



GROUP OF COMPANIES

SINCE 1998

PROFESSIONAL KITCHEN EQUIPMENT CATALOG

HOTELS | RESTAURANTS | CAFES | TURN-KEY PROJECTS



www.saimexgroup.in



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 topmost 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.

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



INTERNATIONAL PARTNERS



BLACK EAGLE MAVERICK

BETTER FOR THE ENVIRONMENT
BETTER FOR YOUR CUSTOMER
BETTER FOR YOUR BUSINESS



BLACK EAGLE MAVERICK 2GR

PRODUCT SPECIFICATIONS

Voltage (V)	220
Frequency (Hz)	50/60
Power (W)	6900
Phase	1
Country of Origin	Italy
Number of Group Heads	2
Dimensions (mm)	H- 433 x D - 745 x W- 806
Boiler System Type	Multi Boiler



EAGLE ONE 2 GROUP (COLOUR SILVER, WHITE & BLACK)

PRODUCT SPECIFICATIONS

Voltage (V)	220
Frequency (Hz)	50/60
Power (W)	5000
Phase	1
Amperage (A)	24
Country of Origin	Italy
Number of Group Heads	2
Dimensions (mm)	H- 437 x D - 576 x W- 758
Boiler System Type	Dual Boiler



VICTORIA ARDUINO EAGLE ONE PRIMA, BLACK

PRODUCT SPECIFICATIONS

Voltage (V)	220
Pump Type	Rotary
Country of Origin	Italy
Number of Group Heads	2
Type of Espresso Machine	Volumetric
Frequency (Hz)	50/60
Power (W)	2600
Phase	1
Amperage (A)	11.81
Country of Origin	Italy
Dimensions (mm)	H- 379 x D - 510 x W- 411
Boiler System Type	Dual Boiler



Tradition, Passion and Innovation

Our company was founded in Treviso, a place where the tradition of craftsmanship has been perfectly integrated with the more recent fabric of high-tech companies.

Elektra has sought to interpret this fascinating balance, applying it day-by-day to the production of coffee machines.



BELLE EPOQUE

An Italian style coffee maker



BELLE EPOQUE REFORMA

Steel frame with anti-twist unit connection



SIXTIES

Compact Coffee Machine



VERVE

Semi-automatic and connected espresso machine



KUP

Kup automatic coffee machine

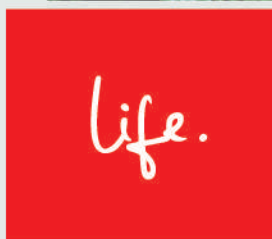


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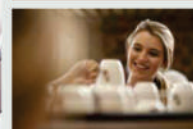
The way to be Independent

MODEL	GROUP	DIMENSION	WEIGHT (KG)	BOILER CAPACITY (LIT.)	OPTIONAL GROUPS	OPTIONAL MODEL
BELLE EPOQUE	1GROUP	70+10 Ø40	38	5	1/2/3 GROUPS	O/OC/P1/P1C/Q1/Q1C
BELLE EPOQUE ORIGIN	1GROUP	70+10 Ø40	38	5	1/2/3 GROUPS	Oo/P1o/Q1o
BELLE EPOQUE REFORMA	1GROUP	70+10 Ø40	38	5	1/2/3 GROUPS	Or/P1r/Q1r
SIXTIES	1 GROUP	44X34X50 CM	37	6	1/2 GROUPS	T1/GL1/T3/HL1
KUP	2GROUPS	54X80X50 CM	55	12	2/3 GROUPS	KUP2B/KUB3B/KUP2W/KUP3W
VERVE	1GROUPS	18x15x17 INCH	55	1.6	1GROUPS	NA
INDIE	2 GROUPS	865X465X561 MM	67.5	12	2 GROUPS	NA

Proven technology, re-imagined with new design. From the Italian-espresso experts.



Coffee machines for life.



STANDARD SERIES



TECHNICAL SPECIFICATION

		2 GROUPS		COMPACT		1 GROUP	
MODEL		Semi-automatic	Volumetric	Semi-automatic	Volumetric	Semi-automatic	Volumetric
BODY	MATERIAL	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS	stainless steel with ABS
BOILER	TOTAL CAPACITY	11 lt	11 lt	7,5 lt	7,5 lt	5 lt	5 lt
	INSULATION	included	included	included	included	included	included
	PID	not included	not included	not included	not included	not included	not included
GROUP	RAISED GROUPS	optional	optional	optional	optional	included	included
STEAM	EASYCREAM		optional		optional		optional
HOT WATER	N. WAND	1	1	1	1	1	1
	ECONOMIZER	optional	optional	optional	optional	optional	optional
CUPWARMER	ON/OFF ELECTRIC		optional	optional	optional	optional	optional
RAIL		optional	optional				
TELEMETRY			optional		optional		optional
DIMENSION	W x D x H mm	784 x 544 x 500	784 x 544 x 500	554 x 545 x 498	554 x 545 x 498	404 x 545 x 498	404 x 545 x 498
WEIGHT	NET/GROS KG	54/66	54/66	42,5/52,5	42,5/52,5	32,5/41	32,5/41
POWER	VOLTAGE	220-240 V 50/60 Hz 380-415 V V3N	220-240 V 50/60 Hz 380-415 V V3N	220-240 V 50/60 Hz 110-120 V 60 Hz	220-240 V 50/60 Hz 110-120 V 60 Hz	220-240 V 50/60 Hz 110-120 V 60 Hz	220-240 V 50/60 Hz 110-120 V 60 Hz
	MAXIMUM POWER	3150 W	3150 W	2900 W [230 V] 1400 W [115 V]	2900 W [230 V] 1400 W [115 V]	1900 W [230 V] 1400 W [115 V]	1900 W [230 V] 1400 W [115 V]



The M23UP is an **elegant, versatile machine** that is **easy to use and maintain**. Ergonomic and robust, the M23UP is made of steel. Its fixed-nozzle thermosyphon system is reliable and **guarantees top performance**, for excellent results in the cup every time.

LA CIBALI M23

TECHNICAL SPECIFICATIONS

Voltage (V)	220
Country of Origin	Italy
Number of Group Heads	2
Frequency (Hz)	60
Power (W)	4100
Phase	1
Amperage (A)	18.6
Dimensions (mm)	W- 820 x H - 552 x D- 518
Boiler System Type	Heat Exchanger
Pressure Control	Yes



FEATURES

Each group of the DT models has four buttons for dosed selections and one for continuous ON/OFF delivery. Each group of the C models has one button for continuous ON/OFF delivery. Thermosyphon system. Built-in volumetric pump. Self-levelling of water in boiler. Dual pressure gauge for checking the pressure of the pump and boiler.



LA CIBALI M100HD

This eye-catching espresso machine was made to commemorate Gruppo Cimbali's 100th year as a leading part of the espresso machine industry. It is a very reliable, energy saving and elegantly designed high performance espresso machine.

M100 HD gives the barista the opportunity to effortlessly control several parameters of the extraction. Pressure profiles and brewing temperatures for each brewing group can easily be pre-defined to ensure maximum quality and taste.

TECHNICAL SPECIFICATION

		DT2	DT3	DT4
Dimensions L x D x H (mm/in)		817 x 559 x 605	1017 x 559 x 605	1217 x 559 x 605
Weight (kg)		95	109	120
Installed power at	220-240V3~ 50-60Hz(W)	6000 - 7100	6700 - 8000	7800 - 9200
Hot water&steam boiler capacity (litres)		10	10	10
Coffee boiler capacity (litres)		0,4 x 2	0,4 x 3	0,4 x 4
Available finishes: polished aluminum, matt black, glossy white				
Configuration: 2 steam wands or 1 TurboSteam Milk4 Cold Touch wand + 1 steam wand tall cup version				



Valchiria

With its innovative and recognizable design, Valchiria goes beyond the classic and traditional lines of professional machines.



description

STANDARD
VERSION

- ☐ Steel
- ☒ Black knobs



MODEL
CODE
VOLTAGE

VALCHIRIA Leva 2gr
JMVA2LN
220V / 380V

VALCHIRIA Leva 3gr
JMVA3LN
220V / 380V

features

COFFEE GROUPS

3 groups

3 groups

Finishing

stainless steel

stainless steel

Temperature control

PID

PID

Boiler capacity

12 Lt

18 Lt

Power

3000/3500W

4500W

Energy saving

yes - 1000/1160W

yes - 1500W

Control unit

automatic + manual

automatic + manual

Level indicator

glass level indicator

glass level indicator

Manual loading

yes (via motor, if included)

yes (via motor, if included)

Pressure gauge

boiler pressure 0/3

boiler pressure 0/3

Safety valve

certified

certified

Taps

rotary/joystick/joystick with lock

rotary/joystick/joystick with lock

Water wands

1 - stainless steel

1 - stainless steel

Steam wands

2 - stainless steel cold touch

2 - stainless steel cold touch

Water and steam cup warmer

automatic loading and drainage

automatic loading and drainage

Weight

70 kg

87 kg

Size

82x56x83

106x56x83

Reduced size (with short levers and feet)

82x56x81

106x56x81

optionals

Steam cupwarmer

included

included

Second shelf

upon request

upon request

Wooden knobs kit



upon request

upon request

White and red knobs kit



upon request

upon request

Pump

on internal/external request

on internal/external request

Electrical cup warmer

upon request

upon request

Gas heating - single or double burner

upon request

upon request

Ottima EVO

A RARE SYMPHONY OF TASTE

Great coffee for everyone, everywhere

Evoca Group develops technologies that create great coffee experience in any out-of-home location in the world and for every moment.

TECHNICAL SPECIFICATIONS	ELECTRONIC	
FEATURES	1 GROUP	2 GROUPS
Dimensions (Height x Width x Depth) Height with cup rails: + 5 cm	42 x 45 x 52 cm	42 x 71 x 52 cm
Weight	35 Kg	49 Kg
Colours	2 ● ●	2 ● ●
TECHNICAL DETAILS		
Voltage	230 V / 50-60 Hz	230 V / 50-60 Hz
Maximum absorbed power	2700 W	2800 W
Boiler capacity	5 Lt	11 Lt



Ruby

TIMELESS DESIGN MEETS INNOVATION AND EFFICIENCY



MODEL		RUBY
SIZE / WEIGHT		
Dimensions (L x D x H)	cm	31 x 51 x 37
Weight	Kg	18
ELECTRICAL AND HYDRAULIC SPECIFICATION		
Voltage (version with vibration pump)	V / Hz	220-240 / 50
Voltage (version with rotary pump)	V / Hz	-
Total absorbed power	W	1640
Heating element	W	1500
Boiler capacity	Lt	1,5
Internal water tank version		3 Lt capacity 1 vibration pump
Direct water connection version		-

TECHNICAL FEATURES

3 programmable direct selection buttons for each group
Electronic control of the boiler water level
Easy refill of the internal water tank (specific version)

Water and steam wands
Ergonomic non-slip filter holders
Non-slip feet

GAGGIA VETRO

ITALIAN COFFEE TRADITION
 UPDATED WITH
 THE LATEST TECHNOLOGY

**THE HARMONY OF
 ELEGANCE AND QUALITY**



FEATURES

- Gaggia Vetro is an espresso coffee machine that stands out for its design, high quality and the reliability of its multiple features. It was created for professional foodservice locations to offer top quality Italian espresso coffee.
- 95% of the contact surface with the end user is tempered glass, which makes it the safest espresso machine for professional use on the market
- Tempered glass front panel for an elegant, durable and easy to clean design
- Rear panel, cup tray and stainless steel grille
- Ergonomic tap knobs with chrome detail
- Steam and hot water taps with quarter-turn system
- Galvanised steel chassis
- 2.5 kg high quality brass groups with infusion / extraction system
- Filter holder kits for different capsule formats (optional)
- Backlit capacitive pushbuttons
- Chrome plated general switch
- Illuminated work area



TECHNICAL DATA	STANDARD		TALL CUPS	
	2 GROUPS	3 GROUPS	2 GROUPS	3 GROUPS
TECHNICAL FEATURES				
Dimensions (Height x Width x Depth) <i>Height with cup rails: add 5cm</i>	42 x 73 x 53 cm	42 x 90 x 53 cm	47 x 73 x 53 cm	47 x 90 x 53 cm
Height from output coffee to grid	93 mm	93 mm	138 mm	138 mm
Weight	45 Kg	62 Kg	45 Kg	62 Kg
Colours	2 ● ●	2 ● ●	2 ● ●	2 ● ●
OTHER TECHNICAL DATA				
Voltage	230V/50-60 Hz	230V/50-60 Hz	230V/50-60 Hz	230V/50-60 Hz
Total absorbed power	3700 W	4800 W	3700 W	4800 W
Boiler capacity	13 l	18 l	13 l	18 l

la Giusta



MODEL	LA GIUSTA	
SIZE / WEIGHT	2 GROUPS	3 GROUPS
Width (mm/in)	760 / 29.9	973 / 38.3
Depth (mm/in)	635 / 25.0	635 / 25.0
Height (mm/in)	545 / 21.5	545 / 21.5
Weight (kg/lb)	78 / 172	94 / 207
ELECTRICAL & HYDRAULIC SPECIFICATION		
Voltage (V)	220-240 / 380-415	220-240 / 380-415
Maximum absorbed power (w)	3900	6000
Steam heating unit power (w)	3800	5700
Steam heating unit load-capacity (Lt/UK/gal)	14 / 3.08	21 / 4.62

TECHNICAL FEATURES

- Colour touchscreen
- Customisable display screensaver
- 5 programmable direct selection buttons for each group
- Volumetric dose programming
- Counts: amount of coffee and hot water delivered, liters of water consumed, filters warning
- PID control of boiler temperature
- Programmable "Purge" button to clean the coffee group
- Energy saver: automatic ON/OFF and Stand-By
- LED-illuminated working area
- Electric cup warmer
- 2 Cool touch steam wands
- Hot water economizer
- USB port
- Height-adjustable feet

la Decisa



MODEL		LA DECISA
SIZE / WEIGHT	2 GROUPS	3 GROUPS
Width (mm/in)	760 / 29.9	973 / 38.3
Depth (mm/in)	635 / 25.0	635 / 25.0
Height (mm/in)	545 / 21.5	545 / 21.5
Weight (kg/lb)	78 / 172	94 / 207
Distance between the cup tray and the coffee suport	Standard 80 mm / Tall Cup 140mm (77 mm with flap rack)	
ELECTRICAL DATA		
Voltage	220-240 V or 380-415 V 3N / 50-60 Hz	
Maximum absorbed power	2GR: 3110-3690 W / With cup warmer: 3190-3780 W 3GR: 4310-5120 W / With cup warmer: 4390-5210 W	
Boiler power	2GR: 3000-3200 W / 3GR: 4120-4900 W	
Boiler capacity	2GR: 13 lt / 3GR: 20 lt	

TECHNICAL FEATURES

- Also available in a Tall-Cup version
- Display and capacitive keypads for each group with 'Purge' button to rinse the coffee group and 4 programmable direct selection button
- Ergonomic hot water and steam knobs: maximum delivery with a 90 degree rotation
- 2 stainless-steel steam wands
- Hot water outlet
- LED-illuminated working area
- Volumetric dose programming
- PID control of boiler temperature
- Height-adjustable feet
- Electrical cup warmer (depending on the version)



"GIVING PEOPLE THE COFFEE WHICH IS RIGHTFULLY THEIRS"

At Caffena we strive daily to acquaint the Indian audience with India's hidden treasure of some of the finest coffees.



The Holy Trinity

Thoughtfully sourced, freshly roasted, and proudly served! We work every day to bring you the finest coffee available.

We have proudly named our 100% Single Origin Indian Arabica after the names of 3 great pioneers in the field of science because great minds need great coffee.



100% Arabica



100% Recyclable



Nitrogen Flushed



Single Origin



Quickie Instant Coffee

In each jar discover a harmonious fusion of flavour mastery & eco-friendly devotion, elevating your coffee experience one sip at a time.

As the name suggests, it's all about the swift pleasure- a jolt of energizing flavour in every cup. Savour the speed without compromise, because life's too short not to enjoy a Quickie.



1% Donated to Plant Trees



Direct Trade



Sustainably Packed



Ethically Sourced

JETINNO®

Your Ideal Fresh Milk Coffee Maker

JL30 Series

Commercial fresh milk coffee machine



PRODUCT HIGHLIGHTS



Steel flat burr



Fresh milk frothing



Espresso brewing



Detachable brewer



Auto cleaning



Bean detection



Large capacity



Selectable water tank



Single/dual cup



10+Drinks



45s fast production



Remote control

Configuration	JL29A-ES1C	JL29B-ES1C	JL30-ES1C-FV	JL31A-ES1C-FV	JL31B-ES1C-FV
	Bean	Bean	Bean	Bean	Bean
Model	JL29A	JL29B	JL30	JL31A	JL31B
Dimension	300*540*490mm	300*540*490mm	300*540*490mm	300*540*490mm	300*540*490mm
Net Weight	15kg	15kg	17kg	18kg	22kg
Voltage/Frequency	220-240V, 50/60Hz	220-240V, 50/60Hz	220-240V, 50/60Hz	220-240V, 50/60Hz	220-240V, 50/60Hz
Rated Power	1550W	1550W	1550W	2850W	2850W
Operation Interface	7" touch screen (horizontal)	7" touch screen (vertical screen)	7" touch screen (horizontal)	7" touch screen (vertical screen)	10" touch screen (horizontal)
Bean Hopper	1200g x 1	1200g x 1	1200g x 1	1200g x 1	1200g x 1
Grinder	Jetinno SGH64 x 1	Jetinno SGH64 x 1	Jetinno SGH64 x 1	Jetinno SGH64 x 1	Jetinno SGH64 x 1
Espresso Brewer	S14/S20 (optional)	S14/S20 (optional)	S14/S20 (optional)	P14/P20 (optional)	P14/P20 (optional)
Hot Water Boiler	1500W x 1	1500W x 1	1500W x 1	1500W x 1	1500W x 1
Steam Boiler	X	X	1300W x 1	1300W x 1	1300W x 1
Water Pump Type	piston pump x 1	piston pump x 1	piston pump x 1	piston pump x 2	piston pump x 2
Spout Height	80-160mm	80-160mm	80-160mm	80-160mm	80-160mm
Fresh Milk Refrigerator	X	X	Optional, 4L	Optional, 4L	Optional, 4L
Hot Water Spout	X	X	X	1	1
Waste Bin	1 x 40 waste cakes, direct slagging off (optional)				
Drip Tray	1.0L, direct drainage (optional)				
Water Supply	2L (8L) water tank, barrelled water and mains water (optional)				
Internet	Optional Wifi or 4G				
Payment	Optional, MDB Protocol Payment / QR Code Payment				
Operating System	Android				
IOT	Optional				



KD-310, (1 GROUP TRIPLE THERMO-BLOCK SEMI-AUTOMATIC ESPRESSO MACHINE

FEATURES

Voltage (V)	: 240 V
Power (W)	: 2600
Amperage (amps)	: 10.8
Phase	: 1 Phase
Steam Boiler Capacity	: 2.5L
Number Of Boilers	: 1
Frequency (Hz)	: 50/60
Pump Type	: Rotary
Country Of Origin	: China
Body Material	: Stainless Steel
Dimensions (mm)	: 480(H) x 280 (W) x 430 (D)
Weight	: 18.3

DESCRIPTION

Stainless steel body
 4 Pre-infusion programs
 1 and 2 cupc volume setting
 7-level adjustment of steam flow rate
 Temperature Setting: 88-96°C
 Pressure Gauge+LCD Display
 15 bar coffee pump
 4 bar steam pump
 3 PID Thermoblock
 Super Steam Thermoblock
 360-degree movement
 58mm Stainless Steel Group Head
 2.5L capacity
 Power (W): 2600
 430 D x280 W x 480H mm



MILK STEAMER MS-130D

Introducing the MS-130D, your ultimate tool for effortless luxurious and silky foam. This fully automatic milk steamer delivers consistent and high-quality results with easy cleaning features.

- **MULTI-PURPOSE:** Suitable for a wide variety of milk and plant-based milk products, such as cappuccinos, matcha lattes, hot chocolate etc.
- **EASY CLEANING:** Equipped with a cleaning program for both short flush and complete cleaning, as well as regular cleaning reminders, ensuring hassle-free maintenance.

FEATURES:

Heating up Speed	: 40s (for 200mL of milk from 4 to 60°C)
Water Tank Capacity	: 0.8L
Voltage	: 220-240V / 50-60Hz
Power	: 1450W
Dimensions (mm)	: 140 (W) * 355 (D) * 340 (H)

WPM MILK STEAMER MS-130D

Introducing the MS-130T, your ultimate tool for effortless luxurious and silky foam. This fully automatic milk steamer delivers consistent and high-quality results with its user-friendly interface, memory settings, and easy cleaning features.

- **Fully automatic:** Program stops automatically once the target temperature is reached. Nozzle design eliminates the need for manual control of the milk pitcher.
 - **Multi-purpose:** Suitable for a wide variety of milk and plant-based milk products, such as cappuccinos, matcha lattes, hot chocolate etc.
 - **User-friendly interface:** Easily set the target temperature to +/-1 °C or °F for precise results.
 - **Easy cleaning:** Equipped with a cleaning program for both short flush and complete cleaning, as well as regular cleaning reminders, ensuring hassle-free maintenance.
- Memory setting: Save time with two default temperature buttons.

SPECIFICATIONS:

Appearance	: Stainless steel body
Heating up speed	: 40s (for 200mL of milk from 4 to 60°C)
Water tank capacity	: 0.8L
Dimensions (mm)	: 140 (W) * 355 (D) * 340 (H)
Voltage	: 220-240V / 50-60Hz
Power	: 1450W
Net weight	: 6.7kg



Elevate your brew game with **BARISTA TOOLS**

Precision tool Latte art Coffee hacks



TAMPER



TAMPING MAT



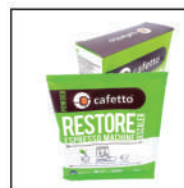
DISTRIBUTOR



KNOCKBOX



URNEX



CAFETTO



CLEANING TABLETS

Mythos

Victoria Arduino

INSPIRED BY YOUR PASSION.



MYTHOS MY 75

PRODUCT SPECIFICATIONS

Voltage (V)	: 230
Frequency (Hz)	: 50/60
Power (W)	: 450
Phase	: 1
Amperage (A)	: 1.9
Hopper Capacity (kg)	: 1.5
Burr Size (mm)	: 75
Burr Type	: Flat
Country of Origin	: Italy
Height (mm)	: 475
Depth (mm)	: 395
Width	: 195
Display Type	: Digital



MYTHOS MYONE

PRODUCT SPECIFICATIONS

Voltage (V)	: 220
Frequency (Hz)	: 50/60
Power (W)	: 800
Phase	: 1
Amperage (A)	: 3.6
Hopper Capacity (g)	: 1200
Burr Size (mm)	: 75
Burr Type	: Flat
Country of Origin	: Italy
Height (mm)	: 510
Depth (mm)	: 400
Width (mm)	: 188
Display Type	: LCD



MYTHOS MYG75

PRODUCT SPECIFICATIONS

Voltage (V)	: 230
Frequency (Hz)	: 50/60
Power (W)	: 450
Phase	: 1
Hopper Capacity (kg)	: 1.5
Burr Size (mm)	: 75
Burr Type	: Flat
Country of Origin	: Italy
Height (cm)	: 48
Width (cm)	: 20
Depth (cm)	: 40
Display	: yes



Eureka have been market leaders in the design and manufacture of contemporary and innovative coffee grinders since 1920.



EUREKA ATOM W 65

TECHNICAL SPECIFICATIONS

BURRS

Type Flat
Diameter 65 mm
Material Hardened steel

ENGINE

Rpm 1370
Power absorbed 280 watt
Feeding Single phase

DIMENSIONS

Height 540 mm
Width 180 mm
Depth 240 mm
Weight 13 Kg

DISPENSING SYSTEM

Display Yes (Touch)
Dose counter Yes
Spotlight on filter holder Yes

VARIOUS

Typology Electronic
Stepless micrometric adjustment Yes
Bean hopper capacity 1,2 kg
Productivity (g/s) 2 - 3,5



EUREKA FIRENZE 75

TECHNICAL SPECIFICATIONS

BURRS

Type Flat
Diameter 75 mm
Material Hardened steel

ENGINE

Traction Direct
Rpm 1350
Power absorbed 340 watt
Feeding Single phase

DIMENSIONS

Height 700 mm
Width 218 mm
Depth 258 mm
Weight 13 kg

DISPENSING SYSTEM

Display Yes (Touch)
Dose counter Yes
Adjustable chute No
Spotlight on filter holder Yes

VARIOUS

Typology Electronic
Stepless micrometric adjustment Yes
Bean hopper capacity 2 kg
Productivity (g/s) 3,2 - 3,6



MIGNON BRAVO Espresso Grinder

TECHNICAL SPECIFICATIONS

BURRS

Type: Flat
Diameter: 50 mm
Material: Hardened Steel

ENGINE

Traction: Direct
RPM: 1350
Power: 310 watt
Feeding: Single-Phase

DIMENSIONS

Height 700 mm
Width 218 mm
Depth 258 mm
Weight 13 kg

DISPENSING SYSTEM

Display: Yes (Touch)
Dose Counter: Yes

VARIOUS

Available Versions: 2 doses + continuous
Stepless Micrometric Adjustment: Yes
Bean Hopper Capacity: 300 gr
Productivity (g/s): 0.9-1.5 Espresso

PLUS

ACE System: Yes
Fixed metal: Yes



MANUFACTURERS OF COFFEE GRINDERS

Professional coffee grinder for all types of coffee.

COLLECTION CLASSIC



MARFIL TRON

TECHNICAL SPECIFICATIONS

Voltage	: 230V / 220V / 110V	Lifespan of grinding wheels	: 500kg
Frequency	: 50Hz / 60Hz	Hopper capacity	: 2kg
Phases	: 1 (monophase)	Dimensions W x L x H	: 210x380x600mm
RPM	: 1.300 / 1.600	Tempered steel grinding wheel (62HRC) Ø 60mm	
Current	: 1,75A / 3,7A	Motor supplied with thermal protector	
Capacitor	: 10nf / 40nf	Multi-language touch screen	
Power	: 0,20Hp / 356W	Selection for 1 or 2 freshly ground coffees	
Protection rating	: IP21	or continuous grinding	
Maximum operating time	: 30 min.	Total or partial coffee counter	
Weight	: 9kg	Assistant timer grinding point	
Air noise	: 77dB		



TRANQUILO-TRON

TECHNICAL SPECIFICATIONS

Voltage	: 230v / 220v / 110v	Motor Supplied With Thermal Protector	
Frequency	: 50hz / 60hz	Tempered Steel Grinding Wheels (62hrc) Ø 60mm	
Phases	: 1 (monophasic)	Lifespan Of Grinding Wheels: 500 Kg	
Rpm	: 1.300 / 1.600	Multi-language Touch Screen	
Current	: 1,4a / 3a	Selection For 1 Or 2 Freshly Ground Coffees Or	
Capacitor	: 12nf / 40nf	Continuous Grinding	
Power	: 0,12hp / 275w	Total Or Partial Coffee Counter	
Protection Rating	: Ip21	Assistant Timer Grinding Point	
Dimensions W x L x H	: 170x340x410mm		
Weight	: 8kg		
Air Noise	: 77db		
Maxm. Operating Time	: 30min		
Hopper Capacity	: 1/2kg (optional 1kg)		

WPM
WELHOME PRO

ZD17N espresso conical coffee grinder

ZD-170D espresso conical coffee grinder



Voltage	: (V)220 V
Power (W)	: 120
Amperage (amps)	: 0.5
PHASE	: 1 Phase
Frequency (Hz)	: 50/60
Capacity of Hoppers	: 450 g
Dosing Type	: Automatic
Country Of Origin	: China
Body Material	: Stainless Steel
RPM	: N/A
Dimensions D x W x H	: 240x150x420mm
Display Type	: Manual
Burr Material	: Stainless steel
Burr Type	: Conical



Appearance	: Stainless steel body
Burr	: 38mm conical burr
Grind range	: Espresso to French Press
Grind speed	: 1.5-2g/s
Display	: Touch screen panel
Hopper capacity	: 450g
Accessories	: Cleaning brush
Dimensions (mm)	: 125(W) x 235(D) x 410(H)
Voltage	: 220-240V / 50-60Hz
Power	: 165-175W
Net weight	: 3.8kg

Base

High-level construction and benchmark performance
for a reliable, easy, and efficient ware washing solution

Pure Performance through Water-Smart technology

Our high performing Water-Smart innovations are centered around optimising the use of water to help you use natural resources more responsibly, utilize the time of your staff better, and improve the overall profitability and flow of your business.



	D1 Base Dishwasher	D2 Base Dishwasher
Meals per service	30 - 100	70 - 210
Water - Electricity per cycle ¹	2.2 L - 0.09 kWh	2.2 L - 0.11 kWh
Start-up time ² - Water-change ²	11 min. - N/A	18 min. - N/A
Automatic energy save mode	Standard	Standard
Water change program	N/A	N/A
AutoClean wash tank program	N/A	N/A
Wash programs	4	4
Glassware - 25 Glasses Ø 90 mm	P1 - 1 min. 30	P1 - 1 min.
Dishware - 18 Dinner plates Ø 240 mm	P2 - 2 min.	P2 - 2 min.
Flatware - Various cutlery	P3 - 3 min.	P3 - 3 min.
Utensils - Whisks, ladles, bowls	P4 - 8 min.	P4 - 8 min.
Cookware ³ - Pots and GN pans	N/A	N/A
Heavily burnt cookware ³	N/A	N/A

Master

Built-in sustainable technologies cuts water use by
40%* and minimizes operating cost.
Easy to use, maximum efficiency.



Intuitive use -

no language barriers

The easy-to-read screen with icons and symbols. This helps you manage frequent staff turnover and save time, by avoiding repetitive operator trainings.



D1 Master Dishwasher

D2 Master Dishwasher

X2 Master Universal washer

30 - 100

1.3 L - 0.07 kWh

11 min. - 8 min.

Standard

Standard

Standard

4

1 min. 30

2 min.

3 min.

8 min.

N/A

N/A

70 - 210

1.3 L - 0.09 kWh

18 min. - 16 min.

Standard

Standard

Standard

4

1 min.

2 min.

3 min.

8 min.

N/A

N/A

70 - 250

2 L - 0.17 kWh

8 min. - 5 min.

Standard

Standard

Standard

4

1 min.

2 min.

2 min.

3 min.

3 min.

6 min.



SILANOS
QUALITY MADE EASY

Our dishwashers guarantees superior performances with low consumptions and total reliability. Even though these dishwashers are incredibly hi-tech, they are still easy to use, thanks to a series of accessories which you can customize your appliance with, to make it the perfect piece of equipment.



NE1000 Digit3
Pass through dishwasher



E40 Digit2
Glasswasher



E50 Digit3
Dishwasher

TECHNICAL DATA

MODEL	E40 Digit2	E50 Digit3	NE1000 Digit3
Voltage	3N PE 400V 50Hz Volt	3N PE 400V 50Hz Volt	3N PE 400V 50Hz Volt
Energy consumption	4,9 kW	4,9 kW	6,52 kW
Inlet water	55 - 7/12 - 1,5/3 °C - °F - bar	55 - 7/12 - 1,5/3 °C - °F - bar	55 - 7/12 - 1,5/3 °C - °F - bar
Wash pump	0,4 kW	0,4 kW	0,52 kW
Boiler element	4,5 kW	4,5 kW	2,5 kW
Wash tank element	2 kW	2 kW	6 kW
Wash tank	23 lt	23 lt	20 lt
Water consumption per cycle	2,4 lt	2,4 lt	2,6 lt
Basket	50x50 cm	50x50 cm	50x50 cm
Washing cycles	60/120/180/480 sec	60/120/180/480 sec	60/120/180/480 sec
Racks in number	60/30/20/8 h	60/30/20/8 h	60/30/20/8 h
Noise	62 dBA	62 dBA	62 dBA
Weight	47 kg	47 kg	105 kg

TC100/TC150 Rack conveyor



FEATURES

Control panel
Double skinned cabinet
Inlet splashguard
Break tank with booster pump 0,18kW
Rinse economiser
Autostart/autostop
External tank drain system without overflow

Drain pump
Insulated boiler
Detergent dosing
Rinse aid dosing
CRV - Heat recovery and steam condenser 0,12kW
AS - Dryer 6,55-9,55-12,55 kW with inlet splashguard
ASA - Dryer on courbe 6,55-9,55-12,55 kW with inlet splashguard

TECHNICAL DATA

MODEL	TC 100	TC 150
Voltage	3N PE 400V 50Hz	3N PE 400V 50Hz
Energy consumption	26,43	21,53
Water consumption	165	246
Racks/hour in number (speed 1/2)	63/95	99/149
Motorgear	0,25	0,25
Prewash pump	X	1,1
Wash pump	2	2
1st Rinse pump	X	X
Break tank pump	0,18	0,18
Prewash tank	X	55
Wash tank	80	80
1st rinse tank	X	X
Boiler	9	9
Wash tank element	9	9
1st rinse element	X	X
Boiler element	6	9
Inlet water	55/7-12	55/7-12
Noise	71	72



RELIABILITY BUILT IN

EasyInstall

Pre-Rinse Units / Faucets / Hose Reels

EasyInstall Pre-Rinse Assemblies with "Pop and-Lock" Riser Installation makes installation easy and fast. It is a standard feature of T&S pre-rinse units.



Model : EX-1DP00-H

Product Specifications:

Pre-Rinse Unit: Single Lever Deck Mount Faucet, 24" Riser, 2 Saddleback Cove / P.O. Box 1088 44" Flexible Stainless Steel Hose, 5SV-H High Flow Spray Valve, Travelers Rest, SC 29690 6" Wall Bracket 18" Flexible Steel Supply Hoses w/Check Valves



5F-2SLX10

Faucet, Deck Mount, Single Hole Base, 18" Flexible Inlets, 10" Swing Nozzle

Product Specifications:

Single Hole Deck Mount Mixing Faucet w/ Quarter-Turn Ceramic Cartridges, equip Lever Handles, 10" equip Swing Nozzle & 18" Flexible Inlets



Model : EX-1DP12-H

Product Specifications:

Pre-Rinse Unit: Single Lever Deck Mount Faucet, Add-On Faucet, 12" Swing Nozzle, 18" Riser, 44" Flexible Stainless Steel Hose, 5SV-H High Flow Spray Valve, 6" Wall Bracket, 18" Flexible Supply Hoses w/ Check Valves



Model : EX-6WP12-H

Product Specifications:

Pre-Rinse Unit: Single Lever Wall Mount Base Faucet, Add-On 2 Saddleback Cove / P.O. Box 1088 Faucet, 12" Swing Nozzle w/ Full Flow Aerator, 18" Riser, 44" Flexible Stainless Steel Hose, High Flow Spray Valve & 6" Wall Bracket



Model : B-0113-B

Product Specifications:

Single hole deck mount mixing faucet with polished chrome plated brass body, 24" riser, 44" flexible stainless steel hose with heat resistant handle, 1.15 GPM spray valve, compression cartridges with spring checks, lever handles, 18" flexible stainless steel supply hoses with 1/2" NPSM / 5/8" compression connections, 6" adjustable wall bracket, spray valve holder and overhead spring.



Model : B-0133-B

Product Specifications:

Pre-Rinse Unit: EasyInstall 8" Wall Mount Mixing Faucet, Quarter-Turn Eterna Cartridges w/ Spring Checks, Lever Handles, 44" Flexible Stainless Steel Hose, 1.15 GPM Spray Valve, 6" Wall Bracket & 1/2" NPT Female Inlets

Model : 5HR-242-01

Hose Reel, Open, Powder Coated Steel, 50' x 3/8" ID Hose with Spray Valve

Features & Benefits :

Open coated hose reel
Black high flow spray valve
3/8" x 50' hose
Ratcheting system holds the length of hose until a slight tug to retract automatically 3/8" NPT female inlet
Adjustable hose bumper
Multi-fit bracket for wall, ceiling or under counter mounting

Details :

Box Dimensions: 23x21x9
Weight: 55.00 lbs (24.95 kg)
UPC: 671262581967, Harmonize: 8424.20.0000

Model : 5HR-232-01

Hose Reel, Open, Powder Coated Steel, 35' x 3/8" ID Hose with Spray Valve

Features & Benefits :

Open coated hose reel
Black high flow spray valve
3/8" x 35' hose
Ratcheting system holds the length of hose until a slight tug to retract automatically
3/8" NPT female inlet Adjustable hose bumper
Multi-fit bracket for wall, ceiling or under counter mounting

Details :

Box Dimensions: 19x16x7.5
Weight: 34.05 lbs (15.44 kg)
UPC: 671262581912
Harmonize: 8424.20.0000





HEATING EQUIPMENT

DECORATIVE LAMP & DISPLAY LIGHT SOLUTIONS



STRIP HEATERS

GRAH-18"/24"/30"/36"/42"/48"
Glo-Ray High Wattage Infrared
Food Warmer with
Toggle Controls - 120V, 800W

Glo-Ray®

Aluminum Infrared Strip Heaters

SPECIFICATIONS

Glo-Ray® Aluminum Infrared Strip Heaters

Phase: All Single Phase

Amps: Amps on all models vary based on configuration - please consult factory.



ALL THE FEATURES OF A HIGH-END TOASTER... WITH A LOW-END PRICE

SPECIFICATIONS

Model	kW	Type	Cap./Min.†	Shipping Weight
TM-5H	1.3	Bread & Buns	3 slices	16 kg(36 lbs.)
TM-10H	1.9	Bread & Buns	6 slices	19 kg(41 lbs.)

† Toasting capacity may vary by product. Toasting of coated products is not recommended.

DIMENSIONS

TM-5H: 290 W x 419 D x 387 H mm
TM-10H: 368 W x 419 D x 387 H mm

Interior Cavity Openings:

TM-5H: 187 W x 88 mm H
TM-10H: 264 W x 88 mm H

Maximum Product Size:
245 W x 64 mm H

CORD LOCATION

Left side of back of unit near center.



SELECTOR CHART

(Based on serving 2 slices per customer.)

Number of Customers	Serving Time TM-5H	Serving Time TM-10H
30	24 minutes	12 minutes
60	48 minutes	24 minutes
90	72 minutes	36 minutes
120	96 minutes	48 minutes

ELECTRIC RATING

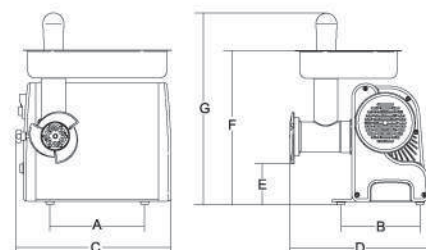
Model	Volts	Watts	Amps	Hz
TM-5H	220-240	1340-1595	6.1-6.6	50-60
TM-10H	220-240	1940-2300	8.8-9.6	50-60



MEAT GRINDER TC 8 Vegas



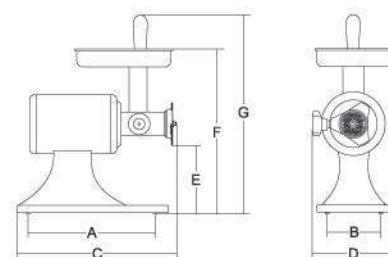
- Anodized aluminium body and ABS shockproof sides.
- Ventilated motor.
- Oil-bath gear box.
- Ground tempered helical gears.
- Bright finished mouth and feeding worm.
- S/S plates and knives.
- Compartment for knives and plates.
- Reverse (optional).
- CE version with:
IP 54 protection rated controls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



MEAT GRINDER TC 12E/22E



- Made from diecasted polished aluminium.
- Ventilated motor.
- Oil-bath gear box
- Cast iron head and feeding worm.
(Aisi 304 stainless steel on demand).
- S/S plates and knives.
- CE version:
24 volt controls and NVR device.
- Optional:
Reverse.

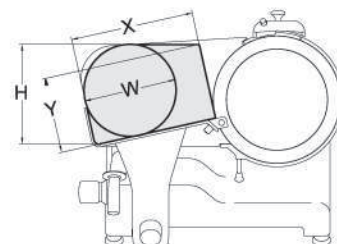
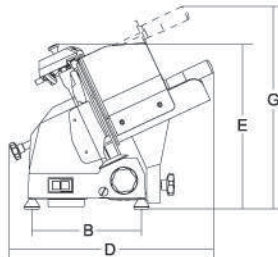
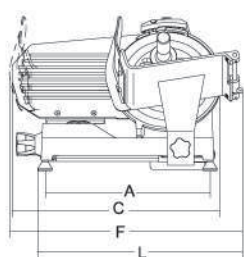


					A	B	C	D	E	F	G			
	watt/hp		Kg/10 min.	ø mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TC 12 E	735/1	1ph/3ph	25	4.5	225	185	430	215	140	445	520	18	320x460x470	20
TC 22 E	800/1.2	1ph/3ph	33	4.5	225	185	440	215	135	445	520	21	320x460x470	23
TC 8 Vegas	250/0.34	1ph	70	6	205	170	335	300	85	360	410	10	560x400x350	12



MEAT SLICERS

- Anodized cast aluminium alloy.
- Lat base for easy cleaning.
- Strong and silent-running asynchronous motor.
- Reliable poliV belt drive.
- Forged, hardened large thickness blades.
- Carriage running on self-lubricating bushes.
- Cast-in sharpener.
- Teflon coated or toothed blades available
- 25° blade inclination.

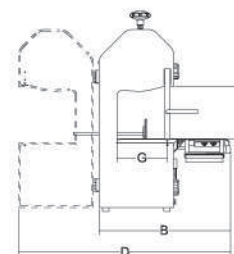
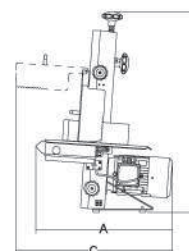


	mm-inch	watt-Hp	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Topaz 195	195/8"	110/0,15	13	162	185x165	310	220	375	355	300	385	360	370	140	110	135	120	10.5	430x400x370	12
Topaz 220	220/9"	145/0,20	13	245	200x220	380	250	440	410	330	550	400	450	200	130	145	140	13	600x500x420	15
Topaz 220 A.I.	220/9"	145/0,20	13	245	200x220	380	250	440	410	350	550	400	450	200	140	160	155	13.5	600x500x420	15.5
Topaz 250C	250/10"	145/0,20	13	240	230x230	380	250	480	410	360	500	410	475	185	165	180	180	14	600x500x420	16
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

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.
- Smooth cleaning thanks to 2 special manufacturing details:
- By simply unscrewing two knobs, you can remove the blade, upper pulley and its support, thereby making for a surface void of any encumbrance.
- Powerful asynchronous and ventilated 4-pole motors protected by sealing oil sump.
- Equipped with 16 mm tempered blades for cutting bones, frozen foods and fresh foods.

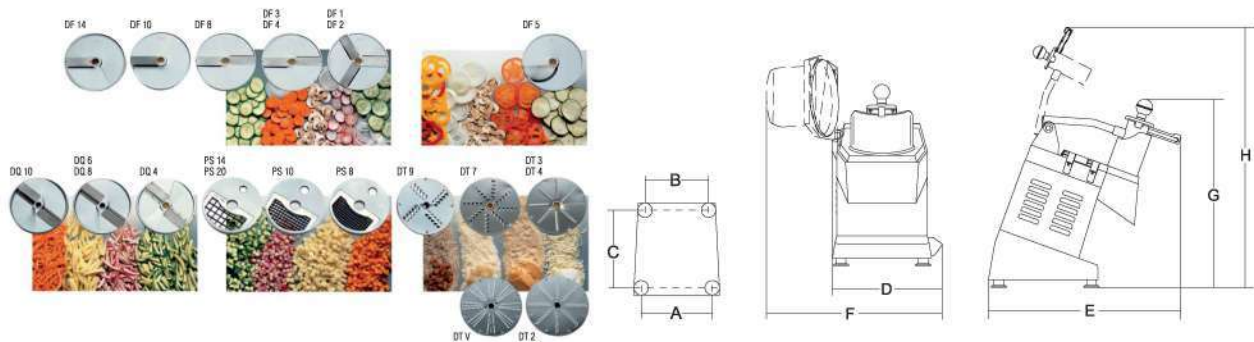





	mm	Hp/r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
SO 1550 F3	1550	1ph 1,5/1.400 3ph 2/1.400	210	415x430	180	238	530	510	606	822	778	215	195	269	32	720x570x1200	44
SO 1650 F3	1650	1ph 1,5/1.400 3ph 2/1.400	210	445x485	180	300	530	600	640	950	915	249	200	305	39	720x570x1200	51
SO 1840 F3	1840	1ph 1,5/1.400 3ph 2/1.400	250	445x485	180	300	530	600	640	950	915	249	240	305	40	720x570x1200	52

FOOD PROCESSING MACHINES

VEGETABLE-CUTTER

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



				A	B	C	D	E	F	G	H			
	watt/HP	r.p.m.		mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
TM Inox	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM All	515/0.7	1ph/3ph	300	225	195	255	280	510	400	510	770	18.5	720x350x500	22
TM-TG	515/0.7	1ph/3ph	300	225	195	255	296	509	460	676	777	20	570x750x1050	34

VACUUM PACKAGING MACHINES



Optional tube for external air extraction



Aluminium table base for W8 50 - optional - mm 586x564 h.757



Aluminium table base for W8 50 - optional with wheels - mm 586x564 h.765



Double sealing bar W8 50 DB



Standard sealing bar



Optional integrated printer



Gas-flush and soft air option



Optional integrated printer

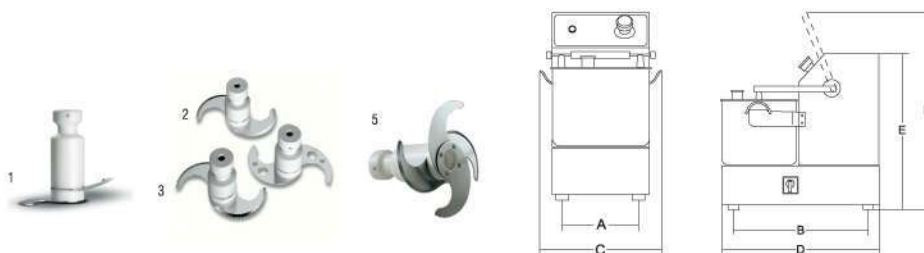
MODEL :	W8 30	W8 40	W8 50	W8 70
Power (kw)	0,35	0,75	0,75	Kw 1,1
Power source	1ph	1ph	1ph	3ph
Vacuum pump	8 mc/h	21 mc/h	21 mc/h	40 mc/h
Sealing bar (mm)	310	410	510	640x1 / 410x2
Cavity dimensions (mm)	340x360 h.160	430x410 h.170	545x460 h.190	780x490 h.190
Net weight (kg)	kg 38	kg 56	kg 70	kg 167
Shipping (mm)	720x570x770	760x640x770	840x870x750	1200x800x1350
Net weight (kg)	48	66	86	180





BOWL CUTTER

- Strong AISI 430 steel construction.
- Detached motor and bowl for a better thermal insulation.
- S/S AISI 304 bowl with handles and heavy bottom.
- High efficiency ventilated motor for continuous operation.
- Strong cutlery steel knives.
- Safe operations ensured by a system of micro switches on the lid.
- See-through lexan lid.
- Variotronic: speed control with stabilizer.
- Lid with opening to add ingredients during operation.
- Models available with steplessly variable-speed drive.
- Standard: spatula and sharpening stones.
- Optional: serrated knives, emulsifying knives, knives for pesto sauce and knives to mix dough.



						A	B	C	D	E	F			
	watt/Hp		lt	lt	r.p.m.	mm	mm	mm	mm	mm	mm	kg	mm	kg
C4	600/0.8	1ph	3.3	1.5	2500	160	310	305	365	255	-	10	450x330x310	11
C4 VV	600/0.8	1ph	3.3	1.5	1500+2500	160	310	305	365	255	-	10	450x330x310	11
C4 VT	600/0.8	1ph	3.3	1.5	600 ÷ 2800	160	310	305	365	255	-	10	450x330x310	11
C6	600/0.8	1ph	5.3	3.1	2500	160	310	305	365	320	-	11	450x330x400	12
C6 VV	600/0.8	1ph	5.3	3.1	1500+2500	160	310	305	365	320	-	11	450x330x400	12

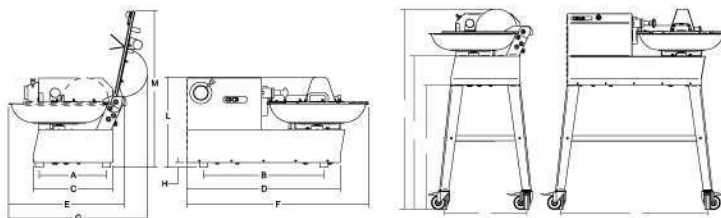


HORIZONTAL CUTTER

- Completely made in AISI 304 stainless steel.
- Blade driven by powerful ventilated asynchronous motor.
- Sturdy, removable AISI 304 stainless steel bowl.
- Stainless steel lid with high resistance hood in Kepital.
- Easily removable interlocking lid to facilitate cleaning and sanitising.
- Controls with IP 67 stainless steel buttons.
- Easily removable blade hub with 3 blades standard (configurable to 2 blades).
- Dedicated knives available for special purposes.
- Maximum protection against liquid infiltration on the shaft.
- Perfect for meat, fish and vegetables, but also suitable for many other types of processing.

Options:

- Stainless steel legs with wheels and lock.
- Hub with blunted, serrated or unsharpened blades.
- Continuous speed control controlled by inverter.
- Three-phase motor power supply single-phase.
- Gearmotor freestanding tub.



						A	B	C	D	E	F	G	H	L	M	N	O	P	Q	R			
	watt/Hp	n.	lt	r.p.m.	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm	kg	mm	kg
Katana 6	370/0.5	1ph	3	6	1440	297	540	356	714	516	832	582	25	407	693	428	776	710	864	1089	61	1200x670x800	79.5
Katana 12	1ph 750/1 3ph 1.500/2	1ph/3ph	3	12	1440	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 12 VV	1.610/2.2	1ph	3	12	600/2.600	335	600	393	758	587	902	680	25	452	783	467	836	710	873	1138	71	1200x670x800	89.5
Katana 20 VV	2.387/3.25	1ph	3	20	600/2.600	390	650	450	820	700	1013	822	25	210	943	521	886	710	883	1189	93	1000x1200x800	111.5

robot coupe®

the food preparation specialist



ROBOT COUPE CL 50

TECHNICAL DATA :

- Dimensions : 35 x 32 x 59 cm. (Bxdxh)
- Power : Triple phase 400 V. / 600 Watt.
- 2 speeds : 375 and 750 rpm
- Gross weight : 22 kg.

PRODUCT BENEFITS :

- Asynchronous motor.
- Magnetic safety system and engine brake.
- Motor block in polycarbonate.
- Complete range of 50 discs available.
- Possibility of 9 types of macedoine and 3 fries.



ROBOT COUPE CL 50 ULTRA

TECHNICAL DATA :

- Dimensions : 35 x 32 x 59 cm. (Bxdxh)
- Power : Three-phase 400 V. / 550 Watt.
- 1 Speed : 375 rpm.
- Gross weight : 20.2 kg.

PRODUCT BENEFITS:

- Asynchronous motor.
- Magnetic safety system and engine brake.
- Stainless steel engine block
- Automatic startup of the device by the lever.
- Complete range of 50 discs available.
- Possibility of 9 types of macedoine and 3 fries.

J80 ULTRA PROFESSIONAL JUICE EXTRACTOR

Robot Coupe J 80 Ultra catering juicer. Do you want quick and hygienic delicious vegetables or fruit juices. Ideal for the kitchen.

TECHNICAL DATA:

- Dimensions : 23.5 x 42 x 50.5 cm. (bxdxh)
- Power : Monophasic 230 V. / 700 Watt.
- Constant speed : 3000 rpm.
- Processing speed: up to 120 kg / hour.

COMES WITH:

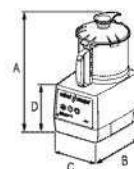
- Stainless steel cockpit.
- Translucent waste bin 6.5 liters that fits under the drain funnel.
- Dropper.
- Uninterrupted discharge for waste.
- Centrifuge screen with rasp disc and stainless steel filter.
- Output spout with anti-splash function.



BLIXERS



	Dimensions (mm)			
	A	B	C	D
Blixer® 2	389	281	210	165
Blixer® 3	420	330	210	190
Blixer® 4	480	304	226	255
Blixer® 4 V.V.	480	304	226	255



Models










Models	Characteristics						Weight (kg)	
	Speed (rpm)	Power (Watts)	Voltage* (Amp.)	Motor base	Stainless-steel bowl capacity	Liquid capacity	Net	Gross
Blixer® 2	3000	700	230 V/1 50 Hz 4.8	Polycarbonate	2.9 l	2.2 l	9.8 kg	11 kg
Blixer® 3	3000	750	230 V/1 50 Hz 4.8	Polycarbonate	3.7 l	2 l	14 kg	16 kg
Blixer® 4	1500 and 3000	1 000	400 V*/1 50 Hz 4.8	Metal	4.5 l	3 l	15 kg	17 kg
Blixer® 4 V.V.	300 to 3500	1 100	230 V/1 50 Hz 10	Metal	4.5 l	3 l	15 kg	17 kg

FIVE PRODUCT RANGES AT THE FOREFRONT OF INNOVATION

Whatever their size, Robot-Coupe Immersion Blenders can mix, blend, emulsify, whip and knead in just a few seconds! Their performance in terms of hygiene, simplicity of use, versatility, service life and return on investment makes them the best on the market.



IMMERSION BLENDERS

	MINI			COMPACT			LARGE		
	Mini MP			CMP			MP		
									
	165 mm	190 mm	240 mm	250 mm	300 mm	350 mm	350 mm	450 mm	550 mm
	220 W MicroMix®	270 W Mini MP 190 V.V.	290 W Mini MP 240 V.V.	310 W CMP 250 V.V.	350 W CMP 300 V.V.	400 W CMP 350 V.V.	440 W MP 350 Ultra	500 W MP 450 Ultra	750 W MP 550 Ultra
				15 litres	30 litres	45 litres	50 litres	100 litres	200 litres
	For emulsions	For small preparations		For restaurants & cafés			For intensive use Institutions and caterers		



INCREASE PRODUCTIVITY:
Hot & cold preparations
Sweet and savoury



The best Lainox combi oven ever

QUICK



QUICK



EFFICIENT



SMART



STURDY



SMALL



CONNECTED



FLEXIBLE



POWERFUL



061



101

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

PUFF EASY BAKING

For your pastry shop & Bakery



An efficient and reliable partner for your hot food counter, kitchen or shop.



Models	Power	EN chamber capacity (mm)	Spacing (mm)	Electrical power (kW)	Absorption (A)	External dimensions (W x D x H mm)	Voltage power supply *
PFEN044		4 x (600x400)	90	7,25	11	777 x 744 x 722	3N AC 400V - 50 Hz
PFEN064		6 x (600x400)	90	12,5	18	777 x 744 x 887	3N AC 400V - 50 Hz
PFEN084		8 x (600x400)	90	14,5	22	777 x 744 x 1097	3N AC 400V - 50 Hz

Sapiens
boosted

THE PRODUCT LINE

COMBINATION COOKING



061



101

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)	Voltage power supply * (V)
SAE061BV		6x1/1	70	30/80	11,6	-/-	18	852 x 797 x 775	3N AC 400V - 50 Hz
SAG061BV		6x1/1	70	30/80	0,6	13/11.180	2,6	852 x 797 x 775	AC 230V - 50 Hz
SAE101BV		10x1/1	70	80/150	18,7	-/-	29	852 x 797 x 1055	3N AC 400V - 50 Hz
SAG101BV		10x1/1	70	80/150	0,7	22/18.920	3	852 x 797 x 1055	AC 230V - 50 Hz



High Speed Oven



Combi Wave

ORAC_ MODELS - 30x30 CM

Models	Power	Colour	Base Dimensions (L x D mm)	External dimensions (L x D x H mm)	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	3,3	16	1	3	1N AC 230 V - 50 Hz
ORACGB		Grey	426 x 510	465 x 610 x 630	310 x 320 x 180	6	18	2	3	3N AC 400V - 50 Hz



HIGH SPEED OVEN

An operating mode that simultaneously uses convection, microwave and impingement modes, with temperatures from 100°C to 300°C.



MICROWAVE COOKING SYSTEM

Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for cooking in Combi Wave mode.



FAST COOKING SYSTEM

Rely on Lainox's know-how by using the automatic, tried-and-tested recipes for high-speed cooking in High Speed Oven mode.



CONNECTED

Oracle connects free-of-charge to Lainox's Nabook plus portal via the standard- supply Wi-Fi and ethernet features giving you a 4.0 kitchen (find out more on nabookplus.cloud).



COMBI WAVE

In Combi Wave mode, Oracle can be used as a convection oven with temperatures from 30°C to 300°C, as a microwave oven with power up to 2000 W or with a combination of the two cooking methods to achieve results that always exceed expectations



RMS 510 TSIA



**Low Volume
Commercial Microwave Oven**

POWER OUTPUT

- 1000 watts of power

TOUCH CONTROL

- 20 programmable menu items simplifies cooking
- 5 power levels and 4 cooking stages for cooking flexibility
- Multiple quantity pad calculates the proper cooking times for multiple portions

EASY TO USE

- See-through door and lighted interior for monitoring without opening the door
- 23 liter capacity accommodates a 305mm (12") platter, pre-packaged foods and single servings Certified Oven for Commercial Applications

EASY TO MAINTAIN

- Stainless steel exterior wrap, door, and oven interior for increased durability
- Sealed-in Borosilicate Glass shelf for easy cleaning

RMS 510 TSIA is ideal for...

Applications

- Convenience Stores
- Dessert stations
- Nurses stations
- Coffee shops
- Teachers/Staff lounge
- Vending

Boost heats and re-therms foods in seconds

- Slice of apple pie re-therms in 20 seconds
- 255g cup of chili re-therms in 1:45



EFFEUNO MADE IN ITALY



Model- P134H

External dimensions : L 54 X D 59 X H 27cm
 Inner dimensions : 35 X 40 X 11 cm
 Electric Power Supply : Volt 230/50-60 Hz
 Net Weight : 22 Kg / 48.50LB
 Power : 3.0 kW
 Temperature Max : 509° C / 948.2F
 Thermostats : 2x509° C / 2x948.2F
 Cooks 1 13" /34cm at a time
 Cooks pizzas in 70 seconds



P234H

External dimensions : L 54 X D 59 X H 34.5cm
 Inner dimensions : 35 X 41 X 7.5 cm
 (two chambers)
 Electric Power Supply : Volt 230/50-60 Hz 13A
 Net Weight : 27 Kg / 59.52LB
 Power : 2.7 kW
 Temperature Max : 509° C / 842F
 Thermostats : 3x509° C / 3x842F
 Cooks 2 12.9" /33cm at a time
 Cooks pizzas in 1-3 minutes



P134HA

External dimensions : L 54 X D 59 X H 27cm
 Inner dimensions : 35 X 40 X 11 cm
 Electric Power Supply : Volt 230/50-60 Hz
 Net Weight : 22 Kg / 48.50LB
 Power : 3.0 kW
 Temperature Max : 509° C / 948.2F
 Thermostats : 2x509° C / 2x948.2F
 Cooks 1 13" /34cm at a time
 Cooks pizzas in 70 seconds



Model- C1

Electrical power supply : Volt~230/50-60Hz
 Dimensions pizza : 34cm
 Dimensions eastern : 47 x 57 x 27.5 cm
 Internal dimensions : 35 x 41 x 7.5 cm
 Potency : 1.8 kW
 piano cooking : 1 deck
 Thermostat : 2x50-350°C
 Pizza number : 1
 Weight : 20kg



Model- C11

Electrical power supply : Volt~230/50-60Hz
 Dimensions inside : 35 x 41 x 7.5 cm
 Dimensions pizza : 34cm
 Pizza number : 2
 piano cooking : 2 floors
 Potency : 3.6 kW
 Thermostat : 4x50-350°C
 Weight : 35kg



Model- F11

Usage/Application : Breads
 Type : Automatic
 Power Source : Electric
 Capacity : 2 Pizza of 34 Cms each
 Machine Body Material : Stainless Steel
 Power Consumption : 3.5 kW/hr
 Design Type : Customized
 Baking Capacity : Double Deck
 Number Of Decks : 2 Decks



Pizza Ovens



PF 4040 E



PF 7070 E-T



PF 5050 DE4

MODEL	PF 4040 E	PF 5050 E	PF 5050D E4	PF 7070 E-T	PF 7070 DE-T
Capacity	4+4 / Ø 34 cm	Ø 25 cm (4)	Ø 25 cm (4+4)	4 / Ø 34 cm	4+4 / Ø 34 cm
Internal Dimensions	2+ 70 x 70 x 15cm	51 x 51 x 10 cm	51 x 51 x 10 cm x 2	70 x 70 x 15cm	2+ 70 x 70 x 15cm
External Dimensions	97 x 90 x 78cm	80 x 73 x 36 cm	80 x 73 x 63 cm	97 x 80 x 43cm	97 x 90 x 78cm
		80 x 86 x 36 cm	80 x 86 x 63 cm		
			(cable and open cap)		
Power	10kW 3NAC 230/400V	4 kW, 3NAC I 400 V	8 kW, 3NAC I 400 V	5kW 3NAC 230/400V	10kW 3NAC 230/400V
Weight	155 kg	56 kg	85 kg	82 kg	155 kg





SPIRAL MIXER



TKG 40 / TKG 40 L

Capacity : 40 L / 35 kg
Dimensions : 45 x 77 x 75 cm
Ø 43 x 25 cm
Power : 0,55 kW | 400 V
Weight : 88 kg



TKG 75 / TKG 75 L

Capacity : 75 L / 65 kg
Dimensions : 52,5 x 84,5 x 75 cm
Ø 60 x 30 cm
Power : 0,75 kW | 400 V
Weight : 117 kg

DOUGH ROLLERS

TTA-30

Size of Dough : Ø30 cm
Weight of Dough : 100 - 210 gr
Outer Dimensions : 41 x 45 x 64 cm
Power : 0,37 kW | 230 V
Weight : 32 kg

TTA-40

Size of Dough : Ø 40 cm
Weight of Dough : 100 - 700 gr
Outer Dimensions : 51 x 55 x 74 cm
Power : 0,37 kW | 230 V
Weight : 42 kg



- For round (TTA30/40) and flat pizzas (TTA40G)
- Adjustable dough thickness (1-4 mm)
- Dough weight variable 100-210gr / 100-700gr
- Body made of stainless steel
- On/off button

CONTACT GRILLS



KG 2525 E

Grill Surface : 25 x 25 cm
Outer Width : 29 x 44 x 30 cm
Power : 1,75 kW | 230 V
Weight : 18 kg



KG 2735 E

Grill Surface : 36 x 27 cm
Outer Dimensions : 41 x 50 x 30 cm
Power : 2,50 kW | 230 V
Weight : 27 kg



KG 5530 DE

Grill Surface : 52 x 24 cm
Outer Dimensions : 56 x 44 x 30 cm
Power : 3,5 kW | 230 V
Weight : 32 kg

GRIDDLE PLATES / SALAMANDERS / CONVEYOR TOASTER



GP 7050 EG

Grill Surface : 68 x 45 cm
Outer Dimensions : 70 x 53 x 20 cm
Power : 2,5+2,5 kW | 230 V
Weight : 38 kg



GP 7050 G

Grill Surface : 68 x 45 cm
Outer Dimensions : 70 x 53 x 20 cm
Power : 2,5+2,5 kW | 230 V
Weight : 38 kg



GP 5530 EG

Grill Surface : 52 x 24 cm
Outer Dimensions : 54 x 33 x 24 cm
Power : 2,2 kW | 230 V
Weight : 18 kg



GP 5530 E

Grill Surface : 52 x 24 cm
Outer Dimensions : 54 x 33 x 24 cm
Power : 2,2 kW | 230 V
Weight : 17 kg



SALM-60

Inner Dimensions : 43 x 36 x 27
Outer Dimensions : 61 x 37 x 40 cm
Power : 2,2 kW | 230 V
Weight : 17 kg



SALM-88

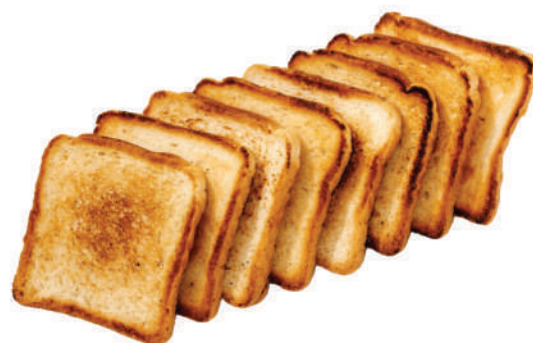
Inner Dimensions : 72 x 36 x 27
Outer Dimensions : 89 x 37 x 40 cm
Power : 4,4 kW | 230 V
Weight : 23 kg



DT CLASSIC

Outer Dimensions : 48 x 66 x 44 cm
Power : 2,2 kW | 230 V
Weight : 23 kg

Chain belt conveyor toaster
3 temperature levels
Body made of stainless steel
On/off button
Crumb drawer
Top storage basket made of stainless steel





Zoom

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

LAINOX



ERGONOMIC CONTROLS

COMFORTABLE, EASY, PRACTICAL



051



081



120



121



161



122



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	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	

HEAVY DUTY BAKERY EQUIPMENT



PLANETARY MIXER



SP-502A



SP-800A (With timer)
SP-800B (Without timer)



SP-200A



SP-25MA



SP-30HA



SP-34MA



SP-40/50/60HA



SP-B80HI

SPECIFICATION

MODEL	CAPACITY	MOTOR POWER	VOLTAGE 60HZ/50HZ	WEIGHT (N.W.)	PACKAGE LxWxH (mm)	AGITATOR R.P.M.	REDUCTION ACCESSORIES	MINCER ATTACHMENT	VEGET ATTACHMENT
SP-502A	5 Liter	750W	110V/220V	15KGS	470 x 370 x 520	70~490			
SP-800A	8 Liter	1/3 HP	110V/220V	25KGS	500 x 350 x 650	132/224/421			
SP-800B	8 Liter	1/3 HP	110V/220V	25KGS	500 x 350 x 650	132/224/421			
SP-200A	20 Liter	1/2 HP	110V/220V	92KGS	600 x 560 x 1070	105/195/354	10 Liter	VH-12	V99S
SP-25MA	24 liter	3/4 HP	110V/220V	92KGS	630 x 560 x 1060	98/177/341	10 QT	VH-12	V99S
SP-30HA	30 Liter	1.0 HP	220V/380V	195KGS	730 x 670 x 1370	93/165/319	20 Liter	VH-12	V99S
SP-34MA	40 liter	1.25 HP	220V/380V	185KGS	730 x 670 x 1270	93/165/319	20 QT	VH-12	V99S
SP-40HA	40 Liter	1.5 HP	220V/380V	260KGS	820 x 700 x 1500	90/161/291	20 Liter	VH-12	V99S
SP-60HA	60 Liter	3 HP	220V/380V	285KGS	850 x 710 x 1500	83/149/267	30 & 40 Liter	VH-12	V99S
SP-B80HI	80 Liter	3 HP	220V/380V/415V 50/60HZ 3PH	400KGS	1220 x 880 x 1770	62/108/182/320	40 & 60 Liter	VH-12	V99S

HEAVY DUTY BAKERY EQUIPMENT

BREAD SLICER

Model	: TA-AL
Dimension	: 600 x 740 x 730mm
Power	: 0.3 kw
Voltage	: 220V
Capacity	: 31 knives / time
Weight	: 75kg



PRODUCT PERFORMANCE:

1. The machine has reasonable design, beautiful appearance, simple operation and high precision;
2. It can slice and dice various products such as bread, toast and steamed bread;
3. After processing, the surface of the product is smooth and uniform, and when processing the product, the speed is fast, precise, and precise.

DOUGH SHEETER



FA450A / FA520

450B / 520B

D450B / D520B / D650B / D520C / D650C

MODEL	BELT SIZE	WHEEL SIZE	HP	LONG	WIDTH	HIGH
450A	NA	NA	NA	NA	NA	NA
520A	NA	NA	NA	NA	NA	NA
450B, 450B S/S	430mm x 2000mm	88mm x 435mm	1/2 HP	210cm	76cm	110cm
520B, 520B S/S	515mm x 2000mm	88mm x 520mm	1/2 HP	210cm	85cm	110cm
520C, 520C S/S	515mm x 2400mm	88mm x 520mm	1 HP	250cm	85cm	110cm
650B, 650B S/S	630mm x 2400mm	88mm x 635mm	1 HP	250cm	96cm	110cm
650C, 650C S/S	630mm x 2900mm	88mm x 635mm	1 HP	300cm	96cm	110cm

ELECTRIC PROOVER

A Bakery Proover is specially designed to provide culinary craftsmen with the perfect environment to achieve the best breads, donuts and croissants possible. Proofing is the final step in making dough before baking, when you allow the dough to rise via the fermentation of yeast

Model	: FX-14
Dimension	: 500 x 760 x 1920mm
Door	: Single Door
Power	: 2.5 kw
Voltage	: 220V
Capacity	: 14 Tray
Weight	: 51kg





- Programmable digital control
- Steam function as option
- Optimal size for 400/800x600mm baking trays
- Optionally with base-stand or fermentation cabinet

- Temperature range from 50°C to 400°C
- Turbo-mode with extra heater
- Ideal for small to medium size bakeries

40 x 80 cm



2 Sheets / chamber

40 x 40 cm



4 Sheets / chamber

80 x 40 cm



2 Sheets / chamber

Ø 40 cm



4 Sheets / chamber

Model	PB3M - 84	PB2M - 84	PB2T - 84	PB1T - 84	PBF - 84
Dim. internal	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
Dim. external	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
Power	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
Proofer	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	-
Weight	546 kg	350 kg	310 kg	220 kg	185 kg

FRONT LOADER SIZE : 60 X 40

This practical transport and insulation box can be easily loaded from the front. It is for baking trays and trays size 60 x 40 cm, 11 trays with a useful height of 35 mm will fit inside. Frontloader 60/40 is stackable with secure locking for fast and safe transport. It can be combined with ACCESSOIRES such as COOL PACK nos. 70397 to 70399 and transport DOLLY no. 70290

- > Robust made of EPP, sturdy and durable
- > Handy grip edges on all 4 sides
- > With stainless steel fasteners
- > Hinged door, removable and 270° pivotable
- > One-piece construction
- > Stackable
- > Lightweight with 6,3 kg



SOLID AND LIGHTWEIGHT

- > Handy grip edges on all four sides
- > Tight fitting door
- > Solid stainless steel fasteners
- > Hinged door, removable
- > Door can be swivelled round 270°
- > Stackable and lightweight
- > Solid one-piece construction





trittico
TOP-RANGE also for CHOCOLATE!

SIMPLY UNIQUE
The *made in Italy* technology
that has modernized the gelato
and pastry production system.



trittico
executive Evo



bavaroise
bavaroise Evo Mix
bechamel
butter cream
chocolate gelato
custard
english cream
english cream Evo Mix
fruit jelly
gelato
glacage
italian meringue
lemon curd
marshmallow
meringue for macaron
mousse
mouseline cream
pâte à bombe
pâte à bombe chocolate
pâte à choux
salty sauce
slush ice
sorbetto
soupe
swiss meringue
traditional ganache
programmable
(customizable program)
specific program for small
amounts production

trittico^{one}

THE AUTOMATION OF YOUR
PASTRY AND GELATO RECIPES, SIMPLY.



TRITTICO®'S SOUL IN 10 PROGRAMS FOR YOUR PASTRY SHOP

The Trittico One pastocuteur offers 10 programs for your pastries (pastry cream, Bavarian cream, béchamel, ice cream, sorbet, etc.)

BENEFITS :

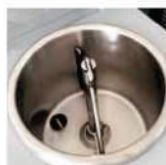
Production flexibility: from 3L to 9L
Versatility with 10 programs
Thermal shock pasteurization
Ease of use
Quick return on your investment

FEATURES :

Independent upper tank cooking up to 110°C
Internal and hermetic safety valve between the two tanks
Independent lower tank with controlled cooling down to -10°C
Digital high and low control screen

Programs

- Custard Cream
- Bavarian Cream
- English Cream
- Lemon Cream
- Bechamel Sauce
- Fruit Jelly
- Gelato
- Sorbet
- Slush Ice
- Free Program



INDEPENDENT
UPPER TANK, MAX
COOKING TEMPERATURE
110° C



HERMETIC INTERNAL
SAFETY VALVE
BETWEEN THE TWO
TANKS



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



UPPER TANK AND
LOWER CYLINDER
DIGITAL
CONTROL SCREEN

CREAM CHARGER

- Mosa cream chargers are made of 100% recyclable steel. Each unit contains approx. 7.8 grams of food grade pure N₂O.
- Non-refillable.
- TUV certified.
- 1 year warranty.



Pack	10 / 24 / 50
Gas	7.8g N ₂ O
Color	Silver

WHIPPER



JTC
OmniBlend™
COMMERCIAL



Model	: TM-767	Model	: TM-800a	Model	: TM-800aq
Voltage	: 220V/50hz/1ph	Voltage	: 220v/50hz/1ph	Voltage	: 220v/50hz/1ph
Jar Capacity	: 2ltr.	Jar Capacity	: 1.5ltr.	Jar Capacity	: 1.5ltr.
Variable Speed, Unbreakable Jar		Control Type	: Touch Pad	Control Type	: Touch Pad
		Variable Speed, Unbreakable Jar		Variable Speed, Unbreakable Jar	

COOLING EQUIPMENT

THE BEST PERFORMANCE & HEAVY DUTY EQUIPMENT



CHEST FREEZER



VISI COOLER



BACK BAR SHILLAR

UNDER COUNTER, VERTICAL REFRIGERATOR AND FREEZER (BRANDED AND CUSTOMIZED)



FEATURES



Reliable quality



Customer friendly design



Hygienic and easy to clean



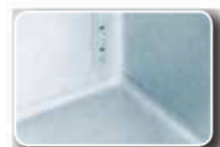
Cleanable & Replaceable
Door Gaskets



Automatic Closing Doors
Helps to reduce
Energy Consumption



Corrosion Resistant
Evaporator
Made Of Aluminum



Rounded Corners
For Easy Cleaning



Full Height Handle



Auto Defrost

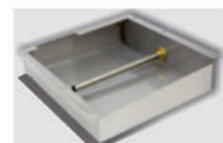
Efficient Cooling with Improved
Auto Defrost System



Advanced Electric Controller
with a Clear Digital Display



Adjustable Legs
with Castor Option Available



Drip tray with heating element to
evaporate condensation
No plumbing required

ELMECO

FROZEN BEVERAGE SOLUTIONS
• SINCE 1961 •

Frozen Granita and Sorbet Machines



Exclusive Features

Compact & Easy
Total cold system
"Seal-Less" drive shaft system which eliminates mandatory preventive maintenance
Electronic system, density control and auto diagnostics
Removable external condenser air-filter



Exclusive Features

Quick serve dispensing system
Total cold system
"Seal-Less" drive shaft system which eliminates mandatory preventive maintenance
Electronic system, density control and auto diagnostic
Removable external condenser air-filter



5 years on compressor parts (USA / Canada only)
3 years on electronic parts (USA / Canada only)
2 years on functional parts
1 years on labor



extended lifespan & durability



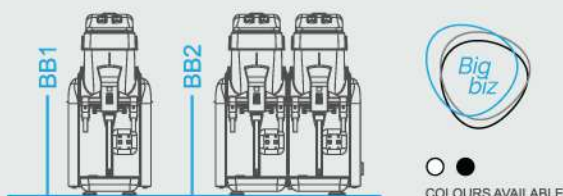
high performance



lower energy consumption

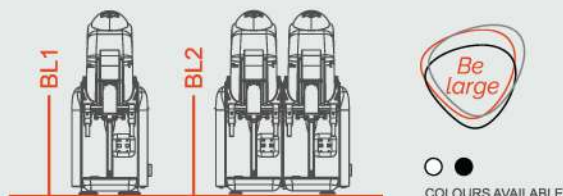


up to 40% in savings



COLOURS AVAILABLE

	DIMENSION			WEIGHT		CAPACITY		POWER		VOLTAGE
	H	W	D	KG.	LB.	LT.	GAL.	W	HP	
BB1	552 mm 21.8 inc	250 mm 9.90 in	475 mm 18.7 in	22	48.50	6	1.58	450	0.60	220/240/50
										220/60
										115/60
										100/50-60
BB2	552 mm 21.8 inc	440 mm 17.3 in	475 mm 18.7 in	32	70.50	12	3.17	560	0.75	220/240/50
										220/60
										115/60
										100/50-60



COLOURS AVAILABLE

	DIMENSION			WEIGHT		CAPACITY		POWER		VOLTAGE
	H	W	D	KG.	LB.	LT.	GAL.	W	HP	
BL1	606 mm 23.8 inc	250 mm 9.90 in	463 mm 18.23 in	22.2	49	7.5	1.98	450	0.43	220/240/50
										220/60
										115/60
										100/50-60
BL2	606 mm 23.8 inc	440 mm 17.3 in	463 mm 18.23 in	32.5	71.65	15	3.96	560	0.72	220/240/50
										220/60
										115/60
										100/50-60

HOT AND COLD DISPENSER

PANORAMIC MIXER SERIES M22 - M40

M22

Weight and Dims.	Machine	Package
Weight	20 kg	21,6 kg
Width	350 mm	405 mm
Depth	405 mm	430 mm
Height	755 mm	795 mm

*includes drip tray

Technical Specs.

Capacity	22Liter (1 x 22 L)
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	500W
Power	250W
Current	1,4A
Supply Voltage	220-240 V 50 Hz

M40

Weight and Dims.	Machine	Package
Weight	23 kg	25,1 kg
Width	450 mm	490 mm
Depth	450 mm	480 mm
Height	825 mm	845 mm

*includes drip tray

Technical Specs.

Capacity	40 Liter (1 x 40 L)
Cooling Gas	R134A / R290
Temperature Range	+3 °C... +10 °C
Cooling Power	750W
Power	250W
Current	1,45A
Supply Voltage	220-240 V 50 Hz



HOT SERIES SC05



5 Liter hot beverage dispenser is designed to heat, stir and dispense salep, hot chocolate, soup, coffee, warm milk, tea, herbal teas, warm wine, etc thanks to specially designed "BAIN-MARIE" system which ensures smoothness and thickness.



Weight and Dims.	Machine	Package
Weight	6,3 kg	7 kg
Width	275 mm	285 mm
Depth	360 mm	285 mm
Height	450 mm	470 mm

*includes drip tray

Technical Specs.

Capacity	5 Liter (1 x 5 L)
Temperature Range	+30 °C... 90 °C
Heating Power	1000W
Current	4,5 A
Supply Voltage	220-240 V 50 Hz



"BAIN-MARIE" SYSTEM

CUSTOMISED FABRICATED ITEMS AS PER YOUR REQUIREMENT



SINGLE BURNER RANGE (Gas)



TWO BURNER RANGE



THREE BURNER RANGE (Gas)



FOR BURNER RANGE WITH OVEN (GAS)



CHINESE GAS RANGE



THREE SINK UNIT



TWO SINK UNIT



CUTTING TABLE



STORAGE RACK



SS UTILITY TROLLEY



SS PLATFORM TROLLEY



POT RACK / STORAGE RACK



SS POTATO/ONION BIN



DOSA PLATE

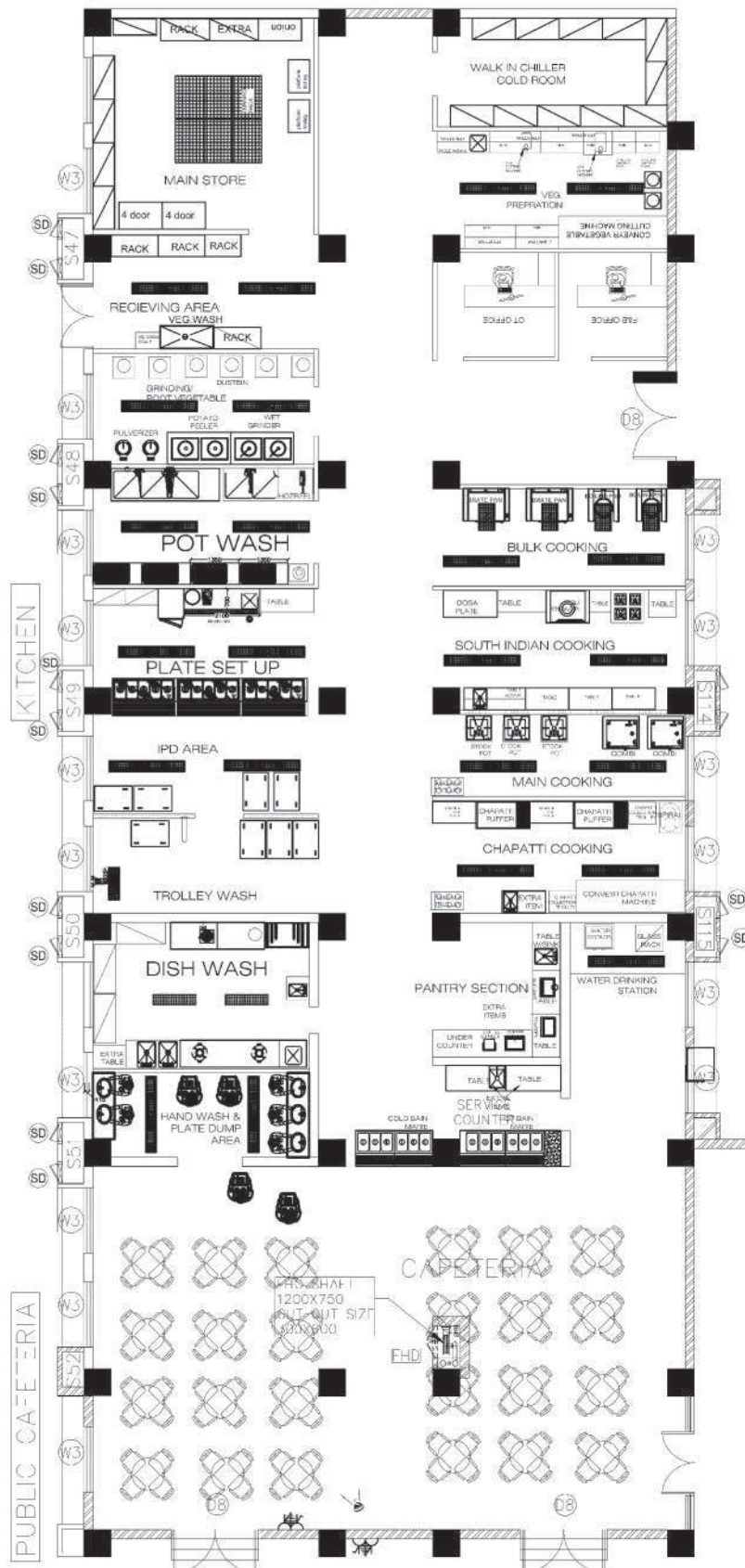


SS TANDOOR (Gas/Charcoal)



DRUM TANDOOR

COMPLETE TURN-KEY PROJECTS AUTO-CAD DESIGNING, PLANNING & COMMISSIONING



**"ONE
STOP
SOLUTION
FOR
YOUR
HORECA
NEEDS"**



SAIMEX

SINCE '98



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