300	36.7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
NAG102BV		10x2/1 - 20x1/1	70	150/300	0.8	42/36.120	3.5	1072 x 907 x 1055	AC 230V - 50 Hz

Steam generator models - Optional configuration. Must be requested at time of order.







NAE061BS		6x1/1	70	30/80	11.6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
NAG061BS		6x1/1	70	30/80	0.7	15/12.900	3	852 x 797 x 775	AC 230V - 50 Hz
NAE101BS		10x1/1	70	80/150	18.7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
NAG101BS		10x1/1	70	80/150	0.8	25/21.500	3.5	852 x 797 x 1055	AC 230V - 50 Hz
NAE062BS		6x2/1 - 12x1/1	70	60/160	22.2	-/-	34	1072 x 907 x 775	3N AC 400V - 50 Hz
NAG062BS		6x2/1 - 12x1/1	70	60/160	0.8	30/25.800	3.5	1072 x 907 x 775	AC 230V - 50 Hz
NAE102BS		10x2/1 - 20x1/1	70	150/300	36.7	-/-	55	1072 x 907 x 1055	3N AC 400V - 50 Hz
NAG102BS		10x2/1 - 20x1/1	70	150/300	0.8	50/43.000	3.5	1072 x 907 x 1055	AC 230V - 50 Hz

* special voltages and frequencies upon request



Direct steam model - Standard configuration

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage* (V)
NAE161BV		6x1/1 + 10x1/1	70	110/230	30.2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BV		6x1/1 + 10x1/1	70	110/230	1.4	35/30.100	6.1	852 x 860 x 1840	AC 230V - 50 Hz
NAE201BV		20x1/1	63	150/300	37.2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAG201BV		20x1/1	63	150/300	1.3	44/37.840	5.7	892 x 862 x 1812	AC 230V - 50 Hz
NAE202BV		20x2/1 - 40x1/1	63	300/500	73.2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
NAG202BV		20x2/1 - 40x1/1	63	300/500	1.4	80/68.800	6.1	1102 x 932 x 1812	AC 230V - 50 Hz

Steam generator models - Optional configuration. Must be requested at time of order.

NAE161BS		6x1/1 + 10x1/1	70	110/230	30.2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BS		6x1/1 + 10x1/1	70	110/230	1.4	40/34.400	6.1	850 x 860 x 1840	AC 230V - 50 Hz
NAE201BS		20x1/1	63	150/300	37.2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
NAG201BS		20x1/1	63	150/300	1.3	52/44.720	5.7	892 x 862 x 1812	AC 230V - 50 Hz
NAE202BS		20x2/1 - 40x1/1	63	300/500	73.2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
NAG202BS		20x2/1 - 40x1/1	63	300/500	1.4	90/77.400	6.1	1102 x 932 x 1812	AC 230V - 50 Hz

Models with lower oven fitted with steam generator - Optional configuration. Must be requested at time of order.

NAE161BM		6x1/1 + 10x1/1	70	110/230	30.2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
NAG161BM		6x1/1 + 10x1/1	70	110/230	1.4	38/32.680	6.1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request

Compact Naboo



MORE SPEED



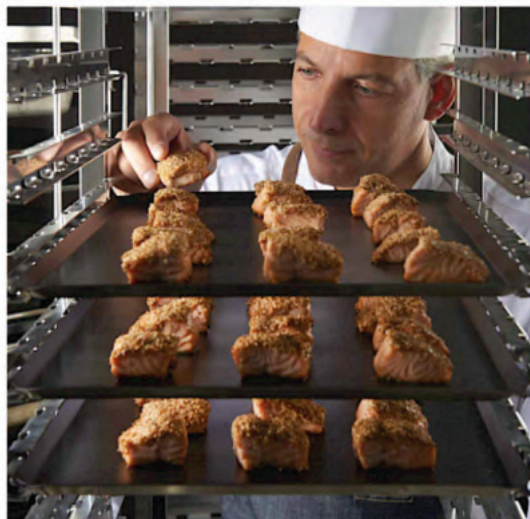
GREATER QUALITY



LESS TIME



COMPACT DESIGN



Our Vapour Clean System allows for an ultra quick **3 minute rinse cycle** while using **30% less water and detergents**.



Lainox **Virtual Assistant** to train ur team, **plan shopping, maintenance & improve cooking cycles** .



Energy Monitor to minimise energy, water and detergent consumption.



026



061








101




061

Direct steam model - Standard configuration

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal Gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Power supply voltage* (V)
COEN026R		6x2/3	60	20/50	5,25	-/-	8	510 x 625 x 880	3N AC 400V - 50 Hz
COEN061R		6x1/1	60	30/80	7,75	-/-	11	510 x 800 x 880	3N AC 400V - 50 Hz
COEN101R		10x1/1	60	80/150	15,5	-/-	22	510 x 800 x 1120	3N AC 400V - 50 Hz
CVEN061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz
CVGN061R		6x1/1	60	30/80	0,5	8,5/7.310	2,2	875 x 650 x 705	AC 230V - 50 Hz

Steam generator model - Standard configuration

CBEN061R		6x1/1	60	30/80	8,25	-/-	12	875 x 650 x 705	3N AC 400V - 50 Hz
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* special voltages and frequencies upon request



Complete touch screen control



Naboo@home

You can now have a professional oven in your kitchen at home as well. Easy and convenient to install because it has been specially designed to fit into standard 60 cm household kitchen modules.

With the WIFI connection, you can also access the Nabook.cloud website and get inspiration from the hundreds of international recipes available.

Ideal voltages and power supplies for household installations

Models	Power	GN chamber capacity 2/3 GN (352x325 mm)	Pitch (mm)	Electrical Power (kW)	Power supply voltage* (V)
COEN026R		6x2/3	60	2,75	1N AC 230V - 50 Hz
COEN026R		6x2/3	60	3,70	1N AC 230V - 50 Hz

Sapiens boosted



MORE SPEED



GREATER QUALITY



LESS TIME



COMPACT DESIGN

*As tested in Sapiens boosted



96 spit-roasted chickens
in 30 min



480 steaks in 7 min



240 fried eggs in 2 min









Our Vapour Clean System allows for an ultra quick **3 minute rinse cycle** while using **30% less water and detegents.**









Up to **20% more powerful**, compared to the previous model, it also guarantees perfect full loads with even faster cooking times.

Scorll and push knobs (Select and Confirm) Just allows for faster work flow, and longer life .



DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BV		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1810	3N AC 400V - 50 Hz
SAG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.







SAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BS		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
SAG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

MODELS WITH LOWER OVEN FITTED WITH STEAM GENERATOR - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.







SAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request



DIRECT STEAM MODEL - STANDARD CONFIGURATION.

Models	Power	GN chamber capacity 2/3 GN (352x325 mm) 1/1 GN (530x325 mm)	Pitch (mm)	Number of meals	Electrical power (kW)	Nominal gas thermal power (kW/kcal)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply * (V)
SAE161BV		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BV		6x1/1 + 10x1/1	70	110/230	1,4	35/30.100	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BV		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BV		20x1/1	63	150/300	1,3	44/37.840	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BV		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1810	3N AC 400V - 50 Hz
SAG202BV		20x2/1 - 40x1/1	63	300/500	1,4	80/68.800	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

STEAM GENERATOR MODELS - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.

SAE161BS		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BS		6x1/1 + 10x1/1	70	110/230	1,4	40/34.400	6,1	852 x 860 x 1840	AC 230V - 50 Hz
SAE201BS		20x1/1	63	150/300	37,2	-/-	58	892 x 862 x 1812	3N AC 400V - 50 Hz
SAG201BS		20x1/1	63	150/300	1,3	52/44.720	5,7	892 x 862 x 1812	AC 230V - 50 Hz
SAE202BS		20x2/1 - 40x1/1	63	300/500	73,2	-/-	110	1102 x 932 x 1812	3N AC 400V - 50 Hz
SAG202BS		20x2/1 - 40x1/1	63	300/500	1,4	90/77.400	6,1	1102 x 932 x 1812	AC 230V - 50 Hz

MODELS WITH LOWER OVEN FITTED WITH STEAM GENERATOR - OPTIONAL CONFIGURATION. MUST BE REQUEST AT TIME OF ORDER.

SAE161BM		6x1/1 + 10x1/1	70	110/230	30,2	-/-	47	852 x 845 x 1840	3N AC 400V - 50 Hz
SAG161BM		6x1/1 + 10x1/1	70	110/230	1,4	38/32.680	6,1	852 x 860 x 1840	AC 230V - 50 Hz

* special voltages and frequencies upon request

KORE
 THE ESSENCE OF COMBI OVENS



— Traditional Oven —

THE MOST COMPACT GAS COMBI OVEN

Kore is able to concentrate maximum efficiency in the smallest space, guaranteeing the optimal performance. It is an **efficient multifunction and compact combi oven.**

Available in:

- B - Steam generator (Boiler)
- I - Direct injection



The **unique humidity control system** (Patented) allows you to monitor and **manage the climatic situation within the cooking chamber.**



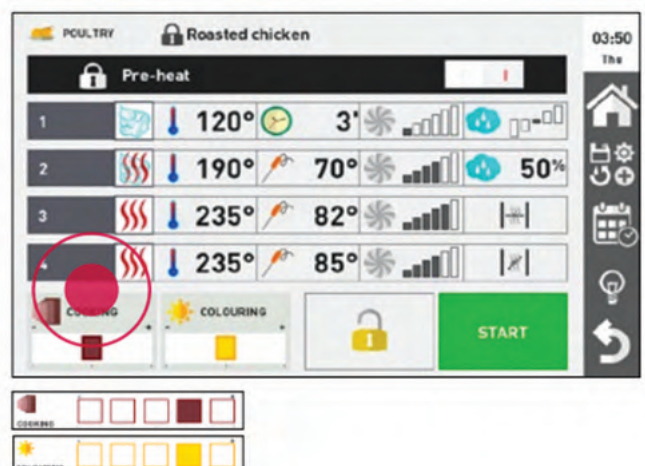
Personalise hundreds of recipes preloaded by Giorik Chefs. Each recipe can be saved and exported using a **USB port.**



Speed, quality and efficiency in steam generation thanks to the patented **combined dual heating system i.e. Boiler+Instant system.**








The Recipe Tuner allows users to **select the cooking, browning and moisture level.** Once selected, the oven automatically regulates the necessary parameters.








b

CON GENERATORE DI VAPORE AD ALTA EFFICIENZA - TOUCH SCREEN 7"
WITH HIGH-EFFICIENCY STEAM GENERATOR - 7" TOUCH SCREEN

Modello Model	Dimensioni Size	Capacità Capacity	Tensione Voltage	Potenza Power	Gas Gas
	LxPxH				
	mm	GN	V (50Hz opz.60Hz)	kW	kW
 KB061W	519x806x770	6 GN 1/1	3N 400	7,9	-
 KBG061W	519x835x770	6 GN 1/1	1N 230	1,3	5,5
 KB101W	519x806x1010	10 GN 1/1	3N 400	14,8	-
 KBG101W	519x835x1010	10GN 1/1	1N 230	1,6	11

i

CON VAPORE INSTANT - TOUCH SCREEN 7"
WITH INSTANT STEAM - 7" TOUCH SCREEN

Modello Model	Dimensioni Size	Capacità Capacity	Tensione Voltage	Potenza Power	Gas Gas
	LxPxH				
	mm	GN	V (50Hz opz.60Hz)	kW	kW
 KI061W	519x806x770	6 GN 1/1	3N 400	6,9	-
 KIG061W	519x835x770	6 GN 1/1	1N 230	0,3	5,5
 KI101W	519x806x1010	10 GN 1/1	3N 400	13,8	-
 KIG101W	519x835x1010	10 GN 1/1	1N 230	0,6	11

SUMMARY OF THE DIFFERENCES BETWEEN THE VERSIONS

Funzioni / Functions	b	i
Symbiotic System - high-efficiency steam generator	•	—
Meteo system	•	•
Steam tuner	•	•
Low temperature cooking from 30 °C	•	—
Low temperature cooking from 50 °C	—	•
Cooling during cooking	•	•
Holding	•	•
Multilevel cooking	•	•
System information	•	•

mini touch
 THE SMART WAY OF COOKING



Mini Touch has been fitted with an intuitive touch-screen control panel which makes it possible to use preloaded cooking programmes and easily to upload recipes.

It's the **perfect appliance for business with limited space and demand of an easy to use, multifunctional oven!**



The unique humidity control system (Giorik Patent) allows you to monitor and **manage the climatic situation within the cooking chamber.**

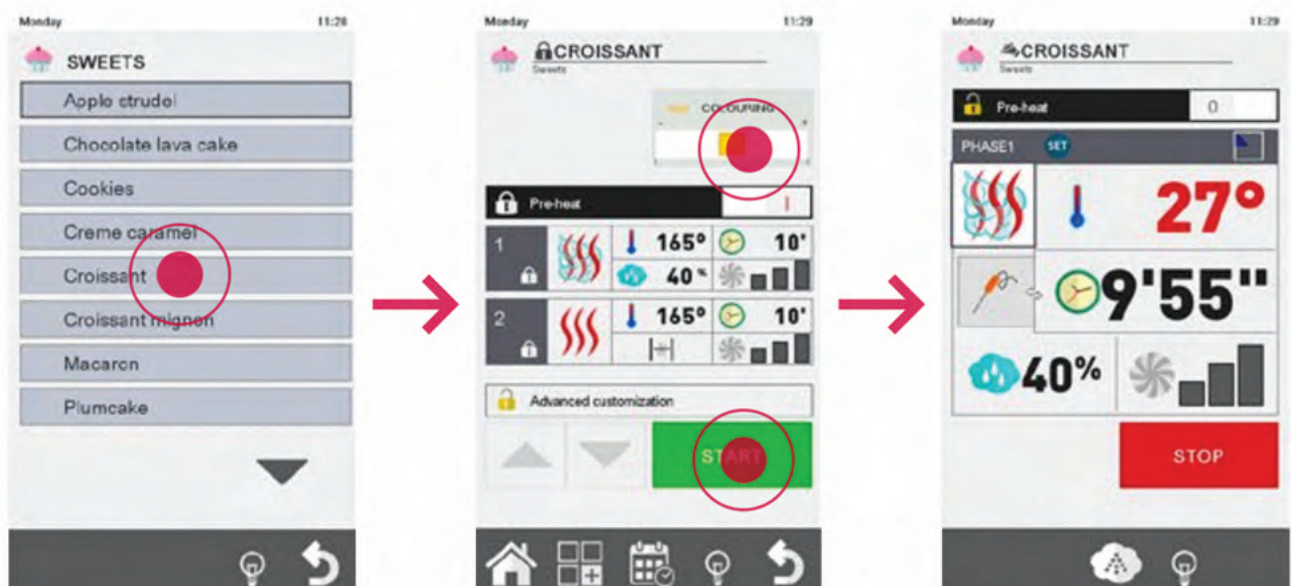


Personalise hundreds of recipes preloaded by Giorik Chefs. Each recipe can be saved and exported using a **USB port.**

EasyService
 level control cooking

The Rack Control enables different dishes to be cooked in a planned timeline and served at the same time.

Intuitive programming





MINITOUCH
 CON VAPORE INSTANT - TOUCH SCREEN 5"
 WITH INSTANT STEAM - 5" TOUCH SCREEN

Modello Model	Dimensioni Size	Capacità Capacity	Tensione Voltage	Potenza Power
	LxPxH mm			
⚡	mm	GN	V (50Hz opz.60Hz)	kW
⚡ KM0623	519x631x770	6 GN 2/3	3N 400	4,7
⚡ KM0623W	519x631x770	6 GN 2/3	3N 400	4,7
⚡ KM061	519x806x770	6 GN 1/1	3N 400	6,9
⚡ KM061W	519x806x770	6 GN 1/1	3N 400	6,9
⚡ KM101	519x806x1010	10 GN 1/1	3N 400	13,8
⚡ KM101W	519x806x1010	10 GN 1/1	3N 400	13,8

W - Lavaggio automatico / Automatic wash system

SUMMARY OF THE DIFFERENCES BETWEEN THE VERSIONS

Functions

Low temperature cooking from 50 °C

Cooling during cooking

Holding

Multilevel cooking

System information

One Touch

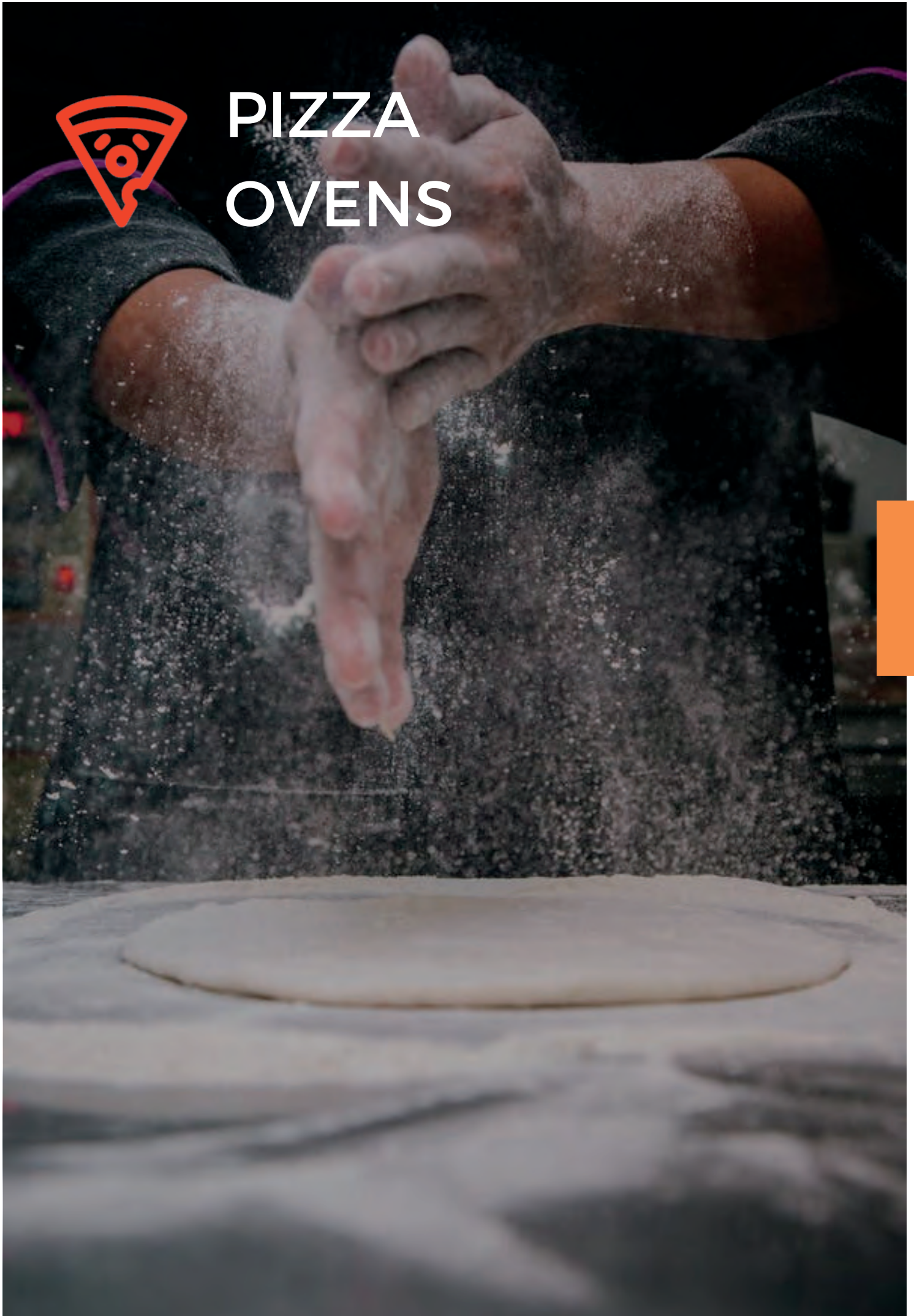


**COMPACT
 COMBI OVENS
 AVAILABLE IN
 6&10 TRAY
 FORMAT**





PIZZA OVENS



noVa

INDIA'S MOST ADVANCED PIZZA OVEN IS HERE



PFN 10570 - 1M



PFN 10570 - 2M



PFN 10570 - 3M

**FULL
STONE**

The NOVA **full stone baking chamber** allows for the **highest heat retention** and maximum output.



NOVA allows you to **program your baking recipes into the oven** thereby promising unbeatable consistency and baking quality.



Complete digital control allows you to get precise temperature control while baking and thus deliver the best results consistently.



nova

- Baking chamber completely made of refractory stone.
- Stainless steel body.
- Complete Digital control.
- Program your Baking Recipes.
- Dual thermostats control in each deck.
- Digital monitoring of heat settings allows for maximum precision.



- Digital error code system.
- Heavy duty temperature resistant door with tension spring for increased life span.
- Stackable upto 3 decks.
- Double glazing door glass for maximum insulation and optimum air circulation.
- With proofer with 3 doors made of stainless steel (optional).

Model / Modèle	PFN 10570-1M	PFN 10570-2M	PFN 10570-3M
Backkammermaße / Dim. Internal Dim. Interna / Dim. Internes	105 x 70 x 15 cm x 1	105 x 70 x 15 cm x 2	105 x 70 x 15 cm x 3
Außenmaße / Dim. external Dim. exterior / Dim. externes	149 x 110 x 156 cm	149 x 110 x 194 cm	149 x 110 x 212 cm
Anschluss / Power / Potencia / Puissance	1 x 8 kW, 3NAC 400 V	2 x 8 kW, 3NAC 400 V	3 x 8 kW, 3NAC 400 V
Gärschrank / Proofer / Proofer / Étuve	149 x 93 x 90 cm 3 kW 230 V	149 x 93 x 90 cm 3 kW 230 V	149 x 93 x 90 cm 3 kW 230 V
Gewicht / Weight / Peso / Poids	320 kg	500 kg	650 kg
Price			



CLASSIC PIZZA OVENS



Dual Thermostat allows you to bake the toppings and bread at separate temperatures for optimal taste.



The **Insulated cooking chamber** allows you to retain **maximum heat** in the cooking chamber there by reducing power consumption and increasing output.



These ovens are **stackable** which allows you to expand your output without requiring more space. Ideal for compact spaces.



Bake Pizzas in just **60 seconds** using GMG's.



A **complete stainless steel body** makes these ovens extremely robust and long-lasting.

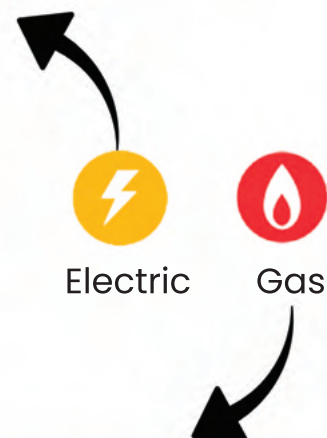


GMG's **insulated body** avoids **overheating of the oven's external body**. Thus avoiding burns and injuring while cooking.

Model / Modèle	PF 4040 E	PF 4040 DE4	PF 5050 E	PF 5050 DE4
Kapazität / Capacity Capacidad / Capacité	Ø 40 cm (1)	Ø 40 cm (1+1)	Ø 25 cm (4)	Ø 25 cm (4+4)
Backkammermaße / Dim. internal Dim. interna / Dim. internes	40 x 40 x 10 cm	40 x 40 x 10 cm x 2	51 x 51 x 10 cm	51 x 51 x 10 cm x 2
Außenmaße / Dim. external Dim. exterior / Dim. externes	63 x 60 x 29 cm 63 x 74 x 29 cm*	63 x 63 x 53 cm 63 x 74 x 53 cm*	80 x 73 x 36 cm 80 x 86 x 36 cm*	80 x 73 x 63 cm 80 x 86 x 63 cm*
Anschluss / Power / Potencia / Puissance	3,5 kW 230 V	7 kW, 3 NAC 400 V	4 kW, 3NAC 400 V	8 kW, 3NAC 400 V
Gewicht / Weight / Peso / Poids	38 kg	68 kg	56 kg	85 kg

Model / Modèle	PF 7070 E-T	PF 7070 DE-T	PF 6292 E -T	PF 6292 DE -T
Kapazität / Capacity Capacidad / Capacité	Ø 34 cm (4)	Ø 34 cm (4+4)	Ø 30 cm (6)	Ø 30 cm (6+6)
Backkammermaße / Dim. internal Dim. interna / Dim. internes	70 x 70 x 15 cm	70 x 70 x 15 cm x 2	62 x 92 x 15 cm	62 x 92 x 15 cm x 2
Außenmaße / Dim. external Dim. exterior / Dim. externes	97 x 89 x 43 cm 97 x 112 x 43 cm*	97 x 89 x 76 cm 97 x 112 x 76 cm*	89 x 110 x 43 cm 89 x 134 x 43 cm*	89 x 110 x 76 cm 89 x 134 x 76 cm*
Anschluss / Power / Potencia / Puissance	5 kW, 3NAC 400 V	10 kW, 3NAC 400 V	6 kW, 3NAC 400 V	12 kW, 3NAC 400 V
Gewicht / Weight / Peso / Poids	82 kg	155 kg	102 kg	195 kg

Model / Modèle	PF 9292 E -T	PF 9292 DE -T
Kapazität / Capacity Capacidad / Capacité	Ø 30 cm (9)	Ø 30 cm (9+9)
Backkammermaße / Dim. internal Dim. interna / Dim. internes	92 x 92 x 15 cm	92 x 92 x 15 cm x 2
Außenmaße / Dim. external Dim. exterior / Dim. externes	119 x 116 x 43 cm 119 x 134 x 43 cm*	119 x 116 x 76 cm 119 x 134 x 76 cm*
Anschluss / Power / Potencia / Puissance	8 kW, 3NAC 400 V	16 kW, 3NAC 400 V
Gewicht / Weight / Peso / Poids	130 kg	245 kg



Model / Modèle	PFG-4	PFG-6	PFG-9
Kapazität / Capacity Capacidad / Capacité	Ø 30 cm (4)	Ø 30 cm (6)	Ø 40 cm (9)
Backkammermaße / Dim. internal Dim. interna / Dim. internes	61,5 x 61,5 x 14,8 cm	91,5 x 61,5 x 14,8 cm	91,5 x 91,5 x 14,8 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	107 x 96 x 53	138 x 96 x 53 cm	138 x 126 x 53 cm
Anschluss / Power / Potencia / Puissance	16.1 kW	16.2 kW	22 kW
Gewicht / Weight / Peso / Poids	125 kg	161 kg	200 kg

CONVEYOR OVENS



- Chain width from 400 to 810mm [16-32 inch].
- Electric or gas powered versions.
- Many models stackable for optimal use of available footprint.
- Digital display for conveyor speed and temperature.
- This robust device scores with top quality and is perfect for daily use in the catering industry .

Model / Modèle / Modell	COE-46070	COG-46070 GAS
Belt Width / Kettenbandbreite Capacidad / Capacité	455 mm (18 inch)	455 mm (18 inch)
Cooking Chamber Dimension (W*D*H) mm Backkammergröße	486 x 710 x 77 mm	486 x 710 x 77 mm
Total Power / Power / Potencia / Puissance//Anschluß	10 kW	13 kW
Average Power Consumption / Verbrauch	5-6 kW / Hour	0,65 m ³ / Hour
Output (Estimated) / Proofer / Proofer / Étuve//Kapazität	40 pizza / Hour (250 gr. Ø 30 cm)	40 pizza / Hour (250 gr. Ø 30 cm)
Dimensions(mm) / Weight (Kg) / Abmessungen/Gewicht	1043 x1710 x 450 / 154 kg	1043 x 1710 x 450 / 154 kg
Stand high / Untergestell hoch (for 1 oven) (mm)	1070	1070
Stand low / Untergestell niedrig (for 2 oven) (mm)	1165,5	1165,5
Shipping Dimension/Versandabm (mm) / Weight/Gewicht(Kg)	110 x 147 x 68 / 189 Kg	110 x 147 x 68 / 194 Kg

Model / Modèle / Modell	COE-61090	COG-61090 GAS	COE-81100	COG-81100 GAS
Belt Width / Kettenbandbreite Capacidad / Capacité	610 mm (24 inch)	610 mm (24 inch)	810mm (32 inch)	810mm (32 inch)
Cooking Chamber Dimension (W*D*H) mm Backkammergröße	655 x 915 x 87 mm	655 x 915 x 87 mm	855 x1025 x 87 mm	855 x1025 x 87 mm
Total Power / Power / Potencia / Puissance//Anschluß	20 kW	Natural Gas 15 kW	27 kW	Natural Gas 27 kW
Average Power Consumption / Verbrauch	8-10 kW 0,65 m ³ / Hour	8-10 kW 0,65 m ³ / Hour	12-13 kW 2 m ³ / Hour	12-13 kW 2 m ³ / Hour
Output (Estimated) / Proofer / Proofer / Étuve//Kapazität	90 pizza / Hour (250 gr. Ø 30 cm)	90 pizza / Hour (250 gr. Ø 30 cm)	135 pizza / Hour (250 gr. Ø 30 cm)	135 pizza / Hour (250 gr. Ø 30 cm)
Dimensions(mm) / Weight (Kg) / Abmessungen/Gewicht	1218 x 1957 x 570 / 242 kg	1218 x 1957 x 570 / 242 kg	1545 x 2005 x 755 / 335 kg	1545 x 2005 x 755 / 335 kg
Stand high / Untergestell hoch (for 1 oven) (mm)	1130	1130	1300	1300
Stand low / Untergestell niedrig (for 2 oven) (mm)	1405	1405	1772,5	1772,5
Shipping Dimension/Versandabm (mm) / Weight/Gewicht(Kg)	135 x 171 x 80 / 290 Kg	135 x 171 x 80 / 290 Kg	157 x 198 x 105 / 410 Kg	157 x 198 x 105 / 410 Kg

EASY PIZZA LINE

Effeuno presents the special Easy Pizza line of professionally equipped ovens, they are the perfect solution for those who want to create a start-up and have an immediate return on investment thanks to the low economic effort.

They are ideal for huge quantities of pizza production and in lack of space, its particular features: low consumption, high performances, and fast heating. Moreover, the soft-close door is made up of a triple glass.



Effeuno ovens use a **special clay stone handmade in Naples, Italy.**

This allows the oven to quickly heat up and retain temperature.



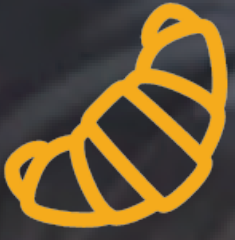
The double wall glass door adds aesthetic and functional value. This allows you to clearly see monitor the Breads and Pizzas while baking.



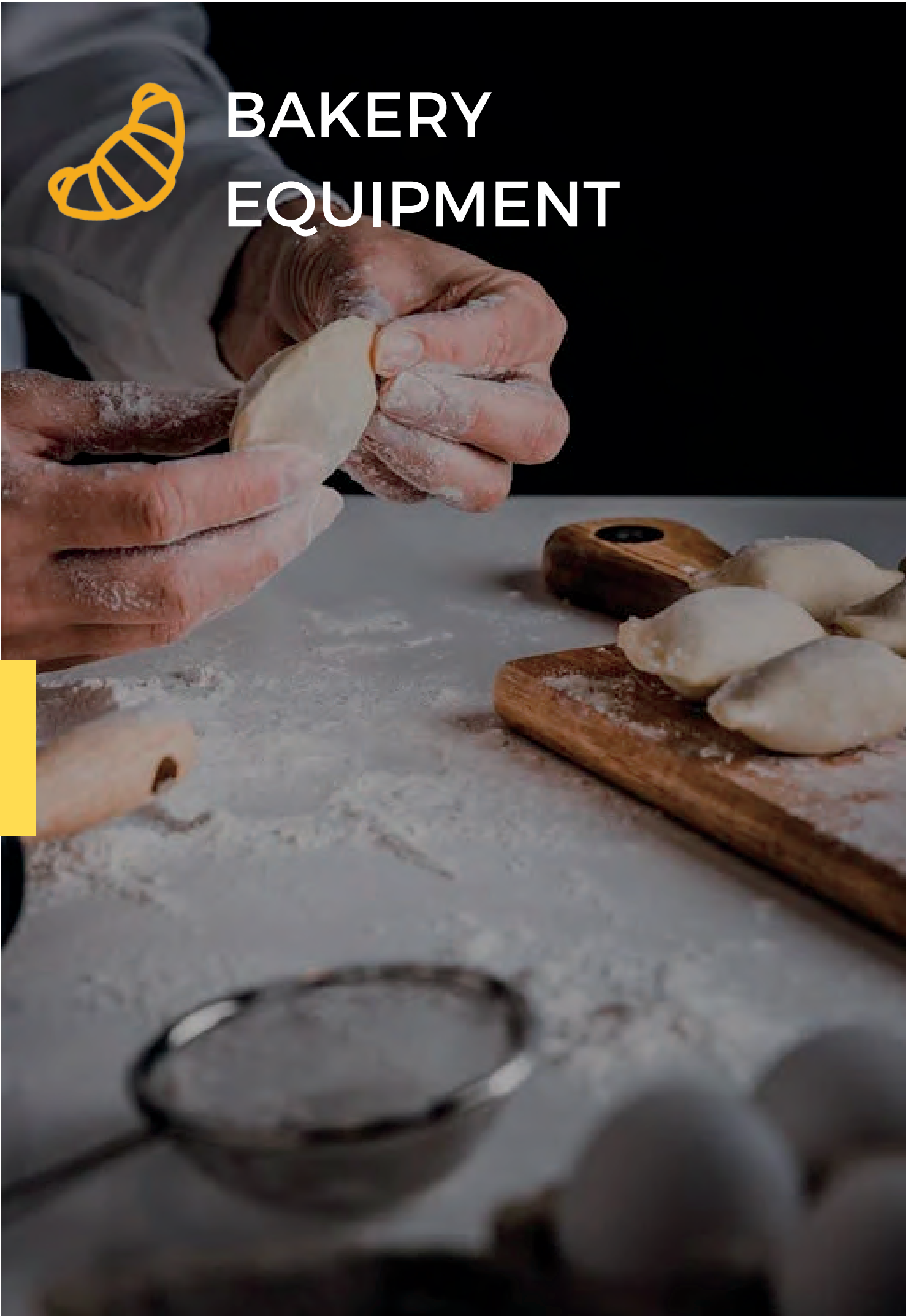
The laser pyrometer in Effeuno allows the oven to measure and **maintain temperature with very high precision.**

	P134H	P234H
External Dimensions (mm)	540 x 590 x 270	650 x 500 x 600
Pizza Size	13 inches	13 inches
No of Pizza	1	2
Max temperature (C)	500	500
Total Power (kw)	3	4.3





BAKERY EQUIPMENT



Optima

series 128



- Programmable digital control.
- Steam function as option.
- Temperature range from 50°C to 400°C.
- Turbo-mode with extra heater.
- Optional fermentation Cabinet.



Model / Modèle	PB3M - 128	PB2M - 128	PB2T - 128	PB1T - 128	PBF - 128
Backkammermaße / Dim. internal Dim. interna / Dim. internes	124 x 84 x 18 cm x 3	124 x 84 x 18 cm x 2	124 x 84 x 18 cm x 2	124 x 84 x 18 cm	124 x 84 x 18 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	166 x 104 x 210 cm	166 x 104 x 190 cm	166 x 104 x 190 cm	166 x 104 x 147 cm	166 x 104 x 42 cm
Anschluss / Power / Potencia / Puissance	3 x 13,3 kW, 3NAC 400 V	2 x 13,3 kW, 3NAC 400 V	2 x 13,3 kW, 3NAC 400 V	13,3 kW, 3NAC 400 V	13,3 kW, 3NAC 400 V
Bärschrank / Proofer / Proofer / Étuve	162 x 90 x 70 cm 40 x 80 cm (3x5) - 3 kW 230 V	162 x 90 x 90 cm 40 x 80 cm (3x7) - 3 kW 230 V	Untergestell / stand / tabla / support four 166 x 100 x 95 cm	Untergestell / stand / tabla / support four 166 x 100 x 95 cm	-
Gewicht / Weight / Peso / Poids	722 kg	560 kg	480 kg	260 kg	220 kg
Price					

Optima

series 84



- Programmable digital control.
- Steam function as option.
- Temperature range from 50°C to 400°C.
- Turbo-mode with extra heater.
- Optional fermentation Cabinet.



40 x 80 cm



2 Bleche / Kammer
2 Sheets / chamber
2 Hojas / cámara
2 Plaques / chambre

40 x 40 cm



4 Bleche / Kammer
4 Sheets / chamber
4 Hojas / cámara
4 Plaques / chambre

80 x 40 cm



2 Bleche / Kammer
2 Sheets / chamber
2 Hojas / cámara
2 Plaques / chambre

Ø 40 cm



4 Bleche / Kammer
4 Sheets / chamber
4 Hojas / cámara
4 Plaques / chambre

Model / Modèle	PB3M - 84	PB2M - 84	PB2T - 84	PB1T - 84	PBF - 84
Backkammermaße / Dim. internal Dim. interna / Dim. internes	84 x 84 x 18 cm x 3	84 x 84 x 18 cm x 2	84 x 84 x 18 cm x 2	84 x 84 x 18 cm	84 x 84 x 18 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	126 x 104 x 210 cm	126 x 104 x 190 cm	126 x 104 x 190 cm	126 x 104 x 147 cm	126 x 104 x 42 cm
Anschluss / Power / Potencia / Puissance	3 x 7,5 kW, 3NAC 400 V	2 x 7,5 kW, 3NAC 400 V	2 x 7,5 kW, 3NAC 400 V	7,5 kW, 3NAC 400 V	7,5 kW, 3NAC 400 V
Gläsernkabine / Proofer / Proofer / Étuve	122 x 90 x 70 cm 40 x 80 cm (2x5) - 2 kW 230 V	*122 x 90 x 90 cm 40 x 80 cm (2x7) - 2 kW 230 V	Untergestell / stand / tabla / support four 126 x 90 x 90 cm	Untergestell / stand / tabla / support four 126 x 90 x 90 cm	-
Gewicht / Weight / Peso / Poids	546 kg	350 kg	310 kg	220 kg	185 kg
Price					

gala series



► GALA 5

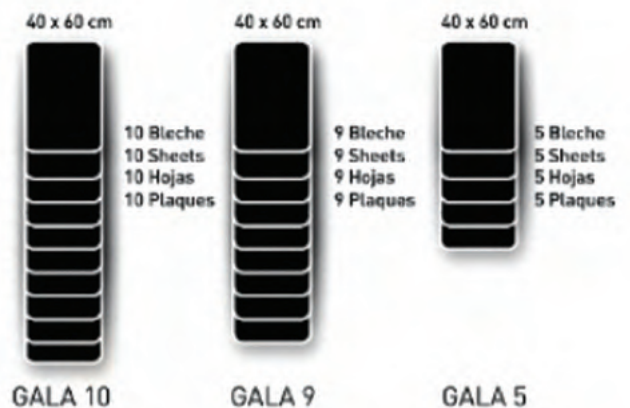


► GALA 9



► GALA 5+KP6

- Programmable digital control.
- 600 x 400 mm baking trays.
- Perfect for in house bakeries.
- GALA-10 R with rotating rack and steam function.
- With Proofer chamber.
- Optional integrated deck-oven.



Model / Modèle	GALA-10 R	GALA-9	GALA 5+KP6	KP6	GALA-5
Kapazität / Capacity Capacidad / Capacité	40 x 60 cm x 10	40 x 60 cm x 9	40 x 60 cm x 5	Ø 30 cm (6)	40 x 60 cm x 5
Backkammermaße / Dim. internal Dim. interna / Dim. internes				62 x 92 x 15 cm	
Außenmaße / Dim. external Dim. exterior / Dim. externes	100 x 168 x 216 cm	85 x 140 x 190 cm	85 x 140 x 216 cm	85 x 140 x 40 cm	85 x 140 x 178 cm
Anschluss / Power / Potencia / Puissance	26,5 kW - 3NAC 400V	17,5 kW - 3NAC 400V	9,5 kW + 6 kW - 3NAC 400V	6 kW - 3NAC 400V	9,5 kW - 3NAC 400V
Gärschrank / Proofer / Proofer / Étuve	100 x 168 x 77 cm - 2 kW 230V 40 x 60 cm x 10	85 x 140 x 69 cm - 1,75 kW 230V 40 x 60 cm x 9	85 x 140 x 69 cm - 1,75 kW 230V 40 x 60 cm x 5		85 x 140 x 90 cm - 1,75 kW 230V 40 x 60 cm x 12
Gewicht / Weight / Peso / Poids	450 kg	275 kg	328 kg	93 kg	235 kg

MKDF-10



FEATURES

- Stainless steel chasis construction.
- Rotating tray system that ensures even cooking.
- Thermostatically controlled.
- Optional fermentation cabinet.
- Automatic unloading position when the door is opened.
- Double-glazed removable door system allows to clean it by the user.
- Cooking cabinet with lighting lamp.
- Motors and fans are manufactured in EU.
- Clockwise-anticlockwise fan system.
- Manual humidity feature.



Cooking cabinet
with lamp



EU standard
motors and fans



Stainless steel
body



Dual direction
fan system



User-friendly
interface

TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS

Model / Model	MKDF-10
Güç girişi / Power input	380V/3/N ~ 50Hz
Su girişi / Water input	3/4"
Güç kaynağı / Power supply	Electric
Kumanda tipi / Command type	Analog
Zamanlayıcı (dk.) / Timer (min.)	Analog
Raf tipi (mm) / Shelve type (mm)	600 x 400
Raf kapasitesi (ad) / Shelve capacity (qty)	10
Raf aralığı (mm) / Shelf space (mm)	80
Pişirme sıcaklığı (°C) / Cooking temperature (°C)	300
Dinamik su giriş basıncı (Bar) / Dynamic water input pressure (Bar)	2-6
Dış ölçüler (WxDxH) (mm) / External dimensions (WxDxH) (mm)	1100 x 1470 x 1600
Fan gücü (kW) / Heating fan power (kW)	1
Konveksiyon gücü (kW) / Convection power (kW)	27
Toplam güç (kW) / Total power (kW)	28
Net ağırlık (kg) / Net weight (kg)	275
Brüt ağırlık (kg) / Gross weight (kg)	290

CONVECTION OVENS



MKF 4P
4 Tray convection Oven



MKF 6P
6 Tray convection Oven



MKF 10
10 Tray convection Oven

Oven Configuration



Digital



Analog

Power Configuration

Electric



Gas

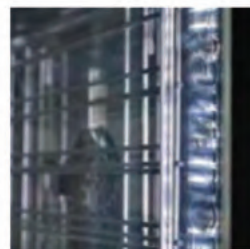


FEATURES



Touch screen display

7 inch colour screen protected by a thick glass for longer life. multi-touch functionality, resistant to contact with water, dust and grease.



Led illumination

The LED lights positioned on the door allows better visibility while cooking the led bars have better efficiency and life compare to traditional lighting.



Double low emissive glass

The attention of our engineers is focused on energy efficiency and increasingly restrictive European standards demand more and more for low-emissivity glass.



Multi-fan system

Our ovens are equipped with 5 speeds, guaranteeing precise air flow for cooking each product. The fan speed setting allows you to control the flow of air for each type of cooking.

	MKF-4 ⚡	MKF-4P ⚡	MKF-6 ⚡	MKF-10 ⚡
External Dimensions	810 x 800 x 600	970 x 810 x 630	870 x 870 x 890	940 x 870 x 1210
No of Trays (1/1 GN)	4	4	6	10
Total Power (kw)	4.7	4.7	9.5	14
Cooking Temperature (C)	250	250	300	300
Thermostat Control	✓	✓	✓	✓
Dual Direction Fans	✓	✓	✓	✓
Ergonomic Design	✓	✓	✓	✓
Safety Thermostat	✓	✓	✓	✓
Increase Heating Efficiency	✓	✓	✓	✓

	MKF-20E ⚡	MKF- 40E ⚡	MKF-20G 🔥	MKF-40G 🔥
External Dimensions	950 x 1280 x 990	950 x 1280 x 1800	950 x 1280 x 990	970 x 810 x 630
No of Trays (1/1 GN)	20	40	20	40
Total Power (kw)	16	32	1.2 kg/h LPG	2.4 kg/h LPG
Cooking Temperature (C)	300	300	300	300
Thermostat Control	✓	✓	✓	✓
Dual Direction Fans	✓	✓	✓	✓
Ergonomic Design	✓	✓	✓	✓
Safety Thermostat	✓	✓	✓	✓
Increase Heating Efficiency	✓	✓	✓	✓

PROOFING CABINET



General Features

- Stainless steel chasis construction
- Thermostatically controlled
- Interior design provides ease of cleaning
- User-friendly command interface
- Cooking cabinet with lighting lamp
- Compatible with MKF-4, MKF-4P, MKF-6, MKF-6G, MKF-10 and MKF-10G
- Manual water tank



TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS

Model / Model	MD-08
Güç girişi / Power input	200V /3/N ~ 50Hz
Güç kaynağı / Power supply	Electric
Kablo kesiti mm ² / Cable Cross mm ²	3 x 2,5
Kumanda tipi / Command type	Analog
Raf tipi (mm) / Shelve type (mm)	600 x 400
Raf kapasitesi (ad) / Shelve capacity (qty)	8
Termometre (°C) / Thermometer (°C)	0-90
İç ölçüler (WxDxH) (mm) / Internal dimensions (WxDxH) (mm)	620 x 570 x 590
Dış ölçüler (WxDxH) (mm) / External dimensions (WxDxH) (mm)	930 x 760 x850
Net ağırlık (kg) / Net weight (kg)	63
Brüt ağırlık (kg) / Gross weight (kg)	66

SPIRAL MIXER



▶ TKG 40



▶ TKG 75L



▶ TKG 40L



▶ TKG 20L

	TKG 20	TKG 40	TKG 50	TKG 75	TKG 110
Model / Modèle	*TKG 20 L	*TKG 40 L	*TKG 50 L	*TKG 75 L	*TKG 110 L
Kapazität / Capacity / Capacidad / Capacité	20 L / 17 Kg	40 L / 35 Kg	50 L / 45 Kg	75 L / 65 Kg	110 L / 85 Kg
Maße / Dimensions / Dimensión / Dimensions	39 x 73 x 61 cm Ø 36 x 20 cm	45 x 77 x 75 cm Ø 43 x 25 cm	48 x 75 x 70 cm Ø 50 x 28 cm	52,5 x 84,5 x 75 cm Ø 60 x 35 cm	69 x 95 x 85 cm Ø 75 x 35 cm
Anschluss / Power / Potencia / Puissance	0,37 kW 230 V	0,55 kW 400 V	0,55 kW 400 V	0,75 kW 400 V	1,50 kW 400 V
Gewicht / Weight / Peso / Poids	55 kg	88 kg	95 kg	117 kg	125 kg

*L = with protection grid & safety contact,

BREAD SLICERS



Model / Modèle	BS-T
Kapazität / Capacity / Capacidad / Capacité	500 Brote / breads / panel / pain 1 Stunde / hour / hora / heure
Maße / Dimensions / Dimensión / Dimensions	65 x 80 x 117 cm
Anschluss / Power / Potencia / Puissance	0,37 kW 230 V
Schnittstärke* / Slice thickness* / Grosor de corte* / Épaisseur de coupe*	11-13-16 mm
Gewicht / Weight / Peso / Poids	155 kg



DOUGH SHEETER AND ROLLERS



► **TTA-30**

- For rounded [TTA30/40] and straight Pizzas [TTA40G].
- Adjustable dough thickness [1-4 mm]
- Dough weight variable 100-210gr/ 100-700gr.
- Body made of stainless steel.
- On/Off switch.

Model / Modèle	TTA-30	TTA-40	TTA-40 G
Teiggröße / Size of dough Tamaño de la masa / taille de la pâte	Ø 30 cm	Ø 40 cm	Ø 40 cm (gerade / straight / recto / recte)
Teiggewicht / Weight of dough Peso de la masa / Poids de la pâte	100 - 210 gr	100 - 700 gr	80 - 500 gr
Außenmaße / Dim. external Dim. exterior / Dim. externes	41 x 45 x 64 cm	51 x 55 x 74 cm	51 x 55 x 74 cm
Anschluss / Power Potencia / Puissance	0,37 kW 230 V	0,37 kW 230 V	0,37 kW 230 V
Gewicht / Weight / Peso / Poids	32 kg	42 kg	39 kg



► **TTA-55YH/60YH**

- For rounded and straight Pizzas.
- Adjustable dough thickness.
- Dough weight variable.
- Body made of stainless steel.
- On/Off switch.

Model / Modèle	TTA-S-30	TTA-S-40	TTA-55YH	TTA-60YH
Teiggröße / Size of dough Tamaño de la masa / taille de la pâte	Ø 30 cm	Ø 40 cm	Ø 55 cm	Ø 60 cm
Teiggewicht / Weight of dough Peso de la masa / Poids de la pâte	80 - 210 gr	80 - 500 gr	100 - 2000 gr	100 - 2000 gr
Außenmaße / Dim. external Dim. exterior / Dim. externes	41 x 39 x 37 cm	52 x 39 x 37 cm	76,5 x 54 x 51 cm	81 x 54 x 56,5 cm
Anschluss / Power Potencia / Puissance	0,22 kW 230 V	0,22 kW 230 V	0,55 kW 230 V	0,55 kW 230 V
Gewicht / Weight / Peso / Poids	22 kg	23 kg	63 kg	68 kg

CREPE MAKER



► **CR-R40**

- Plate diameter 40cm.
- Teflon-coated back baking plate.
- Body made of stainless steel.
- Temperature control 50°-300°C.
- On/off-switch.
- Storage drawer below [not for CR-R 40].

Model / Modèle	CR - E 40	CR - D 240	CR - R 40
Backfläche / Baking surface Superficie de hornear / Surface de cuisson	Ø 40 cm	Ø 40 + 40 cm	Ø 40 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	45 x 52 x 24 cm	90 x 52 x 24 cm	Ø 40 x 18 cm
Anschluss / Power Potencia / Puissance	3 kW 230V	3+3 kW 230 V	3 kW 230 V
Gewicht / Weight / Peso / Poids	22 kg	41 kg	15 kg

PANCAKE MAKER



► **PC-R40**

- Plate diameter 40cm.
- Teflon-coated back baking plate.
- Body made of stainless steel.
- Temperature control 50°-300°C.
- On/off-switch.
- Storage drawer below [not for PC-R 40].

Model / Modèle	PC - E 40	PC - R 40
PanCake Größe / size tamaño / Taille de crêpe	14 x Ø 8 cm	14 x Ø 8 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	45 x 52 x 24 cm	Ø 40 x 20 cm
Anschluss / Power Potencia / Puissance	3 kW 230V	3 kW 230 V
Gewicht / Weight / Peso / Poids	24 kg	19 kg



TIMER OPTIONAL

WAFFLE MAKER



► KGW 2530 E



► KGW 01 M



► KGW 04



► KGW 06



► KGW 5530 WE



► KGW 21 M



► KGW 24



► KGW 26

- Fixed Baking plate made of cast iron.
- Body made of stainless steel.
- Temperature control 50°-300°C.
- Fat drip channel.



TIMER OPTIONAL

Model / Modèle	KGW 2530 E	KGW 5530 WE	KGW 04	KGW 24
Backfläche / Baking surface Superficie de hornear / Surface de cuisson	2 x (10 x 17 x 1,5 cm)	4 x (10 x 17 x 1,5 cm)	4 x 13,2 x 12,5 x 2,4 cm	8 x 13,2 x 12,5 x 2,4 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	29 x 44 x 32 cm	58 x 44 x 32 cm	30 x 44 x 32 cm	70 x 44 x 32 cm
Anschluss / Power Potencia / Puissance	2,2 kW 230 V	2,2 + 2,2 kW 230 V	2,2 kW 230 V	2,2 + 2,2 kW 230V
Gewicht / Weight / Peso / Poids	20 kg	38 kg	23 kg	44 kg
Model / Modèle	KGW 01 M	KGW 21 M	KGW 06	KGW 26
Backfläche / Baking surface Superficie de hornear / Surface de cuisson	Ø 16,5 x 1,5 cm	Ø 16,5 x 1,5 cm x 2	Ø 16 x 1,5 cm	Ø 16 x 1,5 cm x 2
Außenmaße / Dim. external Dim. exterior / Dim. externes	30 x 44 x 32 cm	60 x 44 x 32 cm	30 x 44 x 32 cm	60 x 44 x 32 cm
Anschluss / Power Potencia / Puissance	2,2 kW 230 V	2,2 + 2,2 kW 230V	2,2 kW 230 V	2,2 + 2,2 kW 230V
Gewicht / Weight / Peso / Poids	16 kg	30 kg	16 kg	30 kg

Oracle



High Speed Oven

This oven uses multiple types of heating to cook at high speeds and regenerate your food in seconds.



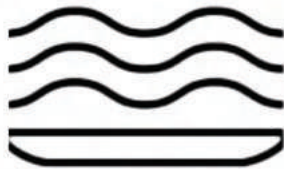
Combi-Wave

This oven uses convection, microwave and impingement modes to cook at high speeds at upto 300°C.



Connected

Oracle connects to the Lainox Naboo platform via Wi-Fi to give you online access to all your ovens.



Twin Microwave Diffusers

This technology allows for your oven to have an even microwave distribution, thus delivering consistent heating and cooking.



Oracle Washable Box

Using an exclusive Teflon chamber the Oracle allows you to remove and wash the cooking box making it faster and easier!



Odourless System

The Oracle doesn't need a hood to extract cooking fumes as it uses a catalyst filter containing platinum particles to reduce steam, odour and residue.

STANDARD MODELS

Models	Power	Colour	Base Dimensions (L x D mm)	External dimensions (L x D x Hmm)	Dimensions cooking chamber (L x D x H mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply *
ORACGS		Grey	426 x 510	465 x 610 x 630	310 x 320 x 180	3,6	16	1	3	1N AC 230 V - 50 Hz
ORACRS		Red	426 x 510	465 x 610 x 630	310 x 320 x 180	3,6	16	1	3	1N AC 230 V - 50 Hz
ORACBS		Black	426 x 510	465 x 610 x 630	310 x 320 x 180	3,6	16	1	3	1N AC 230 V - 50 Hz

BOOSTED MODELS

Models	Power	Colour	Base Dimensions (L x D mm)	External dimensions (L x D x Hmm)	Dimensions cooking chamber (L x D x H mm)	Electrical power (kW)	Consumption (A)	Microwave (kW)	Impingement (kW)	Voltage power supply *
ORACGB		Grey	426 x 510	465 x 610 x 630	310 x 320 x 180	6	26	2	3	3N AC 400V - 50 Hz
ORACRB		Red	426 x 510	465 x 610 x 630	310 x 320 x 180	6	26	2	3	3N AC 400V - 50 Hz
ORACBB		Black	426 x 510	465 x 610 x 630	310 x 320 x 180	6	26	2	3	3N AC 400V - 50 Hz

FEATURES

COOKING METHODS

- Programmable mode: possibility of programming and storing a recipe with its cooking procedures in automatic sequence.

High Speed Oven

- FCS (Fast Cooking System) automatic cooking system for Italian and international recipes, including the history, ingredients, cooking accessories, method and automatic cooking program.
- Manual mode with instant start.

Combi Wave

- MCS (Microwave Cooking System) automatic cooking system for Italian and international recipes, including the history, ingredients, cooking accessories, procedure and automatic cooking program.
- Manual mode with three instant start cooking methods: convection, microwave or combined convection + microwave.

WI-FI/ETHERNET NABOOK PLUS CONNECTIVITY

- Nabook plus. You can access Nabook plus, the virtual cooking assistant, thanks to access to the Cloud.
- Recipe creation including ingredients with procedure and photo.
- Direct access by Oracle to the recipe database with download option (patented).
- Synchronisation of multiple Oracle ovens connected to the same account (patented).
- HACCP Monitoring.
- Remote diagnosis through the Nabook plus portal by the LAINOX Service Center.
- Automatic software update notification system.
- Possibility to download recipes from the Nabook plus portal based on country.
- Automatic software updates on multiple devices simultaneously.

OPERATION

- 7" LCD colour screen, high definition, capacitive, with "Touch Screen" functions.
- Display that can be configured based on the needs of the user, bringing forward the programmes used most.
- Automatic cooking with "One Touch" start.
- Organisation of recipes in folders with preview, giving each folder its own name.
- Possibility of preheating the cooking chamber up to 300°C.
- Automatic resumption of cooking in case of a power failure.
- Rapid cooling of the cooking chamber with open door.
- User interface with a choice of 29 languages.
- There are numerous recipes available in Oracle and a growing number of alternative ones are available via access to the Nabook plus portal. Each recipe has been tested to guarantee best results.

- Oracle coach. Virtual assistant that provides advice on using Oracle and informs when maintenance is needed.

CONTROL MECHANISMS

- Automatic fan speed for High Speed Oven mode.
- Possibility of choosing the fan speed in Combi Wave mode.
- USB connection to download HACCP data, update software and upload/download cooking recipes.

CONSTRUCTION

- Made of stainless steel.
- 1-mm-thick AISI 304 stainless steel, diamond-patterned oven with wide radius fully rounded edges for optimal air flow and easy cleaning.
- Perfectly smooth oven chamber.
- Integrated catalyst filter for operation without hood.
- Pull-down door with ergonomic handle.
- The door slides under the oven cooking surface, allowing the food to be removed safely without the risk of burns.
- Possibility of choosing the external colour.

SAFETY DEVICES

- Door open/closed electronic sensor.
- Self-diagnosis with smart error viewing.
- Max 65°C external temperature on the door panel.
- Compliant with the IEC60335-1, IEC60335-2-90 and EMC international standards.

CLEANING AND MAINTENANCE

- OWB. Oracle Washable Box, special removable and washable oven box.
- Easy external cleaning thanks to the perfectly smooth surfaces and IPX3 protection rating against water spray.

INSTALLATION & ENVIRONMENT

- 100% recyclable packaging.
- Product recycling rate: 90%.
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001.

Further info is outlined on the technical sheet of the individual models.



ORACGS - ORACGB



ORACRS - ORACRB



ORACBS - ORACBB





COOKING & PROCESSING EQUIPMENT



SANDWICH GRILLERS



- ▶ **KGW 2525 E** [Single]
- ▶ **KGW 2735 E** [Jumbo]
- ▶ **KGW 5530 DE** [One + One]

- Griddle plates made of cast iron.
- Collection tray, on/off-switch.
- Body made of stainless steel.
- Grill plates depending on model.
- Temperature control 50°–300°C.

Grooved [E]

Smooth [G]

	KG 2525 E		KG 2735 E		KG 2745 E	
Model / Modèle	KG 2525 G	KG 2525 GG	KG 2735 G	KG 2735 GG	KG 2745 G	KG 5530 DE
Grillfläche / Grille surface Plate diameter / Surface de la Plaque	25 x 25 cm	25 x 25 cm	36 x 27 cm	36 x 27 cm	45 x 27 cm	52 x 24 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	29 x 44 x 30 cm	29 x 44 x 30 cm	41 x 50 x 30 cm	41 x 50 x 30 cm	51 x 50 x 30 cm	56 x 44 x 30 cm
Anschluss / Power / Potencia Puissance	1,75 kW 230V	1,75 kW 230V	2,50 kW 230V	2,50 kW 230V	3 kW 230V	3,5 kW 230V
Gewicht / Weight / Peso / Poids	18 kg [E] 19 kg [G]	20 kg	27 kg [E] 28 kg [G]	29 kg	32 kg [E] 33 kg [G]	32 kg

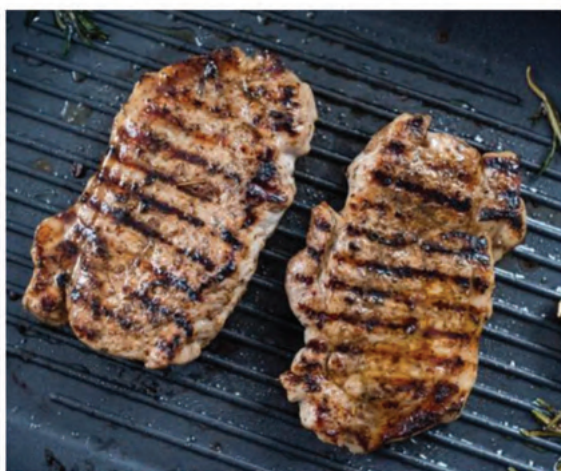


▶ **DT - Classic**

CONVEYOR TOASTER

Model / Modèle	DT Classic
Außenmaße / Dim. external Dim. exterior / Dim. externes	48 x 66 x 44 cm
Anschluss / Power Potencia / Puissance	2,2 kW 230V
Gewicht / Weight / Peso / Poids	23 kg

GRIDDLE PLATES



- Griddle plate made of cast iron.
- 2 heating zones separately adjustable.
- Body made of stainless steel.
- Temperature control.



Grooved [E]



Smooth [G]



Model / Modèle	GP 5530 E	GP 5530 G	GP 5530 EG	GP 7050 G	GP 7050 EG
Grillfläche / Grille surface Plate diameter / Surface de la Plaque	52 x 24 cm	52 x 24 cm	52 x 24 cm	68 x 45 cm	68 x 45 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	54 x 33 x 24 cm	54 x 33 x 24 cm	54 x 33 x 24 cm	70 x 53 x 20 cm	70 x 53 x 20 cm
Anschluss / Power Potencia / Puissance	2,2 kW 230V	2,2 kW 230V	2,2 kW 230V	2,5+2,5 kW 230V	2,5+2,5 kW 230V
Gewicht / Weight / Peso / Poids	17 kg	19 kg	18 kg	38 kg	39 kg

► SALM 60



► SALM 80



SALAMANDERS

Model / Modèle	SALM-60	SALM-88
Innenmaße / Dim. internal Dim. interna / Dim. interne	43 x 36 x 27 cm	72 x 36 x 27 cm
Außenmaße / Dim. external Dim. exterior / Dim. externes	61 x 37 x 40 cm	89 x 37 x 40 cm
Anschluss / Power Potencia / Puissance	2,2 kW 230V	4,4 kW 400 V
Gewicht / Weight / Peso / Poids	17 kg	23 kg

- Body made of stainless steel.
- Side Vents.
- 8 Power Levels.
- 2 Heating areas [Slam-88].

TABLE TOP FRYERS



Available with tap



FEATURES

- Manufactured as per European standards.
- Safety cut-off probe and reset button.
- Shockproof protection on resistances easily disassemble Position of basket drip.
- Lid Included.



Reinforced basket



Thermostat control



Shock-proof heating element



Automatic Safety Switch

	Model	Dimensions (mm)	Capacity (Litre)	Power (Kw)	Voltage
Electric					
⚡	FE30	180x490x360	3	2,5	220 V
	FE33	370x490x360	3+3	2x2,5	220 V
	FE50	270x490x360	5	2,5	220 V
	FE55	550x490x360	5+5	2x2,5	220 V
	FE80	350x490x360	8	3,0	220 V
	FE88	660x490x360	8+8	2x3,0	220 V
Gas					
🔥	FG50	270x490x360	5	2,5	G30-29 mbar
	FG55	550x490x360	5+5	2x2,5	G30-29 mbar
	FG80	350x490x360	8	3,0	G30-29 mbar
	FG88	660x490x360	8+8	2x3,0	G30-29 mbar

FLOOR STANDING FRYERS



FEATURES

- Manufactured as per European standards.
- Safety cut-off probe and reset button.
- Shockproof protection on resistances easily disassemble
Position of basket drip.
- Lid Included.



With Cupboard



Reinforced basket



Thermostat control



Shock-proof heating element



Automatic Safety Switch

Model	Dimensions (mm)	Capacity (Litre)	Power (Kw)	Voltage
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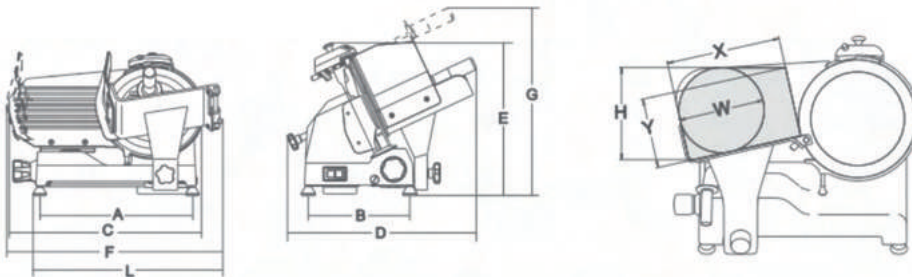
Electric

FE460	400x600x850	9	7,5	380 V, 50 Hz
FE660	600x600x850	9+9	2x7,5	380 V, 50 Hz
FE470	400x700x850	12	7,5	380 V, 50 Hz
FE870	800x700x850	12+12	2x7,5	380 V, 50 Hz

- Anodized cast aluminum alloy.
- Lat base for easy cleaning.
- Silent running motor.
- Reliable poliV belt drive..
- Hardened blades.
- Self-lubricating bushes.
- 25 blade inclination.



MEAT SLICER

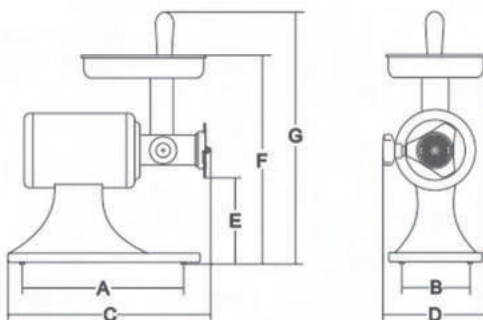


						A	B	C	D	E	F	G	L	X	Y	H	W			
	mm-inch	watt-Hp	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Topaz 195	195/8"	110/0,15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10.5	430x400x370	12
Topaz 220	220/9"	145/0,20	13	245	200x220	380	250	440	410	330	550	400	450	200	130	145	140	13	600x500x420	15
Topaz 250	250/10"	145/0,20	13	235	220x225	412	255	480	410	360	515	455	505	210	170	190	180	15.5	600x500x420	17.5
Topaz 275	275/11"	145/0,20	13	235	220x225	412	255	520	410	370	525	455	505	200	190	205	205	16.5	600x500x500	19
Mirra 300 Y09	300/12"	210/0,29	13	285	250x275	435	295	600	610	420	640	510	535	250	185	225	210	20.5	800x600x520	23.5

- Polished die-cast aluminum construction.
- Ventilated motor.
- Gearbox with oil bath gears.
- Hardened and ground helical gears.
- Mouth removable grater.
- Compartment for knife and plate.



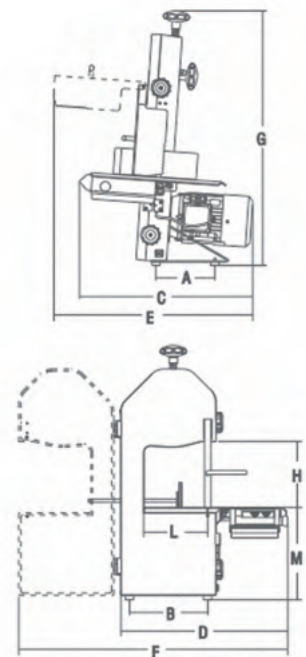
MEAT MINCER



					A	B	C	D	E	F	G			
	watt/H		Kg/h.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 8 Vegas	250/0.34	1ph	70	6	205	170	335	300	85	360	410	10	560x400x350	12
TC 12E	735/1	1ph/3ph	150	4.5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22E	800/1.2	1ph/3ph	198	4.5	225	185	440	215	135	445	520	21	320x460x470	23

BONE SAW

- Simple and sturdy machines that are safe and easy to use.
- Stand-alone structure made out of cast anodized aluminium, shiny, hygienic and rustproof.
- Features a counter, meat pusher and serving slicer in stainless steel AISI 304.
- 24V controls with safety micro-switch on door, redundant ECU and motor brake (EC).
- Ease and precision in both horizontal and vertical adjustment of the upper pulley.
- Maximum blade adhesion to the pulley, thanks to the semi-curved shape of the pulleys and ideal adjustment.
- Sealed bearings on upper pulley.



SO 1550 F3	1550	1ph 1.5/1.400 3ph 2/1.400	210	400x420	180	238	530	510	606	822	778	215	195	269	32	720x570x1200	44
SO 1650 F3	1650	1ph 1.5/1.400 3ph 2/1.400	210	430x475	180	300	530	600	640	950	915	249	200	305	39	720x570x1200	51
SO 1840 F3	1840	1ph 1.5/1.400 3ph 2/1.400	250	430x475	180	300	530	600	640	950	915	249	240	305	40	720x570x1200	52



BLENDERS



A CUT ABOVE

Made of laser-cut Japanese stainless steel, the blade assembly consists of six blades which are dull, and have flat edges so it can pulverise ingredients from ice to spices in seconds without ever losing its sharpness.

PACKIN' A PUNCH

The heart of the JTC OmniBlend is the 38,000 RPM, 3HP motor which generates enough power to liquefy even the toughest ingredients. Made from quality parts in Taiwan, you can count on the motor to perform for years to come.

CLEVER, LIKE YOU

Seven simple buttons make it easy to control the speed and intensity of the JTC OmniBlend. A built-in sensor also automatically turns off the motor when it detects excess usage and includes a reset switch in the case you need to reset manually.



TEA AUTOMATS

***CAPACITY UPTO 250 CUPS**



mosa®

WHIPPING CREAM CHARGER AND WHIPPERS

***CAPACITY 1 L & 50 ML**



OTHER EQUIPMENT



Modular Island Type Cooking Ranges



Floor Standing Induction Plate



Boiling Pan



Gas Range



Tilting Braising Pan



Chinese Work Range



Chinese Dim Sum Steamer



Barbeque Smoker



Bowl Cutter



Bone Saw



Vegetable Cutter

OTHER EQUIPMENT



Blixer



Vegetable Processor



Potato Peeler



Stick Blenders



Pasta Making Machine



Vegetable Washer



Dough Sheeter



Chocolate Warmer



Proofer



Chips Warmer



Hot Dog Griller



Kabab / Shawarma Machine



DISHWASHING EQUIPMENT





DW-500 Undercounter Dishwasher

- 18/10 AISI 304 stainless steel construction.
- 9 type washing programs.
- Boiler and tank temperature display.
- Fault detection with fault codes from the display panel.
- High quality stainless steel heaters.
- Not simultaneously activated heating system provides energy saving.
- Double walled door.
- Rotating upper and lower washing arms
- Cycle start at door closing.
- Automatic tank loading.
- Safety thermostat.
- Magnetic door switch.
- User-friendly command interface.
- Height adjustable feet.
- Drain, detergent and rinse aid pump can be connected to chasis (optional).



DW-1000 Hood type Dishwasher

- 18/10 AISI 304 stainless steel construction.
- 9 type washing programs.
- Boiler and tank temperature display.
- Fault detection with fault codes from the display panel.
- High quality stainless steel heaters.
- Rotating upper and lower washing arms.
- Cycle start at door closing.
- Automatic tank loading.
- Safety thermostat.
- User-friendly command interface.
- Height adjustable feet Integral tank filter.
- Drain, rinsing boost, detergent and rinse aid pump can be connected to chasis (optional).

DW-500

TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS

Model / Model	DW-500
Güç girişi / Power input	220V/1/N ~ 50Hz
Su girişi / Water input	3/4"
Güç kaynağı / Power supply	Electric
Kumanda tipi / Command type	Digital
Yıkama periyodu (sn.) / Washing cycle (sec.)	60-90-120-150-180-210-240-270-300
Yıkama kapasitesi (sepet/s) / Washing capacity (basket/h)	30
Yıkama yüksekliği (mm) / Washing clearance (mm)	310
Yıkama tankı kapasitesi (lt) / Washing tank capacity (lt)	27
Boiler tankı kapasitesi (lt) / Boiler tank capacity (lt)	6,1
Yıkama sıcaklığı (°C) / Washing temperature (°C)	60-65
Durulama sıcaklığı (°C) / Rinsing temperature (°C)	80-85
Durulama su tüketimi (lt) / Rinsing water consumption (lt)	0,8
İç kabin yüksekliği (mm) / Internal cabinet height (mm)	360
Dinamik su giriş basıncı (bar) / Dynamic water input pressure (bar)	2-6
Dış ölçüler (WxDxH) (mm) / External dimensions (WxDxH) (mm)	590 x 670 x 820
Yıkama pompası gücü (kW) / Washing pump power (kW)	0,65
Tank ısıtıcı gücü (kW) / Tank heater power (kW)	2
Boiler ısıtıcısı gücü (kW) / Boiler heater power (kW)	4
Sepet ölçüleri (mm) / Basket dimensions (mm)	500 x 500 x 100
Toplam güç (kW) / Total power (kW)	6,65
Besleme gerilimi (V) / Voltage (V)	220V/1/N ~ 50Hz
Net ağırlık (kg) / Net weight (kg)	60
Brüt ağırlık (kg) / Gross weight (kg)	66

DW-1000

TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS

Model / Model	DW-1000
Güç girişi / Power input	380V/3/N ~ 50Hz
Su girişi / Water input	3/4"
Güç kaynağı / Power supply	Electric
Kumanda tipi / Command type	Digital
Yıkama periyodu (sn.) / Washing cycle (sec.)	60-90-120-150-180-210-240-270-300
Yıkama kapasitesi (sepet/s) / Washing capacity (basket/h)	60
Yıkama yüksekliği (mm) / Washing clearance (mm)	380
Yıkama tankı kapasitesi (lt) / Washing tank capacity (lt)	45
Boiler tankı kapasitesi (lt) / Boiler tank capacity (lt)	8,6
Yıkama sıcaklığı (°C) / Washing temperature (°C)	60-65
Durulama sıcaklığı (°C) / Rinsing temperature (°C)	80-85
Durulama su tüketimi (lt) / Rinsing water consumption (lt)	0,9
İç kabin yüksekliği (mm) / Internal cabinet height (mm)	430
Dinamik su giriş basıncı (bar) / Dynamic water input pressure (bar)	2-6
Dış ölçüler (WxDxH) (mm) / External dimensions (WxDxH) (mm)	660 x 810 x 1390-1800
Yıkama pompası gücü (kW) / Washing pump power (kW)	0,65
Tank ısıtıcı gücü (kW) / Tank heater power (kW)	3
Boiler ısıtıcısı gücü (kW) / Boiler heater power (kW)	6
Sepet ölçüleri (mm) / Basket dimensions (mm)	500 x 500 x 100
Toplam güç (kW) / Total power (kW)	9,65
Besleme gerilimi (V) / Voltage (V)	380V/3/N ~ 50Hz
Net ağırlık (kg) / Net weight (kg)	87
Brüt ağırlık (kg) / Gross weight (kg)	95

**Wash upto
2000 dishes/hr**



DW-2000 Conveyor Dishwasher

General Features

- 500 x 500 mm basket size • 2000 dishes washing capacity per hour.
- 18/10 AISI 304 stainless steel construction.
- High quality stainless steel heaters.
- Cycle start at door closing.
- Digital temperature display (optional).
- Conveyor system with dual-stage speed (optional).
- Motors are made in Europe.
- Cold water and hot water connection possibility.
- Individual pre-wash and wash tank.
- Pre-heated boiler tank system.
- Safety switches.
- User-friendly control interface.
- Height-adjustable legs.
- Emergency stop button for safety.
- Prewashing, washing, rinsing and drying stages.

**Wash upto
6000 dishes/hr**



DW-6000 Conveyor Dishwasher

General Features

- 500 x 500 mm basket size.
- 6000 dishes washing capacity per hour.
- 18/10 AISI 304 stainless steel construction.
- High quality stainless steel heaters.
- Cycle start at door closing.
- Digital temperature display (optional).
- Motors are made in Europe.
- Cold water and hot water connection possibility.
- Individual pre-wash and wash tank.
- Pre-heated boiler tank system.
- Safety switches.
- User-friendly control interface.
- Height-adjustable legs.
- Emergency stop button for safety.
- Prewashing, washing, rinsing and drying stages.

DW-2000

TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS

Model / Model	DW-2000
Güç girişi / Power input	380V/3/N ~ 50Hz
Su girişi / Water input	3/4"
Güç kaynağı / Power supply	Electric
Kumanda tipi / Command type	Analog
Yıkama periyodu (sn.) / Washing cycle (sec.)	Sürekli/Continuous
Yıkama kapasitesi (sepet/s) / Washing capacity (basket/h)	120
Yıkama yüksekliği (mm) / Washing clearance (mm)	480
Yıkama tankı kapasitesi (lt) / Washing tank capacity (lt)	60+50
Boiler tankı kapasitesi (lt) / Boiler tank capacity (lt)	8,5+13
Yıkama sıcaklığı (°C) / Washing temperature (°C)	60-65
Durulama sıcaklığı (°C) / Rinsing temperature (°C)	80-85
Durulama su tüketimi (lt) / Rinsing water consumption (lt)	3-4
İç kabin yüksekliği (mm) / Internal cabinet height (mm)	480
Dinamik su giriş basıncı (bar) / Dynamic water input pressure (bar)	2-6
Dış ölçüler (WxDxH) (mm) / External dimensions (WxDxH) (mm)	2530 x 815 x 1800
Yıkama pompası gücü (kW) / Washing pump power (kW)	1,1+1,1
Tank ısıtıcı gücü (kW) / Tank heater power (kW)	4+6
Boiler ısıtıcısı gücü (kW) / Boiler heater power (kW)	6+16
Sepet ölçüleri (mm) / Basket dimensions (mm)	500 x 500 x 100
Toplam güç (kW) / Total power (kW)	43,5
Besleme gerilimi (V) / Voltage (V)	380V/3/N ~ 50Hz
Net ağırlık (kg) / Net weight (kg)	255
Brüt ağırlık (kg) / Gross weight (kg)	280

DW-6000

TEKNİK ÖZELLİKLER / TECHNICAL SPECIFICATIONS

Model / Model	DW-6000
Güç girişi / Power input	380V/3/N ~ 50Hz
Su girişi / Water input	3x3/4"
Güç kaynağı / Power supply	Electric
Kumanda tipi / Command type	Analog
Yıkama periyodu (sn.) / Washing cycle (sec.)	Sürekli/Continuous
Yıkama kapasitesi (sepet/s) / Washing capacity (basket/h)	280
Yıkama yüksekliği (mm) / Washing clearance (mm)	480
Yıkama tankı kapasitesi (lt) / Washing tank capacity (lt)	40+54+54+54
Boiler tankı kapasitesi (lt) / Boiler tank capacity (lt)	13+13
Yıkama sıcaklığı (°C) / Washing temperature (°C)	60-65
Durulama sıcaklığı (°C) / Rinsing temperature (°C)	80-85
Durulama su tüketimi (lt) / Rinsing water consumption (lt)	05/06/21
İç kabin yüksekliği (mm) / Internal cabinet height (mm)	480
Dinamik su giriş basıncı (bar) / Dynamic water input pressure (bar)	2-6
Dış ölçüler (WxDxH) (mm) / External dimensions (WxDxH) (mm)	4600 x 720 x 1800
Sepet ölçüleri (mm) / Basket dimensions (mm)	500 x 500 x 100
Toplam güç (kW) / Total power (kW)	77,1
Yıkama pompası gücü (kW) / Washing pump power (kW)	1,1+1,1+1,1
Net ağırlık (kg) / Net weight (kg)	630
Brüt ağırlık (kg) / Gross weight (kg)	670
Ön yıkama pompa gücü (kW) / Pre-washing pump power (kW)	1,1
Ön yıkama kazan ısıtıcı gücü (kW) / Pre-washing tank heater power (kW)	4
Yıkama kazan ısıtıcı gücü (kW) / Washing tank heater power (kW)	6+6+6
Boiler ısıtıcı gücü (kW) / Boiler heater power (kW)	16+16
Alt ve üst kurutma gücü (kW) / Lower and upper drying power (kW)	8+8

UNDER COUNTER DISH WASHERS

Partial double skin under counter dishwasher with drawn rack guides (patent pending), with a height of 82 cm and door opening of 36.5 cm, for washing ware up to 32.5 cm high. Silent operation is guaranteed by the dual flow pump and full double skin door. Standard equipment includes a ProStrain integral, light, shock-proof, composite material tank filter and a double filter on the pump intake.



PROTECH 611 PLUS

Features	
Partial double skin construction	Yes
Moulded tank bottom	Yes
ProStrain shock-proof composite material tank filter	Yes
Wash system with DuoFlo pump	Yes
Composite material double filter on pump intake	Yes
Archimedes drain system	Yes
Drain pump	Optional
Protect environment improvement system	Yes
Electro-mechanical interface	Yes
No of standard wash programs	3
ProSelf self clean cycle	Yes
Special cycles	Prolong, Prowater, Proglass, Proeco

Standard Equipment	
Plate rack (50 x 50 cm)	Yes
Flat rack (50 x 50 cm)	Yes
Fill hose	Yes
Drain hose	Yes
Power supply cable	Yes

Technical Specifications	
Dimensions (cm) W x D x H	57.5 x 60 x 82
Rack size (cm)	50 x 50
Door opening (cm)	36.5
Max glass height (cm)	32.5
General construction	Partial double wall
Door construction	Double wall
Water consumption (Ltr/Cycle)	2.2
Electrical connection (V/Hz/ph/N)	230/50/1/N
Cycles (secs)	3 (60, 90, 180)
Output (Racks/Hour) with 50° C water temp	50
Required electrical power (kW/Amp)	3.5/16
Required water pressure (bar)	2 to 4
Gross weight (kg)	62

PROTECH 613 PLUS

Features	
Partial double skin construction	Yes
Moulded tank bottom	Yes
ProStrain shock-proof composite material tank filter	Yes
Deep drawn, easy clean rack guides	Yes
Wash system with Duoflow pump	Yes
Composite material double filter on pump intake	Yes
Archimedes drain system	Yes
Protect environment improvement system	Yes
ProSmart electronic interface	Yes
No of standard wash programs	3
Prolong intensive cycle	Yes
ProSelf self clean cycle	Yes
Drain pump	Optional
Special cycles	Prolong, Prowater, Proglass, Proeco

Standard Equipment	
Plate rack (50 x 50 cm)	Yes
Flat rack (50 x 50 cm)	Yes
Fill hose	Yes
Drain hose	Yes
Power supply cable	Yes

Technical Specifications	
Dimensions (cm) W x D x H	57.5 x 60 x 82
Rack size (cm)	50 x 50
Door opening (cm)	36.5
Max glass height (cm)	32.5
General construction	Partial double wall
Door construction	Double wall
Water consumption (Ltr/Cycle)	2.5
Electrical connection (V/Hz/ph/N)	400/50/3/N
Cycles (secs)	3 (60, 90, 180)
Output (Racks/Hour) with 50° C water temp	50
Required electrical power (kW/Amp)	6.8/16
Required water pressure (bar)	2 to 4
Gross weight (kg)	62

HOOD TYPE DISH WASHERS

This hood dishwasher with a hood opening of 40 cm washes Gastronorm and Euronorm trays. It features a fully moulded tank with a ProStrain integral, light, composite material surface strainer. which is resistant to impact and chemical attack with a double filter on the intake pump. This dishwasher can be installed in straight line or corner configurations without any need for modifications.

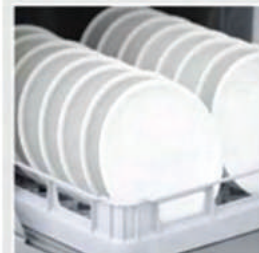


PRO TECH 813

Features	
Easy lift hood	Yes
Fully moulded tank	Yes
ProStrain shock-proof composite material tank filter	Yes
Wash system with DuoFlo pump and equaliser arms	Yes
Archimedes drain system	Yes
Protect environment improvement system	Yes
ProSmart LED type electronic interface	Yes
No of standard wash programs	3
ProSelf self clean cycle	Yes
Special cycle	Continuous wash

Standard Equipment	
Plate rack (50 x 50 cm)	Yes
Flat rack (50 x 50 cm)	Yes
Cutlery container	Yes
Fill hose	Yes
Drain hose	Yes
Power supply cable	Yes

Technical Specifications	
Dimensions (cm) W x D x H	64 x 74 x 151
Rack size (cm)	50 x 50
Door opening (cm)	40
Max glass height (cm)	38
General construction	Single wall
Door construction	Single wall
Water consumption (Ltr/Cycle)	2.2
Electrical connection (V/Hz/ph/N)	400/50/3/N
Cycles (secs)	3(60, 120, 150)
Output (Racks/Hour) with 50° C water temp	50
Required electrical power (kW/Amp)	8.5/16
Required water pressure (bar)	2 to 4
Gross weight (kg)	100



GLASS WASHERS

Extremely compact (total height <65 cm) glasswasher with 35 x 35 cm rack with a large load capacity that can wash glasses up to 25 cm high. It features a patented combined wash and rinse arm in heavy-duty composite material and adopts IFB's special Archimedes rinse technology, which refreshes tank water by >25%, guaranteeing cleaner water and consuming less detergent. Running costs are particularly low.



PROTECH 311 PLUS

Features	
Shock-proof plastic pump filter	Yes
Wash/Rinse with lower rotating arms	Yes
Rinse system with upper rotating arms	Yes
Archimedes drain system	Yes
Protect environment improvement system	Yes
Electro-mechanical interface	Yes
No of standard wash programs	3
Double skin insulated door	Yes
Special cycles	Prowater, Proglass
Self cleaning cycle	Yes

Standard Equipment	
Flat rack (35 x 35 cm)	Yes
Cutlery container	Yes
Fill hose	Yes
Drain hose	Yes
Power supply cable	Yes

Technical Specifications	
Dimensions (cm) W x D x H	40 x 50 x 59.5
Rack size (cm)	35 x 35
Door opening (cm)	26
Max glass height (cm)	25
General construction	Partial double skin
Door construction	Double wall
Water consumption (Ltr/Cycle)	1.8
Electrical connection (V/Hz/ph/N)	230/50/1/N
Cycles (secs)	3 (90, 120, 150)
Output (Racks/Hour) with 50° C water temp	30
Required electrical power (kW/Amp)	3.4/16
Required water pressure (bar)	2 to 4
Gross weight (kg)	33

PROTECH 411 PLUS

Features	
Shock-proof plastic pump filter	Yes
Wash/Rinse system with lower rotating arms	Yes
Wash system with fixed upper arms	Yes
Rinse system with both rotating arms	Yes
Archimedes drain system	Yes
Protect environment improvement system	Yes
Electro-mechanical interface	Yes
No of standard wash programs	3
Double skin insulated door	Yes

Standard Equipment	
Flat rack (38.5 x 38.5 cm)	Yes
Cutlery container	Yes
Fill hose	Yes
Drain hose	Yes
Power supply cable	Yes

Technical Specifications	
Dimensions (cm) W x D x H	43.5 x 54 x 67
Rack size (cm)	40 x 40
Door opening (cm)	32
Max glass height (cm)	30
General construction	Partial double skin
Door construction	Double wall
Water consumption (Ltr/Cycle)	1.8
Electrical connection (V/Hz/ph/N)	230/50/1/N
Cycles (secs)	3 (90, 120, 150)
Output (Racks/Hour) with 50° C water temp	30
Required electrical power (kW/Amp)	3.5/16
Required water pressure (bar)	2 to 4
Gross weight (kg)	34

RACK CONVEYOR DISH WASHERS

This compact, multi-speed conveyor can wash up to 120 baskets/hour and is the ideal solution for small and medium-sized operations. Its compact dimensions, conservative cost and extreme versatility can profitably substitute manual washing without increasing utilisation costs. A hood dishwasher can be used when experiencing an elevated daily or seasonal workload. The direction of the flow of the machine can be inverted based on the kitchen layout.



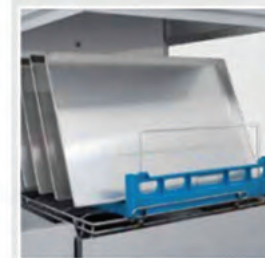
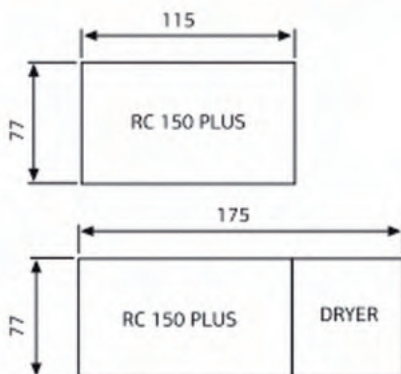
RACK CONVEYOR RC 150 PLUS

Technical Specifications

Dimensions (cm) W x D x H	115 x 77 x 160
Dimensions with dryer (cm) W x D x H	115 x 77 x 160 x 60
Productivity (racks/hr)	60–120
Water consumption (Ltr/hr)	160
Electrical power supply (V/Hz/Ph)	400/50/3/N
Required electrical power (kW/Amp)	28.5/50
Required electrical power with dryer (kW/Amp)	35/63
Required water pressure (bar)	1.5 to 4
Gross weight (kg)	202
Usable height (cm)	45

Standard Equipment

Plate rack (50 x 50 cm)	Yes
Flat rack (50 x 50 cm)	Yes
Fill hose	Yes
Drain hose	Yes
Cutlery container	Yes
Power supply cable	Yes
End switch	Yes





COOLING EQUIPMENT



Zoom

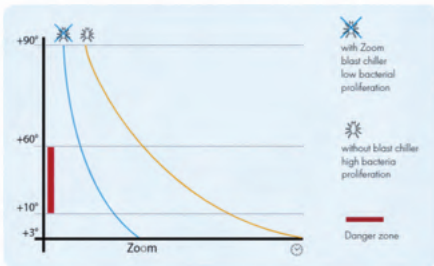
BLAST CHILLERS / FREEZERS

SAVE UPTO
20 PERSONALISED
RECIPIES



BLAST CHILLING

 +90°C UP TO +3°C



Blast chilling at the core of the food creates a thermal shock which prevents the proliferation of bacteria that causes food to age. As a result, food keeps better longer.



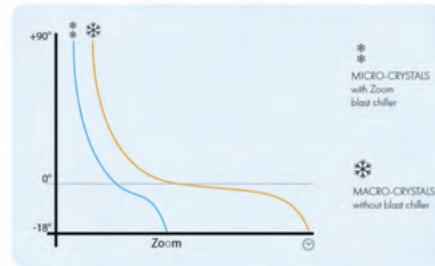
Practical ready-to-use programs, each designed to treat different types of dishes (e.g. red meat, creams, etc...).



The **Zoom cell** can be sanitised using a practical, internally fitted steriliser (optional).

SHOCK FREEZING

 +90°C UP TO -18°C



Zoom, however, rapidly lowers the core temperature of any food to -18°C exploiting a cell temperature of -40°C, with the formation of micro crystals that do not damage the structure of the product.



Mainly used function in the ice cream and baking sectors to **give a "thermal shock" to products** in preparation.



A dedicated program for pre-chilling before starting a blast chilling or blast freezing cycle.



Core Probe heating is a practical solution for removing the core probe after a blast freezing cycle to -18°C.



Manual and automatic cell **defrosting**.

BLAST CHILLING MODE

- SOFT and HARD Positive blast chilling +90 / +3°C with core probe
- Holding at +3°C at end of cycle
- SOFT and HARD Positive blast freezing +90 / -18°C with core probe
- Holding at -18°C at end of cycle
- Automatic fish sanitation cycle
- Automatic ice cream hardening cycle

OPERATION

Cabinets

- Digital controls with display of set and measured values.
- 2.8" graphic colour touch display, IPX5 protection
- No. 7 ready-to-use recipes
- No. 20 customisable programs for personalised recipes
- Bluetooth connection, which can be activated through a free app to monitor and download HACCP data (optional, also installable after purchase of the equipment)
- Heated core probe
- Pre-chilling
- Sterilisation via Sterilox (optional)
- Manual and automatic defrosting

Cells

- High-definition touch screen display, 5" or 7" depending on model
- No. 8 ready-to-use savoury recipes, with accompanying photo
- No. 8 ready-to-use sweet recipes, with accompanying photo
- MY RECIPES section that can hold up to 300 personalised recipes, which can be saved and edited.
- Continuous multilevel cycle, including the possibility to activate up to 8 timers and assign a specific cell time to each level
- Multi-point heated core probe with 4 measuring points
- USB connection for recipe Uploads and Downloads, parameters, HACCP and software updates
- Pre-chilling
- Sterilisation via Sterilox (optional)
- Automatic and manual defrosting

CLEANING AND MAINTENANCE

- Easy to clean in accordance with UNI EN 14159 hygiene regulations
- Easy to wash and hygienic safety guaranteed thanks to the suspended evaporator.

CONTROL AND SAFETY FEATURES

- Thermal protection to safeguard the compressor
- Internal fan stop triggered by a micro-switch when the door is opened
- Door frame heating
- Alarm viewing.

CONSTRUCTION

Cabinets

- External sides, top and door in AISI 304 stainless steel
- Fully rounded internal lining in AISI 304 stainless steel
- Internal pressed leak-proof bottom.
- Insulation in high-density polyurethane foam (42 kg/m³), 60 mm thick, HCFC-free.
- Anti-condensation heating element on the body below the magnetic seal stop
- Full width, horizontal ergonomic handle and magnetic gaskets on all 4 sides of the door
- Removable guide supports in AISI 304 18/10 stainless steel
- Removable "Z" guides in AISI 304 stainless steel for 1/1 GN or 600 x 400 trays
- Energy-free, defrosting and condensation evaporation system.
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment
- Electric fans with indirect flow onto the food.

Cells

- Panel construction
- Panels in AISI 304 stainless steel
- Insulation in high-density polyurethane foam (42 kg/m³), 80 mm thick, HCFC-free.
- Internal non-slip flooring with 5 WL finish
- Anti-condensation heating element, positioned on the door under the gasket.
- Door with gasket
- Hinged door with magnetic closure and soft close system
- Vertical ergonomic handle
- Access ramp + Liquid collection grille and filtering system for ramp (optional)
- High rate fans for maximum cooling efficiency.
- Copper-aluminium evaporator with cataphoresis anti-corrosion treatment

Internal fit-out

- Internal extra-thick stainless steel protection against trolley damage
- External control panel protection
- Fan speed regulation
- Electric fans with indirect flow onto the food.

CONDENSING UNIT

- Air cooled condensing unit
- Water cooled condensing unit
- R452A refrigerant.
- Ready for operation with gases R404A-R449A-R448A-R507-R744-CO₂ (optional)
- Copper condensing coil with high heat yield aluminium fins.
- Tropicalisation (43°C ambient temperature)
- Painted steel enclosure
- Soundproofed version (optional)
- Operating temperature up to -10°C ambient
- Low temperature winter kit -30°C ambient (optional)

ADDITIONAL ACCESSORIES

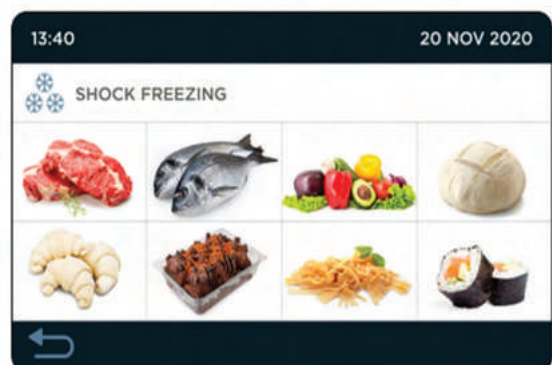
- Removable steriliser
- Swivel wheels kit with brake (for cabinet model)

INSTALLATION & ENVIRONMENT

- Recyclable packaging
- Certifications: Quality ISO 9001 / Safety ISO 45001 / Environment ISO 14001



INTERFACE



Zoom

FOR SMALL TO MEDIUM CATERING & THE BAKING SECTOR
Interface with digital controls and 2.8" graphic colour display

THE RANGE



STANDARD MODELS

Models	Tray capacity	Pitch (mm)	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x H mm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage* (V)
ZO051SA	5 x GN 1/1 5 x 600 x 400	70	25	15	814	790 x 820 x 900	1046	4,87	AC 230V - 50 Hz
ZO051SW					814		1039	4,8	
ZO051SR					825		108	4,37	
ZO081SA	9 x GN 1/1 9 x 600 x 400	73	30	20	1127	790 x 870 x 1460	1502	7,53	AC 230V - 50 Hz
ZO081SW					1127		1399	6,77	
ZO081SR					1137		119	4,42	
ZO120SA	11 x GN 1/1 11 x 600 x 400	75	55	35	1230	850 x 850 x 1860	1847	5,67	AC 230V - 50 Hz
ZO120SW					1230		1744	4,91	
ZO120SR					1650		200	4,8	
ZO121SA	12 x GN 1/1 12 x 600 x 400	73	55	35	1230	790 x 870 x 1810	1847	5,67	AC 230V - 50 Hz
ZO121SW					1230		1744	4,91	
ZO121SR					1650		200	4,8	
ZO161SA	14 x GN 1/1 14 x 600 x 400	73	75	50	1940	790 x 870 x 1960	2491	5,78	3N AC 400V - 50 Hz
ZO161SW					1940		2387	5,29	
ZO161SR					2274		281	5,18	
ZO122SA	11 x GN 2/1 22 x GN 1/1 22 x 600 x 400	75	75	50	2724	1100 x 1080 x 1860	3410	6,5	3N AC 400V - 50 Hz
ZO122SW					2724		3297	6,01	
ZO122SR					2724		273	5,14	

BOOSTED MODELS

ZO051BA	5 x GN 1/1 5 x 600 x 400	70	30	20	814	790 x 820 x 900	1046	4,87	AC 230V - 50 Hz
ZO051BW					814		1039	4,8	
ZO051BR					1024		108	4,37	
ZO081BA	9 x GN 1/1 9 x 600 x 400	73	40	25	1127	790 x 870 x 1460	1502	7,53	AC 230V - 50 Hz
ZO081BW					1127		1399	6,77	
ZO081BR					1127		119	4,42	
ZO120BA	11 x GN 1/1 11 x 600 x 400	75	65	45	1940	850 x 850 x 1860	2410	4,73	3N AC 400V - 50 Hz
ZO120BW					1940		2297	4,24	
ZO120BR					2274		200	4,8	
ZO121BA	12 x GN 1/1 12 x 600 x 400	73	65	45	1940	790 x 870 x 1810	2410	4,73	3N AC 400V - 50 Hz
ZO121BW					1940		2297	4,24	
ZO121BR					2274		200	4,8	
ZO161BA	14 x GN 1/1 14 x 600 x 400	73	80	55	2724	790 x 870 x 1960	3418	6,54	3N AC 400V - 50 Hz
ZO161BW					2724		3305	6,05	
ZO161BR					2724		281	5,18	
ZO122BA	11 x GN 2/1 22 x GN 1/1 22 x 600 x 400	75	80	60	3619	1100 x 1080 x 1860	3963	8,18	3N AC 400V - 50 Hz
ZO122BW					2724		3850	7,69	
ZO122BR					2724		273	5,14	

* special voltages and frequencies upon request

Zoom

FAST AND SAFE INSTALLATION WITH PLUG-IN CELLS
High-definition 5" touch screen display

THE RANGE



201PAL/PWL



202PAL/PWL



201PRL



202PRL

ON-BOARD CONDENSING UNIT

REMOTE CONDENSING UNIT

MODELS WITH ON-BOARD CONDENSING UNIT

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage *
ZO201PAL	No. 1 - GN 1/1 - EN 600x400	90	50	2170	890 x 1352 x 2400	680 x 835 x 1820	3941	9,23	3N AC 400V - 50 Hz
ZO201PWL		90	50	2170	890 x 1352 x 2400	680 x 835 x 1820	3941	9,23	
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202PAL	No. 1 - GN 2/1 - EN 600x400	110	60	2970	1100 x 1632 x 2400	895 x 1040 x 1820	4831	12,8	3N AC 400V - 50 Hz
ZO202PWL		110	60	2970	1100 x 1632 x 2400	895 x 1040 x 1820	4831	12,8	
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

MODELS WITH REMOTE CONDENSING UNIT - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage *
ZO201PRL	No. 1 - GN 1/1 - EN 600x400	90	50	2170	890 x 1352 x 2100	680 x 835 x 1820	441	2,03	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202PRL	No. 1 - GN 2/1 - EN 600x400	110	60	2970	1100 x 1632 x 2100	895 x 1040 x 1820	531	2,3	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

* special voltages and frequencies upon request

Zoom

THE PERFECT MATCH FOR COMBIS IN LARGE-SCALE CATERING
High-definition 7" touch screen display

THE RANGE



ZO201SF



ZO202SF

STANDARD MODELS - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Electrical power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201SF	No. 1 - NKS201 No. 1 - NKS201S No. 1 - NKP201 No. 1 - NKS154	100	70	6890	1300 x 1315 x 2205	740 x 940 x 1700	608	2,74	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202SF	No. 1 - KKS202 No. 1 - KKS202HD No. 1 - KKS202S No. 1 - KKP202 No. 1 - NKS154	130	90	9290	1500 x 1515 x 2205	900 x 1140 x 1820	608	2,74	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

* special voltages and frequencies upon request



SOLUTIONS FOR BANQUETING AND LARGE BUSINESSES

Cells with feet dedicated to housing the trolley-mounted structures of floor-standing combis model 201 - 1/1 GN and 202 - 2/1GN.

Practical and safe movement, without any manual movement, of the trays.

Zoom

A COMPLETE RANGE OF CELLS FOR LARGE-SCALE CATERING, LARGE BUSINESSES AND PASTRY KITCHENS
High-definition 7" touch screen display

THE RANGE

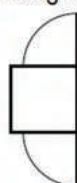


STANDARD

Version S



**Version SP
Through-doors**



BOOSTED

Version B



**Version BP
Through-doors**



STANDARD MODELS - See the technical data sheets for characteristics of the air cooled condensing units

Models	Trolley capacity	Positive chilling capacity in 90' +90°C > +3°C (Kg)	Negative chilling capacity in 240' +90°C > -18°C (Kg)	Refrigeration power (W)	External dimensions (L x D x Hmm)	Cell dimensions (L x D x Hmm)	Maximum Electrical Power (W)	Absorbed current (A)	Supply voltage * (V)
ZO201S ZO201SP	No. 1 - GN 1/1 - EN 600x400	120	80	6890	1300 x 1315 x 2100	680 x 1020 x 1820	608 708	2,74 3,18	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202S ZO202SP	No. 1 - GN 2/1 - EN 600x400	150	100	6890	1300 x 1315 x 2100	880 x 1220 x 1820	608 708	2,74 3,18	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO401SP	No. 2 - GN 1/1 - EN 600x400	240	160	12950	1300 x 2364 x 2100	680 x 1920 x 1820	1216	3,3	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO402SP	No. 2 - GN 2/1 - EN 600x400	300	200	18930	1500 x 2764 x 2100	880 x 2320 x 1820	1216	3,3	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO601SP	No. 3 - GN 1/1 - EN 600x400	360	240	21090	1300 x 3265 x 2100	680 x 2820 x 1820	1724	3,42	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO602SP	No. 3 - GN 2/1 - EN 600x400	450	300	27950	1500 x 3865 x 2100	880 x 3420 x 1820	1724	3,42	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO801SP	No. 4 - GN 1/1 - EN 600x400	480	320	30990	1300 x 4164 x 2100	680 x 3720 x 1820	2232	5,73	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO802SP	No. 4 - GN 2/1 - EN 600x400	600	400	39820	1500 x 4964 x 2100	880 x 4520 x 1820	2232	5,73	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

BOOSTED MODELS - See the technical data sheets for characteristics of the air cooled condensing units

ZO201B ZO201BP	No. 1 - GN 1/1 - EN 600x400	150	100	6890	1300 x 1315 x 2200	680 x 1020 x 1820	1688 1788	4,15 4,59	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO202B ZO202BP	No. 1 - GN 2/1 - EN 600x400	180	120	6890	1300 x 1315 x 2200	880 x 1020 x 1820	1688 1788	4,15 4,59	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO401BP	No. 2 - GN 1/1 - EN 600x400	300	200	12950	1300 x 2364 x 2200	680 x 1920 x 1820	3376	8,31	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO402BP	No. 2 - GN 2/1 - EN 600x400	360	240	18930	1500 x 2764 x 2200	880 x 2320 x 1820	3376	8,31	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO601BP	No. 3 - GN 1/1 - EN 600x400	450	300	21090	1300 x 3265 x 2200	680 x 2820 x 1820	4964	12,03	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO602BP	No. 3 - GN 2/1 - EN 600x400	540	360	27950	1500 x 3865 x 2200	880 x 3420 x 1820	4964	12,03	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO801BP	No. 4 - GN 1/1 - EN 600x400	600	400	30990	1300 x 4164 x 2200	680 x 3720 x 1820	6552	15,75	3N AC 400V - 50 Hz
Trolley models: NKS201 (20 x GN 1/1) / NKS201S (15 x GN 1/1) / NKP201 (60 plates Ø310mm) / NKS154 (15 x EN 600x400)									
ZO802BP	No. 4 - GN 2/1 - EN 600x400	720	480	39820	1500 x 4964 x 2200	880 x 4520 x 1820	6552	15,75	3N AC 400V - 50 Hz
Trolley models: KKS202 (20 x GN 2/1 - 40 x GN 1/1) / KKS202HD (20 x GN 2/1 - 40 x GN 1/1) / KKS202S (15 x GN 2/1 - 30 x GN 1/1) / KKP202 (100 plates Ø310mm) / NKS154 (15 x EN 600x400)									

BATCH FREEZERS



BTY710



BTY7120



BKY7112

AUTOMATIC TIMER CONTROL

Finished product quality is automatically controlled by setting the time required for the recipe. A buzzer will sound to remind the operator to eject the finished product.

MIX FLOW REGULATOR

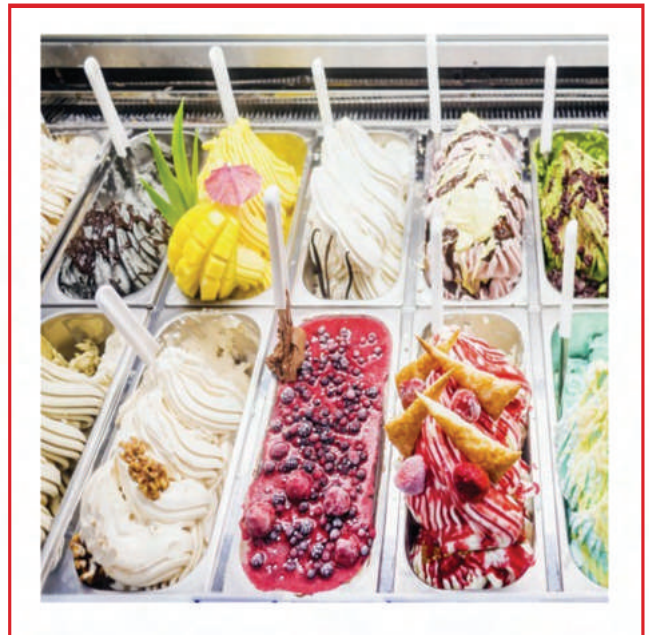
Easy-to-read markings allow the operator to dial in the correct amount of mix flowing into the freezing cylinder for proper consistency. Adjusts for operation from the front, back, or side, depending on space requirements.

FUNNEL MIX

Liquid mix and flavorings are poured into the top, using the convenient funnel provided.

SAFETY

- 1) Beater motor will not rotate unless the door is in place.
- 2) Finger guards installed in the opening of the dispensing door.



	BKY7112	BTY7110	BTY7120	BTY7215
Freezing Cylinder Size (qt/l)	4.96/4.7	4.96/4.7	5.7/5.4	5.7/5.4
Number of Flavours	1	1	1	1
Mix Delivery System	Gravity	Gravity	Gravity	Gravity
Refridgeration Control	Timer	Timer	N/A	N/A
Dimensions (mm)	430 x 620 x 590	596 x 530 x 400	455 x 710 x 755	455 x 710 x 755

FLOOR STANDING BATCH FREEZERS



BY7430



BY7425



CFY30



MIX FLOW REGULATOR

Easy-to-read markings allow the operator to dial in the correct amount of mix flowing into the freezing cylinder for proper consistency. Adjusts for operation from the front, back, or side, depending on space requirements.

SAFETY






- 1) Beater motor will not rotate unless the door is in place.
- 2) Finger guards installed in the opening of the dispensing door.

	BY7430	CFY30	CFY40	BY7425
Freezing Cylinder Size (qt/l)	8.6/8	6	5.5	8.6/8
Number of Flavours	1	2	1	1
Mix Delivery System	Gravity	Gravity	Gravity	Gravity
Refridgeration Control	NA	NA	NA	NA
Dimensions (mm)	520 x 710 x 1180	723 x 751 x 1060	480 x 760 x 1400	520 x 710 x 1180

SOFT SERVE MACHINES








CF26

 Electrical	CF26
Voltage	220V/50Hz 230V/60Hz
Power	3600W
First Dispensing Time	14min
Consecutive Dispensing(cups)	≥15
 Capacity	
Freezing Cylinder	1.9Lx2
Max. Capacity	36L/Hr
Mix Hopper	14Lx2
 Refrigeration	
Refrigeration System	R404A, 1.5HPx1
Beater Motor	1.2HPx2
 Dimensions	
Product	541x875x880mm
Packing	670x965x1065mm
 Weights	
Net	162kg
Gross	187kg



CF36

 Electrical	CF36
Voltage	220V/50Hz 230V/60Hz
Power	4300W
First Dispensing Time	12min
Consecutive Dispensing(cups)	≥30
 Capacity	
Freezing Cylinder	1.9Lx2
Max. Capacity	50L/Hr
Mix Hopper	14Lx2
 Refrigeration	
Refrigeration System	R404A, 2HPx1
Beater Motor	1.2HPx2
 Dimensions	
Product	541x860x1500mm
Packing	670x960x1685mm
 Weights	
Net	215kg
Gross	250kg

BATCH FREEZERS

Trittico One is one of a kind, with its two independent tanks for your automatic production of pastry, gelato, and savory preparations.

PROGRAMS:-

- CUSTARD CREAM
- BAVARIAN CREAM
- ENGLISH CREAM
- LEMON CREAM
- BECHAMEL SAUCE
- FRUIT JELLY
- GELATO
- SORBET
- SLUSH ICE
- FREE PROGRAM

Features

- Flexible production: from 3 to 9 Liters
- Versatility with 10 programs
- Thermal shock pasteurization process
- User friendly
- Fast return of investment



Trittico One



INDEPENDENT UPPER TANK, MAX COOKING TEMPERATURE 110° C



HERMETIC INTERNAL SAFETY VALVE BETWEEN THE TWO TANKS



INDIPENDENT LOWER CYLINDER WITH CONTROLLED COOLING DOWN TO -10° C



UPPER TANK AND LOWER CYLINDER DIGITAL CONTROL SCREEN

		Trittico One	
Production For Cycle	Lt	3 to 9	
Voltage	Volt/Hz/Ph	400/50/3	
Power	Kw	8.5	
Refrigeration Condenser		Water	Air
Dimensions	mm	960 x 1025 x 1400	1170 x 1250 x 1400
Weight	Kg	222	241

BATCH FREEZERS



Trittico Executive Evo

FEATURES

Patented Ionic System® Control with speed variator to detect the right percentage of frozen water in the mixture in order to obtain the proper gelato/sorbet consistency and volume. Double inverter for upper tank stirrer and batch-freezer mixer with multiple speeds. programmable (customizable program) specific program for small amounts of production.

You can prepare over 30 types of delicacies including gelato, sorbet, buttercream, fruit jelly, reverse cycle, chocolate cremeux, and more!

Trittico® Executive Evo is the ultimate multi-function machine that represents the bond between artisan tradition and the highest technology. **The production laboratory you've always dreamed of in less than 1 square meter!** Trittico® Executive Evo summarizes the art of artisan gelato and the finest art of pastry, savory food, and tempering chocolate. Trittico® Executive Evo is provided with an electronic brain that arranges multiple custom programs WITH the maximum flexibility.

This lets you work with the Ionic System®: speed variator controlled by a software that ensures maximum overrun for gelato/sorbet and the accurate speed mixing for pastry products.

Possibility to work by setting the time, the extraction temperature, Multiple gelato, pastry, and chocolate recipes.

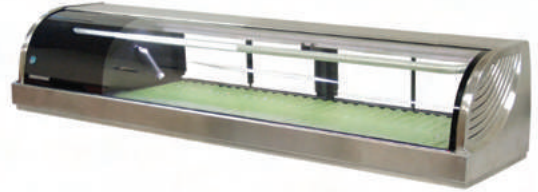


		122 Water	122 Air	183 Water	183 Air	305 Water	305 Air+Water
Production For Cycle	Lt	2.5	2.5	3	3	5	5
Avg Hourly Production	l(h)	8(12)	8(12)	12(18)	12(18)	20(30)	20(30)
Voltage	Volt/Hz/Ph	230/50/1	230/50/1	400/50/3	400/50/3	400/50/3	400/50/3
Power	Kw	2.9	3	4.2	4.5	6.3	6.5
Dimensions	mm	360 x 680 x 700	360 x 680 x 700	500 x 790 x 780	501 x 790 x 780	510 x 800 x 1400	510 x 800 x 1400
Weight	Kg						
		457 Water	457 Air+Water	610 Water	610 Air+Water	1020 Water	1020 Air+Water
Production For Cycle	Lt	8.3	8.3	10	10	20	20
Avg Hourly Production	l(h)	30(50)	30(50)	40(60)	40(60)	75(120)	75(120)
Voltage	Volt/Hz/Ph	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3	400/50/3
Power	Kw	7.7	8.1	9.8	10	17.5+16 (Evo)	17.9+16.4(Evo)
Dimensions	mm	510 x 950 x 1400	610 x 950 x 1400	610 x 950 x 1410	610 x 950 x 1410	610 x 1150 x 1440	610 x 1150 x 1440
Weight	Kg						

COOLING EQUIPMENT



Food Display Counter



Sushi Cabinet



Drink Mixer Single



Drink Mixer Triple



Wine Cooler



Mini Twin Juice Dispenser



Three Tank Juice Dispenser



Slush Machine



High Volume Ice Cube Machine



Ice Crusher



Ice Flaker

COOLING EQUIPMENT



Freezer



Freezer Chiller



Open Chiller



Deep Freezer



Blast Chiller



Top Load Bottle Cooler



Pizza / Sandwich Prep Station



Ice Cream Parlour



**Cold Room
(Chiller / Freezer)**



Upright Glass Door Chiller

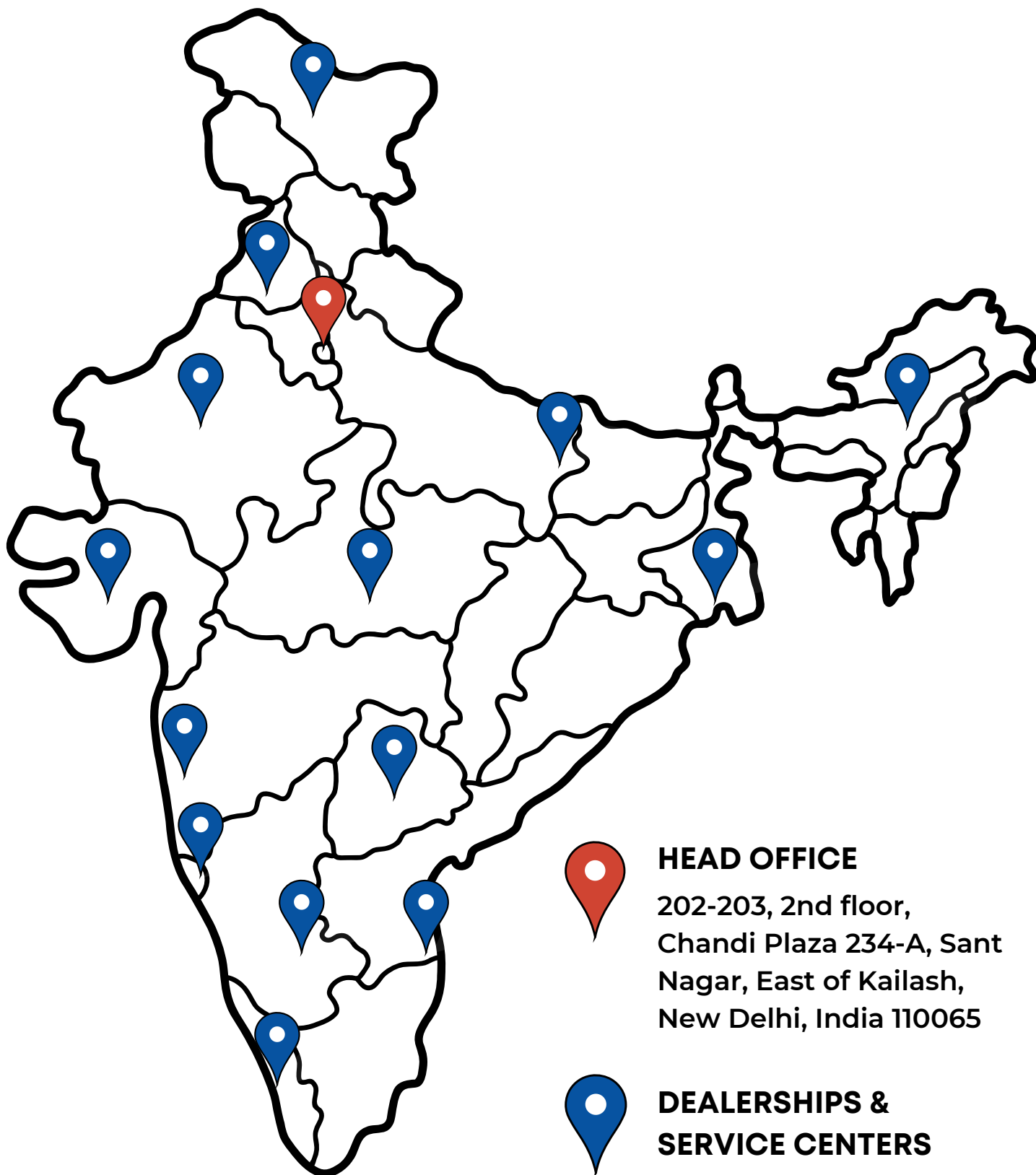


3 Door Back Bar Cooler



Ice Cube Machine

SALES AND SERVICE NETWORK





**“ONE
STOP
SOLUTION
FOR
YOUR
HORECA
NEEDS”**

**S
A
I
M
E
X**



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