



Professional Kitchen Equipment

2012

WELCOME

This year, we have once again added many new devices to our comprehensive product portfolio. Our range is characterised both by excellent economy and user-friendliness and by great value for money.

Supplemented by our comprehensive service package, customer satisfaction is what drives our activities. This is, at the same time, our challenge and objective. Our committed and experienced staff will be pleased to give you active support.

Visit our head office in Salzkotten, experience our range of products at first hand in our showroom and get to know your contact person. You are always welcome!



Andreas Heumüller
Managing Director



Bartscher GmbH Experience and Competence since 1876

Bartscher GmbH is a supplier of professional kitchen equipment. Since the company was founded in 1876 and the expansions of the family business in the sixties, Bartscher GmbH has consistently taken steps towards becoming a market leading kitchen supplier in Germany.

A modern high-bay warehouse for 9000 pallets and over 15000 m² of storage space guarantees a high availability of the whole range of products and a fast order processing. These are important reasons for success of all customers.

Bartscher shows an international presence by taking part in all relevant exhibitions of the industry worldwide and with own representatives in European main countries.

Trade Fair Calendar 2012

A brief overview of our trade fair appearances

January 2012

09. - 12. Horecava, Amsterdam

February 2012

11. - 15. Intergastra, Stuttgart

March 2012

09. - 14. Internorga, Hamburg

21. - 23. Eurogastro, Warsaw

September 2012

02. - 05. Hogatec, Essen

25. - 28. PIR, Moscow

October 2012

17. - 21. Hostelco, Barcelona

WE ARE THE RIGHT PARTNER FOR YOU, BECAUSE

1

LONG-TERM INDUSTRY EXPERIENCE

We are as reliable as our products: We have been meeting the highest consulting and technology requirements for 135 years. Bartscher stands for experience and competence in professional kitchen equipment.

2

COMPREHENSIVE PRODUCT RANGE

We offer everything professionals can dream of: from complete solutions for professional kitchens to exclusive Hi-light Salamanders and small appliances. Our product portfolio is unique. Our large-scale warehouse ensures a high availability.

3

CUSTOMER FOCUS

We feel committed to fulfill your high requirements. Your contact person will help and support you. A competent and easy-to-reach hotline completes our service offer.

4

EXTENSIVE SERVICE PACKAGE

Our fast and effective after sales service minimises eventual downtimes of your devices. We make sure that your customers won't miss a thing.

5

QUALITY

Solid design, perfect finish and ergonomics are our guiding principles. Our devices are designed to meet the requirements of professionals, being highly durable, easy to clean and last but not least energy-efficient.



Bartscher offers a complete and outstanding product range of large and small kitchen equipment for the catering industry. Our comprehensive catalogue covers every kind of equipment from combi steamers to citrus presses, from convection ovens to table top grills, including such exclusive premium products as the Hi-Light Salamander.

IMPORTANT INFORMATION

Our general terms and conditions are valid for all deliveries only. Statements of weight do not include packing and transport materials/equipment, (Euro Pallets, One Way Pallets etc).

Technical specifications are subject to change without notice. All prices are given in Euro, not including delivery charges or value added tax.

Repairs to small appliances:

small appliances must be returned to the factory or to your specialist dealer for repair.



Information about new products and special offers can be found at: www.bartscher.de

Bartscher GmbH
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- ✓ Gas stove made of CNS 18/10
- ✓ Heavy cast-iron grills
- ✓ Gas burners with safety pilot
- ✓ Manual ignition
- ✓ Electric oven GN 1/1
- ✓ Stainless steel legs are height adjustable
- ✓ Stainless steel handles
- ✓ Preset to natural gas H, propane jets are enclosed



**Gas stove 4 burners MFG 740
with electric air circulating oven GN 1/1**

Size: W 800 x D 700 x H 850-900 mm

Power: gas 19,0 kW

4 gas burners: 2 x 3,5 kW / 2 x 6,0 kW

Electric oven GN 1/1

W 638 x D 420 x H 355 mm, 3,0 kW / 1 NAC 230 V

Temperature range: 50 °C - 270 °C

Includes 1 grid, 1 baking tray

Weight: 66,6 kg

EAN 4015613505121

■ **Code-No. 158.8001**

■ **Euro 2.075,-**



**Gas stove 6 burners MFG 760
with electric air circulating oven GN 1/1
and open base frame**

Size: W 1200 x D 700 x H 850-900 mm

Power: gas 28,5 kW

6 gas burners: 3 x 3,5 kW / 3 x 6,0 kW

Electric oven GN 1/1

W 638 x D 420 x H 355 mm, 3,0 kW / 1 NAC 230 V

Temperature range: 50 °C - 270 °C

Open base frame W 345 x D 490 x H 470 mm

Includes 1 grid, 1 baking tray

Weight: 90,6 kg

EAN 4015613525495

■ **Code-No. 158.8501**

■ **Euro 2.675,-**





Gas stove 5 burners*

Size: W 900 x D 600 x H 850-900 mm
5 gas burners:
1 x 1,0 kW / 2 x 1,75 kW
1 x 3 kW / 1 x 3,6 kW

Electric multifunction oven

Volume of oven: 117 litres
W 747 x D 435 x H 360 mm
Temperature range: 50 °C - 250 °C
Power: Gas 11,1 kW
Power: Electric 2,5 kW / 230 V
Weight: 63 kg
EAN 4015613469577

Code-No. 150.9511

Euro 1.419,-

- ✓ Gas stove made of CNS 18/10
- ✓ Cast-iron grids
- ✓ Gas burners with safety pilot
- ✓ Electronic single-hand ignition
- ✓ Multifunction oven with grill
- ✓ Oven door double vitrification
- ✓ Legs are height adjustable
- ✓ Oven with black enamel
- ✓ Preset to natural gas H, propane jets are enclosed



Preset to natural gas H

Baking tray

EAN 4015613405155

Code-No. 0416529

Euro 25,-

Oven grid

EAN 4015613405162

Code-No. 008H011

Euro 20,-

Gas stove 5 burners HT96*

Size: W 900 x D 600 x H 890-910 mm
5 gas burners:
1 x 1,0 kW / 2 x 1,75 kW
1 x 3,0 kW / 1 x 3,6 kW

Electric multifunction oven

Volume of oven: 100 litres
W 635 x D 435 x H 360 mm
Temperature range: 50 °C - 250 °C
Power: Gas 11,1 kW
Power: Electric 2,5 kW / 230 V
Electronic timer for presetting start/end
Weight: 78 kg
EAN 4015613469591

Code-No. 150.5011

Euro 1.898,-

- ✓ Gas stove made of CNS 18/10
- ✓ Heavy cast-iron grills with scratch protection
- ✓ Gas burners with safety pilot
- ✓ Electronic single-hand ignition
- ✓ Multifunction oven with grill and timer
- ✓ Oven door triple vitrification
- ✓ Oven light
- ✓ Stainless steel legs are height adjustable
- ✓ Stainless steel handles
- ✓ Oven with black enamel
- ✓ Preset to natural gas H, propane jets are enclosed



Preset to natural gas H

Cerane stove, 5 cooking zones*

Size: W 900 x D 600 x H 890-910 mm
Total power: 11,4 kW / 3 NAC 400 V
5 cooking zones:
1x two-circular cooking zone:
Ø 120/210 mm, 0,7/2,1 kW
1x cooking zone in the middle:
Ø 170/265, 1,4/2,2 kW
1x cooking zone Ø 210 mm, 2,2 kW
2x cooking zone Ø 145 mm each 1,2 kW

Electric multifunction oven, 2,5 kW

Volume of oven: 100 litres
W 635 x D 435 x H 360 mm
Temperature range: 50 °C - 250 °C
Weight: 78 kg
EAN 4015613469621

Code-No. 155.660

Euro 2.298,-

- ✓ Cerane stove made of CNS 18/10
- ✓ Glass-Ceramic cooktop
- ✓ Multifunction oven with grill and timer
- ✓ Oven door triple vitrification
- ✓ Oven light
- ✓ Stainless steel legs are height adjustable
- ✓ Stainless steel handles
- ✓ Oven with black enamel

Baking tray

EAN 4015613484174

Code-No. 001T664

Euro 62,10

Oven grid

EAN 4015613395692

Code-No. 008M901

Euro 29,-



*The device is not suitable for continuous commercial use.

Series Ambassade



Series Ambassade

The Ambassade range of cooking appliances covers the basic needs of the market.

Excellent choice as initial equipment for the professional kitchen, ideal as an additional cooker for busy times.

Pleasing good looks and high quality design means the range is very well suited to being in view of the guest.

- ✓ Devices made of CNS 18/10
- ✓ Construction depth 650 mm, height from 900 to 920 mm
- ✓ The series meets highest demands of functionality and performance
- ✓ Top design, thus ideal for use in view of guests
- ✓ Trouble-free cleaning
- ✓ Electric and gas model
- ✓ Devices are preset to natural gas H - Liquid gas on request
- ✓ Economical energy consumption
- ✓ Device linking via U-gutter for better hygiene



**Gas stove, 2 burners
with open base frame**
W 400 x D 650 x H 900 mm
Power: 8 kW
2 high-capacity burners 4,0 kW
Thermoelectric safety device
Weight: 45 kg
EAN 4015613303154
■ **Code-No. 200.1621**
■ **Euro 1.056,-**



**Gas stove, 4 burners
with open base frame**
W 800 x D 650 x H 900 mm
Power: 14 kW
2 high-capacity burners 4,0 kW
2 burners 3,0 kW
Thermoelectric safety device
EAN 4015613294469
■ **Code-No. 200.4441**
■ **Euro 1.998,-**



Gas cooker, 5 burners
W 1000 x D 650 x H 300 mm
Power: 16,5 kW
1 heavy-duty burner 5,0 kW
1 high-capacity burner 4,0 kW
2 normal burners each 3,0 kW
1 economy burner 1,5 kW
Thermoelectric safety device
Weight: 66 kg
EAN 4015613306568
■ **Code-No. 200.1551**
■ **Euro 1.695,-**



Base frame fits for Series Ambassade
W 1000 x D 540 x H 600 mm
Weight: 16 kg
EAN 4015613306551
■ **Code-No. 110.1231**
■ **Euro 635,-**



Devices are preset to natural gas H -
Liquid gas on request



**Gas stove 5 burners
with 1 large gas oven**

W 1000 x D 650 x H 900 mm

Power: 23,5 kW

1 heavy-duty burner 5,0 kW

1 high-capacity burner 4,0 kW

2 normal burners each 3,0 kW

1 economy burner 1,5 kW

Thermoelectric safety device

Gas oven:

W 900 x D 455 x H 305 mm, 7 kW

Includes 1 grid, 1 baking tray, 1 baking tray (deep)

Weight: 125 kg

EAN 4015613294445

Code-No. 200.4551

Euro 3.365,-



**Gas stove 5 burners
with 1 large electric oven with grill**

W 1000 x D 650 x H 900 mm

Power: 16,5 kW

1 heavy-duty burner 5,0 kW

1 high-capacity burner 4,0 kW

2 normal burners each 3,0 kW

1 economy burner 1,5 kW

Thermoelectric safety device

Electric oven:

W 900 x D 455 x H 305 mm, 5 kW, 2 NAC 400 V

Includes 1 grid, 1 baking tray, 1 baking tray (deep)

Weight: 123 kg

EAN 4015613304618

Code-No. 200.4561

Euro 3.698,-



**Gas stove 5 burners
with 2 gas ovens**

W 1000 x D 650 x H 900 mm

Power: 23,5 kW

1 heavy-duty burner 5,0 kW

1 high-capacity burner 4,0 kW

2 normal burners each 3,0 kW

1 economy burner 1,5 kW

Thermoelectric safety device

Gas oven:

W 400 x D 455 x H 305 mm,
each 3,5 kW

Includes 1 grid, 1 baking tray

Weight: 130 kg

EAN 4015613302874

Code-No. 200.5771

Euro 3.249,-

**Gas stove 5 burners
with 2 electric convection
ovens**

W 1000 x D 650 x H 900 mm

Power: 16,5 kW

1 heavy-duty burner 5,0 kW

1 high-capacity burner 4,0 kW

2 normal burners each 3,0 kW

1 economy burner 1,5 kW

Thermoelectric safety device

Electric convection ovens each:

W 400 x D 455 x H 305 mm,

each 2,65 kW 1 NAC 230 V

Includes 1 grid, 1 baking tray

Weight: 128 kg

EAN 4015613304601

Code-No. 200.5781

Euro 4.069,-



Devices are preset to natural gas H -
Liquid gas on request



**Electric stove, 4 hot-plates
with electric convection oven**

W 600 x D 650 x H 900 mm
Power: 9,65 kW / 3 NAC 400 V
4 hot-plates:
2 x 2,0 kW, Ø 180 mm
2 x 1,5 kW, Ø 145 mm

Convection oven :
W 400 x D 455 x H 305 mm,
2,65 kW
Includes 1 grid, 1 baking tray
Weight: 89 kg
EAN 4015613304632

■ **Code-No. 200.311**
■ **Euro 2.998,-**



**Electric stove, 5 hot-plates
with 1 large electric oven**

W 1000 x D 650 x H 900 mm
Power: 14,6 kW / 3 NAC 400 V
5 hot-plates:
1 x 2,6 kW Ø 220 mm
2 x 2 kW Ø 180 and 220 mm
2 x 1,5 kW Ø 180 and 145 mm

Baking oven
W 900 x D 455 x H 305 mm,
with top and bottom heat 2 x 2,5 kW
and grill 2 x 2,4 kW
Includes thermostat, 1 grid, 1 baking tray, 1 baking tray (deep)
Weight: 136 kg
EAN 4015613303079

■ **Code-No. 200.410**
■ **Euro 3.720,-**



Accessories for gas and electric stoves Series Ambassade

Fit for stoves Code-No.	Grid Code-No.	Baking tray Code-No.	Grease pan Code-No.
200.311 / 200.467 200.511 200.577 / 200.578	100.233 Euro 22,-	100.231 Euro 28,-	100.232 Euro 43,-
200.355	100.244 Euro 33,-	100.246 Euro 36,-	100.248 Euro 62,-
200.410 200.455 200.456	100.236 Euro 75,-	100.234 Euro 52,-	100.235 Euro 119,-



Grill plate, grooved
500 x 260 mm
EAN 4015613119588
■ **Code-No. 100.151**
■ **Euro 188,-**

Grill plate, smooth
500 x 260 mm
EAN 4015613455747
■ **Code-No. 100.150**
■ **Euro 217,-**



**Support ring for
small pots**
suitable for 3 kW and
4 kW burners
EAN 4015613120355
■ **Code-No. 100.230**
■ **Euro 21,-**

Series 600 Imbiss



Series 600 Imbiss

High performance cooking appliances achieved through practical space efficient modular construction.

Construction and configuration to meet your requirements.

Appliances made from high quality chrome nickel steel 18/10 for long service life with compact construction.

- ✓ Devices and base frames are completely made of CNS 18/10
- ✓ Construction depth 600 mm, module-wise either 400 mm or 600 mm width
- ✓ Compact design
- ✓ A capable Snack-device in the smallest space
- ✓ Modular architecture can be combined easily
- ✓ Variable arrangement of base frames
- ✓ Electric or gas model
- ✓ Devices are preset to liquid gas, natural gas jets are enclosed
- ✓ Ideal energy efficiency
- ✓ Perfect in function
- ✓ Easy cleaning
- ✓ Attractive design
- ✓ Series also compatible with counter attachment hood
- ✓ Device linking via wedge crosspiece



Gas stove 4 burners with electric multifunction oven

W 600 x D 600 x H 900 mm

Power: gas 19,0 kW

4 flames:

2 x 3,5 kW burners (front)

2 x 6,0 kW burners (back)

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 340 mm, 2,2 kW / 230 V

Temperature range: 50 - 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 89 kg

EAN 4015613547510

Code-No. 131.5563

Euro 2.349,-



Electric stove, 4 hot-plates with electric multifunction oven

W 600 x D 600 x H 900 mm

4 hot-plates each 2,0 kW, Ø 185 mm

Power: 10,2 kW / 3 NAC 400 V

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 340 mm, 2,2 kW

Temperature range: 50 - 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 80 kg

EAN 4015613547527

Code-No. 131.764

Euro 2.198,-



Cerane stove, 4 heating zones with electric multifunction oven

W 600 x D 600 x H 900 mm

4 cooking zones each 2,0 kW, 2x Ø 230 mm, 1x Ø 165 mm, 1x Ø 145 mm

Power: 10,2 kW / 3 NAC 400 V

Electric multifunction oven

Convection - grill - top and bottom heat

Volume of oven: 58 l

W 450 x D 380 x H 340 mm, 2,2 kW

Temperature range: 50 - 250 °C

Oven door double vitrification

Includes 1 grid, 1 baking tray

Weight: 40 kg

EAN 4015613547534

Code-No. 132.870

Euro 3.359,-



Baking tray

Size: 440 x 350 mm

EAN 4015613526621

Code-No. 052662

Euro 29,-

Oven grid

Size: 440 x 350 mm

EAN 4015613526638

Code-No. 052663

Euro 24,-



 Devices are preset to liquid gas

Gas stove, 2 burners

W 400 x D 600 x H 290 mm
Power: 9,5 kW
1 x 3,5 kW burner (front)
1 x 6,0 kW burner (back)
Weight: 20 kg
EAN 4015613547541

■ **Code-No. 131.7433**
■ **Euro 889,-**

Gas stove, 4 burners

W 600 x D 600 x H 290 mm
Power: 19,0 kW
2 x 3,5 kW burners (front)
2 x 6,0 kW burners (back)
Weight: 28 kg
EAN 4015613547558

■ **Code-No. 131.7463**
■ **Euro 1.298,-**



Electric cooker, 2 plates

W 400 x D 600 x H 290 mm
fast hot-plates each 2 kW: Ø 180 mm
Power: 4 kW / 2 NAC 400 V
Weight: 21 kg
EAN 4015613309989

■ **Code-No. 131.722**
■ **Euro 675,-**

Electric cooker, 4 plates

W 600 x D 600 x H 290 mm
fast hot-plates each 2 kW: Ø 180 mm
Power: 8 kW / 3 NAC 400 V
Weight: 30 kg
EAN 4015613310008

■ **Code-No. 131.734**
■ **Euro 1.049,-**



C
B

B	C
C	A

Cerane cooker, 2 plates

W 400 x D 600 x H 290 mm
Cooking zone: 1 x 2,5 kW, 1 x 1,8 kW
Power: 4,3 kW / 3 NAC 400 V
Weight: 15 kg
EAN 4015613418193

■ **Code-No. 131.800**
■ **Euro 1.369,-**

Cerane cooker, 4 plates

W 600 x D 600 x H 290 mm
Cooking zone: 2 x 2,5 kW, 1 x 1,8 kW, 1 x 1,2 kW
Power: 8,0 kW / 3 NAC 400 V
Weight: 21 kg
EAN 4015613418209

■ **Code-No. 131.850**
■ **Euro 2.149,-**

A 1,2 kW
B 1,8 kW
C 2,5 kW



Electric pasta cooker

W 600 x D 600 x H 900 mm
 Power: 5,5 kW / 3 NAC 400 V
 Basin capacity: 26 litres
 with water connection R1/2"
 with drain R1"
 Weight: 47 kg
 EAN 4015613547565
Code-No. 132.790
Euro 2.449,-



Delivered without baskets



**Pasta basket
 GN 1/6, right**
 155 x 155 x 240 mm
 EAN 4015613293240
Code-No. 022.918
Euro 108,-



**Pasta basket
 GN 1/6, left**
 155 x 155 x 240 mm
 EAN 4015613229287
Code-No. 022.928
Euro 108,-



**Pasta basket
 GN 1/3**
 290 x 142 x 210 mm
 EAN 4015613293233
Code-No. 022.920
Euro 149,-



**Pasta basket
 GN 1/3 length**
 310 x 155 x 240 mm
 EAN 4015613229300
Code-No. 022.930
Euro 149,-



**Pasta basket
 GN 2/9 length**
 310 x 100 x 240 mm
 EAN 4015613230306
Code-No. 023.030
Euro 139,-

Electric bain marie

W 400 x D 600 x H 290 mm
 Basin size:
 3 x 1/4 GN, 150 mm deep
 Power: 1,4 kW / 1 NAC 230 V
 Weight: 20,6 kg
 EAN 4015613310084
Code-No. 131.760
Euro 939,-



Delivered without GN containers
 and without connecting crosspiece

Electric bain marie

W 600 x D 600 x H 290 mm
 Basin size:
 1 x 1/1 GN, 2 x 1/4 GN, 150 mm deep
 Power: 2,8 kW / 1 NAC 230 V
 Weight: 28 kg
 EAN 4015613310091
Code-No. 131.770
Euro 1.198,-





Electric deep fat fryer with 1 basin 6 litres

W 400 x D 600 x H 290 mm
 Power: 3,3 kW / 1 NAC 230 V
 with fixed heating element
 Weight: 22 kg
 EAN 4015613309699
Code-No. 131.306
Euro 989,-

Substitute basket 6l

W 190 x D 270 x H 120 mm
 EAN 4015613192178
Code-No. 019217
Euro 65,-



Electric deep fat fryer with 2 basins each 6 litres

W 600 x D 600 x H 290 mm
 Power: 6,6 kW / 3 NAC 400 V
 with fixed heating element
 Weight: 31 kg
 EAN 4015613433264
Code-No. 131.413
Euro 1.769,-

Fatsafe
 Frying fat filter
 see catalogue page 172, 173



Electric deep fat fryer with 1 basin 8 litres

W 400 x D 600 x H 290 mm
 Power: 6,3 kW / 3 NAC 400 V
 with swivelling heating element
 Weight: 22 kg
 EAN 4015613433240
Code-No. 131.415
Euro 1.469,-

Substitute basket 8l small

W 110 x D 280 x H 100 mm
 EAN 4015613463483
Code-No. 02014725
Euro 69,-

Substitute basket 8l large

W 225 x D 275 x H 100 mm
 EAN 4015613463476
Code-No. 02013949
Euro 79,-



Electric deep fat fryer with 2 basins each 8 litres

W 600 x D 600 x H 290 mm
 Power: 12,6 kW / 3 NAC 400 V
 with swivelling heating element
 Weight: 31 kg
 EAN 4015613433257
Code-No. 131.425
Euro 2.379,-



Gas deep fat fryer with 1 basin 8 litres

W 400 x D 600 x H 290 mm
 Power: 6,7 kW
 Weight: 29 kg
 EAN 4015613433028

Code-No. 131.5113

Euro 1.695,-



Devices are preset to liquid gas

Substitute basket 8l small

W 120 x D 285 x H 120 mm
 EAN 40156132266892

Code-No. 022668

Euro 59,-

Substitute basket 8l large

W 240 x D 285 x H 120 mm
 EAN 4015613433295

Code-No. 021085

Euro 79,-



Gas deep fat fryer with 2 basins each 8 litres

W 600 x D 600 x H 290 mm
 Power: 13,4 kW
 Weight: 48 kg
 EAN 4015613433271

Code-No. 131.5213

Euro 2.859,-

Dish warmer

Power: 0,4 kW / 1 NAC 230 V
 Weight: 3,5 kg
 EAN 4015613323909

Code-No. 131.666

Euro 359,-



Electric warmer for French fries without dish warmer

W 400 x D 600 x H 290 mm
 Power: 1,38 kW / 1 NAC 230 V
 Weight: 22 kg
 EAN 4015613325996

Code-No. 131.660

Euro 798,-

Electric warmer for French fries with dish warmer

W 400 x D 600 x H 290 mm
 Power: 1,78 kW / 1 NAC 230 V
 Weight: 25,5 kg
 EAN 4015613309804

Code-No. 131.600

Euro 1.149,-



Work-top

W 400 x D 600 x H 290 mm
 with drawer W 320 x D 480 x H 180 mm
 Weight: 28 kg
 EAN 4015613548005

Code-No. 131.905

Euro 539,-



Work-top

W 600 x D 600 x H 290 mm
 with drawer W 520 x D 480 x H 180 mm
 Weight: 38 kg
 EAN 4015613548012

Code-No. 131.915

Euro 609,-





Electric griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
 W 400 x D 600 x H 290 mm
 Roasting surface: 333 x 480 mm
 Power: 3,6 kW / 1 NAC 230 V
 Weight: 41 kg
 EAN 4015613547572
Code-No. 132.115
Euro 1.749,-



Electric griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
 W 600 x D 600 x H 290 mm
 Roasting surface: 530 x 480 mm
 2 heating zones, separately adjustable
 Power: 7,2 kW / 3 NAC 400 V
 Weight: 60 kg
 EAN 4015613547589
Code-No. 132.125
Euro 2.039,-

Electric griddle plate, 1/2 smooth 1/2 grooved

W 600 x D 600 x H 290 mm
 Roasting surface: 530 x 480 mm
 2 heating zones, separately adjustable
 Power: 7,2 kW / 3 NAC 400 V
 Weight: 60 kg
 EAN 4015613547596
Code-No. 132.255
Euro 1.839,-




Gas griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
 W 400 x D 600 x H 290 mm
 Roasting surface: 333 x 480 mm
 Power: 4,6 kW
 Weight: 41 kg
 EAN 4015613547602
Code-No. 131.1413
Euro 1.919,-

Gas griddle plate, smooth

hard chromium-plated, special steel for better heat conductivity
 W 600 x D 600 x H 290 mm
 Roasting surface: 530 x 480 mm
 2 heating zones, separately adjustable
 Power: 7,6 kW
 Weight: 60 kg
 EAN 4015613547619
Code-No. 131.1813
Euro 2.279,-

 Devices are preset to liquid gas



Gas lava rock grill

W 600 x D 600 x H 290 mm
 Power: 7,3 kW
 height-adjustable grid
 Weight: 51 kg
 EAN 4015613309972
Code-No. 131.7003
Euro 1.929,-



Combi-Scraper

for all steel plates and grids
 exchangeable blade
 Weight: 0,2 kg
 EAN 4015613249841
Code-No. 052.971
Euro 12,50

Substitute blade

Weight: 0,01 kg
 EAN 4015613267814
Code-No. 052.972
Euro 3,-

Base frame with 2 drawers

W 400 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Drawer: 309 x 500 x 150 mm
 Weight: 26 kg
 EAN 4015613310190
Code-No. 131.954
Euro 809,-



Device linking strip

EAN 4015613323787
Code-No. 132.060
Euro 29,-



Base frame, open with intermediate shelf

W 400 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Weight: 14 kg
 EAN 4015613310138
Code-No. 131.924
Euro 368,-

Base frame, open with intermediate shelf

W 600 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Weight: 17 kg
 EAN 4015613310145
Code-No. 131.926
Euro 396,-

Base frame, open with intermediate shelf

W 800 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Weight: 19 kg
 EAN 4015613548067
Code-No. 131.925
Euro 492,-



Base cabinet with swing door and intermediate shelf

W 400 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Weight: 17 kg
 EAN 4015613310169
Code-No. 131.944
Euro 498,-

Base cabinet with swing door and intermediate shelf

W 600 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Weight: 24 kg
 EAN 4015613310176
Code-No. 131.946
Euro 575,-

Base cabinet with swing door and intermediate shelf

W 1000 x D 550 x H 580 mm
 height-adjustable feet: max. 50 mm
 Weight: 38 kg
 EAN 4015613310183
Code-No. 131.940
Euro 825,-

Series 650 Snack



Series 650 Snack

A cooking range for the professional kitchen. Distinguished through optimal energy efficiency, high performance appliances and design allowing ideal cleaning efficiency.

Modular construction means units can be combined easily and in varied arrangements.

Appliances made entirely from chrome nickel steel 18/10.



- ✓ Snack-hoods for Snack-devices 650 mm deep available on request

- ✓ Devices and base frames are completely made of CNS 18/10
- ✓ Construction depth 650 mm, height 870 mm (incl. base frame)
- ✓ Devices width either 400 mm, 600 mm or 700 mm, devices height without chimney 295 mm
- ✓ High-performance devices for little required space
- ✓ Modular architecture is true to scale and can be combined easily
- ✓ Variable arrangement of base frames
- ✓ Electric or gas model
- ✓ Devices are preset to liquid gas, natural gas jets are enclosed
- ✓ Ideal energy efficiency
- ✓ Robust design
- ✓ Functional design, easy cleaning
- ✓ Attractive appearance
- ✓ Ideal series also applicable for counter top hoods
- ✓ Device linking via wedge crosspiece



**4 burner gas stove
with electric air circulating oven 1/1 GN**

W 700 x D 650 x H 870 mm
Power Gas: 18,0 kW
4 burners: 2 x 3,5 kW, 2 x 5,5 kW
with pilot flame

Electric oven, 1/1 GN
W 570 x D 490 x H 285 mm
4,2 kW / 3 NAC 400 V
Control range: 110 - 280 °C
Accessories: 1 grid, 1 baking tray
Weight: 68 kg
EAN 4015613548760

■ **Code-No. 115.1143**
■ **Euro 2.479,-**



**Electric oven, 4 hot-plates
with electric air circulating oven 1/1 GN**

W 700 x D 650 x H 870 mm
Total power: 12,4 kW / 3 NAC 400 V
4 hot-plates:

2 x 2,6 kW, Ø 220 mm
2 x 1,5 kW, Ø 180 mm

Electric oven, 1/1 GN
W 570 x D 490 x H 285 mm
4,2 kW / 3 NAC 400 V
Control range: 110 - 280 °C
Accessories: 1 grid, 1 baking tray
Weight: 64 kg
EAN 4015613548791

■ **Code-No. 115.058**
■ **Euro 2.375,-**



**Cerane stove, 4 heating zones
with electric air circulating oven 1/1 GN**

W 700 x D 650 x H 870 mm
Total power: 12,4 kW / 3 NAC 400 V
4 cooking zones:

2 x 2,5 kW, Ø 220 mm
1 x 1,8 kW, Ø 180 mm
1 x 1,2 kW, Ø 145 mm

Electric oven, 1/1 GN
W 570 x D 490 x H 285 mm
4,2 kW / 3 NAC 400 V
Control range: 110 - 280 °C
Accessories: 1 grid, 1 baking tray
Weight: 64 kg
EAN 4015613548814

■ **Code-No. 115.059**
■ **Euro 2.998,-**



Baking tray
W 530 x D 470 x H 37 mm
EAN 4015613559339
■ **Code-No. 115.805**
■ **Euro 129,-**

Oven grid
W 530 x D 470 mm
EAN 4015613559322
■ **Code-No. 105.804**
■ **Euro 35,-**



6 burner gas stove with gas oven and neutral cabinet

W 1100 x D 650 x H 870 mm
 Power Gas: 32 kW
 6 burners: 3 x 3,5 kW, 3 x 5,5 kW with pilot flame
Gas oven:
 W 570 x D 530 x H 295 mm, 5 kW
 Control range: 110 - 280 °C
 Accessories: 1 grid, 1 baking tray
 Weight: 120 kg
 EAN 4015613548869
Code-No. 115.1163
Euro 3.498,-

Baking tray

W 530 x D 470 x H 37 mm
 EAN 4015613559339
Code-No. 115.805
Euro 129,-

Oven grid

W 530 x D 470 mm
 EAN 4015613559322
Code-No. 105.804
Euro 35,-



Gas cooker

W 400 x D 650 x H 295 mm
 Power: 9,0 kW
 2 burners: 1 x 3,5 kW, 1 x 5,5 kW with pilot flame
 Weight: 19 kg
 EAN 4015613548906
Code-No. 115.1023
Euro 859,-

Gas cooker

W 700 x D 650 x H 295 mm
 Power: 18,0 kW
 4 burners: 2 x 3,5 kW, 2 x 5,5 kW with pilot flame
 Weight: 27 kg
 EAN 4015613548920
Code-No. 115.1033
Euro 1.279,-



Electric cooker

W 400 x D 650 x H 295 mm
 Power: 4,1 kW / 3 NAC 400 V
 2 hot-plates:
 1 x 2,6 kW Ø 220 mm,
 1 x 1,5 kW Ø 180 mm
 Weight: 18 kg
 EAN 4015613548937
Code-No. 115.005
Euro 759,-

Electric cooker

W 700 x D 650 x H 295 mm
 Power: 8,2 kW / 3 NAC 400 V
 4 hot-plates:
 2 x 2,6 kW Ø 220 mm
 2 x 1,5 kW Ø 180 mm
 Weight: 25 kg
 EAN 4015613548944
Code-No. 115.007
Euro 1.169,-



Devices are preset to liquid gas



Induction stoves with 1 cooking zone

W 400 x D 650 x H 295 mm
 Power: 5 kW / 3 NAC 400 V
 Glass hob W 348 x D 512 mm
 Induction coil Ø 220 mm
 Weight: 18 kg
 EAN 4015613548951

■ **Code-No. 115.090**
 ■ **Euro 3.749,-**



Induction stove with 2 cooking zones

W 700 x D 650 x H 295 mm
 Total power: 10 kW / 3 NAC 400 V
 Glass hob W 648 x D 512 mm, 2 x 5 kW
 Induction coils Ø 220 mm
 Weight: 25 kg
 EAN 4015613548968

■ **Code-No. 115.095**
 ■ **Euro 6.498,-**

Induction wok

W 400 x D 650 x H 295 mm
 Power: 5 kW / 3 NAC 400 V
 Cerane cuvette: Ø 300 mm
 Weight: 20 kg
 EAN 4015613548975

■ **Code-No. 115.099**
 ■ **Euro 4.289,-**



Electric bain-marie 1/1 GN, 150 mm deep

W 400 x D 650 x H 295 mm
 Power: 1,0 kW / 1 NAC 230 V
 Water outlet tap
 Weight: 15 kg
 EAN 4015613548982

■ **Code-No. 115.111**
 ■ **Euro 995,-**



Electric bain-marie 1/1 GN + 2 x 1/4 GN, 150 mm deep

W 600 x D 650 x H 295 mm
 Power: 1,8 kW / 1 NAC 230 V
 Water outlet tap
 Weight: 19 kg
 EAN 4015613548999

■ **Code-No. 115.112**
 ■ **Euro 1.395,-**





Electric roast fryer

W 400 x D 650 x H 295 mm
 Power: 4,5 kW / 3 NAC 400 V
 1 heating zone, roasting surface 250 x 400 mm
 fat collecting pan, which can be filled with water
 Weight: 24 kg
 EAN 4015613549002
Code-No. 115.137
Euro 1.519,-

Electric roast fryer

W 800 x D 650 x H 295 mm
 Power: 7,5 kW / 3 NAC 400 V
 1 heating zone, roasting surface 630 x 400 mm
 fat collecting pan, which can be filled with water
 Weight: 35 kg
 EAN 4015613549019
Code-No. 115.139
Euro 2.079,-



Electric shashlik- and frying pan

W 400 x D 650 x H 295 mm
 Power: 3,9 kW / 3 NAC 400 V
 stainless steel pan: W 310 x D 505 x H 100 mm
 Capacity: 12,5 litres
 Weight: 20 kg
 EAN 4015613549033
Code-No. 115.245
Euro 1.595,-



Gas lava rock grill

W 400 x D 650 x H 295 mm
 Power: 7,0 kW
 roasting surface: W 330 x D 580 mm
 Weight: 38 kg
 EAN 4015613549040
Code-No. 115.1583
Euro 1.629,-

Gas lava rock grill

W 800 x D 650 x H 295 mm
 Power: 14,0 kW
 with 2 heating zones
 roasting surface: W 660 x D 580 mm
 Weight: 70 kg
 EAN 4015613549057
Code-No. 115.1593
Euro 2.298,-



Lava rock
 7 kg bag
 EAN 4015613182049
Code-No. 100.611
Euro 66,-

 Devices are preset to liquid gas



Electric griddle plate, smooth

W 400 x D 650 x H 295 mm
 roasting surface steel W 396 x D 555 mm
 Power: 3,9 kW / 3 NAC 400 V
 Weight: 30 kg
 EAN 4015613549125
Code-No. 115.108
Euro 1.379,-



Gas griddle plate, smooth

W 400 x D 650 x H 295 mm
 roasting surface steel W 396 x D 555 mm
 Power: 5,0 kW
 Weight: 38 kg
 EAN 4015613549156
Code-No. 115.2163
Euro 1.419,-

Combi-Scraper

for all steel plates and grids
 exchangeable blade
 Weight: 0,2 kg
 EAN 4015613249841
Code-No. 052.971
Euro 12,50



Substitute blade

Weight: 0,01 kg
 EAN 4015613267814
Code-No. 052.972
Euro 3,-

Electric griddle plate, smooth

W 600 x D 650 x H 295 mm
 roasting surface steel W 596 x D 555 mm
 Power: 7,8 kW / 3 NAC 400 V
 Weight: 51 kg
 EAN 4015613549132
Code-No. 115.109
Euro 1.879,-



Gas griddle plate, smooth

W 600 x D 650 x H 295 mm
 roasting surface steel W 596 x D 555 mm
 Power: 10,0 kW
 Weight: 56 kg
 EAN 4015613549163
Code-No. 115.2173
Euro 1.759,-

Electric griddle plate, 1/2 smooth, 1/2 grooved

W 600 x D 650 x H 295 mm
 roasting surface steel W 596 x D 555 mm
 Power: 7,8 kW / 3 NAC 400 V
 Weight: 51 kg
 EAN 4015613549149
Code-No. 115.120
Euro 1.949,-



Gas griddle plate, 1/2 smooth, 1/2 grooved

W 600 x D 650 x H 295 mm
 roasting surface steel W 596 x D 555 mm
 Power: 10,0 kW
 Weight: 56 kg
 EAN 4015613549170
Code-No. 115.2093
Euro 1.679,-





Electric deep fat fryer

W 400 x D 650 x H 295 mm
 Power: 9,0 kW / 3 NAC 400 V
 Capacity 10 litres
 with **swivelling** heating element
 for easier cleaning
 Weight: 18 kg
 EAN 4015613549071
Code-No. 115.204
Euro 1.298,-

Substitute basket for electric deep fat fryers

Basket size W 180 x D 305 x H 110 mm
 EAN 4015613433172
Code-No. 024.8582
Euro 69,-

Electric deep fat fryer

W 600 x D 650 x H 295 mm
 Power: 18,0 kW / 3 NAC 400 V
 Capacity 2 basins each 10 litres
 with **swivelling** heating element
 for easier cleaning
 Weight: 31 kg
 EAN 4015613549088
Code-No. 115.205
Euro 2.098,-



Fatsafe
 Frying fat filter
 see catalogue page 172, 173

Gas deep fat fryer

W 400 x D 650 x H 295 mm
 Power: 7,0 kW
 Capacity 8 litres
 Weight: 26 kg
 EAN 4015613549101
Code-No. 115.2183
Euro 1.759,-

Substitute basket for gas deep fat fryers

Basket size W 200 x D 280 x H 115 mm
 EAN 4015613433196
Code-No. 024.8585
Euro 75,-

Gas deep fat fryer

W 600 x D 650 x H 295 mm
 Power: 14,0 kW
 Capacity 2 basins each 8 litres
 Weight: 44 kg
 EAN 4015613549118
Code-No. 115.2193
Euro 2.998,-

 Devices are preset to liquid gas





**Electric warmer
for French fries**

W 400 x D 650 x H 295 mm
 Power: 2,0 kW / 1 NAC 230 V
 Ceramics radiant heater
 Basin size: 1/1 GN
 Weight: 21 kg
 EAN 4015613549095
Code-No. 115.115
Euro 989,-



Electric pasta cooker

W 600 x D 650 x H 295 mm
 Power: 9,0 kW / 3 NAC 400 V
 Basin size 400 x 340 x 180 mm
 Water capacity 28 litres,
 with water inlet and outlet tap
 3 baskets included
 Weight: 28 kg
 EAN 4015613549064
Code-No. 115.138
Euro 2.298,-



Substitute basket for pasta cooker

Basket size W 100 x D 280 x H 115 mm
 EAN 4015613490298
Code-No. 049029
Euro 79,-

Work-top

W 400 x D 650 x H 295 mm
 Weight: 12 kg
 EAN 4015613549224
Code-No. 115.116
Euro 385,-



Work-top

W 600 x D 650 x H 295 mm
 Weight: 21 kg
 EAN 4015613549217
Code-No. 115.113
Euro 435,-





Electric multi-fryer

- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10



Electric multi-fryer

with drip collecting tray GN 1/1, 150 mm deep
 W 400 x D 650 x H 870 mm
 Capacity saucepan 13 litres
 W 320 x D 480 x H 90 mm
 Power: 4,0 kW / 3 NAC 400 V
 Weight: 27 kg
 EAN 4015613549187
Code-No. 115.155
Euro 2.549,-



Electric multi-fryer

with drip collecting tray GN 1/1, 150 mm deep
 W 600 x D 650 x H 870 mm
 Capacity saucepan 21 litres
 W 520 x D 480 x H 90 mm
 Power: 8,1 kW / 3 NAC 400 V
 Weight: 45 kg
 EAN 4015613549194
Code-No. 115.157
Euro 3.049,-



Sink

W 600 x D 650 x H 295 mm
 with single hole faucet 1/2"
 Water drain 1 1/2"
 Basin size: W 500 x D 400 x H 150 mm
 Weight: 16 kg
 EAN 4015613549200
Code-No. 115.114
Euro 898,-



open base unit
W 400 x H 600 mm
EAN 4015613432847
| **Code-No. 112.020**
| **Euro 345,-**



open base unit
W 800 x H 600 mm
EAN 4015613432861
| **Code-No. 112.022**
| **Euro 449,-**

Device linking strip
EAN 4015613215785
| **Code-No. 110.036**
| **Euro 42,-**



open base unit
W 600 x H 600 mm
EAN 4015613432854
| **Code-No. 112.021**
| **Euro 395,-**

open base unit
W 700 x H 600 mm
EAN 4015613550237
| **Code-No. 112.121**
| **Euro 395,-**



open base unit
W 1000 x H 600 mm
EAN 4015613432878
| **Code-No. 112.023**
| **Euro 525,-**



Drawer
Inner size: W 305 x D 525 x H 145 mm
EAN 4015613433219
| **Code-No. 112.028**
| **Euro 329,-**

✓ 2 drawers each base unit 400 mm are required



Door
for base units
350 mm width
EAN 4015613560014
| **Code-No. 112.027**
| **Euro 129,-**

Door
for base units
600 mm width
EAN 4015613560007
| **Code-No. 112.026**
| **Euro 159,-**



Shelf 400 mm
EAN 4015613432939
| **Code-No. 112.030**
| **Euro 70,-**

Shelf 600 mm
EAN 4015613432946
| **Code-No. 112.031**
| **Euro 79,-**

Shelf 700 mm
EAN 4015613560021
| **Code-No. 112.032**
| **Euro 84,-**

Series 700 Classic



Series 700 Classic

The absolute professional range made from chrome nickel steel 18/10.

Practically indestructible and thought through in the finest detail.

From the standing appliances range to the bridging units and base unit options, a highly effective professional kitchen of the highest standard.

- ✓ Devices made of CNS 18/10
- ✓ Depth 700 mm, height 850 - 900 mm
- ✓ Compactly designed, reliable
- ✓ Easy cleaning
- ✓ Front panel with large operating knobs
- ✓ Electric or gas model
- ✓ Devices are preset to natural gas H, liquid gas and natural gas L jets are enclosed
- ✓ Gas stoves with pilot flame
- ✓ Gas stoves with dual circuit burner with high efficiency due to clean combustion
- ✓ High efficiency due to low energy consumption
- ✓ Pilot flame protected via extra cover
- ✓ Deep fat fryers with large cooling zone
- ✓ New device linking. The devices are interlocked



**Gas stove, 2 burners
with open base frame**

W 400 x D 700 x H 850-900 mm
Power: 9,1 kW gas
2 burners: 1 x 5,5 kW, 1 x 3,6 kW
Weight: 42 kg
EAN 4015613484228
Code-No. 285.1021
Euro 1.498,-



**Gas stove, 4 burners
with open base frame**

W 800 x D 700 x H 850-900 mm
Power: 18,2 kW gas
4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Weight: 71 kg
EAN 4015613484235
Code-No. 285.1041
Euro 2.249,-



**Gas stove, 6 burners
with open base frame**

W 1200 x D 700 x H 850-900 mm
Power: 27,3 kW gas
6 burners: 3 x 5,5 kW, 3 x 3,6 kW
Weight: 100 kg
EAN 4015613484242
Code-No. 285.1061
Euro 3.069,-



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row
EAN 4015613520414
Code-No. 285.086
Euro 198,-

**Gas stove, 4 burners
with electric air circulating oven 1/1 GN**

W 800 x D 700 x H 850-900 mm
Power: 18,2 kW gas
4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW / 400 V
Temperature range: 100 °C - 300 °C
Weight: 112 kg
EAN 4015613484266
Code-No. 285.2241
Euro 3.529,-



Devices are preset
to natural gas H



Gas stove, 4 burners with gas oven 2/1 GN

W 800 x D 700 x H 850-900 mm
 Power: 25,7 kW gas
 4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Gas oven 2/1 GN,
 W 535 x D 675 x H 265 mm, 7,5 kW
 Temperature range: 140 °C - 300 °C
 Weight: 115 kg
 EAN 4015613484259
Code-No. 285.2341
Euro 3.298,-

Gas stove, 4 burners with electric oven 2/1 GN

W 800 x D 700 x H 850-900 mm
 Power: 18,2 kW gas
 4 burners: 2 x 5,5 kW, 2 x 3,6 kW
Electric oven 2/1 GN,
 W 535 x D 675 x H 265 mm,
 5,4 kW / 400 V
 Temperature range: 100 °C - 300 °C
 Weight: 130 kg
 EAN 4015613497044
Code-No. 285.2251
Euro 3.869,-

Optimum performance
 by means of dual circuit burner



Gas stove, 6 burners with gas oven 2/1 GN and neutral cabinet

W 1200 x D 700 x H 850-900 mm
 Power: 34,8 kW gas
 6 burners:
 3 x 5,5 kW, 3 x 3,6 kW
Gas oven 2/1 GN,
 W 535 x D 675 x H 265 mm,
 7,5 kW
 Temperature range: 140 °C - 300 °C
 Neutral cabinet
 W 350 x D 610 x H 400 mm
 Weight: 155 kg
 EAN 4015613484273
Code-No. 285.2361
Euro 4.298,-

Gas stove, 6 burners with electric air circulating oven 1/1 GN and neutral cabinet

W 1200 x D 700 x H 850-900 mm
 Power: 27,3 kW gas
 6 burners:
 3 x 5,5 kW, 3 x 3,6 kW
Electric oven 1/1 GN,
 W 541 x D 363 x H 300 mm,
 3,6 kW / 400 V
 Temperature range: 100 °C - 300 °C
 Neutral cabinet
 W 350 x D 610 x H 400 mm
 Weight: 152 kg
 EAN 4015613484280
Code-No. 285.2461
Euro 4.469,-



Gas stove, 6 burners with large gas oven

W 1200 x D 700 x H 850-900 mm
 Power: 40,3 kW gas
 6 burners: 3 x 5,5 kW, 3 x 3,6 kW
Gas oven
 W 1050 x D 530 x H 300 mm, 13 kW
 Temperature range: 140 °C - 300 °C
 Weight: 177 kg
 EAN 4015613484297
Code-No. 285.2261
Euro 4.389,-



Sliding grid made of CNS

Suitable for 2 cooking zones
 in a row
 EAN 4015613520414
Code-No. 285.086
Euro 198,-



Devices are preset
 to natural gas H



**Cerane stove, 2 heating zones
with open base frame**

W 400 x D 700 x H 850-900 mm
Power: 4,6 kW / 3 NAC 400 V
2 cooking zones: Ø 210 mm, 2 x 2,3 kW
Weight: 40 kg
EAN 4015613484358
| **Code-No. 287.410**
| **Euro 2.298,-**



**Cerane stove, 4 heating zones
with open base frame**

W 800 x D 700 x H 850-900 mm
Power: 9,2 kW / 3 NAC 400 V
4 cooking zones: Ø 210 mm, 4 x 2,3 kW
Weight: 50 kg
EAN 4015613484365
| **Code-No. 287.420**
| **Euro 3.295,-**



**Cerane stove, 4 heating zones
with electric air circulating oven 1/1 GN**

W 800 x D 700 x H 850-900 mm
Power: 12,8 kW, 3 NAC 400 V
4 cooking zones: Ø 210 mm, 4 x 2,3 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100 °C - 300 °C
Weight: 98 kg
EAN 4015613484372
| **Code-No. 287.430**
| **Euro 4.849,-**





Electric stove, 2 hot-plates with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5,2 kW / 3 NAC 400 V
2 hot-plates: Ø 220 mm
2 x 2,6 kW
Weight: 34 kg
EAN 4015613484303
■ **Code-No. 286.102**
■ **Euro 1.375,-**

Electric stove, 4 hot-plates with open base frame

W 800 x D 700 x H 850-900 mm
Power: 10,4 kW / 3 NAC 400 V
4 hot-plates: Ø 220 mm
4 x 2,6 kW
Weight: 49 kg
EAN 4015613484310
■ **Code-No. 286.104**
■ **Euro 1.829,-**



Electric stove, 6 hot-plates with open base frame

W 1200 x D 700 x H 850-900 mm
Power: 15,6 kW / 3 NAC 400 V
6 hot-plates: Ø 220 mm, 6 x 2,6 kW
Weight: 80 kg
EAN 4015613484327
■ **Code-No. 286.106**
■ **Euro 2.349,-**



Electric stove, 4 hot-plates with electric air circulating oven 1/1 GN

W 800 x D 700 x H 850-900 mm
Power: 14 kW / 3 NAC 400 V
4 hot-plates: Ø 220 mm, 4 x 2,6 kW
Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW / 3 NAC 400 V
Temperature range: 100 °C - 300 °C
Weight: 95 kg
EAN 4015613484334
■ **Code-No. 286.224**
■ **Euro 3.319,-**

Electric stove, 4 hot-plates with electric oven 2/1 GN

same as model 286.224, except
Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW / 400 V
Weight: 95 kg
EAN 4015613497068
■ **Code-No. 286.234**
■ **Euro 3.349,-**



**Electric stove, 6 hot-plates
with electric air circulating oven 1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm
Power: 19,2 kW / 3 NAC 400 V
6 hot-plates: Ø 220 mm, 6 x 2,6 kW

Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100 °C - 300 °C
Neutral cabinet W 350 x D 610 x H 400 mm
Weight: 132 kg

EAN 4015613484341

Code-No. 286.246

Euro 3.945,-



Oven detergent
see catalogue
page 83



**Electric stove, 4 hot-plates
with rectangular hot-plates
and electric air circulating oven 1/1 GN**

W 800 x D 700 x H 850-900 mm
Power: 14 kW / 3 NAC 400 V
4 hot-plates: 220 x 220 mm, 4 x 2,6 kW

Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100 °C - 300 °C
Weight: 95 kg

EAN 4015613486239

Code-No. 286.324

Euro 4.198,-



**Electric stove, 6 hot-plates
with rectangular hot-plates
with electric air circulating oven 1/1 GN
and neutral cabinet**

W 1200 x D 700 x H 850-900 mm
Power: 19,2 kW / 3 NAC 400 V
6 hot-plates: 220 x 220 mm, 6 x 2,6 kW

Electric oven 1/1 GN,
W 541 x D 363 x H 300 mm, 3,6 kW
Temperature range: 100 °C - 300 °C
Neutral cabinet W 350 x D 610 x H 400 mm
Weight: 132 kg

EAN 4015613486246

Code-No. 286.346

Euro 4.949,-





Electric lift salamander HLS 3110 3 heating elements, with keep warm function

Chrome nickel steel 18/10
Height-adjustable heating element
switchable to either 1 or 3 heating elements
Drip collecting tray and grid GN 1/1
Power: 4,8 kW / 3 NAC 400 V
W 590 x D 630 x H 500 mm
Weight: 70 kg
EAN 4015613525730

Code-No. 101.580
Euro 2.389,-

Induction: Cooking with Precision and Convenience

Heat, only where and when it is needed.

Induction is cooking with precision and convenience. No heating in advance, no residual heat at the end. Induction makes a pleasant environment in the kitchen. The benefits are incontestable: the shortest cooking times, improved safety (only the cookware gets hot), less cleaning (no burning on the hob). The "cold heat" saves time and energy: the fastest and most efficient way of cooking.



Induction stoves

- ✓ Very fast cooking times
- ✓ Low energy consumption
- ✓ Low heat generation
- ✓ Low cleaning effort
- ✓ High performance
- ✓ Separately adjustable heating zones



Induction stove, 2 heating zones with open base frame

W 400 x D 700 x H 850-900 mm
Total power: 10 kW / 3 NAC 400 V
Glass hob 350 x 560 mm, 2 x 5 kW
Induction coils Ø 230 mm
Weight: 51 kg
EAN 4015613488271

Code-No. 286.410
Euro 7.098,-



Induction stove, 4 heating zones with open base frame

W 800 x D 700 x H 850-900 mm
Total power: 20 kW / 3 NAC 400 V
Glass hob 650 x 560 mm, 4 x 5 kW
Induction coils Ø 260 mm
Weight: 79 kg
EAN 4015613488288

Code-No. 286.420
Euro 11.698,-





**Electric bain marie, 1 basin
with water inlet tap
with open base frame**

W 400 x D 700 x H 850-900 mm
Power: 1 kW / 230 V
Basin size: 1/1 GN
Weight: 38 kg
EAN 4015613484679
Code-No. **286.301**
Euro **1.649,-**



- ✓ Bain maries for GN containers, 150 mm deep
- ✓ All bain maries are delivered without GN-containers.



**Electric bain marie, 1 basin
with water inlet tap
with open base frame**

W 800 x D 700 x H 850-900 mm
Power: 2 kW / 230 V
Basin size: 2/1 GN
Weight: 50 kg
EAN 4015613484686
Code-No. **286.302**
Euro **2.175,-**



**Work table
with open base frame**

W 400 x D 700 x H 850-900 mm
1 drawer W 313 x D 545 x H 150 mm
Weight: 35 kg
EAN 4015613484716
Code-No. **284.804**
Euro **1.069,-**



**Work table
with open base frame**

W 800 x D 700 x H 850-900 mm
Weight: 64 kg
EAN 4015613484709
Code-No. **284.007**
Euro **1.249,-**





Gas griddle plate with compound plate, smooth with open base frame

W 400 x D 700 x H 850-900 mm
Power: 7 kW gas with piezo ignition
Cooking surface: W 327 x D 504 mm
Weight: 57 kg
EAN 4015613538860

■ **Code-No. 285.4061**
■ **Euro 2.759,-**

Gas griddle plate with steel plate, grooved with open base frame

W 400 x D 700 x H 850-900 mm
Power: 7 kW gas with piezo ignition
Cooking surface: W 327 x D 504 mm
Weight: 57 kg
EAN 4015613538877

■ **Code-No. 285.4071**
■ **Euro 2.179,-**

Electric griddle plate with compound plate, smooth with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5 kW / 3 NAC 400 V
Cooking surface: W 327 x D 504 mm
Weight: 54 kg
EAN 4015613536538

■ **Code-No. 286.406**
■ **Euro 2.475,-**

Electric griddle plate with steel plate, grooved with open base frame

W 400 x D 700 x H 850-900 mm
Power: 5 kW / 3 NAC 400 V
Cooking surface: W 327 x D 504 mm
Weight: 54 kg
EAN 4015613536545

■ **Code-No. 286.407**
■ **Euro 2.109,-**



Gas griddle plate with compound plate, smooth with open base frame

W 800 x D 700 x H 850-900 mm
Power: 14 kW gas with piezo ignition
Cooking surface: W 727 x D 504 mm
Weight: 97 kg
EAN 4015613538884

■ **Code-No. 285.4081**
■ **Euro 3.398,-**

Electric griddle plate with compound plate, smooth with open base frame

W 800 x D 700 x H 850-900 mm
Power: 10 kW / 3 NAC 400 V
Cooking surface: W 727 x D 504 mm
Weight: 90 kg
EAN 4015613536569

■ **Code-No. 286.408**
■ **Euro 3.549,-**



Gas griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 700 x H 850 mm
Power: 14 kW gas with piezo ignition
Cooking surface: W 727 x D 504 mm
Weight: 97 kg
EAN 4015613538891

■ **Code-No. 285.6051**
■ **Euro 3.198,-**

Electric griddle plate with steel plate, 1/2 smooth and 1/2 grooved with open base frame

W 800 x D 700 x H 850 mm
Power: 10 kW / 3 NAC 400 V
Cooking surface: W 727 x D 504 mm
Weight: 90 kg
EAN 4015613536552

■ **Code-No. 286.409**
■ **Euro 3.298,-**





The Multi-Fryer is an all-rounder

a problem-solver that takes up little space in the kitchen.
Stainless steel with high performance and low energy consumption.

→ Frying • Cooking • Steaming • Keeping food warm

The rounded basin-bottom with an extra large outlet facilitates cleaning.
As a stand-alone appliance or integrated with other units, the multi-fryer has a place in every kitchen.



Electric multi-fryer

- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10

Electric multi-fryer

with drip collecting tray GN 1/1, 150 mm deep
W 400 x D 700 x H 850-900 mm
Total power: 5 kW / 3 NAC 400 V
Pan: W 300 x D 505 x H 110 mm
Capacity 12 litres
Weight: 55 kg
EAN 4015613488233

■ **Code-No. 286.710**
■ **Euro 3.659,-**



Electric multi-fryer

with drip collecting tray GN 1/1, 150 mm deep
W 800 x D 700 x H 850-900 mm
Total power: 10 kW / 3 NAC 400 V
Pan: W 650 x D 505 x H 110 mm
Capacity 26 litres
Weight: 95 kg
EAN 4015613488240

■ **Code-No. 286.720**
■ **Euro 5.149,-**





Electric standing deep fat fryer

W 400 x D 700 x H 850-900 mm
 Power: 15 kW / 3 NAC 400 V
 Basin capacity: 15 litres
 2 baskets: W 105 x D 245 x H 120 mm
 with fat collecting container
 Weight: 50 kg
 EAN 4015613486208
Code-No. 286.917
Euro 2.386,-

Electric standing deep fat fryer with 2 basins

W 400 x D 700 x H 850-900 mm
 Power: 15 kW / 3 NAC 400 V
 Basin capacity: 2 x 9 litres
 2 baskets: W 105 x D 260 x H 140 mm
 with fat collecting container
 Weight: 52 kg
 EAN 4015613486222
Code-No. 286.925
Euro 3.419,-



Electric standing deep fat fryer with 2 basins

W 800 x D 700 x H 850-900 mm
 Power: 30 kW / 3 NAC 400 V
 Basin capacity: 2 x 15 litres
 1 basket: W 260 x D 265 x H 100 mm
 2 baskets: W 105 x D 245 x H 120 mm
 with fat collecting container
 Weight: 72 kg
 EAN 4015613486215
Code-No. 286.922
Euro 3.879,-

Substitute basket 71

W 105 x D 245 x H 120 mm
 EAN 4015613488257
Code-No. 286.999
Euro 64,-

Substitute basket 151

W 260 x D 265 x H 100 mm
 EAN 4015613488264
Code-No. 286.998
Euro 76,-

Substitute basket 91

W 105 x D 260 x H 140 mm
 EAN 4015613529615
Code-No. 286.996
Euro 64,-



Electric warmer for French fries with open base frame

W 400 x D 700 x H 850-900 mm
 Power: 1 kW / 230 V
 Ceramic radiant heater
 Basin size 1/1 GN
 Weight: 33 kg
 EAN 4015613486253
Code-No. 286.626
Euro 1.998,-



Gas standing deep fat fryer

W 400 x D 700 x H 850-900 mm
 Power: 15 kW gas
 Basin capacity: 15 litres
 2 baskets: W 105 x D 245 x H 120 mm
 with fat collecting container
 Weight: 44 kg
 EAN 4015613484556
Code-No. 285.9171
Euro 2.489,-



Gas standing deep fat fryer with 2 basins

W 400 x D 700 x H 850-900 mm
 Power: 11,5 kW gas
 Basin capacity: 2 x 7 litres
 2 baskets: W 105 x D 245 x H 120 mm
 with fat collecting container
 Weight: 50 kg
 EAN 4015613486185
Code-No. 285.9251
Euro 3.275,-



Substitute basket 7I

W 105 x D 245 x H 120 mm
 EAN 4015613488257
Code-No. 286.999
Euro 64,-

Substitute basket 15I

W 260 x D 265 x H 100 mm
 EAN 4015613488264
Code-No. 286.998
Euro 76,-

Fatsafe
 Frying fat filter
 see catalogue page 172, 173



Gas standing deep fat fryer with 2 basins

W 800 x D 700 x H 850-900 mm
 Power: 30 kW gas
 Basin capacity: 2 x 15 litres
 1 basket: W 260 x D 265 x H 100 mm
 2 baskets: W 105 x D 245 x H 120 mm
 with fat collecting container
 Weight: 87 kg
 EAN 4015613486192
Code-No. 285.9271
Euro 4.298,-



Installation admissible only in combination with exhaust fumes flue.

for flue

EAN 4015613486680
Code-No. 285.062
Euro 322,-



for hood

EAN 4015613489124
Code-No. 295.2720
Euro 189,-



Devices are preset to natural gas H



Delivered without baskets.

Electric pasta cooker

W 400 x D 700 x H 850-900 mm
 Power: 7 kW / 3 NAC 400 V
 Capacity: 24 litres
 Incorporated water inlet and outlet tap
 Weight: 52 kg
 EAN 4015613484594
Code-No. 286.305
Euro 2.419,-



Gas pasta cooker

W 400 x D 700 x H 850-900 mm
 Power: 8,7 kW gas
 Capacity: 24 litres
 Incorporated water inlet and outlet tap
 Weight: 54 kg
 EAN 4015613484563
Code-No. 285.3051
Euro 2.498,-

Pasta basket GN 1/3 length

Basket CNS 18/10, plastic handle
 W 140 x D 290 x H 200 mm
 EAN 4015613490489
Code-No. 284.123
Euro 148,-

Pasta basket GN 1/3

Basket CNS 18/10, plastic handle
 W 290 x D 160 x H 200 mm
 EAN 4015613490465
Code-No. 284.113
Euro 167,-

Pasta basket GN 1/6

Basket CNS 18/10, plastic handle
 W 140 x D 140 x H 200 mm
 EAN 4015613490472
Code-No. 284.116
Euro 98,-



Delivered without baskets

Electric pasta cooker

W 800 x D 700 x H 850-900 mm
 Power: 14 kW / 3 NAC 400 V
 Capacity: 2 x 24 litres
 Incorporated water inlet and outlet tap
 Weight: 82 kg
 EAN 4015613484600
Code-No. 286.310
Euro 3.679,-

Gas pasta cooker

W 800 x D 700 x H 850-900 mm
 Power: 17,4 kW gas
 Capacity: 2 x 24 litres
 Incorporated water inlet and outlet tap
 Weight: 87 kg
 EAN 4015613484587
Code-No. 285.3101
Euro 3.939,-



Devices are preset to natural gas H



**Gas lava rock grill
with open base frame**

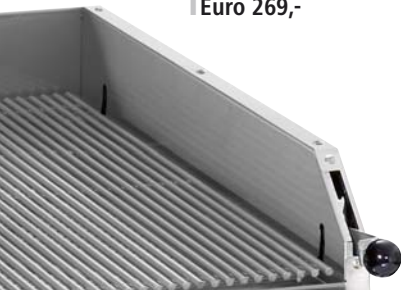
W 400 x D 700 x H 850-900 mm
 Power: 9 kW gas
 with piezo ignition
 height adjustable grid (V-grid) for meat
 Grilling surface: W 350 x D 530 mm
 Weight: 45 kg
 EAN 4015613486161
Code-No. 285.6201
Euro 2.449,-



Filling volume lava rock 4,5 kg

Round bar grid for fish

Stainless steel
 Weight: 5,5 kg
 EAN 4015613527796
Code-No. 285.099
Euro 269,-



Lava rock, 7 kg bag

EAN 4015613182049
Code-No. 100.611
Euro 66,-



**Gas lava rock grill
with open base frame**

W 800 x D 700 x H 850-900 mm
 Power: 18 kW gas
 with piezo ignition
 height adjustable grid (V-grid) for meat
 Grilling surface: W 750 x D 530 mm
 Weight: 65 kg
 EAN 4015613486178
Code-No. 285.6301
Euro 3.125,-



Filling volume lava rock 9 kg



Devices are preset
to natural gas H



Tilting frying pans

- ✓ Structure CNS 18/10
- ✓ Electric or gas models
- ✓ Stainless steel pan with iron base
- ✓ Thermostatic control from 50 °C - 300 °C
- ✓ Pan capacity: 50 litres
- ✓ Pan size: W 700 x D 420 x H 173 mm
- ✓ Water supply tap
- ✓ Tilttable hinged lid



Electric tilting frying pan with handwheel tilting device

W 800 x D 700 x H 850-900 mm
 Power: 6,5 kW / 3 NAC 400 V
 Weight: 120 kg
 EAN 4015613484655
Code-No. 286.670
Euro 4.895,-

Gas tilting frying pan with handwheel tilting device

W 800 x D 700 x H 850-900 mm
 Power gas: 12,5 kW
 Power electric: 0,05 kW / 230 V
 Weight: 130 kg
 EAN 4015613484631
Code-No. 285.6701
Euro 5.075,-

Electric tilting frying pan with electric motor-driven tilting device

W 800 x D 700 x H 850-900 mm
 Power: 6,75 kW / 3 NAC 400 V
 Weight: 125 kg
 EAN 4015613484662
Code-No. 286.600
Euro 5.198,-

Gas tilting frying pan with electric motor-driven tilting device

W 800 x D 700 x H 850-900 mm
 Power gas: 12,5 kW
 Power electric: 0,25 kW / 230 V
 Weight: 135 kg
 EAN 4015613484648
Code-No. 285.6001
Euro 5.275,-



Devices are preset to natural gas H



Boiling kettles

- ✓ CNS 18/10
- ✓ Electric or gas models
- ✓ Indirect heating
- ✓ Capacity 55 litres
- ✓ Internal dimensions: Ø 400 mm, height 450 mm
- ✓ Connection valve for hot and cold water 1/2"

Electric boiling kettle indirect heating

W 800 x D 700 x H 850-900 mm
 Internal dimensions: Ø 400 mm, height 450 mm
 Capacity: 55 litres
 Power: 12 kW / 3 NAC 400 V
 Connection valve for cold and hot water 1/2"
 Weight: 85 kg
 EAN 4015613527697
Code-No. 286.810
Euro 6.098,-

Gas boiling kettle indirect heating

W 800 x D 700 x H 850-900 mm
 Internal dimensions: Ø 400 mm, height 450 mm
 Capacity: 55 litres
 Power: 15,5 kW gas
 Connection valve for cold and hot water 1/2"
 Weight: 90 kg
 EAN 4015613527703
Code-No. 285.8011
Euro 6.198,-



**Exhaust gas flue only required
if the unit is not placed below
an exhaust hood.**

Exhaust flue

EAN 4015613486666
Code-No. 285.060
Euro 495,-





Grill plate for over two burners

Cast-iron grooved

W 375 x D 575 x H 38 mm

Weight: 18 kg

EAN 4015613486635

Code-No. 285.080

Euro 198,-



Frying and hot plate for over two burners

Cast-iron smooth, with drippings groove

W 375 x D 575 x H 38 mm

Weight: 18 kg

EAN 4015613486642

Code-No. 285.083

Euro 193,-



Support ring for small pots

Weight: 0,5 kg

EAN 4015613486659

Code-No. 285.085

Euro 26,-



Door for base frames, hinged for right or left

W 366 x D 96 x H 456 mm

Weight: 2 kg

EAN 4015613486604

Code-No. 285.050

Euro 195,-



2 drawers

W 350 x D 600 x H 400 mm

Weight: 14 kg

EAN 4015613530642

Code-No. 284.401

Euro 1.049,-



Heating for plate hot cupboard

W 95 x D 280 x H 310 mm

Power: 230 V / 2 kW

Weight: 5 kg

EAN 4015613486758

Code-No. 296.065

Euro 498,-

The Bartscher 700 series is as individual as your kitchen operation

One series — Three variants



Base frame construction

Your kitchen is already equipped with a tiled base?
Are you looking for cooking block variants that equally offer individual base frame options?
Do you need a compact kitchen solution?

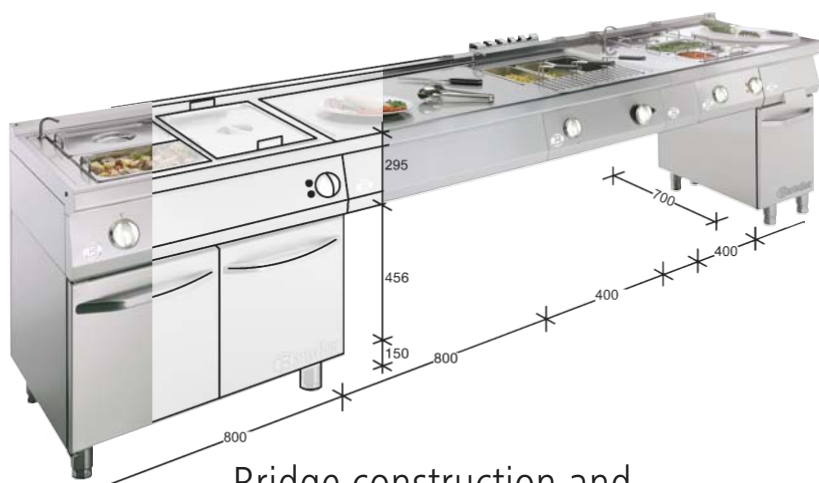
Then the Bartscher 700 series base frame product range is just right for you. The individual devices can be combined optimally in the customer's base frame construction.

Whether glass ceramic or as oven or a griddle plate, deep fryers or roasting tins: The range of elements is wide and variable and can be planned to meet your requirements individually.

The devices are interconnected and interlocked reliably during installation. Gas and electric devices can be complemented with various base frame elements.

Choose your optional accessories from smooth-running drawer or practical cabinets according to your individual requirements. The compact design makes cleaning easy - as hygiene is an utmost priority.

The extensive accessory products have been developed by professionals for professionals and include e.g. a heating unit for the plate warmer cabinet, large rotisserie, frying and simmering plates or the splash guard for griddle plates, spacious drawers and base frame doors or even a column with a water tap - this product range offers it all.



Bridge construction and tabletop modules

Do you want functional work spaces?
Are you looking for an individual kitchen design with extensive work areas?
Are you searching for an affordable alternative to floor-mounted appliances?
Do you want to overcome structural obstacles?

The bridge construction and tabletop modules of the Bartscher 700 series offer all this - with height-adjustable floor-mounted elements; individually plannable at an affordable price. This ensures flexibility and ergonomic work. In addition, the modular system is perfectly suited to circumvent pipes, sewers or other obstacles.

In addition, the open bridge construction variant is especially easy to clean. The interlocking connection of the individual devices with additional bridge base frame beams ensures utmost stability.

An additional benefit: The open surfaces offer extensive storage space. The wide range of accessories has been developed by professionals for professionals and includes e.g. the large rotisserie, frying and simmering plate or the splash guard for griddle plates, and even a column with a water tap - this product range offers it all.

Series 900 Master



Series 900 Master

The 900 series is designed for the professional kitchen where the highest production capacity is required.

Excellent functional design with electric or gas models with extra large operating knobs.

Constructed with solid high grade chrome nickel steel 18/10, for long life professional use.

- ✓ Devices made of CNS 18/10
- ✓ Depth 900 mm, height 850 - 900 mm
- ✓ Robust and compact design
- ✓ Front panel shaped with large operating knobs
- ✓ Electric or gas models
- ✓ Devices are preset to natural gas H, liquid gas jets and natural gas L jets are enclosed
- ✓ Gas stoves with pilot flame
- ✓ Gas stoves with dual circuit burner with high efficiency due to clean combustion
- ✓ Pilot fame protected via extra cover
- ✓ New device linking. The devices are screwed together



**Gas stove, 2 burners
with open base frame**

W 450 x D 900 x H 850-900 mm
Power: 12 kW
2 burners:
1 x 3,5 kW / 1 x 8,5 kW
Weight: 66 kg
EAN 4015613481937
| **Code-No. 295.1021**
| **Euro 1.959,-**



**Gas stove, 4 burners
with open base frame**

W 900 x D 900 x H 850-900 mm
Power: 23 kW
4 burners:
1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW
Weight: 108 kg
EAN 4015613481944
| **Code-No. 295.1041**
| **Euro 2.929,-**



**Gas stove, 6 burners
with open base frame**

W 1350 x D 900 x H 850-900 mm
Power: 35 kW
6 burners:
2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW
Weight: 154 kg
EAN 4015613481951
| **Code-No. 295.1061**
| **Euro 3.959,-**



Sliding grid made of CNS
Suitable for 2 cooking zones
in a row
EAN 4015613520421
| **Code-No. 295.086**
| **Euro 283,-**

**Gas stove, 8 burners
with open base frame**

W 1800 x D 900 x H 850-900 mm
Power: 47 kW
8 burners:
3 x 3,5 kW / 2 x 5,5 kW /
3 x 8,5 kW
Weight: 209 kg
EAN 4015613481906
| **Code-No. 295.1081**
| **Euro 5.198,-**



Devices are preset
to natural gas H



**Gas stove, 4 burners
with gas oven 2/1 GN**

W 900 x D 900 x H 850-900 mm
Power: 31 kW
4 burners:
1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW
Gas oven 2/1 GN,
W 535 x D 675 x H 265 mm, 8,0 kW
Temperature range: 140 °C - 300 °C
Weight: 155 kg
EAN 4015613481852
Code-No. 295.2141
Euro 4.059,-

**Gas stove, 4 burners
with electric oven 2/1 GN**

W 900 x D 900 x H 850-900 mm
Power: 23 kW gas
4 burners:
1 x 3,5 kW / 1 x 8,5 kW / 2 x 5,5 kW
Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW / 3 NAC 400 V
Temperature range: 100 °C - 300 °C
Weight: 170 kg
EAN 4015613481869
Code-No. 295.2241
Euro 4.359,-

Optimum performance by means of dual circuit burner



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row
EAN 4015613520421
Code-No. 295.086
Euro 283,-

**Gas stove, 6 burners
with gas oven 2/1 GN
and neutral cabinet**

W 1350 x D 900 x H 850-900 mm
Power: 43 kW
6 burners:
2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW
Gas oven 2/1 GN,
W 535 x D 675 x H 265 mm, 8 kW
Temperature range: 140 °C - 300 °C
Neutral cabinet W 349 x D 610 x H 400 mm
Weight: 211 kg
EAN 4015613481876
Code-No. 295.2361
Euro 5.319,-



**Gas stove, 6 burners
with electric oven 2/1 GN
and neutral cabinet**

W 1350 x D 900 x H 850-900 mm
Power: 35 kW gas
6 burners:
2 x 3,5 kW / 2 x 5,5 kW / 2 x 8,5 kW
Electric oven 2/1 GN,
W 535 x D 675 x H 265 mm, 5,4 kW / 3 NAC 400 V
Temperature range: 100 °C - 300 °C
Neutral cabinet W 349 x D 610 x H 400 mm
Weight: 220 kg
EAN 4015613481883
Code-No. 295.2461
Euro 5.729,-



Devices are preset
to natural gas H



**Gas stove, 8 burners
with 2 gas ovens 2/1 GN**

W 1800 x D 900 x H 850-900 mm

Power: 63 kW

8 burners:

3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW

2 gas ovens 2/1 GN,

W 535 x D 675 x H 265 mm, 8,0 kW each

Temperature range: 140 °C - 300 °C

Weight: 301 kg

EAN 4015613481913

Code-No. 295.2181

Euro 6.998,-



**Gas stove, 8 burners
with 2 electric ovens 2/1 GN**

W 1800 x D 900 x H 850-900 mm

Power: 47 kW gas

8 burners:

3 x 3,5 kW / 2 x 5,5 kW / 3 x 8,5 kW

2 electric ovens 2/1 GN,

W 535 x D 675 x H 265 mm,

5,4 kW / 3 NAC 400 V each

Temperature range: 100 °C - 300 °C

Weight: 305 kg

EAN 4015613481920

Code-No. 295.2281

Euro 7.789,-



Sliding grid made of CNS

Suitable for 2 cooking zones
in a row

EAN 4015613520421

Code-No. 295.086

Euro 283,-

Oven detergent
see catalogue
page 83



**Gas solid-top stove
with open base frame**

W 900 x D 900 x H 850-900 mm

Power: 14 kW

Solid-top with piezo ignition

Weight: 213 kg

EAN 4015613482033

Code-No. 295.7001

Euro 2.898,-

**Installation admissible only in combination
with exhaust fumes flue.
Total height including exhaust flue 1820 mm**

for flue

EAN 4015613486666

Code-No. 285.060

Euro 495,-

for hood

EAN 4015613489094

Code-No. 295.2700

Euro 318,-



Devices are preset
to natural gas H



**Cerane stove, 2 heating zones
with open base frame**

W 450 x D 900 x H 850-900 mm
 Power: 8 kW / 3 NAC 400 V
 2 cooking zones 4 kW each, 300 x 300 mm
 Weight: 55 kg
 EAN 4015613482040
Code-No. 296.410
Euro 2.998,-



**Cerane stove, 4 heating zones
with open base frame**

W 900 x D 900 x H 850-900 mm
 Power: 16 kW / 3 NAC 400 V
 4 cooking zones 4 kW each, 300 x 300 mm
 Weight: 73 kg
 EAN 4015613482057
Code-No. 296.420
Euro 4.875,-



**Cerane stove, 4 heating zones
with electric oven 2/1 GN**

W 900 x D 900 x H 850-900 mm
 Power: 21,4 kW / 3 NAC 400 V
 4 cooking zones 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
 W 535 x D 675 x H 265 mm, 5,4 kW
 Temperature range: 100 °C - 300 °C
 Weight: 130 kg
 EAN 4015613482064
Code-No. 296.430
Euro 6.245,-



Electric stove, 2 hot-plates with open base frame

W 450 x D 900 x H 850-900 mm
 Power: 8 kW / 3 NAC 400 V
 2 hot-plates 4 kW each, 300 x 300 mm
 Weight: 68 kg
 EAN 4015613482088
Code-No. 296.202
Euro 2.398,-



Electric stove, 4 hot-plates with open base frame

W 900 x D 900 x H 850-900 mm
 Power: 16 kW / 3 NAC 400 V
 4 hot-plates 4 kW each, 300 x 300 mm
 Weight: 97 kg
 EAN 4015613482095
Code-No. 296.204
Euro 3.535,-



Electric stove, 4 hot-plates with electric oven 2/1 GN

W 900 x D 900 x H 850-900 mm
 Power: 21,4 kW / 3 NAC 400 V
 4 hot-plates 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
 W 535 x D 675 x H 265 mm, 5,4 kW
 Temperature range: 100 °C - 300 °C
 Weight: 146 kg
 EAN 4015613482101
Code-No. 296.324
Euro 5.149,-



Electric stove, 6 hot-plates with electric oven 2/1 GN and neutral cabinet

W 1350 x D 900 x H 850-900 mm
 Power: 29,4 kW / 3 NAC 400 V
 6 hot-plates 4 kW each, 300 x 300 mm
Electric oven 2/1 GN,
 W 535 x D 675 x H 265 mm, 5,4 kW
 Temperature range: 100 °C - 300 °C
 Neutral cabinet W 349 x D 610 x H 400 mm
 Weight: 212 kg
 EAN 4015613482187
Code-No. 296.216
Euro 6.629,-





Induction stoves

- ✓ Very fast cooking times
- ✓ Low energy consumption
- ✓ Low heat generation
- ✓ Low cleaning effort
- ✓ High performance
- ✓ Separately adjustable heating zones



Induction stove, 2 heating zones with open base frame

W 450 x D 900 x H 850-900 mm
 Power: 10 kW / 3 NAC 400 V
 Glass hob 350 x 650 mm, 2 x 5 kW
 Induction coils Ø 260 mm
 Weight: 71 kg
 EAN 4015613488462
Code-No. 296.610
Euro 7.998,-

Induction stove, 4 heating zones with open base frame

W 900 x D 900 x H 850-900 mm
 Power: 20 kW / 3 NAC 400 V
 Glass hob 650 x 650 mm, 4 x 5 kW
 Induction coils Ø 260 mm
 Weight: 119 kg
 EAN 4015613488479
Code-No. 296.615
Euro 13.485,-

Electric multi-fryer

- ✓ Multifunctional device for frying, cooking, steaming, simmering
- ✓ Very short cooking time
- ✓ Low energy consumption
- ✓ Rounded basin
- ✓ High performance
- ✓ Pan made of CNS 18/10



Electric multi-fryer

with drip collecting tray GN 1/1, 150 mm deep
 W 900 x D 900 x H 850-900 mm
 Power: 14 kW / 3 NAC 400 V
 Pan size 683 x 700 x 110 mm
 Capacity 41,5 litres
 Weight: 120 kg
 EAN 4015613488806
Code-No. 296.425
Euro 6.098,-



Electric bain marie with open base frame

W 450 x D 900 x H 850-900 mm
 Power: 1,8 kW / 230 V
 Basin size:
 1 x 1/1 GN + 1 x 1/3 GN, 150 mm deep
 with water inlet at the basin
 and outlet at the bottom
 Weight: 55 kg
 EAN 4015613482422
Code-No. 296.301
Euro 2.219,-



- ✓ Bain maries for GN containers, 150 mm deep
- ✓ All bain maries are delivered without GN-containers.



Electric bain marie with open base frame

W 900 x D 900 x H 850-900 mm
 Power: 3,6 kW / 230 V
 Basin size:
 2 x 1/1 GN + 2 x 1/3 GN,
 150 mm deep
 with water inlet at the basin
 and outlet at the bottom
 Weight: 68 kg
 EAN 4015613482439
Code-No. 296.302
Euro 2.798,-

Gas bain marie with open base frame

W 900 x D 900 x H 850-900 mm
 Power: 6 kW
 Basin size:
 2 x 1/1 GN + 2 x 1/3 GN,
 150 mm deep
 with water inlet at the basin
 and outlet at the bottom
 Weight: 77 kg
 EAN 4015613482446
Code-No. 295.3021
Euro 2.879,-



Devices are preset to natural gas H

Neutral element with drawer and open base frame

W 450 x D 900 x H 850-900 mm
 1 drawer W 360 x D 800 x H 185 mm
 Weight: 55 kg
 EAN 4015613486543
Code-No. 296.103
Euro 1.349,-



Neutral element with open base frame

W 900 x D 900 x H 850-900 mm
 Weight: 72 kg
 EAN 4015613486550
Code-No. 296.102
Euro 1.548,-





**Electric griddle plate
with steel plate, smooth
with open base frame**

W 450 x D 900 x H 850-900 mm
Power: 6,6 kW / 3 NAC 400 V
Cooking surface: W 346 x D 658 mm
Weight: 78 kg
EAN 4015613536576
Code-No. 296.406
Euro 2.379,-



**Electric griddle plate
with steel plate, smooth
with open base frame**

W 900 x D 900 x H 850-900 mm
Power: 13,2 kW / 3 NAC 400 V
Cooking surface: W 796 x D 658 mm
Weight: 135,3 kg
EAN 4015613536583
Code-No. 296.408
Euro 3.559,-



**Electric griddle plate
with steel plate, 1/2 smooth and 1/2 grooved
with open base frame**

W 900 x D 900 x H 850-900 mm
Power: 13,2 kW / 3 NAC 400 V
Cooking surface: W 796 x D 658 mm
Weight: 131,3 kg
EAN 4015613536590
Code-No. 296.409
Euro 3.649,-



**Gas griddle plate
with steel plate, smooth
with open base frame**

W 450 x D 900 x H 850-900 mm
Power: 8 kW gas
with piezo ignition
Cooking surface: W 346 x D 658 mm
Weight: 83 kg
EAN 4015613538907
Code-No. 295.4031
Euro 2.459,-



**Gas griddle plate
with steel plate, smooth
with open base frame**

W 900 x D 900 x H 850-900 mm
Power: 13,8 kW gas
with piezo ignition
Cooking surface: W 796 x D 658 mm
Weight: 140,5 kg
EAN 4015613538938
Code-No. 295.4071
Euro 3.079,-



**Gas griddle plate
with steel plate, 1/2 smooth and 1/2 grooved
with open base frame**

W 900 x D 900 x H 850-900 mm
Power: 13,8 kW gas
with piezo ignition
Cooking surface: W 796 x D 658 mm
Weight: 140 kg
EAN 4015613538952
Code-No. 295.6051
Euro 3.325,-



Devices are preset
to natural gas H



Substitute basket small

130 x 280 x 145 mm
EAN 4015613490281
| **Code-No. 049.028**
| **Euro 65,-**

Substitute basket large

270 x 280 x 145 mm
EAN 4015613490274
| **Code-No. 049.027**
| **Euro 78,-**

Electric standing deep fat fryer

W 450 x D 900 x H 850-900 mm
Power: 15 kW / 3 NAC 400 V
Basin capacity: 18 litres
2 baskets W 130 x D 280 x H 145 mm, each with fat collecting container
Weight: 60 kg
EAN 4015613482361
| **Code-No. 296.620**
| **Euro 2.889,-**



Electric standing deep fat fryer with 2 basins

W 900 x D 900 x H 850-900 mm
Power: 30 kW / 3 NAC 400 V
Basin capacity: 2 x 18 litres
4 baskets W 130 x D 280 x H 145 mm, each with fat collecting container
Weight: 100 kg
EAN 4015613482378
| **Code-No. 296.960**
| **Euro 4.839,-**



Substitute basket small

130 x 280 x 130 mm
EAN 4015613490250
| **Code-No. 049.025**
| **Euro 59,-**

Substitute basket large

270 x 280 x 130 mm
EAN 4015613490267
| **Code-No. 049.026**
| **Euro 78,-**

Gas standing deep fat fryer

W 450 x D 900 x H 850-900 mm
Power gas: 18 kW
Power electric: 0,02 kW / 230 V
Basin capacity: 20 litres
2 baskets W 130 x D 280 x H 130 mm, each with fat collecting container
Weight: 72 kg
EAN 4015613482385
| **Code-No. 295.9251**
| **Euro 3.198,-**



Gas standing deep fat fryer with 2 basins

W 900 x D 900 x H 850-900 mm
Power gas: 36 kW
Power electric: 0,05 kW / 230 V
Basin capacity: 2 x 20 litres
4 baskets W 130 x D 280 x H 130 mm, each with fat collecting container
Weight: 130 kg
EAN 4015613482392
| **Code-No. 295.9501**
| **Euro 5.219,-**

Installation admissible only in combination with exhaust fumes flue.

for flue

EAN 4015613486673
| **Code-No. 285.061**
| **Euro 385,-**

for hood

EAN 4015613489100
| **Code-No. 295.2710**
| **Euro 279,-**



Devices are preset to natural gas H



Electric pasta cooker, with 1 basin

W 450 x D 900 x H 850-900 mm
 Power: 9,9 kW / 3 NAC 400 V
 Capacity: 40 litres
 Incorporated water inlet and outlet tap
 Weight: 60 kg
 EAN 4015613486390
Code-No. 296.310
Euro 3.098,-



✓ Delivered without baskets.



Gas pasta cooker, with 1 basin

W 450 x D 900 x H 850-900 mm
 Power: 13,8 kW Gas
 Capacity: 40 litres
 Incorporated water inlet and outlet tap
 Weight: 74 kg
 EAN 4015613486376
Code-No. 295.3011
Euro 3.198,-



Preset to natural gas H



Pasta basket GN 1/3 length

Basket CNS 18/10,
 plastic handle
 W 140 x D 290 x H 200 mm
 EAN 4015613490489
Code-No. 284.123
Euro 148,-

Pasta basket GN 1/3

Basket CNS 18/10,
 plastic handle
 W 290 x D 160 x H 200 mm
 EAN 4015613490465
Code-No. 284.113
Euro 167,-

Pasta basket GN 1/6

Basket CNS 18/10,
 plastic handle
 W 140 x D 140 x H 200 mm
 EAN 4015613490472
Code-No. 284.116
Euro 98,-



Filling volume lava rock 6 kg

**Gas lava rock grill
with open base frame**

W 450 x D 900 x H 850-900 mm
Power: 11 kW gas
with piezo ignition
grid (V-grid) for meat
Grilling surface: 420 x 675 mm
Weight: 75 kg
EAN 4015613486321
|| **Code-No. 295.4501**
|| **Euro 2.509,-**

**Frame with grid (V-grid)
height adjustable**

W 449 x D 810 x H 178 mm
grid (V-grid) for meat
Grilling surface: 420 x 675 mm
Weight: 10 kg
EAN 4015613527918
|| **Code-No. 296.465**
|| **Euro 569,-**

**Gas lava rock grill
with open base frame**

W 450 x D 900 x H 850-900 mm
Power: 11 kW gas
with piezo ignition
grid (round bar grid) for fish
Grilling surface: 420 x 675 mm
Weight: 78 kg
EAN 4015613486338
|| **Code-No. 295.4601**
|| **Euro 2.639,-**

**Frame with grid
(round bar grid)
height adjustable**

W 449 x D 810 x H 178 mm
grid (round bar grid) for fish
Grilling surface: 420 x 675 mm
Weight: 14,5kg
EAN 4015613527925
|| **Code-No. 296.466**
|| **Euro 699,-**



Filling volume lava rock 13 kg

Lava rock, 7 kg bag

EAN 4015613182049
|| **Code-No. 100.611**
|| **Euro 66,-**



**Gas lava rock grill
with open base frame**

W 900 x D 900 x H 850-900 mm
Power: 22 kW gas
with piezo ignition
Grid (round bar grid/V-grid) for fish and meat
Grilling surface: 870 x 675 mm
Weight: 112 kg
EAN 4015613486369
|| **Code-No. 295.4621**
|| **Euro 3.629,-**



Devices are preset
to natural gas H

**Grillplate for gas stoves
cast-iron grooved**

W 420 x D 350 x H 38 mm

Weight: 12 kg

EAN 4015613486710

Code-No. 296.050

Euro 159,-



**Frying and hot plate for gas stoves
cast-iron smooth, with drippings groove**

W 420 x D 350 x H 38 mm

Weight: 12 kg

EAN 4015613486727

Code-No. 296.055

Euro 159,-



Support ring for small pots

Weight: 0,5 kg

EAN 4015613486734

Code-No. 296.085

Euro 34,-



Door for base frames, hinged for right or left

W 416 x D 96 x H 456 mm

Weight: 2 kg

EAN 4015613486574

Code-No. 296.013

Euro 192,-



2 drawers

W 360 x D 800 x H 370 mm

Weight: 22 kg

EAN 4015613486741

Code-No. 296.400

Euro 995,-



**Heating
for plate hot cupboard**

W 95 x D 280 x H 310 mm

Power: 230 V / 2 kW

Weight: 5 kg

EAN 4015613486758

Code-No. 296.065

Euro 498,-





Gas tilting frying pan with handwheel tilting device

W 900 x D 900 x H 850-900 mm
 Power gas: 19 kW
 Power electric: 0,05 kW / 230 V
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 - 300 °C
 Pan size: W 800 x D 590 x H 173 mm
 Connection valve for hot and cold water 1/2"
 Weight: 170 kg
 EAN 4015613486475
Code-No. 295.6701
Euro 6.879,-

Electric tilting frying pan with handwheel tilting device

W 900 x D 900 x H 850-900 mm
 Power: 9 kW / 3 NAC 400 V
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 - 300 °C
 Pan size: W 800 x D 590 x H 173 mm
 Connection valve for hot and cold water 1/2"
 Weight: 157 kg
 EAN 4015613486505
Code-No. 296.600
Euro 6.819,-

Gas tilting frying pan with electric motor-driven tilting device

W 900 x D 900 x H 850-900 mm
 Power gas: 19 kW
 Power electric: 0,26 kW / 230 V
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 - 300 °C
 Pan size: W 800 x D 590 x H 173 mm
 Connection valve for hot and cold water 1/2"
 Weight: 175 kg
 EAN 4015613486482
Code-No. 295.6001
Euro 6.998,-

Electric tilting frying pan with with electric motor-driven tilting device

W 900 x D 900 x H 850-900 mm
 Power: 9,25 kW / 3 NAC 400 V
 Pan made of CNS, bottom made of steel
 Capacity: 85 litres
 Temperature range: 100 - 300 °C
 Pan size: W 800 x D 590 x H 173 mm
 Connection valve for hot and cold water 1/2"
 Weight: 162 kg
 EAN 4015613486512
Code-No. 296.670
Euro 6.949,-



Devices are preset to natural gas H



Gas boiling kettle, indirect heating, 100 litres

W 900 x D 900 x H 850-900 mm
 Power: 21 kW gas
 Kettle capacity: 100 litres
 Internal dimensions: Ø 600 mm, height 415 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 150 kg
 EAN 4015613527840
Code-No. 295.9081
Euro 7.098,-

Electric boiling kettle, indirect heating, 100 litres

W 900 x D 900 x H 850-900 mm
 Power: 16 kW / 3 NAC 400 V
 Kettle capacity: 100 litres
 Internal dimensions: Ø 600 mm, height 415 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 127 kg
 EAN 4015613527864
Code-No. 296.908
Euro 6.698,-

Gas boiling kettle, indirect heating, 150 litres

W 900 x D 900 x H 850-900 mm
 Power: 21 kW gas
 Kettle capacity: 150 litres
 Internal dimensions: Ø 600 mm, height 540 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 150 kg
 EAN 4015613527857
Code-No. 295.9001
Euro 7.998,-

Electric boiling kettle, indirect heating, 135 litres

W 900 x D 900 x H 850-900 mm
 Power: 18 kW / 3 NAC 400 V
 Kettle capacity: 135 litres
 Internal dimensions: Ø 600 mm, height 540 mm
 Double-walled kettle
 Drain-tap
 Connection valve for hot and cold water 1/2"
 Weight: 160 kg
 EAN 4015613527871
Code-No. 296.900
Euro 7.098,-

Exhaust gas flue only required if the unit is not placed below an exhaust hood.

Exhaust flue

EAN 4015613489094
Code-No. 295.2700
Euro 318,-





Tilting frying pans

- ✓ Outside dimension: W 800 x D 700 x H 860-900 mm
- ✓ Electric or gas model
- ✓ Support structure CNS 18/10
- ✓ Cast-iron pan for ideal heat distribution and outstanding frying quality
- ✓ Thermostatic control from 50 °C to 300 °C
- ✓ Pan capacity: 30 litres
- ✓ Cast pan size: W 550 x D 430 x H 110 mm
- ✓ Water supply tap
- ✓ Tilttable hinged lid

Electric tilting frying pan with handwheel tilting device

Power: 7,05 kW / 3 NAC 380 - 400 V
 Weight: 130 kg
 EAN 4015613400945
Code-No. 282.670
Euro 4.249,-

Gas tilting frying pan with handwheel tilting device

Power gas: 13,0 kW
 Power electric: 0,05 kW / 230 V
 Weight: 135 kg
 EAN 4015613400921
Code-No. 281.6701
Euro 4.529,-



Tilting frying pans

- ✓ Pan made of CNS, bottom made of steel
- ✓ Water inlet set
- ✓ Height-adjustable legs

ELECTRIC

- ✓ Electric with thermal resistors made of "Incoloy 800"
- ✓ Temperature control 45 °C - 300 °C via thermostat
- ✓ Structure made of CNS 18/10
- ✓ In case of disturbance interruption of power supply

GAS

- ✓ Gas heating via conduit burner made of CNS
- ✓ Ignition via pilot flame
- ✓ Safety system with thermal element
- ✓ Thermostatically controlled gas valve 100 °C - 300 °C

Electric tilting frying pan with handwheel tilting device

W 1200 x D 900 x H 900 mm
 Power: 14,8 kW / 3 NAC 400 V
 Pan: W 1098 x D 570 x H 190 mm
 Capacity: 120 litres
 Cooking surface steel
 Water inlet tap
 Weight: 213 kg
 EAN 4015613413808
Code-No. 193.060
Euro 8.595,-

Gas tilting frying pan with handwheel tilting device

W 1200 x D 900 x H 900 mm
 Power: 30 kW
 Pan: W 1098 x D 570 x H 190 mm
 Capacity: 120 litres
 Cooking surface steel
 Water inlet tap
 Weight: 220 kg
 EAN 4015613413860
Code-No. 193.0501
Euro 8.872,-



Devices are preset to natural gas H



PM-series - Indirectly heated

- ✓ Models made of 1,2 - 1,5 mm thick CNS 14301
- ✓ Kettle made of 2 mm thick CNS 14404
- ✓ With tap for warm and cold water
- ✓ Branch for water 10 mm
- ✓ Funnel fittings with safety valve (calibrated to 0,5 bar) for pressure monitoring and outlet valve
- ✓ 3 possible switch settings "0" Off, "1" Partial load 50%, "2" full load 100%
- ✓ Automatic switch off in case of interferences
- ✓ Thermostat for regulating the cooking temperature
- ✓ Automatic water-level control in intermediate jacket

Kettle size:

- 100 L: Ø 600 x H 415 mm
- 150 L: Ø 600 x H 540 mm
- 200 L: Ø 750 x H 520 mm
- 300 L: Ø 900 x H 570 mm
- 500 L: Ø 900 x H 780 mm



ELECTRIC

- ✓ Electric heating via cast-enclosed "Incoloy 800"-resistors made of special alloy
- ✓ High heating performance according to CE-DIN 18855 Norms for high-speed cooking devices

GAS

- ✓ Gas heating via stainless steel high-performance burners
- ✓ Piezo ignition
- ✓ Gas supply for the burners is provided by a gas multiple positioner



Devices are preset to natural gas H

Gas pressure boiling kettle, indirect heating

Model	Size (W x D x H mm)	kg	Litres	Power	Code-No.	Euro
PM 9 IG100A	900x900x900	160	100	21 kW	280.0111	7.998,-
PM 9 IG150A	900x900x900	175	150	21 kW	280.0121	8.449,-
PM 1 IG300A	1150x1300x900	320	300	8 kW	280.0141	13.449,-
PM 1 IG500A	1150x1300x1030	370	500	58 kW	280.0151	16.998,-

Electric boiling kettle, indirect heating

Model	Size (W x D x H mm)	kg	Litres	Power	Code-No.	Euro
PM 9 IE100	900x900x900	135	100	16 kW	280.019	7.588,-
PM 9 IE150	900x900x900	155	150	18 kW	280.020	7.765,-
PM 1 IE200	1000x1150x900	240	200	32 kW	280.021	10.698,-
PM 1 IE300	1150x1300x900	280	300	36 kW	280.022	12.298,-
PM 1 IE500	1150x1300x1030	330	500	36 kW	280.023	15.998,-

Boiling kettle for steam heating deliverable on request.





Pasta-Station Pasta freshly prepared by portion

CNS 18/10
4 baskets, capacity: 1 litre each
Cooking time for each basket adjustable with an acoustic signal
Basin capacity: 8 litres
Water connection R1/2", water inlet by means of selector switch
Height adjustable feet, 15 mm
Power: 3,2 kW / 230 V
W 520 x D 340 x H 600 mm
4 baskets included
Weight: 30 kg
EAN 4015613458311
| **Code-No. 132.250**
| **Euro 1.549,-**

Substitute basket for Pasta-Station

Basket size: 65 x 185 x 130 mm
EAN 4015613489964
| **Code-No. 032250**
| **Euro 39,-**



Electric pasta cooker

W 600 x D 650 x H 295 mm
Power: 9,0 kW / 3 NAC 380-400 V
Basin size 400 x 340 x 180 mm
Water capacity 28 litres, with water inlet and outlet tap
3 baskets included
Weight: 28 kg
EAN 4015613549064
| **Code-No. 115.138**
| **Euro 2.298,-**

Substitute basket for pasta cooker

Basket size 100 x 280 x 115 mm
EAN 4015613490298
| **Code-No. 049029**
| **Euro 79,-**



Electric pasta cooker

W 600 x D 600 x H 900 mm
Power: 5,5 kW / 3 NAC 400 V
Basin capacity: 26 litres with water connection R1/2" with drain R1"
Weight: 47 kg
EAN 4015613547565
| **Code-No. 132.790**
| **Euro 2.449,-**

Delivered without baskets, baskets see catalogue page 15



Electric pasta cooker with 1 basin, capacity 24 litres

W 400 x D 700 x H 850-900 mm
 Power: 7 kW / 3 NAC 400 V
 Capacity: 24 litres
 Incorporated water inlet and outlet tap
 Weight: 52 kg
 EAN 4015613484594
Code-No. 286.305
Euro 2.419,-

Gas pasta cooker with 1 basin, capacity 24 litres

W 400 x D 700 x H 850-900 mm
 Power: 8,7 kW gas
 Capacity: 24 litres
 Incorporated water inlet and outlet tap
 Weight: 54 kg
 EAN 4015613484563
Code-No. 285.3051
Euro 2.498,-



Electric pasta cooker with 2 basins, capacity 24 litres each

W 800 x D 700 x H 850-900 mm
 Power: 14 kW / 3 NAC 400 V
 Capacity: 2 x 24 litres
 Incorporated water inlet and outlet tap
 Weight: 82 kg
 EAN 4015613484600
Code-No. 286.310
Euro 3.679,-

Gas pasta cooker with 2 basins, capacity 24 litres each

W 800 x D 700 x H 850-900 mm
 Power: 17,4 kW gas
 Capacity: 2 x 24 litres
 Incorporated water inlet and outlet tap
 Weight: 87 kg
 EAN 4015613484587
Code-No. 285.3101
Euro 3.939,-



✓ Delivered without baskets.



Devices are preset to natural gas H

Electric pasta cooker with 1 basin, capacity 40 litres

W 450 x D 900 x H 850-900 mm
 Power: 9,9 kW / 3 NAC 400 V
 Capacity: 40 litres
 Incorporated water inlet and outlet tap
 Weight: 60 kg
 EAN 4015613486390
Code-No. 296.310
Euro 3.098,-

Gas pasta cooker with 1 basin, capacity 40 litres

W 450 x D 900 x H 850-900 mm
 Power: 13,8 kW gas
 Capacity: 40 litres
 Incorporated water inlet and outlet tap
 Weight: 74 kg
 EAN 4015613486376
Code-No. 295.3011
Euro 3.198,-



Pasta basket GN 1/3 length

Basket CNS 18/10, plastic handle
 W 140 x D 290 x H 200 mm
 EAN 4015613490489
Code-No. 284.123
Euro 148,-

Pasta basket GN 1/3

Basket CNS 18/10, plastic handle
 W 290 x D 160 x H 200 mm
 EAN 4015613490465
Code-No. 284.113
Euro 167,-

Pasta basket GN 1/6

Basket CNS 18/10, plastic handle
 W 140 x D 140 x H 200 mm
 EAN 4015613490472
Code-No. 284.116
Euro 98,-



- ✓ Model made of chromium nickel steel 18/10 electric or gas
- ✓ Basin with large cooling zone, edges and corners are rounded off
- ✓ Outlet tap with safety device
- ✓ Elevated splashback
- ✓ Steel mesh baskets with insulated handle
- ✓ All operation elements are easily accessible and replaceable
- ✓ Drip off device as accessories
- ✓ Gas models come with nickel-plated cast-iron burners and high-performance basin-mounted flame conduits
- ✓ Electric models provide high-capacity precision thermostats for oil temperature monitoring and regulating between 90 °C and 195 °C

- ✓ Electric models come with armoured high-capacity thermal resistors made of CNS 18/10 which are mounted on specially tiltable fixings for easy cleaning
- ✓ With safety thermostat for switching off the heating as soon as the oil has reached a temperature of 230 °C



Pastries deep fat fryer, electric FPE 1815

Size: W 700 x D 580 x H 250 mm
 Basin size: W 650 x D 390 x H 130 mm
 Basin capacity: 21 litres
 Basket size: W 630 x D 365 x H 70 mm
 Power: 6,8 kW / 3 NAC 400 V
 Weight: 31 kg
 EAN 4015613370576
Code-No. 101.412
Euro 1.719,-

Basket storage for electric pastries deep fat fryer 101.412

W 700 x D 380 mm
 EAN 4015613122403
Code-No. 101.402
Euro 139,-

Substitute basket for electric pastries deep fat fryer 101.412

EAN 4015613387765
Code-No. 02103013
Euro 139,-

Pastries deep fat fryer, gas FPG 18

Size: W 700 x D 580 x H 250 mm
 Basin size: W 600 x D 350 x H 120 mm
 Basin capacity: 20 litres
 Basket size: W 580 x D 320 x H 70 mm
 Power: 12 kW
 Weight: 48 kg
 EAN 4015613381855
Code-No. 101.4113
Euro 2.189,-

Basket storage for gas pastries deep fat fryer 101.4113

W 700 x D 380 mm
 EAN 4015613394176
Code-No. 101.404
Euro 139,-

Substitute basket for gas pastries deep fat fryer 101.4113

EAN 4015613386737
Code-No. 02104577
Euro 139,-



Pastries deep fat fryer, electric FPE 27 S

Size: W 1050 x D 580 x H 250 mm
 Basin size: W 1000 x D 390 x H 220 mm
 Basin capacity: 35 litres
 Basket size: W 970 x D 365 x H 70 mm
 Power: 10,0 kW / 3 NAC 400 V
 Weight: 40 kg
 EAN 4015613418186
Code-No. 101.413
Euro 1.989,-



Basket storage for electric pastries deep fat fryer 101.413

W 1100 x D 370 mm
 EAN 4015613122953
Code-No. 101.607
Euro 165,-

Substitute basket for electric pastries deep fat fryer 101.413

EAN 4015613312408
Code-No. 02106619
Euro 209,-

Pastries deep fat fryer, 1 basin 16 litres

Basket size: W 475 x D 245 x H 80 mm
 Size: W 540 x D 450 x H 370 mm
 Power: 9 kW / 3 NAC 400 V
 Weight: 13 kg
 EAN 4015613405049
Code-No. 101.530
Euro 849,-



Substitute basket

Basket size: W 475 x D 245 x H 80 mm
 EAN 4015613405056
Code-No. 101.533
Euro 98,-

Pastries deep fat fryer, 1 basin 30 litres

Basket size: W 585 x D 445 x H 80 mm
 Size: W 670 x D 650 x H 370 mm
 Power: 15 kW / 3 NAC 400 V
 Weight: 21 kg
 EAN 4015613405063
Code-No. 101.560
Euro 1.249,-



Basket storage, suspension right

EAN 4015613405087
Code-No. 101.565
Euro 139,-

Substitute basket

Basket size: W 585 x D 445 x H 80 mm
 EAN 4015613405070
Code-No. 101.563
Euro 119,-



Standing deep fat fryers

- ✓ CNS 18/10
- ✓ Robust design
- ✓ Electric and gas model
- ✓ Basin with large cooling zone and rounded off edges
- ✓ Extra wide basin rim
- ✓ Precision thermostat
- ✓ Safety thermostat with fixed calibration
- ✓ Fat outlet container with filter



Electric standing deep fat fryer, 2 basins each 8 litres

Basket size each W 135 x D 290 x H 120 mm

Size: W 400 x D 700 x H 850 mm

Power: 14 kW / 3 NAC 380 - 400 V

Weight: 62 kg

EAN 4015613527420

Code-No. 272.335

Euro 2.798,-

Gas standing deep fat fryer, 2 basins each 8 litres

Basket size each W 135 x D 290 x H 120 mm

Size: W 400 x D 700 x H 850 mm

Power: 12 kW gas

Power electric: 1 NAC 230 V

Weight: 73 kg

EAN 4015613527406

Code-No. 271.6401

Euro 2.975,-



Fatsafe
Frying fat filter
see catalogue page 172, 173



Gas standing deep fat fryer, 2 basins each 13 litres

Basket size:

1x W 230 x D 290 x H 120 mm

2x W 113 x D 290 x H 120 mm

Size: W 600 x D 700 x H 850 mm

Power: 18,8 kW gas

Weight: 100 kg

EAN 4015613527413

Code-No. 271.6501

Euro 3.525,-



Devices are preset
to natural gas H



Gas combi table-top grill

Stainless steel, 1 burner
 Power: 3,6 kW
 including ignition system with piezo ignitor
 Grill pan including handle:
 W 315 x D 515 x H 70 mm
 hose and pressure regulator,
 hose failure safety device
 Size: W 340 x D 530 x H 270 mm
 Weight: 12 kg
 EAN 4015613527468
Code-No. 106.2003
Euro 279,-

Gas combi table-top grill

Stainless steel, 3 burners
 Power: 11 kW
 including ignition system with piezo ignitor
 Grill pan including handle:
 W 700 x D 540 x H 70 mm
 hose and pressure regulator,
 hose failure safety device
 Size: W 650 x D 570 x H 270 mm
 Weight: 18,1 kg
 EAN 4015613527536
Code-No. 106.2203
Euro 398,-

Gas combi table-top grill

Stainless steel, 1 burner
 Power: 3,6 kW
 including ignition system with piezo ignitor
 with grid, flame cover and fat drip tray
 hose and pressure regulator,
 hose failure safety device
 Size: W 340 x D 530 x H 270 mm
 Weight: 10,5 kg
 EAN 4015613527529
Code-No. 106.2103
Euro 329,-

Gas combi table-top grill

Stainless steel, 3 burners
 Power: 11 kW
 including ignition system with piezo ignitor
 with grid, flame cover and fat drip tray
 hose and pressure regulator, hose failure safety device
 Size: W 650 x D 570 x H 270 mm
 Weight: 17,5 kg
 EAN 4015613527543
Code-No. 106.2303
Euro 449,-

Base unit for table-top grill small

Weight: 4 kg
 EAN 4015613527574
Code-No. 106.201
Euro 105,-



Pan with handles

W 315 x D 515 x H 70 mm
 Weight: 6,5 kg
 EAN 4015613527550
Code-No. 106.203
Euro 79,-

Grid-Set consisting of
 Grid, flame cover and fat drip tray
 Weight: 6 kg
 EAN 4015613534787
Code-No. 106.205
Euro 136,-



Pan with handles

W 700 x D 540 x H 70 mm
 Weight: 9,5 kg
 EAN 4015613527567
Code-No. 106.204
Euro 85,-

Grid-Set consisting of
 Grid, flame cover and fat drip tray
 Weight: 10 kg
 EAN 4015613534797
Code-No. 106.206
Euro 159,-



Professional commercial gas combination grills,
 stainless steel

- ✓ DVGW-industry-safety test national & international
- ✓ Patented ignition system
 Ignition point at the push of a button
 - easily hook up all further ignition points via
 gas activation toggle
- ✓ Easy handling
 Easy and safe ignition via piezo-magneto
- ✓ Overheating protection
 DVGW-certified aeration and deaeration system



Base unit for table-top grill large

Weight: 7 kg
 EAN 4015613527581
Code-No. 106.202
Euro 115,-



Devices are preset
 to liquid gas



Table-top gas lava rock grill 40 with grid for fish and meat

Stainless steel
Power: 4 kW
Grilling surface 312 x 483 mm
W 330 x D 540 x H 220 mm
Weight: 25 kg
EAN 4015613404608

Code-No. 200.6301

Euro 609,-



Devices are preset to natural gas H



Table-top gas lava rock grill 70 with grid for fish and meat

Stainless steel
Power: 8 kW
Grilling surface 2x 312 x 483 mm
W 660 x D 540 x H 220 mm
Weight: 50 kg
EAN 4015613404622

Code-No. 200.6601

Euro 1.049,-

Lava rock

7 kg bag
EAN 4015613182049

Code-No. 100.611

Euro 66,-



Gas lava rock grill

W 800 x D 650 x H 295 mm
Power: 14,0 kW
with 2 heating zones
roasting surface: W 660 x D 580 mm
Weight: 70 kg
EAN 4015613549057

Code-No. 115.1593

Euro 2.298,-



Preset to liquid gas



Gas lava rock grill 60 with "V-grid" for meat

all stainless steel
 height adjustable gridiron
 Grilling surface: W 760 x D 420 mm
 Power: 16 kW
 W 800 x D 700 x H 850 mm
 Weight: 100 kg
 EAN 4015613527444
Code-No. 200.6581
Euro 2.579,-

Round bar grid for fish

Stainless steel
 EAN 4015613488578
Code-No. 200.6480
Euro 255,-

✓ Lava rock grill
 Grilling surface: W 360 x D 420 mm
 Grilling surface: W 760 x D 590 mm
 available on request



Filling volume lava rock 2 x 7 kg

Gas lava rock grill with open base frame

W 400 x D 700 x H 850-900 mm
 Power: 9 kW
 with piezo ignition
 height adjustable grid
 (V-grid) for meat
 Grilling surface: W 350 x D 530 mm
 Weight: 66 kg
 EAN 4015613486161
Code-No. 285.6201
Euro 2.449,-

Round bar grid for fish

Stainless steel
 Weight: 5,5 kg
 EAN 4015613527796
Code-No. 285.099
Euro 269,-



Filling volume lava rock 4,5 kg

Filling volume lava rock 9 kg

Gas lava rock grill with open base frame

W 800 x D 700 x H 850-900 mm
 Power: 18 kW
 with piezo ignition
 height adjustable grid (V-grid) for meat
 Grilling surface: W 750 x D 530 mm
 Weight: 94 kg
 EAN 4015613486178
Code-No. 285.6301
Euro 3.125,-

Gas lava rock grill with open base frame

W 900 x D 900 x H 850-900 mm
 Power: 22 kW
 with piezo ignition
 Grid (round bar grid/V-grid) for fish and meat
 Grilling surface: W 870 x D 675 mm
 Weight: 112 kg
 EAN 4015613486369
Code-No. 295.4621
Euro 3.629,-



Filling volume lava rock 13 kg



Devices are preset
 to natural gas H



Gas stock-pot stove

Housing CNS 18/10
 Cast-iron support, black
 Heavy-duty burner with piezo ignition, flame failure device
 Power: 7,0 kW
 W 400 x D 400 x H 390 mm
 Weight: 15 kg
 EAN 4015613395982

|| **Code-No. 108.6003S**
 || **Euro 245,-**

(Minimum diameter of pot/pan must be 22,5 cm.)

Gas connection kit for commercial use

for stock-pot stoves
 suitable for indoor/outdoor use
 Weight: 1,3 kg
 EAN 4015613489070

|| **Code-No. 05018**
 || **Euro 119,-**



Gas stock-pot stove

Housing CNS 18/10
 Dual circuit burner with pilot
 flame and flame failure device
 Power: 7 kW
 W 450 x D 450 x H 500 mm
 Weight: 20 kg
 EAN 4015613166421

|| **Code-No. 105.9403**
 || **Euro 825,-**



Gas stock-pot stove

Housing CNS 18/10
 Power: 12,5 kW
 Cast-iron support, black enamelled
 Burner with pilot flame and flame
 failure device
 W 590 x D 630 x H 500 mm
 Weight: 31 kg
 EAN 4015613124988

|| **Code-No. 105.0503**
 || **Euro 1.155,-**



Devices are preset
 to liquid gas

✓ All stock-pot stoves come without connection fittings, a pressure control valve with max. 50 mbar is required. Connection fittings can be delivered on request.



Electric stock-pot stove

Chrome nickel steel 18/10
 Power: 3,5 kW / 3 NAC 380-400 V
 Hot-plate Ø 300 mm
 W 500 x D 500 x H 500 mm
 Weight: 19 kg
 EAN 4015613126036

|| **Code-No. 105.343**
 || **Euro 929,-**



Large frying pan
cast-iron, Ø 650 mm,
divided in the middle,
with removable handle
Weight: 29 kg
EAN 4015613209906
| **Code-No. 699.325**
| **Euro 398,-**



Large frying pan
cast-iron, Ø 800 mm,
divided in the middle,
with removable handle
Weight: 47 kg
EAN 4015613210049
| **Code-No. 699.318**
| **Euro 559,-**



Large frying pan
cast-iron, Ø 550 mm, undivided,
with removable handle
Weight: 22,5 kg
EAN 4015613210056
| **Code-No. 699.335**
| **Euro 292,-**



Large frying pan
cast-iron, Ø 650 mm, undivided,
with removable handle
Weight: 28 kg
EAN 4015613157832
| **Code-No. 699.320**
| **Euro 375,-**



Large frying pan
cast-iron, Ø 800 mm, undivided,
with removable handle
Weight: 44 kg
EAN 4015613209890
| **Code-No. 699.315**
| **Euro 559,-**



Cast-iron frying pan
suitable for ovens
W 340 x L 365 x H 100 mm
(height with lid 165 mm)
Weight: 10 kg
EAN 4015613206219
| **Code-No. 699.100K**
| **Euro 159,-**

Lid
EAN 4015613157771
| **Code-No. 699.101**
| **Euro 82,-**



Lid
EAN 4015613157795
| **Code-No. 699.201**
| **Euro 89,-**

Cast-iron frying pan
fits over 2 burners,
W 335 x L 585 x H 110 mm
(height with lid 175 mm)
Weight: 18 kg
EAN 4015613206226
| **Code-No. 699.200K**
| **Euro 198,-**



A considerable variety of convection ovens, according to your needs, constructed with chrome nickel steel. An intelligent way to grill, roast, bake and steam. Convection ovens are compact all-rounders.

A model with up to 4 baking trays allows varied components of the menu to be prepared to perfection. Energy and time saving, safe in use and healthy in food preparation. Circulating hot air guarantees even cooking on all sides. Meat and poultry will be crisp and brown all round, whilst the inside remains tender and juicy. Bread, cakes and pastries will be lighter than with a conventional oven.

Typically Bartscher: Simple in operation, safe in function. As one would expect – innovative products for professional cooking, frying baking and food preparation.



Convection oven AT110

Body and cooking chamber made of stainless steel
 Temperature switch: 0 - 300 °C
 Timer: 0 - 120 minutes
 Heating up time: approx. 3 minutes (180 °C)
 Double glazed door
 Insertions: 3 x 1/2 GN
 Distance between grids 70 mm
 Power: 2,7 kW / 230 V
 Size: W 460 x D 570 x H 460 mm
 Weight: 20 kg
 Includes 3 grids, W 325 x D 265 mm
 EAN 4015613496924

Code-No. **120.789**
 Euro **459,-**



Convection oven AT90

Stainless steel body, enamelled inside
 Temperature switch: 0 - 300 °C
 Timer: 0 - 120 minutes
 Double glazed door
 with 2 motors
 Insertions: 4 (433 x 333 mm)
 Distance between trays 70 mm
 Power: 2,67 kW / 230 V
 Size: W 595 x D 615 x H 570 mm
 Weight: 38 kg
 Includes 4 baking trays
 EAN 4015613400655

Code-No. **A120.786**
 Euro **485,-**

Aluminum tray

EAN 4015613425221
 Code-No. **A042.522**
 Euro **18,-**

Grill grid

EAN 4015613311678
 Code-No. **030.048.018**
 Euro **18,-**

✓ Baking trays for convection oven AT90, page 84



Convection oven AT120 with grill and humidity

Body and cooking chamber made of stainless steel
 Temperature switch: 0 - 300 °C
 Timer: 0 - 120 minutes
 Double glazed door with 2 motors
 Grill power: 2,0 kW
 Connection to the water supply 3/4"
 Insertions: 4 (433 x 333 mm)
 Distance between trays 70 mm
 Power: 2,67 kW / 230 V
 Size: W 597 x D 618 x H 570 mm
 Weight: 39 kg
 Includes 4 baking trays
 EAN 4015613400662
Code-No. A120.788
Euro 755,-

Aluminum tray

EAN 4015613425221
Code-No. A042.522
Euro 18,-

Grill grid

EAN 4015613311678
Code-No. 030.048.018
Euro 18,-



✓ Baking trays for convection oven AT120, page 84

Convection oven AT400 with humidity for bakeries

Model: stainless steel int. + ext.
 Temperature switch: 0 - 300 °C
 Timer: 0 - 120 minutes
 Insertions: 4x 600 x 400 mm
 Distance between trays 80 mm
 Interior lighting
 Double glazed door with 2 motors
 Connection to the water supply 3/4"
 Power: 6,4 kW / 3 NAC 400 V
 Size: W 835 x D 800 x H 570 mm
 Weight: 65 kg
 Includes 2 perforated trays, 2 baking trays
 EAN 4015613505572
Code-No. 105.780
Euro 1.249,-



✓ Baking trays for convection oven AT400, page 85

Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 50 kg
 (stability of the wall must be checked)
 Outer size: W 600 x D 600 mm
 Weight: 5,4 kg
 EAN 4015613434988
Code-No. 174.600
Euro 89,-



For models Code-No.: A120.786, A120.788, 120.789



for Snack and Catering

- ✓ Model: stainless steel interior + exterior
- ✓ Interior lighting
- ✓ Double glazed door
- ✓ Rounded baking compartment
- ✓ Temperature switch: 0 - 270 °C
- ✓ Timer: 0-60 minutes
- ✓ Distance between trays 70 mm



BETA-Convection oven AB 3120

Insertions: 3 x 1/2 GN
 Size: W 585 x D 670 x H 420 mm
 Power: 2,5 kW / 1 NAC 230 V
 Weight: 25 kg
 EAN 4015613526362
Code-No. 206.771
Euro 915,-

GN 1/2 tray

W 325 x D 265 x H 20 mm
 EAN 4015613271750
Code-No. A101.190
Euro 13,-

GN 1/2 grid

W 325 x D 265 mm
 EAN 4015613361604
Code-No. 010.077.101.02
Euro 22,-



BETA-Convection oven AB 4230 with grill

Insertions: 4 x 2/3 GN
 Size: W 650 x D 710 x H 500 mm
 Power: 2,5 kW / 1 NAC 230 V
 Multifunction switch for grill, convection and top/bottom heat, temperature control switch for top and bottom heat
 Weight: 30 kg
 EAN 4015613526379
Code-No. 106.773
Euro 1.089,-

✓ Delivery includes 2 grids, 2 baking trays



BETA-Convection oven AB 423V0 with grill and humidity

Insertions: 4 x 2/3 GN
 Size: W 650 x D 710 x H 500 mm
 Power: 2,5 kW / 1 NAC 230 V
 Multifunction switch for grill, convection and top/bottom heat, temperature control switch for top and bottom heat with humidity, connection to the water supply 3/4"
 Weight: 30 kg
 EAN 4015613526386
Code-No. 206.773
Euro 1.169,-

GN 2/3 tray

W 354 x D 325 x H 20 mm
 EAN 4015613271781
Code-No. A101.195
Euro 15,-

GN 2/3 grid

W 354 x D 325 mm
 EAN 4015613332123
Code-No. 133.212
Euro 35,-



for Snack and Catering
 ✓ Distance between trays 80 mm

BETA-Convection oven AB 4330

Size: W 650 x D 770 x H 500 mm
 Power: 3,3 kW / 1 NAC 230 V
 Temperature switch: 0 - 270 °C
 Timer: 0-60 minutes
 Insertions: 4 (330 x 460 mm)
 Model: stainless steel int. + ext.
 Interior lighting
 Double glazed door
 Weight: 30 kg
 EAN 4015613526409
Code-No. 106.785
Euro 989,-



BETA-Convection oven AB 433V0 with humidity

Size: W 650 x D 770 x H 500 mm
 Power: 3,3 kW / 1 NAC 230 V
 Temperature switch: 0 - 270 °C
 Timer: 0-60 minutes
 Insertions: 4 (330 x 460 mm)
 Water connection: 3/4"
 Model: stainless steel int. + ext.
 Interior lighting
 with humidity, connection to the water supply 3/4"
 Double glazed door
 Weight: 30 kg
 EAN 4015613526416
Code-No. 206.774
Euro 1.085,-



✓ Delivery includes 2 grids, 2 baking trays

BETA-Convection oven AB 433VT0 with water tank

Size: W 650 x D 770 x H 580 mm
 Power: 3,3 kW / 1 NAC 230 V
 Temperature switch: 0 - 270 °C
 Timer: 0-60 minutes
 Insertions: 4 (330 x 460 mm)
 Model: stainless steel int. + ext.
 Interior lighting
 Double glazed door
 Weight: 31 kg
 EAN 4015613526423
Code-No. 206.777
Euro 1.189,-



Aluminum tray
 W 330 x D 460 mm
 EAN 4015613528946
Code-No. 052894
Euro 27,-

Grill grid
 W 330 x D 460 mm
 EAN 4015613528953
Code-No. 052895
Euro 28,-



Baking Ovens for Bakeries and Shops

- ✓ Model: stainless steel interior + exterior
- ✓ Interior lighting
- ✓ Double glazed door
- ✓ Rounded baking compartment
- ✓ Temperature switch: 0 - 270 °C
- ✓ Timer: 0-60 minutes
- ✓ Distance between trays 75 mm



✓ Delivery includes 2 grids, 2 baking trays

BETA-Convection oven AB 523V0 with humidity

Size: W 635 x D 770 x H 685 mm
 Power: 3,3 kW / 1 NAC 230 V
 Insertions: 5 x 2/3 GN
 Water connection: 3/4"
 Convection, switch for humidity
 Connection to the water supply 3/4"
 Weight: 50 kg
 EAN 4015613526430
Code-No. 206.781
Euro 1.949,-

GN 2/3 tray

W 354 x D 325 x H 20 mm
 EAN 4015613271781
Code-No. A101.195
Euro 15,-

GN 2/3 grid

W 354 x D 325 mm
 EAN 4015613332123
Code-No. 133.212
Euro 35,-



Fermenting cupboard FB 833H0 with waterpan for humidification

Temperature: 0 up to 90 °C
 Size: W 650 x D 770 x H 900 mm
 Insertions: 8 (330 x 460 mm)
 Distance between trays 70 mm
 Power: 1,5 kW / 230 V
 Weight: 25 kg
 EAN 4015613526447
Code-No. 206.876
Euro 819,-



Baking Ovens for Bakeries and Shops
 ✓ Distance between trays 80 mm

BETA-Convection oven AB 364V0 with humidity

Size: W 760 x D 955 x H 460 mm
 Power: 4 kW / 3 NAC 400 V
 Temperature switch: 0 - 270 °C
 Timer: 0-60 minutes
 Insertions: 3x 600 x 400 mm
 Model: Stainless steel int. + ext.
 Interior lighting
 with humidity, for water connection 3/4"
 Double glazed door
 Weight: 40 kg
 EAN 4015613526454
Code-No. 106.790
Euro 1.535,-



✓ Delivery includes 3 baking trays

BETA-Convection oven AB 464V0 with humidity

Size: W 760 x D 955 x H 540 mm
 Power: 6,6 kW / 3 NAC 400 V
 Temperature switch: 0 - 270 °C
 Timer: 0-60 minutes
 Insertions: 4x 600 x 400 mm
 Water connection 3/4"
 Model: stainless steel int. + ext.
 with 2 motors
 Interior lighting
 with humidity, connection to the water supply 3/4"
 Double glazed door
 Weight: 50 kg
 EAN 4015613526461
Code-No. 106.777
Euro 2.098,-



✓ Delivery includes 4 baking trays

BETA-Convection oven AB 664V0 with humidity

Size: W 965 x D 830 x H 770 mm
 Power: 9,4 kW / 3 NAC 400 V
 Temperature switch: 0 - 270 °C
 Timer: 0-60 minutes
 Insertions: 6x 600 x 400 mm
 Model: stainless steel int. + ext.
 with humidity, for connection to the water supply 3/4"
 Double glazed door
 Weight: 70 kg
 EAN 4015613526478
Code-No. 206.796
Euro 3.738,-





Baking Ovens for Bakeries and Shops

- ✓ Digital model
- ✓ Motor clockwise/anti-clockwise
- ✓ Interior lighting
- ✓ 20 programs, 6 settings each, can also be controlled manually
- ✓ Humidification program
- ✓ Distance between trays 80 mm



✓ Delivery includes 2 grids, 2 baking trays

BETA-Convection oven AC 433V0 with humidity

Size: W 650 x D 770 x H 500 mm
 Power: 3,3 kW / 1 NAC 230 V
 Temperature switch: 0 - 270 °C
 Timer: 0 - 9,9 hours
 Insertions: 4 x 2/3 GN
 Model: stainless steel int. + ext.
 with humidity, for connection to the water supply 3/4"
 Double glazed door
 Weight: 30 kg
 EAN 4015613526485
Code-No. 106.888
Euro 1.598,-



✓ Delivery includes 3 baking trays

BETA-Convection oven AC 364V0 with humidity

Size: W 760 x D 955 x H 460 mm
 Power: 4 kW / 3 NAC 400 V
 Temperature switch: 0 - 270 °C
 Timer: 0 - 9,9 hours
 Insertions: 3x 600 x 400 mm
 Model: stainless steel int. + ext.
 with humidity, for water connection 3/4"
 Double glazed door
 Weight: 40 kg
 EAN 4015613526492
Code-No. 106.889
Euro 1.979,-



✓ Delivery includes 4 baking trays

BETA-Convection oven AC 464V0 with humidity

Size: W 760 x D 955 x H 540 mm
 Power: 6,6 kW / 3 NAC 400 V
 Temperature switch: 0 - 270 °C
 Timer: 0 - 9,9 hours
 Insertions: 4x 600 x 400 mm
 Model: stainless steel int. + ext.,
 with humidity, for connection to the water supply 3/4"
 Double glazed door
 Weight: 50 kg
 EAN 4015613526508
Code-No. 106.793
Euro 2.545,-



Fermenting cupboard FB 864H0 with waterpan for humidification

Temperature: 0 up to 90 °C
W 760 x D 935 x H 900 mm
Insertions: 8 (600 x 400 mm or GN 1/1)
Distance between trays 70 mm
Power: 1,5 kW / 230 V
Weight: 40 kg
EAN 4015613526515
| **Code-No. 200.891**
| **Euro 1.345,-**



Fermenting cupboard FB 1664H0 with waterpan for humidification

Temperature: 0 up to 90 °C
Size: W 965 x D 795 x H 900 mm
Insertions: 16 (600 x 400 mm or GN 1/1)
Distance between trays 70 mm
Power: 1,5 kW / 230 V
Weight: 40 kg
EAN 4015613526522
| **Code-No. 200.894**
| **Euro 1.545,-**



Oven detergent 1000 ml

Self-cleaning product
Heavily alkaline, liquid product for
removing burnt fat and white of egg
EAN 4015613320878
| **Code-No. 173.010**
| **Euro 15,-**



Baking trays for convection ovens
pages 76 and 77



**Baking tray
with 4 side rim, 1,5 mm thick**

Stainless steel
W 433 x D 333 x H 10 mm
Weight: 0,48 kg
EAN 4015613505862

! Code-No. 100.312

! Euro 23,-



**Baking tray with a silicone coating
with 4 side rim, 1,5 mm thick**

Aluminium
W 433 x D 333 x H 10 mm
Weight: 0,47 kg
EAN 4015613505879

! Code-No. 100.313

! Euro 32,-

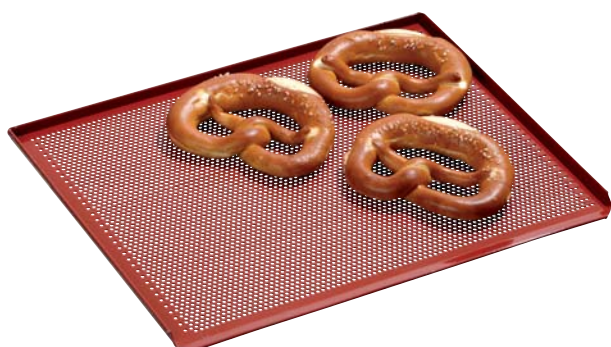


**Baking tray
with 4 side rim, 1,5 mm thick**

Aluminium
W 433 x D 333 x H 10 mm
Weight: 0,47 kg
EAN 4015613505466

! Code-No. 100.311

! Euro 17,50



**Perforated tray with a silicone coating,
punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium
W 433 x D 333 x H 10 mm
Weight: 0,48 kg
EAN 4015613502236

! Code-No. 100.310

! Euro 30,-



**Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium
W 433 x D 333 x H 10 mm
Weight: 0,47 kg
EAN 4015613502205

! Code-No. 100.305

! Euro 17,50

Baking trays for insertion size
W 600 x D 400 mm

**Baking tray
with 3 side rim, 1,5 mm thick**

Aluminium
W 600 x D 400 mm
Weight: 1,0 kg
EAN 4015613464930
| **Code-No. 100.300**
| **Euro 24,-**



**Perforated tray, punch hole Ø 3 mm
with 3 side rim, 1,5 mm thick**

Aluminium
W 600 x D 400 mm
Weight: 1,0 kg
EAN 4015613464961
| **Code-No. 100.301**
| **Euro 24,-**



**Perforated tray with a silicone coating,
punch hole Ø 3 mm with 3 side rim, 1,5 mm thick**

Aluminium
W 600 x D 400 x H 15 mm
Weight: 0,87 kg
EAN 4015613502212
| **Code-No. 100.308**
| **Euro 36,-**



Baking spray for baking tins and trays

for oiling baking tins, trays, pans and waffle makers
Contents: 500 ml
100 % vegetable oils
perfect detachment
economically in consumption

6 cans in a carton
Weight: 3 kg
EAN 4015613498515
| **Code-No. 173.0606**
| **Euro 38,40**



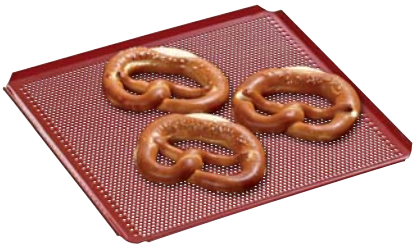
1 pair of oven gloves / safety gloves

made of fire-resistant cotton, heat-resistant up to over 200 °C
Colour: black

Length	EAN	Code-No.	Euro
32 cm	4015613367507	A500.499	11,- / pair
38 cm	4015613367613	A500.500	12,- / pair
44 cm	4015613367514	A500.498	12,- / pair



✓ washable at 40°



Baking trays GN 2/3

Perforated tray GN 2/3
punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick
 Aluminium, W 354 x D 325 mm
 Weight: 0,36 kg
 EAN 4015613524139
Code-No. 100.414
Euro 13,50

Perforated tray with a silicone coating, GN 2/3,
punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick
 Aluminium, W 354 x D 325 mm
 Weight: 0,38 kg
 EAN 4015613524146
Code-No. 100.415
Euro 25,-

Baking trays GN 1/1

Baking tray GN 1/1
with 4 inclined edges, 1,5 mm thick
 Aluminium
 W 530 x D 325 mm
 Weight: 0,72 kg
 EAN 4015613521794
Code-No. 100.402
Euro 17,-

Perforated tray GN 1/1, punch hole Ø 3 mm
with 4 inclined edges, 1,5 mm thick
 Aluminium
 W 530 x D 325 mm
 Weight: 0,54 kg
 EAN 4015613521800
Code-No. 100.403
Euro 18,-

Perforated tray with a silicone coating, GN 1/1
punch hole Ø 3 mm
with 4 inclined edges, 1,5 mm thick
 Aluminium
 W 530 x D 325 mm
 Weight: 0,55 kg
 EAN 4015613521817
Code-No. 100.409
Euro 31,-

Grill and pizza plate
 Suitable for frying and barbecuing
 Fast heating up material, ideal also for pizza and tarte flambée
 Aluminium casting
 W 525 x D 323 x H 28 mm
 suitable for 1/1 GN
 Weight: 2,8 kg
 EAN 4015613529479
Code-No. 106.575
Euro 159,-

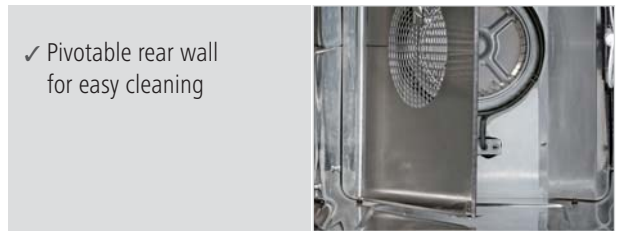


Combi steamers series BS Easy+ and CS

- ✓ Model CNS 18/10
- ✓ Knob control or electronic control can be configured with up to 20 programmes, 6 settings per programme
- ✓ Capacity of up to 10 GN 1/1 or bakery standard size of 600 x 400 mm
- ✓ Reversing engine direction (clockwise and counter-clockwise rotation) for an optimal cooking compartment temperature
- ✓ Steam generation through direct injection
- ✓ Illuminated cooking compartment
- ✓ Convenient GN side-loading tray
- ✓ Additional LED indicators for temperature, time, steaming, core temperature
- ✓ Core temperature sensor
- ✓ Double door glazing, inner door can be opened easily for cleaning
- ✓ Removable support rails
- ✓ Pivotal rear wall for easy cleaning



✓ Core temperature sensor



✓ Pivotal rear wall for easy cleaning



✓ Removable support rails

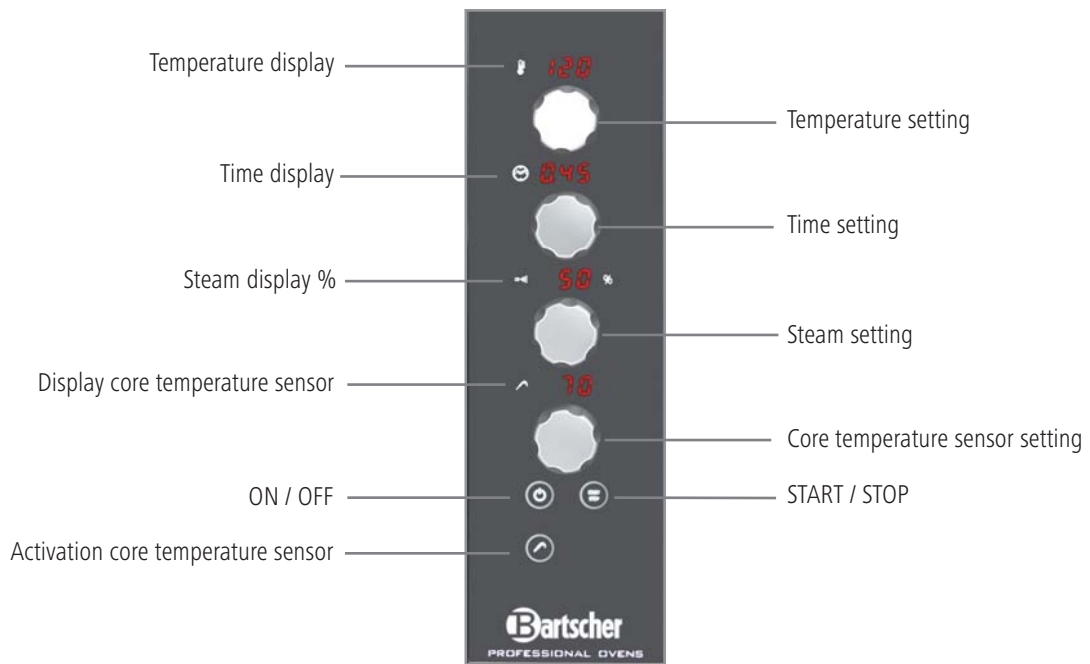


✓ Double door glazing, inner door can be opened easily for cleaning



Combi steamers Basic Steam Easy+

- ✓ Easy toggle control
- ✓ Easy to understand symbols for simplest operation of the unit for frying, steaming, reshaping and baking



Combi steamer BS 5230 Easy+ up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN
 Distance between trays 75 mm
 Temperature range: 0 - 270 °C
 Connection to water supply 3/4"
 Power: 3,3 kW / 230 V - plug-in
 Size: W 635 x D 770 x H 685 mm
 Weight: 50 kg
 EAN 4015613526539
Code-No. 116.812
Euro 2.298,-

✓ Delivery includes 2 grids, 2 baking trays

Shock freezer
 see catalogue page 129





Combi steamer BS 6110 Easy+ up to 6 x 1/1 GN

Capacity of up to 6 x 1/1 GN
or 6 x 600 x 400 trays
Distance between trays 75 mm
Temperature range: 0 - 270 °C
Connection to water supply 3/4"
Power: 9,2 kW / 3 NAC 400 V
Size: W 965 x D 830 x H 770 mm
Weight: 70 kg
EAN 4015613526546
| Code-No. 116.816
| Euro 3.975,-

1 pair of guiding rails for use with 600x400 trays

Weight: 4 kg
EAN 4015613538723
| Code-No. 053872
| Euro 203,-

✓ Delivery includes 4 baking trays



Combi steamer BS 10110 Easy+ up to 10 x 1/1 GN

Capacity of up to 10 x 1/1 GN
or 10 x 600 x 400 trays
Distance between trays 75 mm
Temperature range: 0 - 270 °C
Connection to water supply 3/4"
Power: 13,7 kW / 3 NAC 400 V
Size: W 965 x D 830 x H 1070 mm
Weight: 110 kg
EAN 4015613526553
| Code-No. 116.820
| Euro 6.445,-

1 pair of guiding rails for use with 600x400 trays

Weight: 5 kg
EAN 4015613538747
| Code-No. 053874
| Euro 287,-



GN container 1/1 GN, 65 mm deep
see catalogue page 219



Pressure regulator for convection ovens and steamers

Model chrome-plated brass, connection 3/4"
preset to 3 bar, adjustable from 1 to 6 bar
Inlet pressure max. 16 bar
max. operating temperature 65 °C
EAN 4015613468617
| Code-No. 533.051
| Euro 48,60

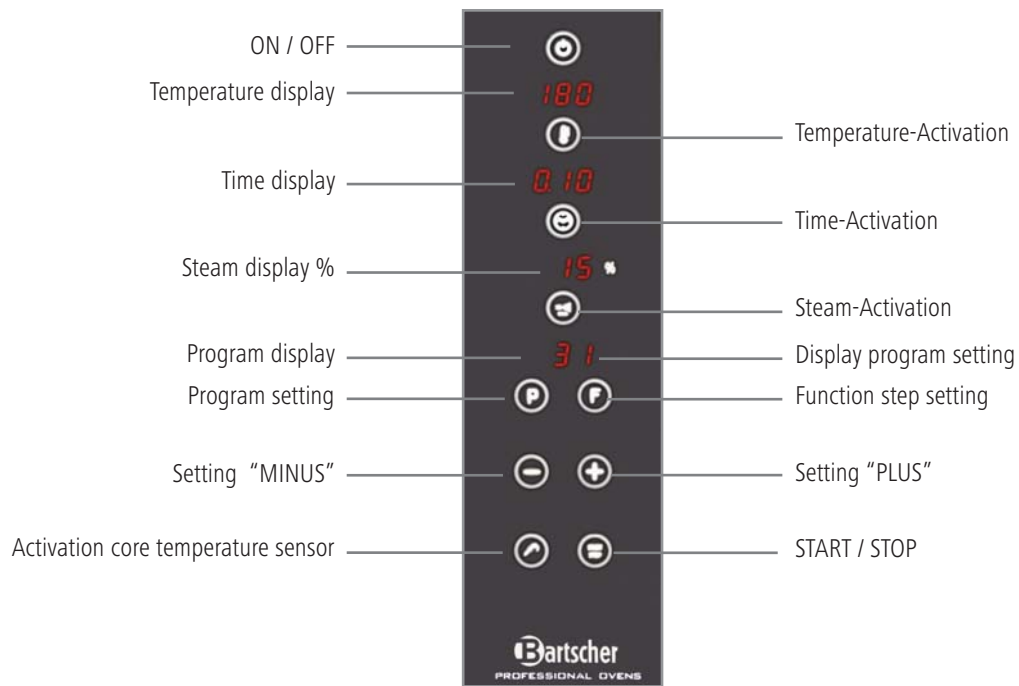


✓ From a water hardness of 7° we strongly recommend
an upstream use of a water softener as well as a water
pressure of 3 bar maximum.



Combi steamers Comfort Steam

- ✓ Electronic control programmable with 20 programs, 6 settings per programme
- ✓ Can also be controlled manually



✓ Delivery includes 2 grids, 2 baking trays

Combi steamer CS 5230 up to 5 x 2/3 GN

Capacity of up to 5 x 2/3 GN
 Distance between trays 75 mm
 Temperature range: 0 - 270 °C
 Connection to water supply 3/4"
 Power: 3,3 kW / 230 V - plug-in
 Size: W 635 x D 770 x H 685 mm
 Weight: 50 kg
 EAN 4015613526584
Code-No. 116.412
Euro 2.298,-

Shock freezer
see catalogue page 129





Combi steamer CS 4110 up to 4 x 1/1 GN

Capacity of up to 4 x 1/1 GN
or 4 x 600 x 400 trays
Distance between trays 75 mm
Connection to water supply 3/4"
Temperature range: 0 - 270 °C
Power: 6,8 kW / 3 NAC 400 V
Size: W 965 x D 830 x H 610 mm
Weight: 60 kg
EAN 4015613526560
| **Code-No. 116.414**
| **Euro 3.449,-**



1 pair of guiding rails for use with 600x400 trays

Weight: 3,5 kg
EAN 4015613538730
| **Code-No. 053873**
| **Euro 159,50**

✓ Delivery includes 4 baking trays

Combi steamer CS 6110 up to 6 x 1/1 GN

Capacity of up to 6 x 1/1 GN
or 6 x 600 x 400 trays
Distance between trays 75 mm
Temperature range: 0 - 270 °C
Connection to water supply 3/4"
Power: 9,2 kW / 3 NAC 400 V
Size: W 965 x D 830 x H 770 mm
Weight: 70 kg
EAN 4015613526577
| **Code-No. 116.416**
| **Euro 3.995,-**



1 pair of guiding rails for use with 600x400 trays

Weight: 4 kg
EAN 4015613538723
| **Code-No. 053872**
| **Euro 203,-**

Base unit for 4, 6 and 10 GN 1/1 steamers

Stainless steel
Capacity: 10 x 1/1 GN
Size: W 975 x D 700 x H 741 mm
Weight: 19,2 kg
EAN 4015613529974
| **Code-No. 115.067**
| **Euro 615,-**



✓ Combi steamer 10x GN 1/1
available on request

✓ From a water hardness of 7° we strongly recommend an upstream use of a water softener as well as a water pressure of 3 bar maximum.

Combi Steamers



Combi steamers M Touch+ electric or gas
Device and cooking compartment CNS 18/10
equipped with:

- ✓ 99 cooking programmes with 9 cooking stages each
- ✓ Automatic cooking compartment cleaning
- ✓ Easily comprehensible icons and intuitive handling
- ✓ Capacity: up to 10 x 1/1 GN
- ✓ Distance between trays: 70 mm
- ✓ Combined steam generation system
- ✓ Boiler with an output of 1 kW for steam generation
- ✓ 6-level fan
- ✓ Core temperature sensor
- ✓ Hand shower head with automatic roll-up function
- ✓ Double door glazing can be pivoted for easy cleaning
- ✓ Illuminated cooking compartment – halogen lighting
- ✓ Cooking compartment with rounded edges
- ✓ Separate connections for soft and normal water
- ✓ 2 water connections à 3/4



- ✓ Core temperature sensor

- ✓ Double door glazing can be pivoted for easy cleaning
- ✓ Time-controlled halogen lighting mounted on the cooking compartment door



- ✓ Groove-free hygiene cooking chamber
- ✓ Integrated hand sprinkler with automated retraction

- ✓ Automatic cooking compartment cleaning





✓ Easily comprehensible icons and intuitive handling

	Manual cooking	✓ Touchscreen operating panel
	Recipe	
	Service	

	✓ Manual operating panel
--	--------------------------

<table border="0"> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> <tr> <td></td> <td></td> </tr> </table>									✓ Recipes operating panel

<p>Service functions</p> <ul style="list-style-type: none"> ► Cleaning Descaling Date and Time Parameters Backlight System info Language 	✓ Service operating panel
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Electric combi steamer M 6110 Touch+ up to 6 x 1/1 GN

Capacity: up to 6 x 1/1 GN
Distance between trays 70 mm
Temperature range: 50 - 300 °C
Power: 11,4 kW / 3 NAC 400 V
Size: W 853 x D 848 x H 820 mm
Weight: 120 kg
EAN 4015613525761
| **Code-No. 116.506**
| **Euro 9.149,-**

Gas combi steamer M 6110 Touch+ up to 6 x 1/1 GN

Capacity: up to 6 x 1/1 GN
Distance between trays 70 mm
Temperature range: 50 - 300 °C
Power electric: 1,4 kW / 1 NAC 230 V
Power gas: R 1/2" 12 kW
Size: W 853 x D 848 x H 820 mm
Weight: 142 kg
EAN 4015613527895
| **Code-No. 116.7061**
| **Euro 10.949,-**

✓ Delivery includes 2 grids, 2 baking trays



Electric combi steamer M 10110 Touch+ up to 10 x 1/1 GN

Capacity: up to 10 x 1/1 GN
Distance between trays 70 mm
Temperature range: 50 - 300 °C
Power: 16,7 kW / 3 NAC 400 V
Size: W 853 x D 848 x H 1110 mm
Weight: 168 kg
EAN 4015613527888
| **Code-No. 116.510**
| **Euro 11.998,-**

Gas combi steamer M 10110 Touch+ up to 10 x 1/1 GN

Capacity: up to 10 x 1/1 GN
Distance between trays 70 mm
Temperature range: 50 - 300 °C
Power electric: 1,7 kW / 1 NAC 230 V
Power gas: R 1/2" 19 kW
Size: W 853 x D 848 x H 1110 mm
Weight: 178 kg
EAN 4015613527901
| **Code-No. 116.7101**
| **Euro 13.498,-**



Base unit for 6 and 10 GN 1/1 steamers

Stainless steel
W 810 x D 625 x H 870 mm
Weight: 12 kg
EAN 4015613525891
| **Code-No. 115.064**
| **Euro 565,-**



Insert for base unit

Stainless steel
Capacity: 6 x 1/1 GN
Weight: 5 kg
EAN 4015613527291
| **Code-No. 115.066**
| **Euro 265,-**



Combined cooking and keeping warm.
Careful cooking through heat acting consistently from all sides.

- ✓ Temperature range: 30 - 110 °C
- ✓ COOK-function - for low-temperature cooking up to 110 °C
- ✓ HOLD-function - for holding the food warm at accurate temperatures
- ✓ Core temperature sensor

Low-temperature cooker

Made of stainless steel
Door with magnetic lock
Carrying handles - 2 on each side
Cooking compartment with rounded edges
3 drawers (GN 1/1 or 600 x 400 mm, max. depth: 65mm)
Guiding rails are removable for easy cleaning
Space between rails: 80 mm
Core temperature sensor
Temperature range: 30 - 110 °C
Digital operating panel
COOK function - for low-temperature cooking up to 110 °C
HOLD function - for holding the food warm at accurate temperatures
Power: 1,2 kW / 230 V
W 505 x D 715 x H 415 mm
Weight: 25 kg

Accessories: 1 pair of guiding rails for use with 600x400 trays

EAN 4015613525822

Code-No. 120.792

Euro 1.398,-



✓ Use with 3 x GN 1/1



✓ Use with 600 x 400 trays



Electric chicken grill P6
 CNS 18/10
 2 spits for 6 chickens
 Power: 2,8 kW / 230 V
 W 700 x D 360 x H 450 mm
 Weight: 31 kg
 EAN 4015613417035
Code-No. 215.035
Euro 1.796,-

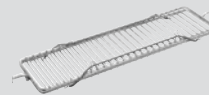


Electric chicken grill P8N
 CNS 18/10
 2 spits for 8 chickens
 Power: 3,5 kW / 230 V
 W 880 x D 430 x H 530 mm
 Weight: 41 kg
 EAN 4015613505381
Code-No. 215.036
Euro 2.349,-



Electric chicken grill P12N
 CNS 18/10
 3 spits for 12 chickens
 Power: 5 kW / 3 NAC 400 V
 W 880 x D 430 x H 710 mm
 Weight: 48 kg
 EAN 4015613505398
Code-No. 215.037
Euro 2.795,-

Accessories for chicken grills



Fit for grills Code-No.	Spit with clamps Code-No.	Spit basket Code-No.	Basket flat Code-No.
215.035	004040676 Euro 66,-	014080115 Euro 229,-	014080116 Euro 119,-
215.036	004040538 Euro 95,-	215.078 Euro 289,-	215.081 Euro 149,-
215.037	004040538 Euro 95,-	215.078 Euro 289,-	215.081 Euro 149,-



BUON APPETITO!

With pizza ovens from Bartscher you can create a sense of Italy on the table

Crispy delicious base – fresh juicy topping

With the pizza ovens from Bartscher every pizza is a success!

The secret lies in the need-based controls for the top and bottom heat.

While the base is baked to crispy - crunchy perfection on a hot firebrick at approx 400 celcius, the reduced upper temperature cooks the toppings gently and smoothly. This keeps the pizza topping wonderfully juicy.

No matter whether you only serve a pizza, flambées or baguettes now and again, or manage a pizzeria with a high turnover: Bartscher has the right oven for you. From the compact, entry-level **CT 100**, the **NT 622VS** pizza oven with full firebrick interior to the high-end product **ET 205** with a capacity of 2 x 9 Pizzas. All pizza ovens are designed for daily professional use.

Safe to use, easy to handle, reliable baking - and energy-saving as well. You can also select dough-kneading and rolling machines, suitable racks, sliders or rollers from our high quality range.

With Bartscher you have the perfect equipment to hand - so that every pizza is a pleasure.

Buon appetito!



Pizza oven CT 100

Body: lacquered sheet steel
 Baking chamber: W 610 x D 610 x H 140 mm
 4 Pizzas Ø 30 cm
 Temperature up to 400 °C
 Inner lighting
 Power: 4,2 kW / 3 NAC 380 V
 W 890 x D 880 x H 430 mm
 Weight: 68 kg
 EAN 4015613437781
Code-No. 200.2010
Euro 959,-



Pizza shovel

Aluminium
 Shovel size:
 280 x 280 mm
 Handle length: 1000 mm
 Weight: 2 kg
 EAN 4015613527949
Code-No. 100.927
Euro 57,-

Pizza cutter

with plastic handle
 Knife Ø 100 mm
 Weight: 0,3 kg
 EAN 4015613527956
Code-No. 100.928
Euro 27,-



Pizza oven CT 200

Body: lacquered sheet steel
 Baking chamber each: W 610 x D 610 x H 140 mm
 2x 4 Pizzas Ø 30 cm
 Temperature up to 400 °C
 Inner lighting
 Power: 8,4 kW / 3 NAC 380 V
 W 890 x D 880 x H 750 mm
 Weight: 98 kg
 EAN 4015613437798
Code-No. 200.2020
Euro 1.498,-



Base unit Pizza oven CT 100 and CT 200

Stainless steel
 W 895 x D 735 x H 900 mm
 Weight: 17 kg
 EAN 4015613509334
Code-No. 200.315
Euro 282,-



Pizza oven ET 105

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber: W 1050 x D 1050 x H 150 mm
 9 Pizzas Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 12,0 kW / 3 NAC 400 V
 W 1310 x D 1270 x H 420 mm
 Weight: 148 kg
 EAN 4015613545028
Code-No. 200.2150
Euro 2.159,-



- ✓ Baking chamber extra large for 9 Pizzas Ø 33 cm
- ✓ Base made of heat resistant stone

Pizza oven ET 205

Body: varnished zinc coated steel panel
 Door: CNS 18/10
 Baking chamber each: W 1050 x D 1050 x H 150 mm
 2x 9 Pizzen Ø 33 cm
 Top-/bottom heat separately controllable
 Temperature up to 450 °C
 Inner lighting
 Power: 24,0 kW / 3 NAC 400 V
 W 1310 x D 1270 x H 760 mm
 Weight: 243 kg
 EAN 4015613545035
Code-No. 200.2170
Euro 3.219,-



Base unit Pizza oven ET 105 and ET 205

Varnished steel panel
 W 1320 x D 1150 x H 965 mm
 Weight: 43 kg
 EAN 4015613552989
Code-No. 200.2165
Euro 398,-





Pizza oven series NT

- ✓ Model zinc coated sheet steel
- ✓ Thermostatic analog control of adjustable temperature from 0 °C to 400 °C
- ✓ Independent upper and lower temperature control
- ✓ Safety thermostat (maximum temperature 420 °C)
- ✓ Inner insulation with rock wool
- ✓ Armoured resistances
- ✓ Inner lighting
- ✓ Baking stone made of fire proof rock



Pizza oven NT 501

Baking chamber: W 500 x D 500 x H 100 mm
 4 pizzas Ø 25 cm
 Temperature up to 400 °C
 Power: 4 kW / 2 NAC 400 V
 W 800 x D 735 x H 370 mm
 Weight: 68 kg
 EAN 4015613415932

|| **Code-No. 200.2017**
 || **Euro 999,-**

Base unit NT 500N

W 760 x D 610 x H 900 mm
 Weight: 14,6 kg
 EAN 4015613509341

|| **Code-No. 200.312**
 || **Euro 249,-**



Pizza oven NT 502

Baking chamber each: W 500 x D 500 x H 100 mm
 2x 4 pizzas Ø 25 cm
 Temperature up to 400 °C
 Power: 6 kW / 3 NAC 400 V
 W 800 x D 735 x H 520 mm
 Weight: 85 kg
 EAN 4015613415956

|| **Code-No. 200.2027**
 || **Euro 1.335,-**

Base unit NT 500N

W 760 x D 610 x H 900 mm
 Weight: 14,6 kg
 EAN 4015613509341

|| **Code-No. 200.312**
 || **Euro 249,-**



Pizza oven NT 621

Baking chamber: W 620 x D 620 x H 140 mm
 4 pizzas Ø 30 cm
 Temperature up to 400 °C
 Power: 5 kW / 2 NAC 400 V
 W 910 x D 810 x H 440 mm
 Weight: 77 kg
 EAN 4015613415963

|| **Code-No. 200.2087**
 || **Euro 1.198,-**

Base unit NT 600N

W 840 x D 670 x H 900 mm
 Weight: 15,9 kg
 EAN 4015613509358

|| **Code-No. 200.313**
 || **Euro 254,-**



Pizza oven NT 622

Baking chamber each: W 620 x D 620 x H 140 mm
 2x 4 Pizzas Ø 30 cm
 Temperature up to 400 °C
 Power: 10 kW / 3 NAC 400 V
 W 910 x D 810 x H 770 mm
 Weight: 125 kg
 EAN 4015613415987

|| **Code-No. 200.2097**
 || **Euro 1.825,-**

Base unit NT 600N

W 840 x D 670 x H 900 mm
 Weight: 15,9 kg
 EAN 4015613509358

|| **Code-No. 200.313**
 || **Euro 254,-**



Pizza oven NT 622VS

Baking chamber each: W 620 x D 620 x H 140 mm
2x 4 Pizzas Ø 30 cm

Baking chamber solid chamotte

Temperature up to 400 °C

Power: 10 kW / 3 NAC 400 V

W 910 x D 810 x H 770 mm

Weight: 130 kg

EAN 4015613545080

Code-No. 200.2099

Euro 2.298,-

Base unit NT 600N

W 840 x D 670 x H 900 mm

Weight: 15,9 kg

EAN 4015613509358

Code-No. 200.313

Euro 254,-



✓ Baking chamber solid chamotte



Pizza oven NT 901

Baking chamber: W 920 x D 620 x H 140 mm

6 pizzas Ø 30 cm

Power: 6 kW / 3 NAC 400 V

Temperature up to 400 °C

Power: 6 kW / 3 NAC 400 V

W 1190 x D 860 x H 440 mm

Weight: 110 kg

EAN 4015613428475

Code-No. 200.2100

Euro 1.398,-

Base unit NT 900N

W 1155 x D 665 x H 900 mm

Weight: 23,2 kg

EAN 4015613509365

Code-No. 200.314

Euro 374,-



Pizza oven NT 921

Baking chamber each: W 920 x D 620 x H 140 mm

2x 6 Pizzas Ø 30 cm

Temperature up to 400 °C

Power: 12 kW / 3 NAC 400 V

W 1190 x D 860 x H 770 mm

Weight: 158 kg

EAN 4015613428482

Code-No. 200.2120

Euro 2.329,-

Base unit NT 900N

W 1155 x D 665 x H 900 mm

Weight: 23,2 kg

EAN 4015613509365

Code-No. 200.314

Euro 374,-





Pastry roll machine

The robust model of the device allows cold pastry processing at a high speed as the properties of dough are preserved.

- ✓ Diameter and thickness of dough are adjustable
- ✓ Excellent for forming pizzas, breads and so on

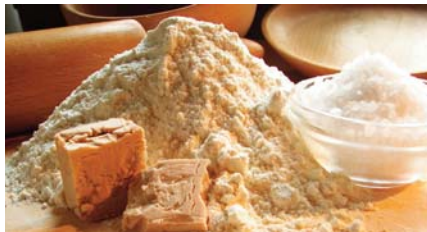


Pastry roll machine FP32

for pastry diameter up to 300 mm
Model CNS 18/10
Pastry weight 80 - 210 gr.
Power: 0,37 kW / 230 V
W 490 x D 510 x H 640 mm
Weight: 36 kg
EAN 4015613417370
|| **Code-No. 101.931**
|| **Euro 1.539,-**

Pastry roll machine FP42

for pastry diameter up to 400 mm
Model CNS 18/10
Pastry weight 210 - 700 gr.
Power: 0,37 kW / 230 V
W 590 x D 510 x H 760 mm
Weight: 44 kg
EAN 4015613417387
|| **Code-No. 101.936**
|| **Euro 1.729,-**



Dough Machines

- ✓ Body is coated scratch-free
- ✓ Excellent for tight doughs like those of pizza or bread



Spiral dough stirring machine 12 kg / 16 litres

Power: 0,75 kW / 230 V
W 350 x D 650 x H 600 mm
Weight: 58 kg
EAN 4015613473086
|| **Code-No. 101.954**
|| **Euro 1.419,-**

Spiral dough stirring machine 18 kg / 22 litres

Power: 0,75 kW / 230 V
W 390 x D 670 x H 600 mm
Weight: 59 kg
EAN 4015613473093
|| **Code-No. 101.955**
|| **Euro 1.559,-**

Spiral dough stirring machine 25 kg / 32 litres

Power: 1,5 kW / 230 V
W 430 x D 780 x H 710 mm
Weight: 93 kg
EAN 4015613473109
|| **Code-No. 101.956**
|| **Euro 1.769,-**

Spiral dough stirring machine 38 kg / 42 litres

Power: 1,5 kW / 230 V
W 480 x D 800 x H 710 mm
Weight: 105 kg
EAN 4015613473116
|| **Code-No. 101.957**
|| **Euro 1.989,-**



Dough Machines

- ✓ Body is coated scratch-free
- ✓ Dough stirring machines with swivel head and removable bowl
- ✓ Excellent for tight doughs like those of pizza or bread

Spiral dough stirring machine 12 kg / 16 litres

Power: 0,75 kW / 230 V
W 350 x D 650 x H 620 mm
Weight: 65 kg
EAN 4015613473123

Code-No. 101.964

Euro 1.998,-

Spiral dough stirring machine 18 kg / 22 litres

Power: 0,75 kW / 230 V
W 390 x D 670 x H 620 mm
Weight: 66 kg
EAN 4015613473130

Code-No. 101.965

Euro 2.085,-

Spiral dough stirring machine 25 kg / 32 litres

Power: 1,5 kW / 230 V
W 430 x D 780 x H 730 mm
Weight: 103 kg
EAN 4015613473147

Code-No. 101.966

Euro 2.298,-

Spiral dough stirring machine 38 kg / 42 litres

Power: 1,5 kW / 230 V
W 480 x D 800 x H 730 mm
Weight: 115 kg
EAN 4015613473154

Code-No. 101.967

Euro 2.498,-





The special advantages of the Bartscher Hi-Light-Salamanders

- ✓ Enormous energy saving up to 65 % compared to conventional salamanders
- ✓ Friendly kitchen atmosphere for employees due to less waste heat
- ✓ Easy to use
- ✓ Fast heating up time (approx. 5 sec.)
- ✓ Choice whether full heating capacity or just 1/3 for small meals.
- ✓ Automated switch-off with acoustic signal
- ✓ Timer with memory-function
(previous setting can be chosen again)

In companies where the power consumption is settled according to the measured 1/4 hourly output, the settlement value will be decreased. Thus enormous cost savings can be achieved in electricity billing.



Three stars for the Bartscher Hi-Light-Salamanders



Easy operation



Rapidity



Economy

Hi-Light-Lift-Salamander "Premium" with HI-TOUCH control panel

- 3 heating elements, keep warm function, automatic switch-on function
- Chrome nickel steel 18/10
- 3 adjustable time programs
- Manual timer
- Full or reduced heating surface adjustment
- Saving of energy
- Height-adjustable heating element
- Drip collecting tray and grid W 540 x D 370 mm
- Power: 4,5 kW / 3 NAC 380 - 400 V
- W 570 x D 500 x H 520 mm
- Weight: 50 kg
- EAN 4015613496474
- Code-No. 100.547**
- Euro 2.798,-**

The results of a comparison of measurements in a catering company over 4 weeks between a

	Consumption kWh/Day	Consumption kWh/Year**	€/Day*	€/Year*
conventional Salamander and Hi-Light-Salamander 100.547 + 100.546	20.2	6464	3,64	1.163,52
	7.0	2240	1,26	403,20
Saving	13.2	4224	2,38	760,32

Saving = 65 % - Presumption: * 1 kW = 0,18 € (incl. service share), ** 320 Workdays

- ✓ Delivery includes console for wall fastening



Electric-Hi-Light-Lift-Salamander 2 heating elements

Chrome nickel steel 18/10,
height-adjustable heating element
drip collecting tray and grid W 390 x D 315 mm
Power: 3 kW / 1 NAC 230 V
W 400 x D 455 x H 515 mm
Weight: 30 kg
EAN 4015613404370
Code-No. 101.542
Euro 1.875,-



Electric Hi-Light-Lift-Salamander 3 heating elements, with keep warm function

Chrome nickel steel 18/10
height-adjustable heating element
drip collecting tray and grid W 540 x D 370 mm
Power: 4,5 kW / 3 NAC 380 - 400 V
W 570 x D 500 x H 520 mm
Weight: 50 kg
EAN 4015613369747
Code-No. 100.546
Euro 2.419,-



✓ Delivery includes console for wall fastening

Electric-Hi-Light-Lift-Salamander 4 heating elements

Chrome nickel steel 18/10
height-adjustable heating element
drip collecting tray and grid W 725 x D 370 mm
Power: 6 kW / 3 NAC 380 - 400 V
W 735 x D 530 x H 515 mm
Weight: 56 kg
EAN 4015613404387
Code-No. 101.544
Euro 2.625,-





Electric lift salamander 500

Stainless steel body
 Infrared radiant heaters
 Height-adjustable heating element
 Pilot lamp
 Simmerstat
 Grid W 445 x D 325 mm
 drip collecting tray
 Power: 2,8 kW / 230 V
 W 470 x D 510 x H 530 mm
 Weight: 38,8 kg
 EAN 4015613385570
Code-No. 151.510
Euro 649,-



Electric lift salamander 600 with 2 heating zones

Stainless steel body
 Infrared radiant heaters
 Height-adjustable heating element
 Pilot lamp
 Simmerstat
 Grid W 557 x D 325 mm
 drip collecting tray
 Power: 4,0 kW / 400 V
 W 625 x D 515 x H 530 mm
 Weight: 49,5 kg
 EAN 4015613385594
Code-No. 151.511
Euro 749,-



Electric lift salamander HLS 3110 3 heating elements, with keep warm function

Chrome nickel steel 18/10
 Height-adjustable heating element
 switchable to either 1 or 3 heating elements
 Drip collecting tray and grid GN 1/1
 Power: 4,8 kW / 3 NAC 400 V
 W 590 x D 630 x H 500 mm
 Weight: 70 kg
 EAN 4015613525730
Code-No. 101.580
Euro 2.389,-



Salamander 100

Chrome nickel steel
 Timer
 Simmerstat
 Power: 2,0 kW / 230 V
 W 610 x D 305 x H 280 mm
 1 grid, 1 drip collecting tray included
 Weight: 14 kg
 EAN 4015613371832
Code-No. A151.5001
Euro 239,-



Electric salamander S40

Chrome nickel steel 18/10
 Infrared radiant heater "Incoloy"
 Pilot lamp
 Grid with anti-tip device W 380 x D 310 mm
 Power: 2,2 kW / 1 NAC 230 V
 W 600 x D 370 x H 380 mm
 Weight: 14 kg
 EAN 4015613370057
Code-No. 100.524
Euro 395,-



Electric salamander S70

2 heating zones
 Chrome nickel steel 18/10
 Infrared radiant heater "Incoloy"
 Pilot lamp
 Grid with anti-tip device W 710 x D 310 mm
 Power: 4,4 kW / 3 NAC 400 V
 W 880 x D 370 x H 380 mm
 Weight: 18 kg
 EAN 4015613370064
Code-No. 100.527
Euro 565,-



Electric salamander S70 height adjustable grid, 2 heating zones

Chrome nickel steel 18/10
 Infrared radiant heater "Incoloy"
 Pilot lamp
 Grid W 710 x D 310 mm
 Power: 4,4 kW / 3 NAC 400 V
 W 880 x D 370 x H 380 mm
 Weight: 18 kg
 EAN 4015613390925
Code-No. 100.528
Euro 692,-





Hot display unit "Deli Compact"

Show-case with two shelves for presenting of hot snacks.
Thanks to the ideal humid climate, food e.g. meat, pies or chicken is carefully kept warm and may be served ready to eat directly.
✓ Temperature: +30 °C - +110 °C



Hot display unit "Deli Compact"

Exterior: painted
Interior: bottom stainless steel, top painted
Interior lighting, thermostatic control
Water pan for air moistening
Door opening on the operator's side: W 310 x H 418 mm
Capacity: 52 litres
Temperature: +30 °C - +110 °C
Power: 1,2 kW / 230 V
W 380 x D 465 x H 658 mm
2 height adjustable grids,
dimensions: W 285 x D 265 mm
 W 285 x D 295 mm
Weight: 24,3 kg
Including:
1 tray, e.g. for defrosting deep-frozen fried eggs
1 container for pouring in water
1 removable water pan (1/9 GN, 65 mm deep)
EAN 4015613535500
■ **Code-No. 306.057**
■ **Euro 529,-**



Hot Display Unit "Deli"

Show-case with 3 shelves, interior lighting, thermostatic control and water pan for air moistening.
✓ Model: interior chromium plated, exterior painted
✓ Temperature: +30 °C - +90 °C

Hot Display Unit "Deli I"

Capacity: 110 litres
Power: 1,84 kW / 230 V
W 660 x D 437 x H 655 mm
3 height adjustable grids,
dimensions: W 580 x D 275 mm
 W 580 x D 298 mm
 W 580 x D 318 mm
Weight: 42 kg
EAN 4015613437743
■ **Code-No. 306.053**
■ **Euro 465,-**



Hot Display Units "Deli"

- Show-cases with 3 shelves, interior lighting, thermostatic control and water pan for air moistening.
- ✓ Model: interior chromium plated, exterior painted
 - ✓ Temperature: +30 °C - +90 °C

Hot Display Unit "Deli II"

Capacity: 152 litres
Power: 1,84 kW / 230 V
W 900 x D 480 x H 590 mm
3 height adjustable grids,
dimensions: W 820 x D 315 mm
 W 820 x D 340 mm
 W 820 x D 360 mm

Weight: 52 kg
EAN 4015613437750
| **Code-No. 306.054**
| **Euro 545,-**



Hot Display Unit "Deli III"

Capacity: 373 litres
Power: 2,2 kW / 230 V
W 1200 x D 480 x H 810 mm
3 height adjustable grids,
dimensions: W 1120 x D 315 mm
 W 1120 x D 340 mm
 W 1120 x D 360 mm

Weight: 76 kg
EAN 4015613437767
| **Code-No. 306.055**
| **Euro 675,-**





Hot Display Units "Deli Plus"

Show-cases with 3 shelves, interior lighting, thermostatic control and water pan for air moistening.

- ✓ Model: interior chromium plated, exterior stainless steel
- ✓ Temperature: +30 °C - +90 °C
- ✓ Interior LED lighting

Hot Display Unit "Deli Plus I"

Capacity: 120 litres
 Power: 1,1 kW / 230 V
 W 690 x D 600 x H 670 mm
 3 grids,
 dimensions: W 630 x D 335 mm
 W 630 x D 370 mm
 W 630 x D 400 mm

Weight: 47,9 kg
 EAN 4015613503035
Code-No. 305.053
Euro 609,-



Hot Display Unit "Deli Plus I D" with 2 sliding doors at the front and back and therefore operable from both sides

Capacity: 120 litres
 Power: 1,1 kW / 230 V
 W 695 x D 595 x H 685 mm
 3 grids,
 dimensions: W 630 x D 335 mm
 W 630 x D 370 mm
 W 630 x D 400 mm

Weight: 45,2 kg
 EAN 4015613525839
Code-No. 305.055
Euro 629,-



Hot Display Unit "Deli Plus II"

Capacity: 160 litres
 Power: 1,5 kW / 230 V
 W 860 x D 570 x H 670 mm
 3 grids,
 dimensions: W 815 x D 335 mm
 W 815 x D 370 mm
 W 815 x D 400 mm

Weight: 56,3 kg
 EAN 4015613503042
Code-No. 305.054
Euro 698,-



Refrigerated Show-Case "Deli-Cool I"

with interior LED lighting
 Ventilated cooling
 Automatic defrost
 Capacity: 100 litres
 Coolant: R600a
 Temperature range: 2 - 12 °C
 Power: 0,16 kW / 230 V
 W 685 x D 455 x H 675 mm
 2 height adjustable grids,
 dimensions: W 600 x D 300 mm
 Weight: 40,5 kg
 EAN 4015613479101

Code-No. 700.201G

Euro 565,-



Refrigerated Show-Case "Deli-Cool II"

with interior LED lighting
 Design:
 Plastic casing with double glass pane
 Circulation cooling with 2 ventilators
 Automatic defrost
 Safety glass
 Capacity: 120 litres
 Coolant: R600a
 Temperature range: 2 - 12 °C
 Power: 0,16 kW / 230 V
 W 710 x D 575 x H 685 mm
 2 height adjustable grids,
 dimensions: W 635 x D 340 mm
 W 635 x D 370 mm

Weight: 57 kg

EAN 4015613505558

Code-No. 700.202G

Euro 729,-



Refrigerated Show-Case "Deli-Cool III"

with interior LED lighting
 Design:
 Plastic casing with double glass pane
 Circulation cooling with 2 ventilators
 Automatic defrost
 Safety glass
 Capacity: 160 litres
 Coolant: R600a
 Temperature range: 2 - 12 °C
 Power: 0,16 kW / 230 V
 W 885 x D 575 x H 685 mm
 2 height adjustable grids,
 dimensions: W 810 x D 370 mm
 W 810 x D 400 mm

Weight: 68,4 kg

EAN 4015613505565

Code-No. 700.203G

Euro 819,-





Hot Displays

Show-cases with intermediate shelf and lighting, made of CNS 18/10. The counters 2/1 and 3/1 GN are equipped with sliding doors, GN 1/1 is equipped with a lifting door on operation side.

- ✓ Water container for air moistening
- ✓ Temperature: +30 °C to +95 °C



Hot counter 1/1 GN, straight front glass

Power: 1,6 kW / 230 V
 W 478 x D 775 x H 600 mm
 Weight: 48 kg
 EAN 4015613416182
Code-No. 306.050
Euro 1.619,-



Hot counter 2/1 GN, straight front glass

Power: 2,3 kW / 230 V
 W 750 x D 775 x H 600 mm
 Weight: 65 kg
 EAN 4015613416168
Code-No. 306.051
Euro 1.675,-

Hot counter 3/1 GN, straight front glass

Power: 3,2 kW / 230 V
 W 1080 x D 775 x H 600 mm
 Weight: 78 kg
 EAN 4015613416175
Code-No. 306.052
Euro 2.077,-

✓ Delivered without GN-containers



Hot counter 1/1 GN, with curved full visual front glass

Power: 1,6 kW / 230 V
 W 478 x D 775 x H 600 mm
 Weight: 48 kg
 EAN 4015613416199
Code-No. 305.050
Euro 1.755,-

Hot counter 2/1 GN, with curved full visual front glass

Power: 2,3 kW / 230 V
 W 750 x D 775 x H 600 mm
 Weight: 65 kg
 EAN 4015613416205
Code-No. 305.051
Euro 1.929,-

Hot counter 3/1 GN, with curved full visual front glass

Power: 3,2 kW / 230 V
 W 1080 x D 775 x H 600 mm
 Weight: 78 kg
 EAN 4015613416212
Code-No. 305.052
Euro 2.383,-





Cold Displays

Show-cases with intermediate shelf and lighting, made of CNS 18/10.
The counters 2/1 and 3/1 GN are equipped with sliding doors on operation side.

- ✓ Ventilated cooling
- ✓ Temperature: +6 °C to +10 °C



Cold counter 2/1 GN, straight front glass

Power: 0,29 kW / 230 V
W 750 x D 775 x H 600 mm
Weight: 91 kg
EAN 4015613415666

Code-No. 406.051
Euro 2.198,-



Cold counter 3/1 GN, straight front glass

Power: 0,34 kW / 230 V
W 1080 x D 775 x H 600 mm
Weight: 113 kg
EAN 4015613415635

Code-No. 406.052
Euro 2.659,-

✓ Delivered without GN-containers



Cold counter 2/1 GN with curved full visual front glass

Power: 0,29 kW / 230 V
W 750 x D 775 x H 600 mm
Weight: 91 kg
EAN 4015613415659

Code-No. 405.051
Euro 2.345,-



Cold counter 3/1 GN with curved full visual front glass

Power: 0,34 kW / 230 V
W 1080 x D 775 x H 600 mm
Weight: 113 kg
EAN 4015613415642

Code-No. 405.052
Euro 2.998,-



Gastro Buffet - Hot Display

Hot dishes are presented perfectly
The hot-display is optimally equipped with integrated lighting, cough protection, shelving and wheels for easy mobility.

Gastro Buffet - Hot Display GN 3x 1/1, 150 mm deep

Basin made of stainless steel, for 3 GN 1/1, 150 mm deep, with drain-tap
Worktop made of granite Rosa Porrino
Side walls and body made of wood, walnut colour
4 castors with brakes
Sneeze screen, illuminated
Temperature range 30 °C to 90 °C
Power: 2,25 kW / 230 V
W 1210 x D 870 x H 1370 mm
Weight: 110 kg
EAN 4015613549262

■ **Code-No. 125.611**

■ **Euro 1.849,-**



Gastro Buffet - Hot Display GN 4x 1/1, 150 mm deep

Basin made of stainless steel, for 4 GN 1/1, 150 mm deep, with drain-tap
Worktop made of granite Rosa Porrino
Side walls and body made of wood, walnut colour
4 castors with brakes
Sneeze screen, illuminated
Temperature range 30 °C to 90 °C
Power: 3,0 kW / 230 V
W 1510 x D 870 x H 1370 mm
Weight: 134 kg
EAN 4015613549279

■ **Code-No. 125.616**

■ **Euro 2.098,-**



Gastro Buffet - Hot Display GN 6x 1/1, 150 mm deep

Basin made of stainless steel, for 6 GN 1/1, 150 mm deep, with drain-tap
Worktop made of granite Rosa Porrino
Side walls and body made of wood, walnut colour
4 castors with brakes
Sneeze screen, illuminated
Temperature range 30 °C to 90 °C
Power: 2x 2,25 kW / 230 V
2 separate sockets required
W 2210 x D 870 x H 1370 mm
Weight: 182 kg
EAN 4015613533995

■ **Code-No. 125.621**

■ **Euro 2.798,-**

✓ Delivered without GN-containers



Gastro Buffet Salad Bar

Cold dishes are presented perfectly
The salad bar is optimally equipped with integrated lighting, cough protection, shelving and wheels for easy mobility.

Gastro Buffet Salad Bar GN 3x 1/1, 150 mm deep

Basin made of stainless steel,
for 3 GN 1/1, 150 mm deep
Worktop made of granite Rosa Porrino
Side walls and body made of wood, walnut colour
4 castors with brakes
Sneeze screen, illuminated
Temperature range 2 °C to 10 °C
Power: 0,236 kW / 230 V
W 1210 x D 870 x H 1370 mm
Weight: 110 kg
EAN 4015613549286
Code-No. **125.506**
Euro **2.298,-**



Gastro Buffet Salad Bar GN 4x 1/1, 150 mm deep

Basin made of stainless steel,
for 4 GN 1/1, 150 mm deep
Worktop made of granite Rosa Porrino
Side walls and body made of wood, walnut colour
4 castors with brakes
Sneeze screen, illuminated
Temperature range 2 °C to 10 °C
Power: 0,507 kW / 230 V
W 1550 x D 870 x H 1370 mm
Weight: 150 kg
EAN 4015613533971
Code-No. **125.511**
Euro **2.469,-**



✓ Delivered without GN-containers

Gastro Buffet Salad Bar GN 6x 1/1, 150 mm deep

Basin made of stainless steel,
for 6 GN 1/1, 150 mm deep
Worktop made of granite Rosa Porrino
Side walls and body made of wood, walnut colour
4 castors with brakes
Sneeze screen, illuminated
Temperature range 2 °C to 10 °C
Power: 0,507 kW / 230 V
W 2200 x D 870 x H 1370 mm
Weight: 195 kg
EAN 4015613549293
Code-No. **125.521**
Euro **3.298,-**





Multideck Refrigerated Display Case "Rimi"

LED lighting
 Stainless steel finish
 Stainless steel front panel, glazed side panels
 Display area 0,52 m²
 3 shelves, W 465 x D 280 mm
 Distance between shelves 230 mm
 Base deck W 465 x D 340 mm
 Ventilated refrigeration
 Automatic defrosting
 Climate classification: 6
 Coolant R404a
 Temperature range: +2 °C to + 10 °C
 Capacity: 220 litres
 Power: 1,34 kW / 230 V
 W 494 x D 600 x H 1742 mm
 4 castors with 2 brakes
 Weight: 106 kg
 Night blind included
 EAN 4015613505282
Code-No. 700.220
Euro 1.598,-



Multideck Refrigerated Display Case 200L

LED lighting
 Stainless steel finish
 Stainless steel front panel, glazed side panels
 Display area 0,86 m²
 2 shelves, W 950 x D 240/320 mm
 Distance between shelves 200 mm
 Base deck W 965 x D 340 mm
 Ventilated refrigeration
 Automatic defrosting
 Climate classification: 6
 Coolant R404a
 Temperature range: +2 °C o +10 °C
 Capacity: 200 litres
 Power: 1,34 kW / 230 V
 W 1020 x D 600 x H 1024 mm
 6 castors with 2 brakes
 Weight: 120 kg
 Night blind included
 EAN 4015613525846
Code-No. 700.230
Euro 2.098,-



Mini-Ventilated-Refrigerator* "Compact Cool"

Volume: 19 litres
 Cooling system: thermoelectric cooling
 Cooling capacity: 18 - 20 °C below ambient temperature
 Power: AC 230 V / DC 12 V / 0,056 kW
 W 330 x D 370 x H 460 mm
 Weight: 7,4 kg
 EAN 4015613394022
Code-No. 700.080
Euro 155,-



*The device is not suitable for continuous commercial use.

Mini-Refrigerator 50 L

Volume: 50 litres
 Temperature range: 0 - 10 °C
 Changeable door hinge
 Power: 0,068 kW / 230 V
 W 470 x D 535 x H 490 mm
 with 1 grid
 Weight: 20 kg

Mini-Refrigerator 50 L, white

EAN 4015613415437
Code-No. 700.050
Euro 239,-

Mini-Refrigerator 50 L, black

EAN 4015613416649
Code-No. 700.051
Euro 239,-



Wine refrigerator

with modern LED lighting and double glass door in a noble design.
 Volume: 28 bottles / 88 litres
 Adjustable temperature control
 Temperature range: 4 - 18 °C
 Coolant R600a
 Energy-saving LED ceiling lighting separately switchable
 Door hinged on the right, reversible
 2 height-adjustable front feet
 Power: 0,085 kW / 220 - 240 V (LED lighting 0,8 W)
 W 430 x D 480 x H 825 mm
 Including 5 chrome-plated bottle racks and
 1 chrome-plated rack, removable individually
 Weight: 24,5 kg
 EAN 4015613546032
Code-No. 700.082G
Euro 259,-



Deep freezer for alcoholic liquors and deep frozen goods

Gross volume: 30 litres
 Capacity: 8 bottles (0,7l) placed vertically
 3 bottles (0,7l) placed horizontally
 Temperature range: -15 °C up to -25 °C
 Coolant: R600a
 Power: 0,06 kW / 230 V
 W 470 x D 445 x H 492 mm
 Weight: 16,85 kg
 EAN 4015613507705
Code-No. 700.075H
Euro 209,-





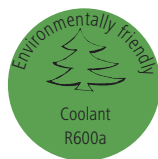
For effective product presentation

- ✓ Visible product presentation to stimulate immediate sales
- ✓ Adjustable interior light guarantees high attention to the cooler and its content
- ✓ Efficient air circulation system ensures equal cooling throughout the cooler
- ✓ Automatic defrosting process
- ✓ With its compact design the minicooler is extremely versatile and can be used in almost any situation
- ✓ The robust racks are height adjustable and allow for various internal configurations with up to 5 levels
- ✓ Environmentally friendly coolant CFC-free



Mini Cooler 58L

with interior light
 Ventilated cooling
 Volume: 58 litres
 Temperature range: 4 - 12 °C
 Power: 0,13 kW / 230 V
 W 425 x D 380 x H 805 mm
 Automatic defrost
 with 2 grids
 Weight: 28,5 kg
 EAN 4015613434292
Code-No. 700.158G
Euro 335,-



Mini Cooler 78L

with interior light
 Ventilated cooling
 Volume: 78 litres
 Temperature range: 4 - 12 °C
 Power: 0,16 kW / 230 V
 W 425 x D 380 x H 960 mm
 Automatic defrost
 with 3 grids
 Weight: 32,5 kg

Mini Cooler 78L, white

EAN 4015613404967
Code-No. 700.178G
Euro 365,-

Mini Cooler 78L, black

EAN 4015613482286
Code-No. 700.177G
Euro 365,-



Mini Cooler Slim-Line 80L

with LED lighting
 Ventilated cooling
 Automatic defrost
 Volume: 80 litres
 Temperature range: 4 - 12 °C
 Power: 0,16 kW / 230 V
 W 375 x D 385 x H 1050 mm
 with 3 grids
 Weight: 36,2 kg
 EAN 4015613527802
Code-No. 700.180G
Euro 455,-



Mini Cooler 98L

with interior light
 Ventilated cooling
 Volume: 98 litres
 Temperature range: 4 - 12 °C
 Power: 0,16 kW / 230 V
 W 425 x D 380 x H 1100 mm
 Automatic defrost
 with 4 grids
 Weight: 37,5 kg
 EAN 4015613457055

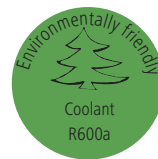
Code-No. **700.198G**
 Euro 405,-



Mini-Cooler 86L

with interior light
 Two curved doors offer a stocking from front and backside.
 Ventilated cooling
 Automatic defrost
 Volume: 86 litres
 Temperature range: 4 - 12 °C
 Power: 0,16 kW / 230 V
 W 425 x D 435 x H 980 mm
 3 height adjustable grids
 Weight: 36,5 kg
 EAN 4015613478548

Code-No. **700.278G**
 Euro 409,-



Display fridge 235L

with LED lighting (front side)
 Ventilated cooling
 Automatic defrost
 Volume: 235 litres
 Temperature range: 4 - 12 °C
 Power: 0,25 kW / 230 V
 W 520 x D 485 x H 1700 mm
 4 swivel castors (2 with brakes)
 4 height adjustable grids
 Weight: 77 kg
 EAN 4015613480893

Code-No. **700.235G**
 Euro 909,-





Cooling Tops

- ✓ Cooling top for GN containers, 150 mm deep
- ✓ Chrome nickel steel, with glass top
- ✓ Refrigeration unit with cooling trough, digital thermometer
- ✓ Temperature range: 0 °C / +10 °C

GN 1/4



Cooling top for 5 x 1/4 GN, 150 mm

Power: 180 W / 220 - 240 V
W 1200 x D 335 x H 425 mm
Weight: 42,5 kg
EAN 4015613400006

|| **Code-No. 110.110**
|| **Euro 659,-**

✓ Delivery without GN containers

Cooling top for 8 x 1/4 GN, 150 mm

Power: 180 W / 220 - 240 V
W 1800 x D 335 x H 425 mm
Weight: 57,5 kg
EAN 4015613400020

|| **Code-No. 110.112**
|| **Euro 875,-**

Cooling top for 7 x 1/4 GN, 150 mm

Power: 180 W / 220 - 240 V
W 1500 x D 335 x H 425 mm
Weight: 47,5 kg
EAN 4015613400013

|| **Code-No. 110.111**
|| **Euro 765,-**

Cooling top for 10 x 1/4 GN, 150 mm

Power: 180 W / 220 - 240 V
W 2000 x D 335 x H 425 mm
Weight: 65,5 kg
EAN 4015613400037

|| **Code-No. 110.113**
|| **Euro 975,-**

GN 1/3



Cooling top for 4 x 1/3 GN, 150 mm

Power: 180 W / 220 - 240 V
W 1200 x D 395 x H 425 mm
Weight: 42,5 kg
EAN 4015613419077

|| **Code-No. 110.130**
|| **Euro 679,-**

✓ Delivery without GN containers

Cooling top for 7 x 1/3 GN, 150 mm

Power: 180 W / 220 - 240 V
W 1800 x D 395 x H 425 mm
Weight: 57,5 kg
EAN 4015613419091

|| **Code-No. 110.132**
|| **Euro 895,-**

Cooling top for 6 x 1/3 GN, 150 mm

Power: 180 W / 220 - 240 V
W 1500 x D 395 x H 425 mm
Weight: 47,5 kg
EAN 4015613419084

|| **Code-No. 110.131**
|| **Euro 785,-**

Cooling top for 9 x 1/3 GN, 150 mm

Power: 180 W / 220 - 240 V
W 2000 x D 395 x H 425 mm
Weight: 65,5 kg
EAN 4015613419107

|| **Code-No. 110.133**
|| **Euro 995,-**



Refrigerators for 2/1 GN grids

- ✓ CNS
- ✓ Insulation: polyurethane, 60 mm
- ✓ Adjustable grids
- ✓ Height adjustable feet
- ✓ Lockable
- ✓ Automatic defrost function, water drip evaporation
- ✓ Thermostat, On/Off switch, pilot lamp
- ✓ For ambient temperature up to max. 32 °C



Refrigerator

Gross volume: 700 litres
 Temperature range: 0 to +8 °C
 Changeable door hinge
 Power: 0,484 kW / 230 V
 W 710 x D 810 x H 2010 mm
 Weight: 90 kg
 Delivery includes 3 grids
 EAN 4015613521763
Code-No. 700.455
Euro 1.998,-

Deep Freezer

Gross volume: 700 litres
 Temperature range: -18 to -22 °C
 Changeable door hinge
 Power: 0,88 kW / 230 V
 W 710 x D 810 x H 2010 mm
 Weight: 124 kg
 Delivery includes 3 grids
 EAN 4015613527727
Code-No. 700.475
Euro 2.549,-

1 pair of rails

EAN 4015613556833
Code-No. 055683
Euro 16,-

GN 2/1 grid

EAN 4015613525600
Code-No. 06027010009
Euro 39,-

Refrigerator

Gross volume: 1400 litres
 Temperature range: 0 to +8 °C
 Power: 0,704 kW / 230 V
 W 1400 x D 810 x H 2010 mm
 Weight: 183 kg
 Delivery includes 6 grids
 EAN 4015613527734
Code-No. 700.485
Euro 2.889,-

Deep Freezer

Gross volume: 1400 litres
 Temperature range: -18 to -22 °C
 Power: 1,32 kW / 230 V
 W 1400 x D 810 x H 2010 mm
 Weight: 197 kg
 Delivery includes 6 grids
 EAN 4015613527741
Code-No. 700.495
Euro 3.429,-

1 pair of rails

EAN 4015613556833
Code-No. 055683
Euro 16,-

GN 2/1 grid

EAN 4015613525600
Code-No. 06027010009
Euro 39,-





Bottle Cooler 280 LN

Interior white, exterior white
 Net volume 280 litres
 Coolant R600a
 Temperature range: 0 °C to 10 °C
 Internal light with on/off switch
 Automatic defrost
 Evaporator at the back panel
 Changeable door hinge
 Power: 0,15 kW / 1 NAC 230 V
 W 600 x D 630 x H 1450 mm
 5 adjustable shelves
 Weight: 49,5 kg
 EAN 4015613534732

Code-No. 700.271
Euro 478,-

Bottle Cooler 320 LN

Interior white, exterior white
 Net volume 320 litres
 Coolant R600a
 Temperature range: 0 °C to 10 °C
 Internal light with on/off switch
 Automatic defrost
 Evaporator at the back panel
 Glass-door with aluminum frame, changeable door hinge
 Power: 0,23 kW / 1 NAC 230 V
 W 600 x D 600 x H 1730 mm
 5 adjustable shelves
 Weight: 67 kg
 EAN 4015613523767

Code-No. 700.321
Euro 859,-



Deep Freezer 205 L

Interior white, exterior white
 Net volume 205 litres
 Coolant R600a
 Temperature range: -18 °C to -24 °C
 Pilot lights, operating mode display and warning light
 Static cooling
 Manuel defrost
 Changeable door hinge
 3 fast freezing compartment, 3 drawers
 Power: 0,135 kW / 1 NAC 230 V
 W 600 x D 630 x H 1450 mm
 Weight: 50 kg
 Including ice cube tray
 EAN 4015613527659

Code-No. 700.340
Euro 529,-



Bottle Cooler

Interior stainless steel, exterior steel casing finish, painted
 Doors double vitrification
 Lockable, internal light
 Forced air cooling
 Continuous mechanical temperature control
 Net volume 220 litres
 Temperature range: 2 - 10 °C
 Power: 0,25 kW / 230 V
 W 920 x D 540 x H 905 mm
 Weight: 78,6 kg
 with 2 grids made of stainless steel
 EAN 4015613528816

Code-No. 110.138
Euro 798,-



Ice-Crusher

high-performance, low-noise and space-saving
Stainless steel
Capacity up to 60 kg/h
Storage tank: approx. 1 kg
Power: 60 W / 230 V
W 173 x D 380 x H 385 mm
Weight: 14 kg
EAN 4015613479118
|| **Code-No. 135.012**
|| **Euro 585,-**



Ice-Cube Maker "Compact Ice"*

Steel-grey - plastic housing
Switch for selecting size of ice-cubes: S • small - M • medium - L • large
Capacity: 12 ice-cubes per cycle
Water tank: 4,5 litres, approx. 150 ice-cubes
Capacity: 15 kg / 24 h
Power: 210 W / 230 V
W 360 x D 440 x H 454 mm
Weight: 23 kg
EAN 4015613400211
|| **Code-No. A100.062**
|| **Euro 275,-**



Ice cube maker „Compact Ice K“

Steel-grey - plastic housing
Switch for selecting size of ice cubes (cube shaped): S • small - L • large
Capacity: 24 ice cube per cycle
Water tank: 1,5 litres
Capacity: approx. 10-15 kg / 24 h
Storage bin: approx. 1 kg
Power: 150 W / 230 V
W 305 x D 365 x H 360 mm
Weight: 13 kg
EAN 4015613536934
|| **Code-No. 100.073**
|| **Euro 219,-**



Ice-Cube Maker C 25

Capacity: max. approx. 25 kg/24 h (cone shaped)
Storage bin: approx. 6 kg
Circulation of air (distance at all sides minimum 10 cm)
Power: 220 W / 230 V
W 385 x D 555 x H 665 mm
Water connection 3/4", water drainage Ø 25 mm
Weight: 31 kg
EAN 4015613467634
|| **Code-No. 104.025**
|| **Euro 689,-**

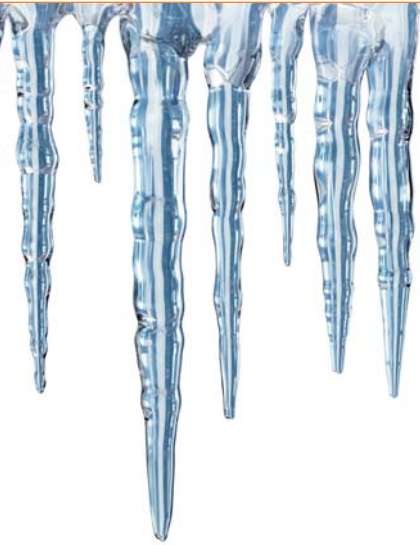


Ice-Cube Maker C 40

Capacity: max. approx. 35 kg/24 h (cone shaped)
Storage bin: approx. 13 kg
Circulation of air (distance at all sides minimum 10 cm)
Power: 380 W / 230 V
W 550 x D 635 x H 825 mm
Water connection 3/4", water drainage Ø 25 mm
Weight: 47 kg
EAN 4015613467641
|| **Code-No. 104.040**
|| **Euro 909,-**



*The device is not suitable for continuous commercial use.



The right device for your ice-cube needs with the desired ice-cube size and production capacity

Series A	Ice-cones 23 - 30 g	Cafe's and bars
Series S	Ice-cubes 13 g	Catering and hotels cafeteria and canteens
Series QC	Ice-cones 25 g	Discotheques and leisure-parks
Series QM	Ice-flakes	Butcheries and supermarkets food-processing etc.

Ice-Cube Makers Series A

- ✓ Ice production is easy and reliable.
- ✓ The new drive-system averts limestone blocking injectors and limestone deposits.
- ✓ The waterpump ensures use even in hard water areas.
- ✓ The devices are tropicalised (Class T) for high ambient temperatures.



Ice-Cube Maker A 20

Capacity: approx. 20 kg/24 h (cone shaped)
 Storage bin: approx. 9 kg
 12 ice-cubes per cycle
 Air-cooled (distance at all sides approx. 10 cm)
 Power: 0,36 kW / 1 NAC 220/240 V
 W 405 x D 515 x H 640 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 34 kg
 EAN 4015613391120
Code-No. 104.220
Euro 1.259,-



Ice-Cube Maker A 30NG

Capacity: approx. 35 kg/24 h (cone shaped)
 Storage bin: approx. 20 kg, 18 ice-cubes per cycle
 Air-cooled, front ventilation - fully installable
 Power: 0,46 kW / 1 NAC 230 V
 W 465 x D 595 x H 795 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 45kg
 EAN 4015613504131
Code-No. 104.335
Euro 1.625,-

- ✓ Devices with extra-large storage tank





Ice-Cube Maker A 40NG

Capacity: approx. 38 kg/24 h (cone shaped)
 Storage bin: approx. 20 kg, 24 ice-cubes per cycle
 Air-cooled, front ventilation - fully installable
 Power: 0,55 kW / 1 NAC 230 V
 W 465 x D 595 x H 795 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 45 kg
 EAN 4015613495736
Code-No. 104.345
Euro 1.705,-



Ice-Cube Maker A 70NG

Capacity: approx. 70 kg/24 h (cone shaped)
 Storage bin: approx. 35 kg
 48 ice-cubes per cycle
 Air-cooled, front ventilation - fully installable
 Power: 0,78 kW / 1 NAC 230 V
 W 715 x D 595 x H 945 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 69 kg
 EAN 4015613495743
Code-No. 104.380
Euro 2.315,-



✓ Devices with extra-large storage tank

Ice-Cube Maker A 90NG

Capacity: approx. 105 kg/24 h (cone shaped)
 Storage bin: approx. 60 kg
 60 ice-cubes per cycle
 Air-cooled, front ventilation - fully installable
 Power: 1,15 kW / 1 NAC 230 V
 W 715 x D 700 x H 1050 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 89 kg
 EAN 4015613504148
Code-No. 104.390
Euro 2.779,-





Ice-Cube Makers Series QC

- ✓ The ice-production system of the QC-Series is simple and reliable.
- ✓ The paddle system machine series is especially prepared for the most difficult working conditions, even in hard water areas no water filter is required.
- ✓ Tropicalised (Class T).



Ice-Cube Maker Q 30C

Capacity: 28 kg/24 h (cone shaped)
 Storage bin: 12 kg, 15 ice-cubes per cycle
 Air-cooled
 Power: 0,33 kW / 230 V
 W 405 x D 510 x H 745 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 39 kg
 EAN 4015613436739
Code-No. 104.203
Euro 1.549,-



Ice-Cube Maker Q 50C

Capacity: 47 kg/24 h (cone shaped)
 Storage bin: 20 kg, 24 ice-cubes per cycle
 Air-cooled
 Power: 0,43 kW / 230 V
 W 515 x D 555 x H 870 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 48 kg
 EAN 4015613436746
Code-No. 104.205
Euro 1.849,-



Ice-Cube Maker Q 90C

Capacity: 75 kg/24 h (cone shaped)
 Storage bin: 37 kg, 40 ice-cubes per cycle
 Air-cooled
 Power: 0,65 kW / 230 V
 W 675 x D 555 x H 995 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 60 kg
 EAN 4015613462998
Code-No. 104.208
Euro 2.498,-



Ice-Cube Maker Q 150C

Capacity: 135 kg/24 h (cone shaped)
 Storage bin: 100 kg, 56 ice-cubes per cycle
 Air-cooled
 Power: 0,8 kW / 230 V
 W 840 x D 700 x H 1150 mm
 Water connection 3/4"
 Water drainage Ø 25 mm
 Weight: 95 kg
 EAN 4015613436753
Code-No. 104.215
Euro 4.098,-



Ice-Cube Maker Series S

The ice-production system of the S-Series is simple and reliable and especially prepared for the most difficult working conditions, even in hard water areas. In the ice-cube makers series S there is built in the well-known patented vertical evaporator system with water distribution system, which produces ice cubes (size 26 x 23 x 23 mm).

Ice-Cube Maker S 33

Capacity: 30 kg/24 h (cube shaped)
Storage bin: 22 kg
45 ice cubes per cycle
Air-cooled
Power: 0,5 kW / 230 V
W 515 x D 610 x H 840 mm
Water connection 3/4"
Water drainage Ø 25 mm
Weight: 50 kg
EAN 4015613458144
| **Code-No. 104.133**
| **Euro 1.655,-**



Ice-Cube Maker S 66

Capacity: 60 kg/24 h (cube shaped)
Storage bin: 20 kg
24 ice cubes per cycle
Air-cooled, front ventilation - fully installable
Power: 0,43 kW / 230 V
W 535 x D 595 x H 795 mm
Water connection 3/4"
Water drainage Ø 25 mm
Weight: 52 kg
EAN 4015613549422
| **Code-No. 104.166**
| **Euro 1.898,-**





Ice-Flake Makers Series QM

The QM-Series of ice flake makers produces granular ice. The new system provides a high reliability and an optimal ice flake production, even in hard water areas and under difficult working conditions.



Ice-Flake Maker Q 85M

Capacity: 85 kg/24 h
Storage bin: 20 kg
Air-cooled
Power: 0,53 kW / 230 V
W 465 x D 595 x H 790 mm
Water connection 3/4"
Water drainage Ø 25 mm
Weight: 58 kg
EAN 4015613436777
Code-No. 104.408
Euro 2.998,-



Ice-Flake Maker Q 135M

Capacity: 135 kg/24 h
Storage bin: 60 kg
Air-cooled
Power: 0,64 kW / 230 V
W 515 x D 550 x H 1365 mm
Water connection 3/4"
Water drainage Ø 25 mm
Weight: 75 kg
EAN 4015613455549
Code-No. 104.435
Euro 3.975,-



Bartscher Blast chillers/Shock freezers

Advantage in every detail

- ✓ Model CNS 18/10 according to HACCP regulations
- ✓ Coolant R404a
- ✓ Rapid cooling cycle + 70 °C to + 3 °C
- ✓ Shock freezing performance + 70 °C to - 18 °C
- ✓ Optimal temperature distribution
- ✓ Low energy consumption
- ✓ Highest precision when using core temperature sensor

Blast chiller/Shock freezer AL2

Capacity: 3 x 2/3 GN
 Climate class 4 (ST)
 90 min. +70 °C / +3 °C = 8 kg
 240 min. +70 °C / -18 °C = 3 kg
 Power: 0,56 kW / 230 V
 W680 x D 540 x H 510 mm
 Weight: 60 kg
 EAN 4015613504773
Code-No. 700.602
Euro 2.825,-



Blast chiller/Shock freezer AL5

Capacity: 5x 1/1 GN or 5x 600 x 400 mm
 Climate class 4 (ST)
 90 min. +70 °C / +3 °C = 16 kg
 240 min. +70 °C / -18 °C = 12 kg
 Power: 1,2 kW / 230 V
 W 750 x D 700 x H 850 mm
 Weight: 85 kg
 EAN 4015613504780
Code-No. 700.605
Euro 3.998,-





Chest Freezers

- ✓ Plug-in with hinged cover
- ✓ Freezing chamber with removable partition wall.
- ✓ Interior: aluminum, exterior: sheet steel, lacquered white
- ✓ Insulation: cover 8 cm / walls 6,5 cm
- ✓ Coolant: R134a
- ✓ Temperature range: -6 °C up to -18 °C
- ✓ Speed freezing compartment: -24 °C
- ✓ Static cooling with digital control
- ✓ Manual defrost



Chest Freezer 200 I

Net volume 186 litres
 Power: 110 W / 230 V
 W 820 x D 670 x H 850 mm
 1 plastic basket included
 Weight: 45 kg
 EAN 4015613443911
Code-No. 700.950
Euro 485,-

Chest Freezer 300 I

Net volume 312 litres
 Power: 110 W / 230 V
 W 1200 x D 670 x H 850 mm
 2 plastic baskets included
 Weight: 53 kg
 EAN 4015613443928
Code-No. 700.960
Euro 565,-



Chest Freezer 360 I

Net volume 364 litres
 Power: 140 W / 230 V
 W 1600 x D 670 x H 850 mm
Energy efficiency category: A+
 Insulation walls: 9 cm
 1 plastic basket included
 Weight: 58 kg
 EAN 4015613475905
Code-No. 700.970
Euro 698,-



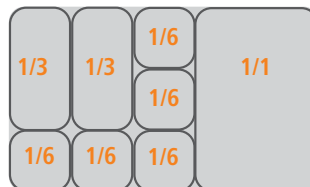
Ventilated Pizza Saladette Top for 5 GN 1/6

GN-Containers 150 mm deep
 Chrome nickel steel
 with granite cover plate
 Electronic control
 Drip water evaporation
 Capacity: 250 litres
 Temperature range: 2 °C - 10 °C
 Power: 0,25 kW / 1 NAC 230 V
 W 900 x D 700 x H 1075 mm
 Includes 2 grids GN 1/1
 Weight: 116 kg
 EAN 4015613403847
Code-No. 200.266
Euro 1.139,-



Ventilated Saladette with evaporator packed in foam

Stainless steel
 for 5 x 1/6 GN, 2 x 1/3 GN and 1 x 1/1 GN
 GN-Containers 150 mm deep
 Cutting board made of polyethylene
 Electronic control
 Drip water evaporation
 Capacity: 250 litres
 Temperature range: 2 °C - 10 °C
 Power: 0,25 kW / 1 NAC 230 V
 W 900 x D 700 x H 875 mm
 Includes
 2 adaptor bars: length 535 mm, width 40 mm
 2 adaptor bars: length 330 mm, width 22 mm
 2 grids GN 1/1
 Weight: 75 kg
 EAN 4015613386744
Code-No. 200.265
Euro 919,-



Ventilated Saladette with 3 doors with evaporator packed in foam

Stainless steel
 for 4 x 1/1 GN, GN-Containers 150 mm deep
 Cutting board made of polyethylene
 Electronic control
 Condensation water evaporation
 Capacity: 400 litres
 Temperature range: 2 °C - 10 °C
 Power: 0,25 kW / 1 NAC 230 V
 W 1380 x D 695 x H 865 mm
 Includes
 3 adaptor bars: length 535 mm, width 31 mm
 6 adaptor bars: length 330 mm, width 22 mm
 3 grids GN 1/1
 Weight: 103 kg
 EAN 4015613530116
Code-No. 200.264
Euro 1.498,-





Ventilated Mini-Refrigerated Counter

Stainless steel
Electronic control
Drip water evaporation
Capacity: 250 litres
Temperature range: 2 °C - 10 °C
Power: 0,25 kW / 1 NAC 230 V
W 900 x D 700 x H 875 mm
Includes 2 grids GN 1/1
Weight: 70 kg
EAN 4015613429878
| **Code-No. 110.136**
| **Euro 1.098,-**



Ventilated Mini-Refrigerated Counter

2 drawers, 1 door
Stainless steel
2 drawers GN 1/1, 150 mm
Electronic control
Drip water evaporation
Capacity: 300 litres
Temperature range: 2 °C - 10 °C
Power: 0,25 kW / 1 NAC 230 V
W 1045 x D 690 x H 875 mm
Includes 1 grid GN 1/1
Weight: 83,8 kg
EAN 4015613530109
| **Code-No. 110.137**
| **Euro 1.549,-**

Stainless steel polishing spray

EAN 4015613360195
| **Code-No. 173.031**
| **Euro 16,50**





Pizza refrigerated counter

Forced-air cooling
 Chrome nickel steel, with marble plate
 2 doors, refrigerated
 Electronic control
 Drip water evaporation
 Temperature range: 3 °C - 10 °C
 Power: 0,385 kW / 1 NAC 230 V
 Cooling top for 6 x 1/4 GN, 150 mm deep
 Chrome nickel steel, with glass top
 Refrigeration unit with cooling trough
 Digital thermometer
 Temperature range: 0 °C - 10 °C
 Power: 0,131 kW / 1 NAC 230 V
 W 1400 x D 700 x H 1390 mm
 Weight: 234 kg
 EAN 4015613556901
Code-No. 110.711
Euro 2.749,-



✓ Delivered without GN-containers

Pizza refrigerated counter

Forced-air cooling
 Chrome nickel steel, with marble plate
 1 door, 2 drawers GN 1/1, 150 mm, refrigerated
 Electronic control
 Drip water evaporation
 Temperature range: 3 °C - 10 °C
 Power: 0,385 kW / 1 NAC 230 V
 Cooling top for 6 x 1/4 GN, 150 mm deep
 Chrome nickel steel, with glass top
 Refrigeration unit with cooling trough
 Digital thermometer
 Temperature range: 0 °C - 10 °C
 Power: 0,131 kW / 1 NAC 230 V
 W 1400 x D 700 x H 1390 mm
 Weight: 248,6 kg
 EAN 4015613556918
Code-No. 110.712
Euro 2.998,-



✓ Refrigerated counters and cooling top are also available separately



Refrigerated counter
 2 doors, refrigerated
 W 1400 x D 700 x H 950 mm
 Weight: 198,4 kg
 EAN 4015613556871
Code-No. 110.709
Euro 2.030,-



Refrigerated counter
 1 door, 2 drawers GN 1/1, 150 mm, refrigerated
 W 1400 x D 700 x H 950 mm
 Weight: 213 kg
 EAN 4015613556895
Code-No. 110.710
Euro 2.279,-



**Cooling top
 for 6 x 1/4 GN, 150 mm deep**
 W 1400 x D 335 x H 440 mm
 Weight: 35,6 kg
 EAN 4015613556864
Code-No. 110.134
Euro 719,-



Ventilated refrigerated counter

W 1400 x D 700 x H 850 mm
 2 doors, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 385 W / 230 V
 Weight: 105 kg
 EAN 4015613556697
Code-No. 110.701
Euro 1.895,-



Ventilated refrigerated counter

W 1400 x D 700 x H 850 mm
 1 door, 2 drawers GN 1/1, 150 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 385 W / 230 V
 Weight: 120 kg
 EAN 4015613556703
Code-No. 110.702
Euro 2.349,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 121 kg
 EAN 4015613556710
Code-No. 110.702MA
Euro 2.398,-



Ventilated refrigerated counter

W 1400 x D 700 x H 850 mm
 4 drawers GN 1/1, 150 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 385 W / 230 V
 Weight: 135 kg
 EAN 4015613556727
Code-No. 110.703
Euro 2.649,-

Ventilated refrigerated counter with splashback 50 mm

Weight: 136 kg
 EAN 4015613556734
Code-No. 110.703MA
Euro 2.695,-

Ventilated refrigerated counter

W 1400 x D 700 x H 850 mm
 6 drawers GN 1/1, 100 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 385 W / 230 V
 Weight: 145 kg
 EAN 4015613556741
Code-No. 110.704
Euro 2.819,-

Ventilated refrigerated counter with splashback 50 mm

Weight: 146 kg
 EAN 4015613556758
Code-No. 110.704MA
Euro 2.898,-



Ventilated refrigerated counter

W 1875 x D 700 x H 850 mm
 2 doors, 2 drawers GN 1/1, 150 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 410 W / 230 V
 Weight: 145 kg
 EAN 4015613556765
Code-No. 110.705
Euro 2.539,-



Ventilated refrigerated counter

W 1875 x D 700 x H 850 mm
 1 door, 4 drawers GN 1/1, 150 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 410 W / 230 V
 Weight: 160 kg
 EAN 4015613556772
Code-No. 110.706
Euro 2.729,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 161 kg
 EAN 4015613556789
Code-No. 110.706MA
Euro 2.779,-

Ventilated refrigerated counter

W 1875 x D 700 x H 850 mm
 6 drawers GN 1/1, 150 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 410 W / 230 V
 Weight: 175 kg
 EAN 4015613556796
Code-No. 110.707
Euro 2.975,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 176 kg
 EAN 4015613556802
Code-No. 110.707MA
Euro 3.029,-

Ventilated refrigerated counter

W 1875 x D 700 x H 850 mm
 9 drawers GN 1/1, 100 mm, refrigerated
 Temperature range: 3 °C - 10 °C
 free of CFC free, 410 W / 230 V
 Weight: 185 kg
 EAN 4015613556819
Code-No. 110.708
Euro 3.339,-



Ventilated refrigerated counter with splashback 50 mm

Weight: 186 kg
 EAN 4015613556826
Code-No. 110.708MA
Euro 3.398,-



Why should you use dishwashers

- ✓ Energy-saving of about 30%
- ✓ More hygienic thanks to a rinsing temperature of at least 82 °C
- ✓ Improved ergonomics
- ✓ Time- and staff-saving

Dishwashers by Bartscher: a clean solution across the board!

A Bartscher dishwasher is the kind of helper that you have always looked for: clean, fast, economic and reliable! Our machines are built to be robust enough to easily handle the exacting requirements of daily use. The design helps facilitate your work in terms of use and ergonomics: intuitive controls, quick to operate, pleasant to handle, and gentle on your wallet and the environment at the same time.

Our appliance design focuses on energy, chemical and water savings. This explains why every Bartscher machine is equipped with a rinsing agent dosing pump that saves up to 30 percent of total water, energy and rinsing agent consumption.

And the star in our product range, the Deltamat TF 7500eco dish washer even saves up to 50 percent.

In daily, commercial use, the savings can quickly amount to something quite substantial.

But we have had more good ideas: built-in water softeners, and partial or full desalination technologies ensure a long machine service life.

All of these innovations offer improved washing results and protect the environment. With a built-in lye pump, there is no need for a discharge outlet near the floor; instead you can simply connect the outlet to a sink. This gives you even more options for designing your kitchen.

A clean solution

Basic Line Series GW / DW

Simply clean!

The Basic Line Series represents entry level Bartscher washing technology. Whether for crockery or glasses - the right machine for any requirements for best and hygienic washing results.

The new Basic Line Series is not just characterised by robust technology, but also by total ease of use that genuinely facilitates your working day.

All of our under-table washing machines are available with a lye pump. Other accessories, e.g. a dosing system or a suitable water softener are available as options.

Basic Line GW 2350

Size	W 400 x D 480 x H 640 mm
Model	CNS 18/10
max. capacity h	24 baskets
Basket measurements	350 x 350
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	3,45 kW / 230 V
Tank heating	0,6 kW
Boiler heating	2,6 kW
Wash cycle	150 sec.
Water consumption at 2 bar	2,4 litres
Capacity tank	9 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 25 mm
Weight	27 kg
Accessories	2 glasses baskets 1 cutlery cylinder

EAN 4015613551371
Code-No. 109.350
Euro 1.259,-



Basic Line GW 2350 L, with drain pump

Weight: 29 kg
 EAN 4015613551388
Code-No. 109.351
Euro 1.369,-

Glasswashers Basic Line series GW 2350

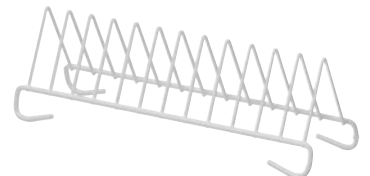
- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ User-Friendly
- ✓ Easy to maintain

Baskets for glasswashers series GW 2350



Standard basket for glasses
 W 350 x D 350 x H 110 mm
 Weight: 0,8 kg
 EAN 4015613432007
Code-No. 110.312
Euro 49,-

Insert for saucers
 Weight: 0,2 kg
 EAN 4015613432014
Code-No. 110.317
Euro 17,-



Standard basket for glasses
 W 350 x D 350 x H 170 mm
 Weight: 1,5 kg
 EAN 4015613461717
Code-No. 0983063
Euro 57,-

Cutlery cylinder
 Ø 107 mm, H 119 mm
 Weight: 0,1 kg
 EAN 4015613432021
Code-No. 110.318
Euro 9,-





Basic Line DW 2500

Size	W 580 x D 600 x H 830 mm
Model	CNS 18/10
max. capacity h	60 baskets
Basket measurements	500 x 500
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	3,55 kW / 230 V
Tank heating	3,0 kW
Boiler heating	3,0 kW
Wash cycle	60 - 180 sec.
Water consumption at 2 bar	2,8 litres
Capacity tank	30 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 29 mm
Weight	53 kg
Accessories	1 plates basket 1 universal basket 1 cutlery cylinder

EAN 4015613551395

Code-No. 109.750

Euro 1.998,-

Dishwashers Basic Line series DW 2500

- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ User-Friendly
- ✓ Easy to maintain

Basic Line DW 2500 L, with drain pump

Weight: 55 kg

EAN 4015613551401

Code-No. 109.751

Euro 2.149,-



- ✓ Baskets for dishwashers series DW
see catalogue page 154,155

Basic Line DW 4500

Size	W 580 x D 600 x H 830 mm
Model	CNS 18/10
max. capacity h	60 baskets
Basket measurements	500 x 500
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	5,5 kW / 400 V
Tank heating	3,0 kW
Boiler heating	4,9 kW
Wash cycle	60 - 180 sec.
Water consumption at 2 bar	2,8 litres
Capacity tank	30 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 29 mm
Weight	54 kg
Accessories	1 plates basket 1 universal basket 1 cutlery cylinder

EAN 4015613551418

Code-No. 109.760

Euro 2.139,-



Basic Line DW 4500 L, with drain pump

Weight: 56 kg
EAN 4015613551425
Code-No. 109.761
Euro 2.298,-

Dishwashers Basic Line series DW 4500

- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ User-Friendly
- ✓ Easy to maintain

Dish-Washing Detergent for glasswashers series GW and dishwashers series DW

Main washing run dispenser pump for detergent

subsequent installation for dishwashers Basic Line 109.350, 109.351, 109.750, 109.751, 109.760 and 109.761 complete with kit.
Clock-controlled, volume flow rate 3,0 l/h
Complete with installation kit
Total power: 230 V
Size: W 69 x T 103 x H 62 mm
Weight: 0,60 kg
EAN 4015613412856
Code-No. 0999166
Euro 198,-



Assembly fee for dose pumps, code no. 099996 Euro 60,- net



Machine type specifications

Front load dishwasher, suitable for low capacity requirements or reduced space applications.

Hood and/or pass-through dishwashers, enable a higher utilisation and improved ergonomics. This is combined with increased space requirements due to the required feed and discharge tables.

Features

A dishwasher with an integrated drain pump does not require a drain at floor level, but can also easily be connected to the outlet of a sink. The integrated drain pump conveys water up to a height of 1m.

Integrated or external water softening

Lime is one of the minerals dissolved in water and responsible for scaling on machine components as well as blown heating elements. Water softening ensures a smooth operation of the dishwasher and particularly protects the heating elements in the heating unit from scaling effectively, while reducing the consumption of cleaning agents due to softer water. From German water hardness of more than 5° a water softener is required.

We recommend a complete desalination for stain-free glass.

The liquid cleaner dosing pump doses the dishwasher detergent level optimally, depending on the dishes' soiling. The dosing technology optimises operating costs.

Rinsing agent dose pump regulates the optimal amount and provides a perfect drying result.

Deltamat Series TF ECO

Intelligent technology

Incl. rinsing agent pump + integrated dosing system

- Saves up to 30% water, energy and chemical costs
- Mains pressure-independent rinsing system for consistent rinsing results of just 2 l

Self-diagnostics system

Tap water change program

Perfectly matching programs with a variety of water cycles incl. a gentle program for glasses and a water change program with just 7 l consumption

Energy saving system also lets you reduce the boiler temperature in standby operation

Premium finish

- Stainless steel strainer
- Premium, smooth-action door lock
- Twin-walled design guarantees low-noise washing and minimises radiate heat

Deltamat TF 350

Size	W 415 x D 465 x H 670 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	350 x 350
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	2,59 kW / 230 V
Tank heating	1,85 kW
Boiler heating	2,4 kW
Wash cycle	120 sec.
Water consumption at 2 bar	1,4 litres
Capacity tank	12 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	30 kg
Accessories	1 insert for saucers 1 cutlery cylinder 2 glasses baskets

EAN 4015613447513

Code-No. 110.520

Euro 1.598,-

Deltamat TF 350 LP, with drain pump

Weight: 32,5 kg

EAN 4015613447520

Code-No. 110.521

Euro 1.798,-

Deltamat TF 350 W, with water softener

Weight: 35 kg

EAN 4015613447537

Code-No. 110.522

Euro 1.769,-



Glasswashers Deltamat series TF 350

- ✓ Double walled
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

Baskets for glasswashers series TF 350



Standard basket for glasses

W 350 x D 350 x H 110 mm

Weight: 0,8 kg

EAN 4015613432007

Code-No. 110.312

Euro 49,-



Standard basket for glasses

W 350 x D 350 x H 170 mm

Weight: 1,5 kg

EAN 4015613461717

Code-No. 0983063

Euro 57,-

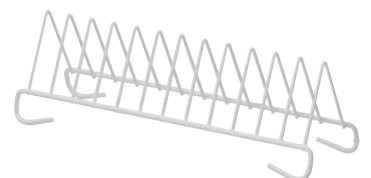
Insert for saucers

Weight: 0,2 kg

EAN 4015613432014

Code-No. 110.317

Euro 17,-



Cutlery cylinder

Ø 107 mm, H 119 mm

Weight: 0,1 kg

EAN 4015613432021

Code-No. 110.318

Euro 9,-





Deltamat TF 401

Size	W 450 x D 535 x H 700 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	400 x 400
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	3,2 kW / 230 V
Tank heating	1,85 kW
Boiler heating	2,8 kW
Wash cycle	120 sec.
Water consumption at 2 bar	1,8 litres
Capacity tank	14,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	45 kg
Accessories	1 insert for saucers 1 cutlery cylinder 1 glasses basket 1 glasses basket, 4-piece

EAN 4015613468525

|| Code-No. 110.605

|| Euro 1.749,-

Deltamat TF 401 H, with water softener

Weight: 47 kg

EAN 4015613468532

|| Code-No. 110.606

|| Euro 1.898,-

Deltamat TF 401 HP, with water softener and drain pump

Weight: 48 kg

EAN 4015613468549

|| Code-No. 110.607

|| Euro 1.998,-

Glasswashers Deltamat TF 401

- ✓ Door double walled
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

Baskets for glasswashers series TF 401, TFG 7400eco and TFG 7420eco



Basket for glasses

W 400 x D 400 x H 135 mm

Weight: 1,4 kg

EAN 4015613468303

|| Code-No. 109.325

|| Euro 49,-

Basket for glasses, 4-piece

W 400 x D 400 x H 210 mm

Weight: 2,1 kg

EAN 4015613468327

|| Code-No. 109.327

|| Euro 66,-



Basket for plates

W 400 x D 400 x H 210 mm

Weight: 1,6 kg

EAN 4015613468310

|| Code-No. 109.326

|| Euro 43,-

Cutlery cylinder

Ø 107 mm, H 119 mm

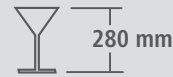
Weight: 0,1 kg

EAN 4015613432021

|| Code-No. 110.318

|| Euro 9,-





Deltamat TFG 7420eco, with drain pump

Size	W 450 x D 535 x H 720 mm
Model	CNS 18/10
max. capacity h	60 baskets
Basket measurements	400 x 400
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	3,3 kW / 230 V
Tank heating	1,1 kW
Boiler heating	3,0 kW
Wash cycle	60-200 sec.
Water consumption at 2 bar	2 - 4 litres
Capacity tank	7 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	42,5 kg
Accessories	1 insert for saucers 1 cutlery cylinder 1 glasses basket 1 glasses basket, 4-piece

EAN 4015613536378
Code-No. 110.652
Euro 3.498,-

Deltamat TFG 7420eco, with drain pump and water softener

Weight: 43 kg
 EAN 4015613536385
Code-No. 110.653
Euro 3.698,-

Deltamat TFG 7400eco, with drain pump

Power total: 4,75 kW / 3 NAC 400 V
 Boiler heating 4,5 kW
 Weight: 42,5 kg
 EAN 4015613525877
Code-No. 110.650
Euro 3.598,-

Deltamat TFG 7400eco, with water softener and drain pump

Power total: 4,75 kW / 3 NAC 400 V
 Boiler heating 4,5 kW
 Weight: 43 kg
 EAN 4015613527628
Code-No. 110.651
Euro 3.798,-



Glasswasher Deltamat, series TFG 7400eco and TFG 7420eco

✓ Double walled

The usage of water, detergent and energy will be reduced by up to 50 %.

- ✓ Multicoloured START control knob
- ✓ Self-diagnostic routine
- ✓ Multilingual control menu
- ✓ Slow closing door mechanism
- ✓ Recovery of energy



Water Conditioning Units

Soft water is the basis for good washing results but quite often it contains various minerals such as magnesium and calcium. These materials have impact on certain procedures, that affect cleanness and purity of the dishes and impair product life as well.

By the use of water conditioning units you will experience optimal results and a long life-span of your machine as well as a flavour guard.



Soft-Tech water softener system

Model MC-N 16 for one unit

System protection for dishwashers
W 250 x D 410 x H 490 mm
Capacity with 10° d (total hardness)
1600 litres / per day
Power: 0,04 kW / 230 V
Weight: 9,5 kg
EAN 4015613415819
| **Code-No. 109.850**
| **Euro 745,-**



Soft-Tech water softener system

Model MC-N 8-2 for up to three units

System protection for dishwashers
W 360 x D 360 x H 570 mm
Capacity with 10° d (total hardness)
4000 litres / per day
Weight: 19,5 kg
EAN 4015613415826
| **Code-No. 109.851**
| **Euro 1.898,-**

Connecting kit

for 109.850 and 109.851

2 x reinforced hose, water inlet 3/4"
L 1000 mm, nominal diameter Ø 15 mm
Weight: 0,2 kg
EAN 4015613482330
| **Code-No. 0470032**
| **Euro 174,-**

Clean-Tech full desalination system

for shiny dishes, stainless glasses and cutlery.

Model VK 5000F for one unit
Ø 265 mm, H 680 mm
Capacity with 10° d (total salt content)
5000 litres / cartridge
Weight: 22,5 kg
EAN 4015613415833
| **Code-No. 109.852**
| **Euro 844,-**



Reconditioned/exchange/replacement cartridge for 109.852

Weight: 19 kg
EAN 4015613420608
| **Code-No. 042060**
| **Euro 179,-**

Deposit/refund value per cartridge Euro 290,-
Credit given on return

Connecting kit for 109.852 and 109.853

1 x tap adapter
1 x water consumption meter
2 x CNS inlet hose - water inlet 3/4"
L 1500 mm, nominal diameter Ø 10 mm
Weight: 0,3 kg
EAN 4015613482323
| **Code-No. 0904002**
| **Euro 185,-**

✓ Combi Steamers and Ice Cube Makers

Drink-Tech partial desalination system with charcoal

Model TKB 13400F for one unit

System and flavour protection for combi steamers and ice cube makers.
Ø 265 mm, H 680 mm
Capacity with 10° d (total salt content)
13400 litres / cartridge
Weight: 22,5 kg
EAN 4015613468600
| **Code-No. 109.853**
| **Euro 868,-**



Reconditioned/exchange/replacement cartridge for 109.853

Weight: 18 kg
EAN 4015613482316
| **Code-No. 0018006**
| **Euro 309,-**

Deposit/refund value per cartridge Euro 290,-
Credit given on return

Deltamat TF 50

Size	W 590 x D 600 x H 850 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	500 x 500
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	3,45 kW / 1 NAC 220-240 V
Tank heating	2,7 kW
Boiler heating	2,8 kW
Wash cycle	120 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	29 litres
Water pressure	2-4 bar
Water inlet	G 3/4" MI
Water outlet	Ø 24 mm
Weight	56,5 kg
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

EAN 4015613448114

■ **Code-No. 110.415**

■ **Euro 2.349,-**



Dishwashers Deltamat, series TF 50

- ✓ Door double walled
- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

Deltamat TF 50 L with drain pump

Weight: 58 kg

EAN 4015613448121

■ **Code-No. 110.418**

■ **Euro 2.419,-**

Dish-Washing Detergent

Main washing run dispenser pump for detergent

subsequent installation for all prevalent dishwashers
complete with kit
Clock-controlled, volume flow rate from 0,28 to 2,8 l/h
complete with installation kit
Total power: 0,005 kW / 230 V
Size: W 69 x D 103 x H 62 mm
Weight: 0,530 kg
EAN 4015613432403
■ **Code-No. 109.518**
■ **Euro 209,-**



Assembly fee for dose pumps, code no. 099996 Euro 60,- net



Dishwashers Deltamat, series TF 515

- ✓ Door double walled
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

Deltamat TF 515

Size	W 590 x D 600 x H 850 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	500 x 500
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	3,6 kW / 3 NAC 400 V
Tank heating	2,7 kW
Boiler heating	3,0 kW
Wash cycle	120-180 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	29 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	56,5 kg
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

EAN 4015613447445

■ **Code-No. 110.550**

■ **Euro 2.598,-**

Dishwasher Deltamat TF 515 LP, with drain pump

Weight: 58 kg

EAN 4015613447452

■ **Code-No. 110.560**

■ **Euro 2.798,-**

Dishwasher Deltamat TF 515 W, with water softener

Weight: 58 kg

EAN 4015613447469

■ **Code-No. 110.570**

■ **Euro 2.798,-**

Dishwasher Deltamat TF 515 LPW, with drain pump and water softener

Weight: 59,5 kg

EAN 4015613448046

■ **Code-No. 110.580**

■ **Euro 2.849,-**

Dish-Washing Detergent

Main washing run dispenser pump for detergent, conductance controlled

for retrospective installation for all common dishwashers, complete with installation kit

Volume flow rate from 0,01 to 3,0 l/h

1-pin sensor

complete with installation kit

Power: 0,005 kW / 230 V

Size: W 69 x D 103 x H 62 mm

Weight: 0,75 kg

EAN 4015613488295

■ **Code-No. 109.548**

■ **Euro 289,-**



Assembly fee for dose pumps, code no. 099996 Euro 60,- net



Deltamat TF 525

Size	W 600 x D 610 x H 850 mm
Model	CNS 18/10
max. capacity h	30 baskets
Basket measurements	500 x 500
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	5,01 kW / 3 NAC 400 V
Tank heating	2,7 kW
Boiler heating	4,5 kW
Wash cycle	120-180 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	16,5 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	63,5 kg
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

EAN 4015613447476

Code-No. 111.550

Euro 2.998,-

Dishwasher Deltamat TF 525 LP, with drain pump

Weight: 64,5 kg

EAN 4015613447483

Code-No. 111.560

Euro 3.198,-

Dishwasher Deltamat TF 525 W, with water softener

Weight: 64,5 kg

EAN 4015613447490

Code-No. 111.555

Euro 3.198,-

Dishwasher Deltamat TF 525 LPW, with drain pump and water softener

Weight: 65,5 kg

EAN 4015613447506

Code-No. 111.565

Euro 3.395,-

Dish-Washing Detergent

Main washing run dispenser pump for detergent, conductance controlled

for wall mounting

Volume flow rate from 0,1 to 6,0 l/h

2-pin sensor

complete with installation kit

Power: 0,004 kW / 230 V

Size: W 95 x D 100 x H 125 mm

Weight: 0,75 kg

EAN 4015613506517

Code-No. 109.547

Euro 445,-

Assembly fee for dose pumps, code no. 099996 Euro 60,- net



Dishwashers Deltamat, series TF 525

- ✓ Double walled
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain





Deltamat TF 641

Size	W 600 x D 680 x H 860 mm
Model	CNS 18/10
max. capacity h	60 baskets
Basket measurements	500 x 500
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	6,65 kW / 3 NAC 400 V
Tank heating	2,7 kW
Boiler heating	6,0 kW
Wash cycle	60 - 300 sec.
Water consumption at 2 bar	2,3 litres
Capacity tank	16,5 litres
Feeding water pressure	2-4 bar
Water inlet	G 3/4" MI
Water outlet	Ø 24 mm
Weight	67,5 kg
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

EAN 4015613544397

Code-No. 109.632

Euro 3.095,-

Dishwashers Deltamat, series TF 641

- ✓ Suitable for baking trays, trays, plates etc. up to 600 x 400 mm in size
- ✓ Double walled
- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

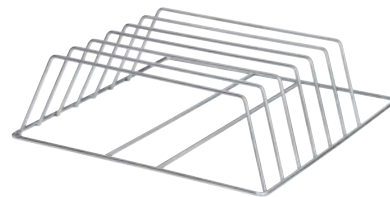
Dishwasher Deltamat TF 641 LP, with drain pump

Weight: 69 kg

EAN 4015613544403

Code-No. 109.633

Euro 3.195,-



Basket for taking trays up to 600 x 400 mm in size

Weight: 1,5 kg

EAN 4015613487069

Code-No. 109.329

Euro 165,-



Dishwasher base

Dishwasher base

Capacity	2 baskets
Dimensions	W 605 x D 570 x H 450 mm
Weight	6,8 kg
EAN	4015613509389
Code-No.	109.689
Euro	225,-

Deltamat TF 7500eco, with drain pump

Size	W 600 x D 610 x H 850 mm
Model	CNS 18/10
max. capacity h	60 baskets
Korbabmessungen	500 x 500
Detergent metering pump	yes
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Power total	6,65 kW / 3 NAC 400 V
Tank heating	1,1 kW
Boiler heating	6,0 kW
Wash cycle	90-200 sec.
Water consumption at 2 bar	2,5 - 7 litres
Capacity tank	10 litres
Water pressure	2-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 24 mm
Weight	66 kg
Accessories	1 glasses basket 1 plates basket 1 cutlery cylinder

EAN 4015613527635

Code-No. 110.660

Euro 3.798,-



Deltamat TF 7500eco, with drain pump and water softener

Weight: 68,5 kg

EAN 4015613527642

Code-No 110.661

Euro 3.998,-

Dishwashers Deltamat, series TF 7500eco

- ✓ Possible to build under worktop
- ✓ Double walled

The usage of water, detergent and energy will be reduced by up to 50 %.

- ✓ Multicoloured START control knob
- ✓ Self-diagnostic routine
- ✓ Multilingual control menu
- ✓ Slow closing door mechanism
- ✓ Recovery of energy

Dish basket trolley

Dishwasher rack trolley

Chrome nickel steel

Carrying capacity: 120 kg

Platform size: W 513 x D 583 mm

4 swivel castors Ø 100 mm

W 515 x D 640 x H 925 mm

Weight: 8,75 kg

EAN 4015613523712

Code-No. 300.143

Euro 145,-





Pass-Through Dishwashers Series DS

Excellent performance and versatility

Ideal performance of utilization of pump - reduced washing times - little operating costs. Option for using basket 50 x 50 cm for 22 plates. Due to the ample packing space large items can also be washed properly.

Hygiene

- ✓ Electronic door stop to guarantee a correct rinsing temperature
- ✓ Boiler with large capacity
- ✓ Integral tub filter
- ✓ Self-emptying vertical pump
- ✓ Interior of washing chamber is completely deep-drawn without welding

Safety and ergonomics

- ✓ Patented lifting system: less effort and increased safety
- ✓ Low noise development
- ✓ Electronic self-diagnosis to ensure functioning
- ✓ Tub in frontal position for easy cleaning
- ✓ Components for front panel are accessible
- ✓ »Securinse« - system to ensure correct rinsing operation



✓ We recommend a hot water supply for DS 901

✓ Delivery without Entry/Exit table and pre-clearing table

Pass-Through Dishwasher DS 901

CE marked	
Size	W 760 x D 840 x H 1510/max. 1969 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity h	20 to 60 baskets
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	7,1 kW / 3 NAC 380-400 V
Tank heating	2,5 kW
Boiler heating	6,0 kW
Wash cycle	60/120/180 sec.
Water consumption at 2 bar	3 litres
Capacity tank	20 litres
Water pressure	2,5-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Weight	120 kg
Accessories	2 plates baskets, 1 cutlery holder, 1 cups basket

EAN 4015613368672

! Code-No. 109.142

! Euro 4.295,-



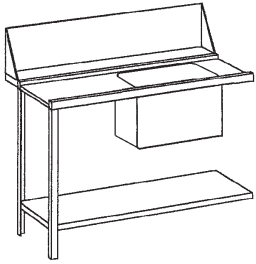
Pass-Through Dishwasher DS 1001

CE	marked
Size	W 760 x D 840 x H 1510/max. 1969 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity h	24 to 60 baskets
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	9,1 kW / 3 NAC 380-400 V
Tank heating	2,5 kW
Boiler heating	8,0 kW
Wash cycle	60/110/150 sec.
Water consumption at 2 bar	3 litres
Capacity tank	20 litres
Water pressure	2,5-4 bar
Water inlet	G 3/4" M
Water outlet	Ø 50 mm
Weight	120 kg
Accessories	2 plates baskets, 1 cutlery holder, 1 cups basket

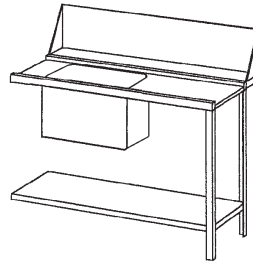
✓ Delivery without Entry/Exit table and pre-clearing table

EAN 4015613368689
Code-No. 109.143
Euro 4.729,-

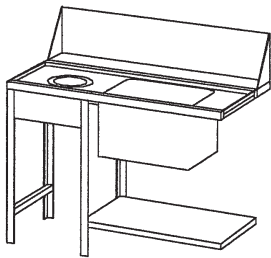
Accessories Pass-Through Dishwashers



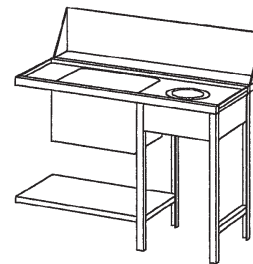
Pre-clearing table, left
with splashback, height 100 mm
sink right
W 1200 x D 720 x H 850 mm
Weight: 19 kg
EAN 4015613370675
| **Code-No. 109.770**
| **Euro 1.068,-**



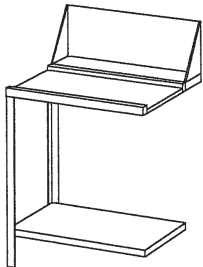
Pre-clearing table, right
with splashback, height 100 mm
sink left
W 1200 x D 720 x H 850 mm
Weight: 19 kg
EAN 4015613371849
| **Code-No. 109.771**
| **Euro 1.068,-**



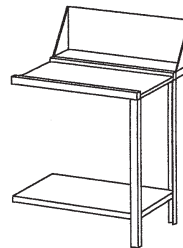
Pre-clearing table, left
with waste hole,
with splashback, height 100 mm
sink right
W 1200 x D 720 x H 850 mm
Weight: 21 kg
EAN 4015613371856
| **Code-No. 109.772**
| **Euro 1.146,-**



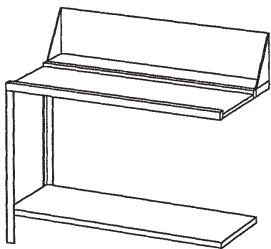
Pre-clearing table, right
with waste hole,
with splashback, height 100 mm
sink left
W 1200 x D 720 x H 850 mm
Weight: 21 kg
EAN 4015613371863
| **Code-No. 109.773**
| **Euro 1.146,-**



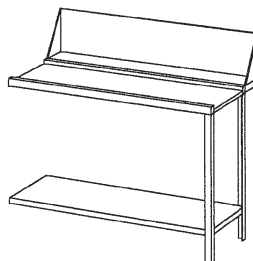
Entry/Exit table, left
with splashback, height 100 mm
W 700 x D 720 x H 850 mm
Weight: 15 kg
EAN 4015613371870
| **Code-No. 109.775**
| **Euro 489,-**



Entry/Exit table, right
with splashback, height 100 mm
W 700 x D 720 x H 850 mm
Weight: 15 kg
EAN 4015613371887
| **Code-No. 109.776**
| **Euro 489,-**



Entry/Exit table, left
with splashback, height 100 mm
W 1200 x D 720 x H 850 mm
Weight: 17 kg
EAN 4015613371894
| **Code-No. 109.777**
| **Euro 686,-**



Entry/Exit table, right
with splashback, height 100 mm
W 1200 x D 720 x H 850 mm
Weight: 17 kg
EAN 4015613371900
| **Code-No. 109.778**
| **Euro 686,-**

✓ Customized designs deliverable on request

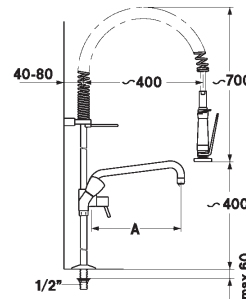
Professional fittings

- ✓ Perfectly robust version
- ✓ By the use of solid metal
- ✓ By the use of gland sealings
- ✓ By the use of heat-insulated solid metal handles
- ✓ By the use of an extra hard-nickel coating damages of chromium are impossible
- ✓ High flow capacity
- ✓ Blow-back proof
- ✓ Rubber stop ring
- ✓ Hose bears a maximum load of 150 kg
- ✓ Hot-water proof
- ✓ Pressure-resistant
- ✓ Spring is coated with silagan
- ✓ Distribution pressure is adjustable via set screw
- ✓ With spring mechanism
- ✓ Exchangeable sieve
- ✓ Lockable sieve spray unit with closing delay
- ✓ Backflow prevention

GASTRO two handle mixer

with pre-rinse spray gun
 Coronachrome metal handles removable
 Stainless steel valve seats
 Flat plate chromium parts M 20 x 1,25
 Bench fixing hole \varnothing 22 mm
 Swivel spout 180°
 Stream regulator nozzle M22
 Water output at 3 bar: spray 18 l/min.
 Stream regulator 28 l/min.
 Weight: 6 kg
 EAN 4015613184258

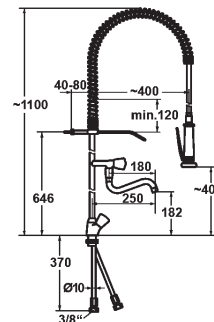
Code-No. 400.115
 Euro 819,-



GASTRO two handle mixer

with pre-rinse spray gun
 Coronachrome metal handles removable
 Stainless steel valve seats
 Flat plate chromium parts M 20 x 1,25
 Bench fixing hole \varnothing 35 mm
 Swivel spout 180°
 Stream regulator nozzle M22
 Water output at 3 bar: spray 18 l/min.
 Stream regulator 25 l/min.
 Weight: 6 kg
 EAN 4015613370101

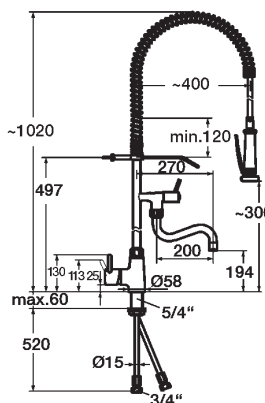
Code-No. 400.112
 Euro 809,-



GASTRO single handle mixer

with pre-rinse spray gun
 Suspension spring made of CNS 18/10
 Copper tube connections \varnothing 15 mm
 Fixing with threaded pipe 1/4
 bench fixing hole \varnothing 42 mm
 Swivel spout 180°
 Stream regulator nozzle M22
 Water output at 3 bar: spray 18 l/min.
 Stream regulator 40 l/min.
 Weight: 8,5 kg
 EAN 4015613438955

Code-No. 400.123
 Euro 798,-



Dishwasher Baskets

The stackable dishwasher baskets from Bartscher provide good washing results, good basket handling and a clean and safe storage.



Universal basket
Basket size 500 x 500 mm
Basket height 100 mm
EAN 4015613431246
| **Code-No. 5201**
| **Euro 17,80**



Cutlery basket
Basket size 500 x 500 mm
Basket height 100 mm
EAN 4015613431222
| **Code-No. 5202**
| **Euro 17,40**



Plates basket
Basket size 500 x 500 mm
Basket height 100 mm
EAN 4015613431437
| **Code-No. 5203**
| **Euro 19,60**



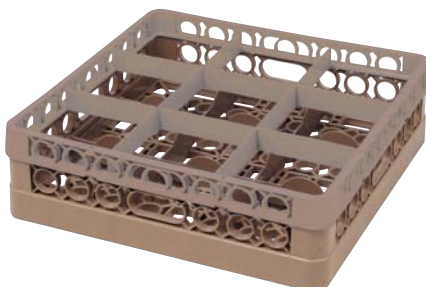
Cups basket
Basket size 500 x 500 mm
Basket compartments 116 x 116 mm
Basket height 100 mm
EAN 4015613431741
| **Code-No. 5116**
| **Euro 21,-**



Tray basket
Basket size 500 x 500 mm
Basket height 100 mm
EAN 4015613431239
| **Code-No. 5204**
| **Euro 19,90**



**Cutlery basket,
8 compartments**
Basket size 430 x 210 mm
Basket height 155 mm
EAN 4015613431444
| **Code-No. 5205**
| **Euro 19,30**



9 compartments

Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.	Euro
149 x 149	100	83	5209	22,-
149 x 149	140	123	5211	29,-
149 x 149	180	160	5212	37,-
149 x 149	240	200	5213	43,-
149 x 149	260	238	5214	51,-
149 x 149	300	276	5215	59,-

16 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.	Euro
111 x 111	100	83	5216	23,-
111 x 111	140	123	5218	29,-
111 x 111	180	160	5219	38,-
111 x 111	240	200	5220	46,-
111 x 111	260	238	5221	52,-
111 x 111	300	276	5222	60,-

25 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.	Euro
89 x 89	100	83	5225	23,-
89 x 89	140	123	5227	32,-
89 x 89	180	160	5228	38,-
89 x 89	240	200	5229	47,-
89 x 89	260	238	5230	54,-
89 x 89	300	276	5231	62,-

36 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.	Euro
73 x 73	100	83	5236	24,-
73 x 73	140	123	5238	31,-
73 x 73	180	160	5239	38,-
73 x 73	240	200	5240	48,-
73 x 73	260	238	5241	54,-
73 x 73	300	276	5242	62,-

49 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.	Euro
62 x 62	100	83	5249	25,-
62 x 62	140	123	5251	34,-
62 x 62	180	160	5252	40,-
62 x 62	240	200	5253	50,-
62 x 62	260	238	5254	57,-
62 x 62	300	276	5255	67,-

Compartments - coloured



Comp.	Colour	Code-No.	Euro
9	blue	5261	4,50
16	dark blue	5262	5,50
25	red	5263	6,50
36	lilac	5260	7,50
49	green	5264	7,50



Glass polisher

5 rotating rollers, supported by hot air blower, polish your glasses within seconds.

- ✓ Up to 50% reduced labor costs
- ✓ Less glass breakage
- ✓ Lower risk of injuries
- ✓ High hygiene standard



Glass polisher

Stainless steel housing
Cloths for polishing heads made of microfibre, detachable
Power: 1,1 kW / 230 V
W 340 x D 305 x H 520 mm
Weight: 16 kg
EAN 4015613455624
| **Code-No. 109.470**
| **Euro 2.398,-**

1 set replacement brushes for glass polisher

5 cloths for polishing heads made of microfibre
Weight: 0,5 kg
EAN 4015613458526
| **Code-No. 01094701**
| **Euro 376,-**



Cutlery polishing machine, with mobile base

For easy and quick cleaning of cutlery with enormous time savings.
User friendly, with easy insertion and removal of cutlery.

CNS 18/10
Manual filling of the cutlery basket
50 - 60 pieces of cutlery per process, process duration: approx. 1 minute
Filling volume: 5 kg of granulate
Temperature: thermostatically controlled
Operating temperature: 72 - 74 ° C (in the granulate)
Power: 0,75 kW / 230 V
W 440 x D 480 x H 910 mm
1 removable stainless steel basket included
Weight: 33 kg
EAN 4015613545059
| **Code-No. 110.424**
| **Euro 3.549,-**



- ✓ User-friendly, quick and easy
- ✓ 50 - 60 pieces of cutlery per process





Cutlery Polishers

The units serve for drying and polishing cutlery.

- ✓ By the constant operating temperature of 80 °C the hygiene regulations according to EU standard are fulfilled.
- ✓ Reduction of operating costs
- ✓ Saving of time
- ✓ Quiet
- ✓ User friendly
- ✓ Easy and quick cleaning

These benefits say something for using the cutlery polishers in your business.

Cutlery polishing machine

CNS 18/10

Capacity: 2000 up to 3000 pieces of cutlery per hour

Filling volume: 5 kg corn granulate

HACCP conform due to 80 °C operating temperature

Power: 0,5 kW / 230 V

W 450 x D 590 x H 400 mm

Weight: 32 kg

EAN 4015613440675

Code-No. 110.428

Euro 4.259,-

Granulate, 5 kg bag

EAN 4015613440699

Code-No. 109.441

Euro 59,-



Cutlery polishing machine, on rollers

CNS 18/10

Capacity: 5000 up to 6000 pieces of cutlery per hour

Filling volume: 7 kg corn granulate

HACCP conform due to 80 °C operating temperature

Size: W 700 x D 600 x H 760 mm

Power: 0,9 kW / 230 V

Table and cutlery catching basket included

Weight: 80 kg

EAN 4015613438429

Code-No. 110.425

Euro 5.559,-

Granulate, 7 kg bag

EAN 4015613417493

Code-No. 109.440

Euro 84,-



Granulate

The corn-cob granulate used is an environment-friendly vegetable product, which gently removes spots.

The granulate should be exchanged as required - every 3 months at the latest - so that the unit is always

hygienically clean inside. After use the granulate can be disposed environment-friendly without any difficulties.

Cutlery Holders



Cutlery tray 1/1 GN

Plastic light grey
Heat resistant, robust and stackable
W 530 x D 330 x H 100 mm
Weight: 0,7 kg
EAN 4016098166951

Code-No. A500.400 - 1 Piece Euro 6,50
Code-No. A500.400 - 24 Piece each Euro 6,20
Code-No. A500.400 - 48 Piece each Euro 5,90

Delivery without cutlery



Cutlery holder

for 4 cutlery cylinders
Chrome nickel steel
W 265 x D 305 x H 200 mm
Weight: 1,5 kg
EAN 4015613324760

Code-No. A500.394
Euro 35,-

Cutlery holder with 4 cylinders

Chrome nickel steel
W 265 x D 305 x H 200 mm
4 cutlery cylinders, chrome nickel steel included
Weight: 2,1 kg
EAN 4015613467542

Code-No. 500.392
Euro 59,-



Cutlery holder with 4 cylinders

Chrome nickel steel
W 265 x D 305 x H 200 mm
4 cutlery cylinders, white plastic included
Weight: 2 kg
EAN 4015613360959

Code-No. A500.395
Euro 39,-



Cutlery cylinder

White plastic
Ø 115 mm, height 145 mm
EAN 4016098102744

Code-No. A500.382 Euro 1,15
over 100 pcs. A500.382 Euro 1,-

Delivery without cutlery cylinders



Cutlery holder

for 6 cutlery cylinders
Chrome nickel steel
W 380 x D 300 x H 200 mm
Weight: 2 kg
EAN 4015613324777

Code-No. A500.396
Euro 45,-



Cutlery cylinder

Chrome nickel steel
Ø 115 mm, height 145 mm
EAN 4015613397177

Code-No. A500.385 Euro 7,-
over 24 pcs. A500.385 Euro 6,50

Wall Shelf Set

Stainless steel, W 1200 x D 355 mm, height adjustable
 consisting of:
 2 wall shelves
 2 pairs of consoles
 1 pair of adjustment rails, length 530 mm
 Weight: 10 kg
 EAN 4015613442600
Code-No. 603.012
Euro 192,-



Wall shelves

for assembling a wall shelf you need

- 1 pair of adjusting rails
- 1 or 2 wall-mounted shelves of desired length
- 1 pair of consoles

Wall shelves stainless steel

W (mm)	D (mm)	Code-No.	Euro
600	355	603.001	47,-
800	355	603.002	55,-
1000	355	603.003	66,-
1200	355	603.004	81,-
1400	355	603.005	96,-
1600	355	603.006	106,-
1800	355	603.007	120,-
2000	355	603.008	129,-



1 pair of adjusting rails
 length 530 mm
Code-No. 600.061
Euro 17,-

1 pair of consoles
Code-No. 600.601
Euro 20,-

Plate shelves made of stainless steel
 angle profile reinforced



W 800 x D 200 mm
 EAN 4015613432069
Code-No. 362.080
Euro 49,-

W 1000 x D 200 mm
 EAN 4015613432083
Code-No. 362.100
Euro 58,-

W 1200 x D 200 mm
 EAN 4015613432090
Code-No. 362.120
Euro 66,-

W 1400 x D 200 mm
 EAN 4015613432106
Code-No. 362.140
Euro 74,-

W 800 x D 300 mm
 EAN 4015613432113
Code-No. 363.080
Euro 64,-

W 1000 x D 300 mm
 EAN 4015613432137
Code-No. 363.100
Euro 76,-

W 1200 x D 300 mm
 EAN 4015613432144
Code-No. 363.120
Euro 87,-

W 1400 x D 300 mm
 EAN 4015613432151
Code-No. 363.140
Euro 99,-

Spice shelves for GN containers 1/6
 made of stainless steel, with GN container stopper
 fastener included

W 800 x D 200 mm
for 4 GN 1/6
 EAN 4015613507392
Code-No. 388.080
Euro 145,-

W 1200 x D 200 mm
for 6 GN 1/6
 EAN 4015613507415
Code-No. 388.120
Euro 192,-

W 1000 x D 200 mm
for 5 GN 1/6
 EAN 4015613507408
Code-No. 388.100
Euro 169,-

W 1400 x D 200 mm
for 7 GN 1/6
 EAN 4015613507422
Code-No. 388.140
Euro 219,-



Delivery without GN containers



Delivery without GN containers

GN containers top shelf

for 3 GN 1/3, 150 mm deep
made of stainless steel
W 980 x D 250 x H 210 mm
Weight: 7 kg

EAN 4015613507385

Code-No. 465.155

Euro 139,-



Top shelves single,

stainless steel, all over bent down
with square-pipe 25 x 25 mm
depth 350 mm, height 400 mm

W (mm)	Code-No.	Euro
800	314.080	271,-
1000	314.100	279,-
1200	314.120	287,-
1400	314.140	296,-
1600	314.160	316,-
1800	314.180	338,-
2000	314.200	347,-



Top shelves double,

stainless steel, all over bent down
with square-pipe 25 x 25 mm
depth 350 mm, height 650 mm

W (mm)	Code-No.	Euro
800	324.080	497,-
1000	324.100	515,-
1200	324.120	532,-
1400	324.140	550,-
1600	324.160	586,-
1800	324.180	621,-
2000	324.200	634,-



Dish warmers, 230 V

stainless steel, all over bent down 30-40 mm
with square-pipe
On/Off switch, pilot lamp
depth 300 mm, height 400 mm

W (mm)	kW	Code-No.	Euro
800	0,5	113.085	583,-
1000	0,5	113.105	605,-
1200	1,0	113.125	759,-
1400	1,0	113.145	775,-
1600	1,0	113.165	809,-
1800	1,5	113.185	976,-
2000	1,5	113.205	1.005,-

Wall cabinets, open

Stainless steel, Scotch-Brite polish
intermediate shelf, height-adjustable
depth 400 mm, height 650 mm

W (mm)	Code-No.	Euro
1000	313.104	323,-
1200	313.124	343,-
1400	313.144	365,-
1600	313.164	388,-
1800	313.184	428,-
2000	313.204	449,-



Wall cabinets with sliding doors

Stainless steel, Scotch-Brite polish
intermediate shelf, height-adjustable
sound-proofed sliding doors
depth 400 mm, height 650 mm

W (mm)	Code-No.	Euro
1200	314.124	478,-
1400	314.144	525,-
1600	314.164	585,-
1800	314.184	629,-



Work tables

Stainless steel, Scotch-Brite polish
Legs made of square-pipe 40 x 40 mm
Water-repellent and sound-proofed
underboard reinforcement
Height-adjustable from 850 mm to 900 mm
Flat packed
- easy to assemble -



Work tables without splashback,

with intermediate shelf
depth 700 mm, height 850-900 mm

W (mm)	Code-No.	Euro
1000	316.107	342,-
1200	316.127	372,-
1400	316.147	425,-
1600	316.167	462,-
1800	316.187	485,-

1 set swivel castors
4 swivel castors (2 with brakes)
Code-No. 308.241
Euro 119,-



Work tables with splashback 100 mm,

with intermediate shelf
depth 700 mm, height 850-900 mm

W (mm)	Code-No.	Euro
1000	317.107	352,-
1200	317.127	392,-
1400	317.147	439,-
1600	317.167	479,-
1800	317.187	519,-





Work table

Reinforced working top in stainless steel, up to approx. 250 kg carrying capacity. Shelf made of special coated steel with adjustable board, approx. 150 kg maximum load, height adjustable feet.

Easy assembly.

W 1200 x D 600 x H 880-900 mm

Weight: 23 kg

EAN 4015613431932

Code-No. 601.152

Euro 159,-



Work table

Reinforced working top in stainless steel, up to approx. 250 kg carrying capacity. Shelf made of special coated steel with 2 adjustable boards, each approx. 150 kg maximum load per board, height adjustable feet. Easy assembly.

W 1300 x D 690 x H 880-900 mm

Weight: 26,3 kg

EAN 4015613400198

Code-No. 601.153

Euro 189,-



Work table with bottom shelf

Stainless steel, height adjustable feet

Reinforced working top approx. 180 kg carrying capacity

Bottom shelf approx. 120 kg carrying capacity

Distance between working surface and bottom shelf 66 cm

Easy assembly

W 1400 x D 700 x H 860-900 mm

Weight: 23 kg

EAN 4015613415505

Code-No. 601.150

Euro 319,-



Work tables with bottom shelf,

Stainless steel, height adjustable feet

Reinforced working top approx. 160 kg carrying capacity

Adjustable bottom shelf, approx. 120 kg carrying capacity

Easy assembly

Work table

W 1000 x D 700 x H 860-900 mm

Weight: 22,3 kg

EAN 4015613431970

Code-No. 601.710

Euro 269,-

Work table

W 1200 x D 700 x H 860-900 mm

Weight: 25,1 kg

EAN 4015613432038

Code-No. 601.712

Euro 298,-

Office-Shelf

chrome-plated
4 grid shelves
4 poles
Carrying capacity 150 kg, load evenly distributed
Easy assembly
W 750 x D 350 x H 1520 mm
Weight: 10,3 kg
EAN 4015613391274
| **Code-No. 601.151**
| **Euro 63,-**

Store-Shelf

chrome-plated
4 grid shelves
4 poles
Carrying capacity 200 kg, load evenly distributed
Easy assembly
W 910 x D 460 x H 1845 mm
Weight: 14,3 kg
EAN 4015613391250
| **Code-No. 601.182**
| **Euro 83,-**

Wine rack

chrome-plated
for approx. 100 - 130 bottles
5 grid shelves, 4 poles
9 recesses for bottles per board
Easy assembly
W 900 x D 350 x H 1390 mm
Weight: 12,5 kg
EAN 4015613391816
| **Code-No. 601.161**
| **Euro 75,-**



Bartscher shelving system

Easy assembly without tools, as slide-in system.
Simply insert the cross members into the preassembled posts and lay the bases in place.
The shelf stands are made of aluminium, and the perforated shelf bases from copolymer. Almost unlimited applications thanks to better cold penetration for the stored food as a result of the holes in the shelf bases.

Use of the kits e.g. in large kitchens, cold storage and refrigeration cells, cold rooms, sterile goods stores and humid rooms.
The option of using GN containers in various sizes instead of shelf bases allows a practical additional use.

The kit solution:

A packing unit consists of 2 shelf stands and 4 shelf bases



Kit 1

Size: W 960 x D 360 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in
GN containers 1/1, 1/2, 1/3 and 2/3
Weight: 14 kg
EAN 4015613529066
| **Code-No. 603.151**
| **Euro 345,-**

Kit 2

Size: W 1080 x D 560 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in
GN containers 1/1, 2/1 and 2/4
Weight: 19,7 kg
EAN 4015613529059
| **Code-No. 603.150**
| **Euro 425,-**

Kit 3

Size: W 1500 x D 360 x H 1800 mm
Max. load capacity per base: 165 kg
Max. total load / shelf: 600 kg
Suitable for hanging in
GN containers 1/1, 1/2, 1/3 and 2/3
Weight: 19,5 kg
EAN 4015613529073
| **Code-No. 603.152**
| **Euro 435,-**

Work tables, made of stainless steel, Scotch-Brite polish, 40 mm bevelled edges, legs made of a square pipe 40 x 40 mm and adjustable to 50 mm, height 850-900 mm, 40 mm splashback. Table is delivered one-piece ready-welded.

Work table without splashback, with intermediate shelf



Depth 600 mm

W (mm)	Code-No.	Euro
1000	303.106	459,-
1100	303.116	484,-
1200	303.126	511,-
1300	303.136	535,-
1400	303.146	563,-
1500	303.156	584,-
1600	303.166	617,-
1800	303.186	655,-
2000	303.206	685,-

Depth 700 mm

W (mm)	Code-No.	Euro
1000	303.107	504,-
1100	303.117	544,-
1200	303.127	561,-
1300	303.137	569,-
1400	303.147	575,-
1500	303.157	616,-
1600	303.167	642,-
1800	303.187	712,-
2000	303.207	741,-

Work table with splashback, with intermediate shelf



Depth 600 mm

W (mm)	Code-No.	Euro
1000	304.106	479,-
1100	304.116	504,-
1200	304.126	531,-
1300	304.136	555,-
1400	304.146	583,-
1500	304.156	604,-
1600	304.166	637,-
1800	304.186	675,-
2000	304.206	705,-

Depth 700 mm

W (mm)	Code-No.	Euro
1000	304.107	524,-
1100	304.117	564,-
1200	304.127	581,-
1300	304.137	589,-
1400	304.147	595,-
1500	304.157	636,-
1600	304.167	662,-
1800	304.187	732,-
2000	304.207	761,-

1 set swivel castors

4 swivel castors (2 with brakes)

Code-No. 308.241

Euro 119,-



Drawers for work tables series 600/700

GN 1/1, 65 mm deep, for on-site mounting.

Drawer 1 x 1/1 GN

Code-No. 305.106

Euro 218,-

Drawers block 3 x 1/1 GN

Code-No. 305.306

Euro 545,-

✓ Customized designs deliverable on request



Sliding doors cupboards, made of stainless steel, Scotch-Brite polish, with sliding doors, intermediate shelf height adjustable, 40 mm bevelled edges, legs made of square-pipe 40 x 40 mm and adjustable to 50 mm, height 850-900 mm, 40 mm splashback.

Cupboard with sliding doors and intermediate shelf

Depth 700 mm without splashback

W (mm)	Code-No.	Euro
1000	333.107	1.025,-
1200	333.127	1.099,-
1500	333.157	1.227,-
1800	333.187	1.389,-
2000	333.207	1.475,-

Depth 700 mm with splashback

W (mm)	Code-No.	Euro
1000	334.107	1.047,-
1200	334.127	1.119,-
1500	334.157	1.269,-
1800	334.187	1.426,-
2000	334.207	1.515,-



Heated cupboard with sliding doors and intermediate shelf

Depth 700 mm without splashback

W (mm)	Code-No.	Euro
1000	343.107	1.549,-
1200	343.127	1.615,-
1600	343.167	1.749,-
1800	343.187	1.869,-
2000	343.207	1.969,-

Depth 700 mm with splashback

W (mm)	Code-No.	Euro
1000	344.107	1.579,-
1200	344.127	1.645,-
1600	344.167	1.779,-
1800	344.187	1.898,-
2000	344.207	1.998,-



Cupboards

Stainless steel, legs made of square-pipe, 40 x 40 mm and adjustable to 50 mm, shelves bevelled by 40 mm on all sides and reinforced with cross bar. Height 2000 mm

with double door

W (mm)	D (mm)	Code-No.	Euro
800	600	366.080	1.489,-
1000	700	367.100	1.769,-

with 2 sliding doors

W (mm)	D (mm)	Code-No.	Euro
1200	600	396.120	1.809,-
1400	600	396.140	1.998,-
1600	600	396.160	2.195,-
1400	700	397.140	2.098,-
1600	700	397.160	2.298,-



✓ Customized designs deliverable on request



Knee-operated hand wash basin

Wall mounting

Stainless steel, W 400 x D 400 x H 345 mm
 Height including tap 510 mm
 Basin Ø 350 mm
 Time-controlled mechanical interval - approx. 15 sec.
 (depending on water pressure), knee operated
 Optional cold and/or hot water connection
 Including swivelling tap 200 mm and syphon Ø 40 mm
 Weight: 8,65 kg
 EAN 4015613529257

Code-No. 401.619

Euro 299,-

Hand wash basin / Sink combination

Stainless steel, W 510 x D 700 x H 850 mm
 with 1 mixing faucet 1/2" syphon and folding grid
 Handwash basin: W 370 x D 280 x H 120 mm
 Sink: W 405 x D 340 x H 170 mm
 Weight: 20,5 kg
 EAN 4015613428635

Code-No. 401.618

Euro 449,-

Sinks - construction depth 700 mm
 made of stainless steel, Scotch-Brite grinding,
 40 mm bevelled edges, legs made of a square
 pipe 40 x 40 mm and adjustable to 50 mm,
 with basin panelling, 40 mm splashback.



Sink with 1 basin and drip off surface and intermediate shelf

Size basin 500 x 500 x 250 mm
 W 1200 x D 700 x H 850-900 mm

drip off surface right
 Code-No. 306.220
 Euro 882,-

drip off surface left
 Code-No. 306.420
 Euro 882,-

Size basin 500 x 500 x 250 mm
 W 1400 x D 700 x H 850-900 mm

drip off surface right
 Code-No. 306.230
 Euro 952,-

drip off surface left
 Code-No. 306.430
 Euro 952,-



Sink with 2 basins and drip off surface and intermediate shelf

Size basin 500 x 500 x 250 mm
 W 1600 x D 700 x H 850-900 mm

drip off surface right
 Code-No. 306.200
 Euro 1.198,-

drip off surface left
 Code-No. 306.400
 Euro 1.198,-

Size basin 500 x 500 x 250 mm
 W 1800 x D 700 x H 850-900 mm

drip off surface right
 Code-No. 306.210
 Euro 1.249,-

drip off surface left
 Code-No. 306.410
 Euro 1.249,-

Sink centres - construction depth 700 mm made of stainless steel, Scotch-Brite grinding, 40 mm bevelled edges, legs made of a square pipe 40 x 40 mm and adjustable to 50 mm, with basin panelling, 40 mm splashback.

Sink centre with 1 basin and drip off surface and intermediate shelf

**Size basin 500 x 500 x 250 mm
W 1200 x D 700 x H 850-900 mm**

drip off surface right
Code-No. 306.240
Euro 919,-

drip off surface left
Code-No. 306.440
Euro 919,-



Sink centre with 2 basins and drip off surface and intermediate shelf

**Size basin 400 x 500 x 240 mm
W 1600 x D 700 x H 850-900 mm**

drip off surface right
Code-No. 306.250
Euro 1.239,-

drip off surface left
Code-No. 306.450
Euro 1.239,-



Delivery without dishwasher

Sink centre with 2 basins and drip off surface and intermediate shelf

**Size basin 500 x 500 x 250 mm
W 1800 x D 700 x H 850-900 mm**

drip off surface right
Code-No. 306.260
Euro 1.298,-

drip off surface left
Code-No. 306.460
Euro 1.298,-





Novy-exhaust hoods

- ✓ CNS 18/10
- ✓ 1 NAC 230 V
- ✓ Fan motor and lighting
- ✓ Accessories for wall fastening are delivered along
- ✓ 3 fan power levels

Advantages of peripheral extraction

- ✓ Extensive, easy to clean bottom side
- ✓ Extra strong suction effect at the four outer edges / ideal extraction performance
- ✓ Shield plate prevents fan motors from heat and insulates from noise
- ✓ The all-metal filters hardly ever wear out and are removable and also easy to clean in the dishwasher



W x D x H mm	Number of fan motor and exhaust outlets	kW	(m ³ /h)	Code-No.	Euro
600 x 520 x 170	1	0,08	350	100.060	659,-
900 x 520 x 170	2	0,16	700	100.090	1.149,-
1000 x 520 x 170	2	0,16	700	100.100	1.219,-

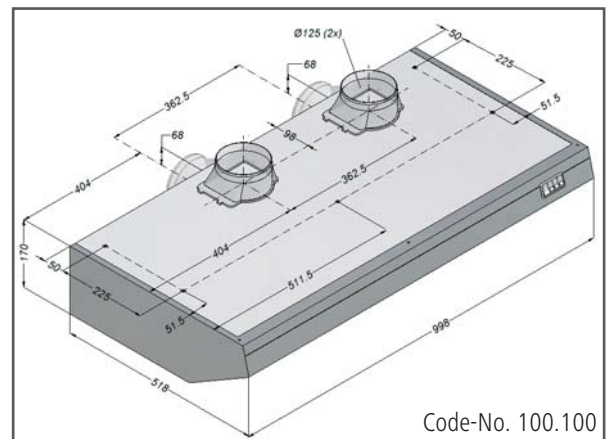
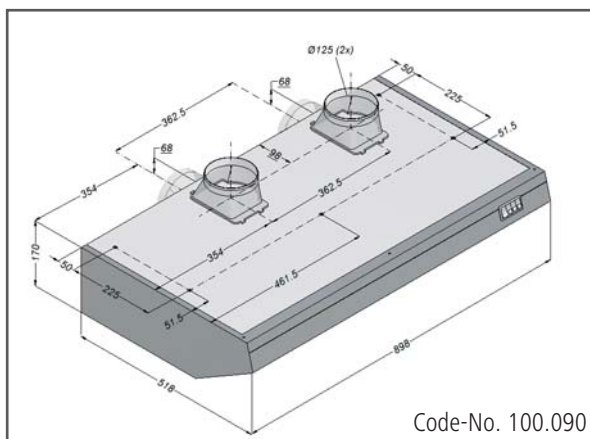
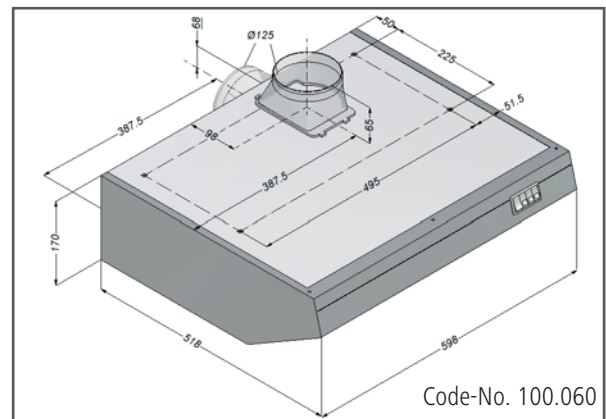
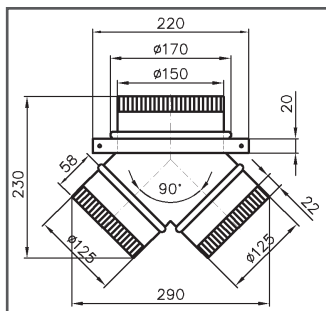
Advantage: with this adapter two outlets can be consolidated.

The adapter joins both of the outlets of 125 mm Ø to one outlet of 150 mm Ø.

Adapter for hoods 900 and 1000 mm

Code-No. 100.103

Euro 101,-





Wall-Mounted Hoods

- ✓ Hood body
completely made of CNS 18/10 with welded fat collecting gutter, filter support with extra fat collecting duct.
- ✓ Flame protection filter type A
Flame protection filter is standard, completely made of CNS 18/10, very highly grease repellent.
Flame protection filter W 400 x D 500 x H 25 mm
- ✓ Lighting
Integrated lighting, built-in glare-free with fat protection cover as well as on- and off switch, standard.



Wall-mounted hoods Series 700 with motor (550 W)

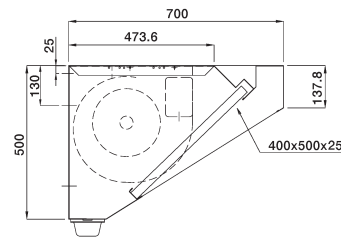
W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m ³ /h)	Cut-out for motor (squared)	Weight (kg)	Code-No.	Euro
1300	2	1 x 18 W	3800	1 (30x26)	38	244.130	1.419,-
1400	2	1 x 36 W	3800	1 (30x26)	41	244.140	1.459,-
1500	2	1 x 36 W	3800	1 (30x26)	43	244.150	1.489,-
1600	2	1 x 36 W	3800	1 (30x26)	45	244.160	1.519,-
1700	2	1 x 36 W	3800	1 (30x26)	47	244.170	1.549,-
1800	2	1 x 36 W	3800	1 (30x26)	50	244.180	1.569,-
2000	4	2 x 18 W	3800	1 (30x26)	52	244.200	1.679,-



Blower motor control for wall mounting
Infinitely variable
Code-No. 220.105
Euro 209,-

Wall-mounted hoods Series 700 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.	Euro
1000	2	1 x 18 W	26	245.100	898,-
1200	2	1 x 18 W	30	245.120	945,-
1400	2	1 x 36 W	34	245.140	998,-
1600	2	1 x 36 W	37	245.160	1.069,-
1800	2	1 x 36 W	40,5	245.180	1.139,-
2000	4	2 x 18 W	44	245.200	1.229,-



Further sizes on request

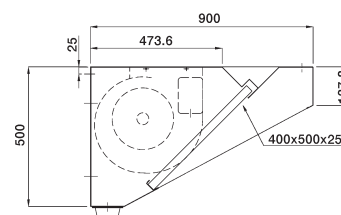
Wall-mounted hoods Series 900 with motor (550 W)

W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m ³ /h)	Cut-out for motor (squared)	Weight (kg)	Code-No.	Euro
1300	2	1 x 18 W	3800	1 (30x26)	41	246.130	1.439,-
1400	2	1 x 36 W	3800	1 (30x26)	43	246.140	1.489,-
1500	2	1 x 36 W	3800	1 (30x26)	45	246.150	1.519,-
1600	2	1 x 36 W	3800	1 (30x26)	47	246.160	1.539,-
1700	2	1 x 36 W	3800	1 (30x26)	49	246.170	1.569,-
1800	2	1 x 36 W	3800	1 (30x26)	51	246.180	1.598,-
2000	4	2 x 18 W	3800	1 (30x26)	54	246.200	1.729,-
2200	4	2 x 18 W	3800	1 (30x26)	57,5	246.220	1.759,-

Wall-mounted hoods Series 1100 on request

Wall-mounted hoods Series 900 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.	Euro
1000	2	1 x 18 W	26	247.100	949,-
1200	2	1 x 18 W	33	247.120	979,-
1400	2	1 x 36 W	36	247.140	1.039,-
1600	2	1 x 36 W	39	247.160	1.098,-
1800	2	1 x 36 W	42,5	247.180	1.179,-
2000	4	2 x 18 W	46	247.200	1.289,-
2200	4	2 x 18 W	49	247.220	1.349,-



Further sizes on request



Served crispy and crusty with Bartscher deep fryers.

Golden-yellow French fries, crispy cutlets, crusty pastries or crisp and juicy spring rolls - deep frying enables a fast and delicate food preparation.

We offer the matching device for all applications in versatile deep frying kitchens: from standard side deep fryers to high performance floor mounted equipment. Bartscher deep fryers offer you the perfect equipment for crispy and crusty dishes.

TIPS FOR PERFECT DEEP FRYING

the most gentle methods for food and deep fryers

The following deep-frying recommendations should be followed in order to ensure a healthy, crispy and delicious preparation of fried food and a long useful life of the deep fryer independently of the selected model.

The basket is filled properly

when the food is floating easily.

As a rule of thumb: the food/frying-fat ratio should be 1:10 and not exceed half of the basket filling level.

The perfect temperature

is between 170 and 180 °C. If the fat gets too hot, its durability decreases. If the temperature is too low, too much fat penetrates the food.

The proper deep-frying fat

various consistencies and qualities are available on the market. The use of high-quality semi-liquid or liquid fat pays-off in multiple ways: It improves the food's taste, is easy to handle and highly durable.

Proper care

and observing the hygiene guidelines support a long-lasting and smooth operation of the device. For cleaning, care and operation information, please read the device's instruction manual, in order to ensure best food quality for a long time.



Electric deep fat fryer "PETIT"

Body and lid made of stainless steel,
control box made of plastic
1 basin, 1 basket, capacity: 3 litres
Power: 2,0 kW / 1 NAC 230 V
W 220 x D 400 x H 240 mm
Safety thermostat (overheating protection)
Weight: 2,7 kg
EAN 4015613447223
| **Code-No. 165.103**
| **Euro 46,-**



Substitute basket

Weight: 0,24 kg
EAN 4015613448282
| **Code-No. 01651038**
| **Euro 8,-**

Electric deep fat fryer "MINI II"

Body and lid made of stainless steel,
control box made of plastic
1 basin, 1 basket, capacity: 4 litres
Power: 2,2 kW / 1 NAC 230 V
W 200 x D 400 x H 280 mm
Safety thermostat (overheating protection)
Weight: 3,3 kg
EAN 4015613392271
| **Code-No. A165.110**
| **Euro 66,-**



Substitute basket

Weight: 0,24 kg
EAN 4015613420752
| **Code-No. A01651121**
| **Euro 8,-**

Electric double deep fat fryer "MINI III"

Body and lids made of stainless steel,
control boxes made of plastic
2 basins, 2 baskets, capacity: 2 x 4 litres
Power: 2 x 2,2 kW / 1 NAC 230 V
2 separate sockets required
W 400 x D 400 x H 280 mm
Safety thermostat (overheating protection)
Weight: 6,5 kg
EAN 4015613392288
| **Code-No. A165.112**
| **Euro 128,-**



*The device is not suitable for continuous commercial use.



Electric deep fat fryer "SNACK I"*

Body, lid and control box made of stainless steel
 1 basin, 1 basket
 Capacity: 4 litres
 Power: 2,0 kW / 1 NAC 230 V
 W 220 x D 400 x H 315 mm
 Safety thermostat (overheating protection)
 Weight: 7 kg
 EAN 4015613423937
Code-No. A162.400E
Euro 112,-

Substitute basket

Weight: 0,5 kg
 EAN 4015613426372
Code-No. A040454
Euro 16,-



Electric double deep fat fryer "SNACK II"*

Body, lids and control boxes made of stainless steel
 2 basins, 2 baskets, capacity: 2 x 4 litres
 Power: 2 x 2,0 kW / 2 x 1 NAC 230 V
 2 separate sockets required
 W 435 x D 400 x H 315 mm
 Safety thermostat (overheating protection)
 Weight: 10,5 kg
 EAN 4015613423944
Code-No. A162.402E
Euro 209,-



Fat disposal container

By means of the safety connection between lid and bucket the lid automatically clicks into place when carried.

- Lid locks during transport
- Cover for outlet, especially safe spout for pouring out
- Safety connection between bucket and lid
- additional heat-protected handle for emptying
- elevated bottom rim with openings for air circulation

Material: Hot dip galvanised steel panel according to DIN EN ISO 1461

Capacity: 12 litres
 H 400 mm x W 280 mm
 Weight: 3,5 kg
 EAN 4015613274096

Code-No. A150.460V
Euro 139,-

✓ This container is only designed for transporting and disposing of old fats.

*The device is not suitable for continuous commercial use.



Electric deep fat fryer "SNACK III"*

Body, lid and control box made of stainless steel
 1 basin, 1 basket, capacity: 8 litres
 Power: 3,25 kW / 1 NAC 230 V
 W 265 x D 430 x H 340 mm
 Safety thermostat (overheating protection)
 Weight: 7,1 kg
 EAN 4015613423951
Code-No. A162.800E
Euro 152,-



Substitute basket

Weight: 0,5 kg
 EAN 4015613426396
Code-No. A040456
Euro 21,-

Electric double deep fat fryer "SNACK IV"*

Body, lid and control box stainless steel
 2 basins, 2 baskets, capacity: 2 x 8 litres
 Power: 2 x 3,25 kW / 2 x 1 NAC 230 V
 2 separate sockets required
 W 550 x D 430 x H 340 mm
 Safety thermostat (overheating protection)
 Weight: 12,5 kg
 EAN 4015613423968
Code-No. A162.802E
Euro 284,-



Frying fat filter

The frying fat filter is made of special fabric and reliably removes frying and baking remnants.
 Can be used up to 190 °C and can be cleaned without difficulties.
 Weight: 0,25 kg
 EAN 4016098100986
Code-No. A101.999
Euro 139,-

Substitute filter

Weight: 0,1 kg
 EAN 4016098100979
Code-No. A101.901
Euro 69,-



*The device is not suitable for continuous commercial use.



Electric deep fat fryer "Snack XL"

Special long version

Suitable for preparing bigger pieces of deep-fried food, e.g. fish

Body, lids and control box made of chrome nickel steel

1 basin, 1 basket, capacity: 8 litres

Basket size: W 150 x D 320 x H 120 mm

Stainless steel heating elements

Cold zone

Safety thermostat (overheating protection)

Power: 3,4 kW / 230 V

B 210 x T 515 x H 320 mm

Weight: 7,1 kg

EAN 4015613525884

Code-No. 165.510

Euro 339,-



Substitute basket

W 150 x D 320 x H 120 mm

Weight: 1,0 kg

EAN 4015613527000

Code-No. 165.515

Euro 49,-

Electric deep fat fryer "IMBISS I" with oil drain tap

Body, lid and control box made of chrome nickel steel

1 basin, deep-drawn, 1 basket, capacity: 8 litres

Power: 3,25 kW / 1 NAC 230 V

W 290 x D 550 x H 410 mm

with safety thermostat

Weight: 10 kg

EAN 4015613399591

Code-No. A150.107

Euro 265,-



Substitute basket

Weight: 0,25 kg

EAN 4015613506791

Code-No. 016210815

Euro 32,-

Electric double deep fat fryer "IMBISS II" with oil drain tap

Body, lids and control box made of chrome nickel steel

2 basins, deep-drawn, 2 baskets, capacity: 2 x 8 litres

Power: 2 x 3,25 kW / 2 x 1 NAC 230 V

2 separate sockets required

W 580 x D 550 x H 410 mm

with safety thermostat

Weight: 22 kg

EAN 4015613399607

Code-No. A150.207

Euro 458,-



Electric deep fat fryer "Imbiss PRO" with oil drain tap

Powerful heavy deep fat fryer for professional use.
 Body, lid and control panel made of chrome nickel steel
 1 basin: 9,7 liters, 1 basket included
 Basket size: W 250 x D 270 x H 145 mm
 Stainless steel heating elements
 Cold zone
 Safety thermostat (overheating protection)
 Power: 8,1 kW / 3 NAC 400 V
 W 410 x D 500 x H 380 mm
 Weight: 12,7 kg
 EAN 4015613535104

Code-No. 162.500
 Euro 429,-



Electric deep fat fryer "Professional" with oil drain tap

Body, lids and control box made of chrome nickel steel
 1 basin, 1 basket, capacity: 10 litres
 Basket size: W 300 x D 240 x H 120 mm
 Stainless steel heating elements
 Cold zone
 Safety thermostat (overheating protection)
 Power: 8,1 kW / 3 NAC 400 V
 W 390 x D 450 x H 375 mm
 Weight: 11,2 kg
 EAN 4015613494098

Code-No. 162.900
 Euro 529,-



Substitute basket

W 300 x D 240 x H 120 mm
 Weight: 1,5 kg
 EAN 4015613495798

Code-No. 162.905
 Euro 49,-

Substitute basket

W 150 x D 240 x H 120 mm
 Weight: 1,0 kg
 EAN 4015613536859

Code-No. 162.911
 Euro 34,-

Two baskets are required for one basin.

Electric double deep fat fryer "Professional II" with oil drain tap

The double deep fat fryer with its two large fryer baskets is perfectly suitable for professional application in peak periods.
 Body, lids and control box made of chrome nickel
 2 basins each 10 litres
 2 baskets, basket size: W 300 x D 240 x H 120 mm
 Stainless steel heating elements
 Cold zone
 Safety thermostat (overheating protection)
 Power: 16,2 kW / 3 NAC 400 V
 W 780 x D 450 x H 375 mm
 Weight: 22 kg
 EAN 4015613536798

Code-No. 162.910
 Euro 998,-





Ø 32 cm



Electric multi pan "MINI"

Non-stick coating
 Diameter: outer 32 cm / inner 28,5 cm
 Total height: approx. 15,5 cm
 Depth: 3,5 cm / approx. 2 litres
 Power: 1,3 kW / 230 V
 Weight: 2,05 kg
 Glass lid included
 EAN 4015613419671
Code-No. A150.117G
Euro 22,50

Ø 41 cm



Electric multi pan*

Non-stick coating
 Diameter: outer 41 cm / inner 38 cm
 Total height: 16,5 cm
 Depth: 4 cm / approx. 4 litres
 Power: 1,5 kW / 230 V
 Weight: 3,25 kg
 Glass lid and spatula included
 EAN 4015613418629
Code-No. A150.114G
Euro 32,-

EXTRA DEEP
 Depth: 8 cm



Electric multi pan "40x30"

Non-stick coating
 W 490 x D 310 x H 195 mm
 Internal dimensions: W 370 x D 285 mm
 Depth: 8 cm / approx. 7,5 litres
 Power: 1,5 kW / 230 V
 Weight: 3,2 kg
 Glass lid included
 EAN 4015613505169
Code-No. 150.340
Euro 39,-

*The device is not suitable for continuous commercial use.



Electric multi pan "GRANDE"*

Non-stick coating
 Diameter: outer 41 cm / inner 38 cm
 Total height: 20 cm
 Depth: 8 cm / approx. 8 litres
 Power: 1,5 kW / 230 V
 Weight: 3,65 kg
 Glass lid included

Code-No. A150.118G

Euro 39,-



Ø 41 cm
EXTRA DEEP
 Depth: 8 cm

Electric multi pan*

Non-stick coating
 Diameter: outer 55 cm / inner 50,5 cm
 Total height: 21 cm
 Depth: 5,5 cm / approx. 10 litres
 Power: 1,6 kW / 230 V
 Weight: 4,75 kg
 Stainless steel lid with glass window included

Code-No. A150.155

Euro 75,-



Ø 55 cm

*The device is not suitable for continuous commercial use.



Who does not know it?

Paella, the national dish of Spain - a culinary piece of art which rich colouring alone attracts the eye and the taste.

With our Paella Series, we bring a piece of Spanish tradition to your table.

But not only the Spanish classic can be prepared in it: be it pan-fried gyros, stir-fried turkey, fried potatoes - there are no limits to fantasy.

The Paella is traditionally prepared in a large round pan of polished steel. A so-called "paellera" with special pan bottom and a high brim provides a large frying surface which is optimally rounded out by the matching ring burner (for propane gas).

The pans which are available in different sizes can find versatile use and are suited for all types of stoves

including induction stoves.

They can even be used on open flames.

Be creative: Numerous meals, such as stewed Portobello mushrooms, Chili con carne or meat stew will be a perfect success in the steel pan.

The Paella pan is the ideal addition for all grill systems.

The components are optimally tuned.

The high-performance ring burner is available with two or three heater circuits and can be completed with a universal tripod.

The heat-resistant stable grips give the opportunity to serve the meals directly from the pan on the table.



Bartscher Paella Series
suitable for outdoor use

- ✓ Top frying and cooking properties
- ✓ Heat-resistant grips
- ✓ Versatile use in different sizes
- ✓ High-performance gas burners



Paella pans Material: polished steel

Ø (cm)	kg	Code-No.	Euro	
26	0,48	A153.026	5,40	EAN 4015613408347
30	0,55	A153.030	6,30	EAN 4015613408354
34	0,79	A153.034	7,80	EAN 4015613408361
38	1,18	A153.038	9,70	EAN 4015613408378
43	1,47	A153.043	12,00	EAN 4015613408385
46	1,92	A153.046	14,20	EAN 4015613408392
55	3,27	A153.055	20,50	EAN 4015613408408
60	4,00	A153.060	24,70	EAN 4015613408415
65	5,03	A153.065	34,50	EAN 4015613408422
70	6,68	A153.070	49,50	EAN 4015613408439
80	11,40	A153.080	66,50	EAN 4015613408446
90	15,47	A153.090	90,00	EAN 4015613408453

Please note our instructions for polished steel pans.



Paella gas burner, 2 heating circuits for approx. 3 to 25 people

Burner Ø 40 cm, 2 heating circuits separately controllable
for pans up to max. Ø 60 cm

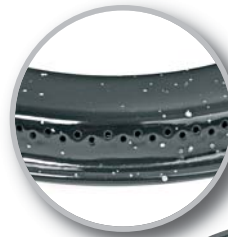
Power: 9,94 kW (for liquid gas)

Weight: 1,97 kg

EAN 4015613408491

Code-No. A153.140

Euro 61,-



Paella gas burner, 3 heating circuits for approx. 3 to 60 people

Burner Ø 65 cm, 3 heating circuits separately controllable
suitable for all pan sizes

Power: 17,0 kW (for liquid gas)

Weight: 4,74 kg

EAN 4015613408484

Code-No. A153.160

Euro 133,-



Gas connection kit for commercial use

for paella gas burners
suitable for outdoor use

Weight: 1,5 kg

EAN 4015613419015

Code-No. 825.152

Euro 67,50



Paella burner universal tripod for paella gas burners A153.140 (Ø 40 cm), A153.160 (Ø 60 cm)

Material: galvanized steel

Height: 63 cm

Weight: 2,2 kg

EAN 4015613408460

Code-No. A153.141

Euro 31,-



Rice cooker for 1-4 people*

... ideal for preparing and keeping warm small quantities of rice.
 Sheet steel housing, powder-coated white
 Lid and base made of plastic
 Inner pot with non stick coating
 Capacity: 0,8 litre
 Power: 400 W / 230 V
 Size: Ø 230 mm, height 245 mm
 Weight: 1,65 kg
 Including measuring cup + rice spoon
 EAN 4015613504032
Code-No. 150.523
Euro 27,50



Rice cooker for 2-10 people*

Suitable for various kinds of rice or for steaming and keeping warm meat, fish or vegetables.
 Sheet steel housing, powder-coated white
 Lid and base made of plastic
 Inner pot with non stick coating
 Capacity: 1,8 litres
 Power: 700 W / 230 V
 Size: Ø 285 mm, height 280 mm
 Weight: 2,6 kg
 Including measuring cup + rice spoon + sieve
 EAN 4015613537023
Code-No. 150.525
Euro 33,-



Rice cooker for 2-10 people*

Suitable for various kinds of rice or for steaming and keeping warm meat, fish or vegetables.
 Stainless steel body
 Lid and base made of plastic
 Inner pot with non stick coating
 Capacity: 1,8 litres
 Power: 700 W / 230 V
 Size: Ø 285 mm, height 280 mm
 Weight: 2,6 kg
 Including measuring cup + rice spoon + sieve
 EAN 4015613537016
Code-No. 150.524
Euro 38,-

*The device is not suitable for continuous commercial use.



Rice cooker for 25 - 40 people

Stainless steel body, extra large handles
 Inner pot: non stick coating, heat resistant
 with all-around keep-warm function
 Capacity: 8 litres
 Power: 1,95 kW / 230 V
 Size: Ø 384 mm, height 375 mm
 Weight: 11 kg
 Including measuring cup + rice spoon + stirring spoon
 EAN 4015613405698
Code-No. A150.513
Euro 182,-



Rice warmer with surround heating

Stainless steel body, extra large handles
 Inner pot: non stick coating, heat resistant
 All-around keep-warm function
 Capacity: 8,5 kg of rice - unboiled
 Power: 110 W / 230 V
 Size: Ø 395 mm, height 372 mm
 Weight: 7,9 kg
 Including rice spoon + stirring spoon
 EAN 4015613396286
Code-No. A150.512
Euro 169,-





Electric contact grills

- ✓ Robust devices made of CNS
- ✓ Grill plates made of cast iron for ideal heat transfer
- ✓ Thermostat adjustable from 50 to 300 °C
- ✓ Heating indicator light
- ✓ Operating light ON/OFF
- ✓ Fat collecting pan



Electric contact grill, grill plates grooved

W 290 x D 370 x H 200 mm
 Top grill plate: W 214 x D 214 mm
 Bottom grill plate: W 220 x D 235 mm
 Power: 1,8 kW / 230 V
 Weight: 14 kg
 EAN 4015613385617
Code-No. A150.670
Euro 229,-

Electric contact grill grill plates plain

same as model A150.670, except
 EAN 4015613391380
Code-No. A150.669
Euro 229,-

Electric contact grill grill plate top grooved, bottom plain

same as model A150.670, except
 EAN 4015613391656
Code-No. A150.668
Euro 229,-



Electric double contact grill, grill plates grooved

W 570 x D 370 x H 200 mm
 Top grill plates each: W 215 x D 215 mm
 Bottom grill plate: W 470 x D 230 mm
 2 separate thermostats
 Power: 3,6 kW / 230 V
 Weight: 26 kg
 EAN 4015613385624
Code-No. A150.671
Euro 419,-

Electric double contact grill, grill plates plain

same as model A150.671, except
 EAN 4015613391397
Code-No. A150.672
Euro 419,-

Electric double contact grill, grill plates: top grooved, bottom plain

same as model A150.671, except
 EAN 4015613391403
Code-No. A150.673
Euro 419,-



Contact grills are useful and versatile, ideal for snack preparation and the warming of pita bread etc.

Electric contact grill "Panini"
large grilling surface, grill plates grooved
W 410 x D 370 x H 200 mm
Top grill plate: W 335 x D 220 mm
Bottom grill plate: W 335 x D 230 mm
Power: 2,2 kW / 230 V
Weight: 19 kg
EAN 4015613415000
| Code-No. A150.674
| Euro 269,-



Electric contact grill "Panini"
large grilling surface,
grill plates: top grooved, bottom plain
W 410 x D 370 x H 200 mm
Top grill plate: W 335 x D 220 mm
Bottom grill plate: W 335 x D 230 mm
Power: 2,2 kW / 230 V
Weight: 19 kg
EAN 4015613486833
| Code-No. A150.676
| Euro 269,-





Electric table-top griddle plate

Device made of chromium nickel steel 18/10
 Griddle plate plain made of steel
 W 320 x D 480 mm
 Thermostat for constant operating temperature between 50 °C and 270 °C
 Heating control light, thermostatically controlled shut-down
 Power: 3 kW / 230 V
 W 330 x D 540 x H 285 mm
 Weight: 21 kg
 EAN 4015613370545
Code-No. A370.031
Euro 389,-

Gas table-top griddle plate

Device made of chromium nickel steel 18/10
 Griddle plate plain made of steel
 W 320 x D 480 mm
 Power: gas 4 kW
 W 330 x D 600 x H 285 mm
 Weight: 24 kg
 Preset to natural gas H, propane jets are enclosed
 EAN 4015613390932
Code-No. A370.0331
Euro 435,-



Electric table-top griddle plate

Device made of chromium nickel steel 18/10
 Griddle plate plain made of steel
 W 650 x D 480 mm
 Thermostat for constant operating temperature between 50 °C and 270 °C
 Heating control light, thermostatically controlled shut-down
 Power: 6 kW / 400 V
 W 660 x D 540 x H 285 mm
 Weight: 43 kg
 EAN 4015613370552
Code-No. A370.032
Euro 579,-

Gas table-top griddle plate

Device made of chromium nickel steel 18/10
 Griddle plate plain made of steel
 W 650 x D 480 mm
 Power: gas 8 kW
 W 660 x D 590 x H 285 mm
 Preset to natural gas H, propane jets are enclosed
 Weight: 45 kg
 EAN 4015613390949
Code-No. A370.0341
Euro 715,-



Ceramic grill plate GP1200*

Chromium nickel steel 18/10 body
 Cooking surface: Schott Ceran glass W 385 x D 285 mm
 Heating surface: W 310 x D 190 mm
 Lowered cooking surface with drip tray for easy cleaning
 Temperature adjustment: infinitely variable by knob operation
 Temperature range: 50 °C to max. 250 °C
 Electronic overheating protection
 Power: 1,2 kW / 220 - 240 V
 W 630 x D 360 x H 68 mm
 Ceramic scraper included
 Weight: 4,1 kg
 EAN 4015613534817
Code-No. 104.905
Euro 165,-



Ceramic grill plate GP2500

Device made of chromium nickel steel 18/10
 Cooking surface: glass W 395 x D 535 mm
 Heating surface: W 290 x D 450 mm
 3-sided splash guard
 Drip tray for easy cleaning
 Temperature adjustment: adjustable over 5 power settings
 Temperature range: 50 °C to max. 300 °C
 Electronic overheating protection
 Power: 2,5 kW / 230 V
 W 420 x D 605 x H 175 mm
 Weight: 10,4 kg
 EAN 4015613545042
Code-No. 370.030
Euro 695,-

*The device is not suitable for continuous commercial use.



FAST, SAFE AND CONVENIENT COOKING WITH INDUCTION

Induction uses magnetic heat generated directly in the bottom of the pot.

An induction coil is located below the glass-ceramic surface of an induction cooker. The activated coil generates a magnetic field that heats the pot's base.

In contrast to other oven types, this method only heats up the pot or pan while the oven remains cold.

Cooking on induction cookers requires cookware featuring a base made of magnetic metal.

MORE TIME SAVINGS

Boiling time of 2 liters of water from 15°C to 90°C*:

Glass ceramic cooker **approx. 10 min.***

Gas cooking zone **approx. 7 min.***

Induction cooker **approx. 3-4 min.***

ADVANTAGE OVERVIEW

- 1 **IMMEDIATELY HOT** even faster and cleaner than gas – no warm-up time
- 2 **ENERGY SAVINGS** of up to 80 percent
- 3 **REDUCED BURNING RISK**, as the cooker gets less hot and cools down faster
- 4 **EASY TO CLEAN** - no more stoving of e.g. milk or sugar
- 5 **INCREASED SAFETY** - through pot detection

* Values are estimated and depend on the pot and pan specifications as well as the ambient temperature.



Heat, only where and when it is needed. Induction is cooking with precision and convenience. No heating in advance, no residual heat at the end. Induction makes a pleasant environment in the kitchen.

The benefits are incontestable: the shortest cooking times, improved safety (only the cookware gets hot), less cleaning (no burning on the hob).

The "cold heat" saves time and energy: the fastest and most efficient way of cooking



Induction cooker IK 20*

Glass hob, plastic body
 Timer, digital display
 10 power levels (1100 - 2000 W)
 10-level temperature setting
 Temperature range: 60 °C - 240 °C
 Power: 2,0 kW / 230 V
 Electronic overheating protection
 W 285 x D 340 x H 64 mm
 Weight: 2,5 kg
 EAN 4015613504834

■ **Code-No. 105.820**

■ **Euro 60,-**



Induction cooker set, consisting of induction cooker IK 20* + Wok set

... consisting of wok pot, glass lid, drip rack, spatula and serving chopsticks.
 Suitable for induction, gas and electric use
 Outside: stainless steel, polished
 Inside: non-stick coating
 Lid with steam outlet hole
 Lid is dishwasher proof
 Capacity approx.: 4 litres, Ø 32 cm
 Weight: 4,5 kg
 EAN 4015613510545

■ **Code-No. 105.968**

■ **Euro 96,-**



1 x 2000 W

1 x 1500 W

Induction cooker IK 35dp*

2 plates - separately controllable
 Schott Cerane hob, plastic body
 Digital display
 Digital timer
 Time setting up to 180 minutes, with 5 minutes intervals
 10 power levels (500 - 2000 W / 600 - 1500 W)
 10-level temperature setting
 Temperature range: 60 °C - 240 °C, with 20 °C intervals
 Power: 3,5 kW / 230 V
 Electronic overheating protection
 W 610 x D 370 x H 60 mm
 Weight: 5,9 kg
 EAN 4015613504988

■ **Code-No. 105.8365**

■ **Euro 169,-**

*The device is not suitable for continuous commercial use.



Induction cooker IK 30TC*

Glass hob, stainless steel body
 Touch control panel with digital display
 Timer
 10 power levels (400 - 3000 W)
 10-level temperature setting
 Temperature range: 60 °C - 240 °C
 Power: 3,0 kW / 230 V
 Electronic overheating protection
 W 300 x D 415 x H 100 mm
 Weight: 5 kg

EAN 4015613529080

Code-No. 105.932

Euro 183,-



Induction cooker IK 30TCS*

same as model IK 30TC, except

Schott Cerane hob

EAN 4015613529097

Code-No. 105.932S

Euro 219,-

Induction cooker IK 35*

Glass hob, stainless steel body
 Timer, digital display
 10 power levels (500 - 3500 W)
 10-level temperature setting (60 °C - 240 °C)
 Power: 3,5 kW / 230 V
 Electronic overheating protection
 W 343 x D 443 x H 125 mm
 Weight: 6,7 kg

EAN 4015613435527

Code-No. 105.835

Euro 198,-



Induction cooker IK 35S*

same as model IK 35, except

Schott Cerane hob

EAN 4015613454269

Code-No. 105.835S

Euro 234,-

Induction cooker IK 35SK*

quick and easy operation
 - temperature adjustment by knob operation

Schott Ceran hob, stainless steel body
 Digital temperature display on ceramic cooking surface

10-level temperature setting
 Temperature range: 60 - 240 °C
 Power: 3,5 kW / 230 V

Electronic overheating protection
 W 340 x D 445 x H 125 mm
 Weight: 7,2 kg

EAN 4015613520643

Code-No. 105.837

Euro 219,-



*The device is not suitable for continuous commercial use.



Induction serving trolley IKTS 35

Can be used flexibly as an additional indoor cooking zone.
The mobile solution for catering, buffets or preparing food directly next to your guest.

W 920 x D 600 x H 940 mm

Easy removal of the induction cooker for cleaning

Assembling kit for easy fitting (flat transport packaging)

consisting of:

Trolley

Chrome nickel steel

2 shelves: approx. W 830 x D 510 mm

1 shelf usable as a storage rack: carrying capacity: 50 kg,
effective height: 535 mm

4 swivel castors (2 with brakes)

4 wheel buffers, plastic

Assembling kit for easy fitting

Induction cooker

also separately usable as a counter top device

2 plates - separately controllable

Glass hob, plastic body

Digital display

Digital timer

Time setting up to 180 minutes

6 power levels (500 - 2000 W / 500 - 1500 W)

10-level temperature setting

Temperature range: 60 °C - 240 °C, with 20 °C intervals

Power: 3,5 kW / 230 V 50/60 Hz

Electronic overheating protection

W 600 x D 337 x H 70 mm

Weight: 15 kg

EAN 4015613544519

Code-No. 105.839

Euro 429,-



Induction serving trolley IKTS 35

Can be used flexibly as an additional indoor cooking zone.

- ✓ Easy removal of the induction cooker for cleaning
- ✓ Induction cooker also separately usable as a counter top device



Induction cooker IK 235Z

Faster and more efficient - power boost of up to 5000 W on the front hob.

2 plates - separately controllable

Glass hob, stainless steel body

Digital display on glass field

Power control via knob

10 power levels (800 - 3500 W / 800 - 3500 W)

+ 1 additional power level (800 - 5000 W / 800 - 2000 W)

Total power: 7,0 kW / 3 NAC 400 V (Delivery without plug)

Electronic overheating protection

W 405 x D 700 x H 138 mm

Weight: 15 kg

EAN 4015613548647

Code-No. 105.838

Euro 989,-



Table top induction stoves with 1 cooking zone

W 340 x D 420 x H 100 mm
 Cerane surface: W 290 x D 290 mm
 Weight: 7,5 kg

with 2,5 kW / 230 V

1 coil Ø 230 mm
 EAN 4015613370156
Code-No. A105.942
Euro 1.198,-

with 3,5 kW / 230 V

1 coil Ø 230 mm
 EAN 4015613432564
Code-No. A105.954
Euro 1.398,-

with 5 kW / 400 V

1 coil Ø 230 mm
 W 340 x D 420 x H 120 mm
 Weight: 9,7 kg
 EAN 4015613529332
Code-No. 105.975
Euro 2.198,-

Wok attachment Ø 300 mm

Material: stainless steel
 Ø 300 mm, W 340 x D 340 x H 60 mm
 Weight: 1,4 kg
 EAN 4015613370170
Code-No. A105.947
Euro 198,-



Table top induction stoves with 1 cooking zone

W 400 x D 455 x H 120 mm
 Cerane surface: W 350 x D 350 mm

with 3 kW / 230 V

1 coil Ø 230 mm
 Weight: 10,0 kg
 EAN 4015613370187
Code-No. A105.946
Euro 1.759,-

with 3,5 kW / 230 V

1 coil Ø 260 mm
 Weight: 13,0 kg
 EAN 4015613370194
Code-No. A105.948
Euro 2.349,-

with 5 kW / 400 V

1 coil Ø 260 mm
 Weight: 14,0 kg
 EAN 4015613370200
Code-No. A105.949
Euro 2.549,-

Wok attachment Ø 300 mm

Material: stainless steel
 Ø 300 mm, W 400 x D 400 x H 60 mm
 Weight: 1,4 kg
 EAN 4015613371306
Code-No. A105.959
Euro 198,-





Table top induction wok IW 35*

Stainless steel body
 Concave cooking zone made of glass, Ø 260 mm
 Touch control panel with digital display
 Timer
 10 level temperature setting
 Temperature range: 60 - 240 °C
 Power: 3,5 kW / 230 V
 Electronic overheating protection
 W 340 x D 440 x H 125 mm
 Weight: 6,9 kg
 EAN 4015613537825
Code-No. 105.983
Euro 289,-



Wok pan fits to table top inductionwok IW 35

Stainless steel
 Stay-cool handles - stick handle and counter grip
 Capacity: 6 litres
 Size: Ø 360 mm, H 110 mm
 (height including lid: 215 mm)
 Weight: 2,85 kg
 Stainless steel lid included
 EAN 4015613525075
Code-No. 105.981
Euro 99,-



Table Top Induction Wok Set IW 35 consisting of:

**Table top induction wok IW 35*
 + Wok pan**
 Weight: 9,75 kg
 EAN 4015613527208
Code-No. 105.982
Euro 375,-



Wok set, for induction

... also suitable for gas and electric use
 with flat bottom
 Outside: stainless steel, polished
 Inside: non-stick coating
 Glass lid with steam outlet hole
 Capacity: 4 litres, Ø 32 cm
 Weight: 2,0 kg
 Drip rack, spatula and serving chopsticks included
 EAN 4015613461618
Code-No. 105.966
Euro 39,-



Wok pan CNS 18/10

with flat bottom
 Capacity: 4 litres, Ø 390 mm
 Weight: 1,85 kg
 EAN 4015613397351
Code-No. A105.963
Euro 225,-

*The device is not suitable for continuous commercial use.



✓ Powerful Devices

Table top induction wok

Cerane cuvette: Ø 300 mm
 Power: 3 kW / 230 V
 W 330 x D 380 x H 180 mm
 Weight: 8,5 kg
 EAN 4015613468235
Code-No. 105.840
Euro 1.698,-



Table top induction wok

W 400 x D 455 x H 180 mm
 Cerane cuvette: Ø 300 mm

with 3 kW / 230 V

Weight: 12,5 kg
 EAN 4015613370279
Code-No. A105.935
Euro 2.049,-

with 3,5 kW / 230 V

Weight: 14,5 kg
 EAN 4015613370286
Code-No. A105.936
Euro 2.598,-



Table top induction wok

W 400 x D 455 x H 180 mm
 Cerane cuvette: Ø 300 mm

with 5 kW / 400 V

Weight: 14,5 kg
 EAN 4015613370293
Code-No. A105.937
Euro 3.198,-

with 7 kW / 400 V

Weight: 16,0 kg
 EAN 4015613431178
Code-No. A105.939
Euro 3.449,-



Steel wok pan, Ø 360 mm

Weight: 1,5 kg
 EAN 4015613371313
Code-No. A105.960
Euro 118,-



Wok pan CNS 18/10, Ø 380 mm

Weight: 1,8 kg
 EAN 4015613371320
Code-No. A105.961
Euro 225,-



Cerane electric cooker

Body chrome nickel steel 18/10
 Cerane surface: W 290 x D 290 mm
 1 coil Ø 210 mm
 Power: 2,3 kW / 1 NAC 230 V
 W 340 x D 420 x H 100 mm
 Weight: 7,5 kg
 EAN 4015613390352

|| **Code-No. 104.904**

|| **Euro 575,-**



Cerane electric cooker

Body chrome nickel steel 18/10
 Cerane surface: W 350 x D 350 mm
 1 coil Ø 230 mm
 Power: 3,0 kW / 1 NAC 230 V
 W 400 x D 455 x H 120 mm
 Weight: 8,0 kg
 EAN 4015613432540

|| **Code-No. 104.906**

|| **Euro 779,-**



Cerane electric cooker

Body chrome nickel steel 18/10
 Cerane surface: W 650 x D 350 mm
 2 coils Ø 230 mm, each 3,0 kW
 Total power: 6 kW / 3 NAC 400 V
 W 700 x D 455 x H 120 mm
 Weight: 17,0 kg
 EAN 4015613432557

|| **Code-No. 104.907**

|| **Euro 1.595,-**



Cerane electric cooker

Body chrome nickel steel 18/10
 Cerane surface: W 350 x D 560 mm
 2 coils Ø 230 mm, each 3,0 kW
 Total power: 6 kW / 3 NAC 400 V
 W 400 x D 655 x H 120 mm
 Weight: 20 kg
 EAN 4015613431161

|| **Code-No. 104.913**

|| **Euro 1.595,-**



Electric double hot-plate*

Hot-plates continuously adjustable, with overheating protection

Chrome nickel steel

ON/OFF-switch

Infinitely variable temperature control

1 hot-plate Ø 155 mm, 1,0 kW

1 hot-plate Ø 190 mm, 1,5 kW

Power: 2,5 kW / 230 V

W 535 x D 225 x H 90 mm

Weight: 4 kg

EAN 4015613504117

Code-No. 150.310

Euro 43,-



Electric cooker

Chrome nickel steel 18/10

Power: 2 kW / 1 NAC 220-240 V

1 hot-plate Ø 220 mm, 2,0 kW

W 350 x D 350 x H 150 mm

Weight: 7 kg

EAN 4015613125954

Code-No. 105.321

Euro 475,-



Electric cooker

Chrome nickel steel 18/10

Power: 4,6 kW / 3 NAC 380-400 V

1 hot-plate Ø 220 mm, 2,6 kW

1 hot-plate Ø 180 mm, 2,0 kW

W 350 x D 600 x H 150 mm

Weight: 12 kg

EAN 4015613125978

Code-No. 105.323

Euro 569,-



Electric cooker

Chrome nickel steel 18/10

Power: 4,6 kW / 3 NAC 380-400 V

1 hot-plate Ø 220 mm, 2,6 kW

1 hot-plate Ø 180 mm, 2,0 kW

W 600 x D 350 x H 150 mm

Weight: 12 kg

EAN 4015613125961

Code-No. 105.322

Euro 569,-



*The device is not suitable for continuous commercial use.



Travel Cooker*

Stainless steel, underframe made of plastic
 Stainless steel pot: Ø 170 mm, H 77 mm
 Capacity: 1 litre
 Hot plate Ø 118 mm
 Temperature control, pilot lamp
 Power: 600 W / 230 V/110 V
 Size: Ø 150 mm, height 70 mm
 Weight: 1,25 kg
 Plastic case included
 EAN 4015613457628
Code-No. 500.465
Euro 35,-



Portable gas cooker*

Colour: black
 W 340 x D 280 x H 120 mm
 Power: 2,0 kW
 Gas consumption: 145 g/h at maximum setting
 Gas: Butane
 Weight: 1,6 kg
 EAN 4015613336015

1 piece per order
Code-No. A150.421
per piece Euro 19,80

6 pieces per order
Code-No. A150.421
per piece Euro 18,50

Gas cartridges, 4-pack
 Cartridge content: each 227 g Butane

1 carton, each 7 sets 4-pack
 EAN 4015613447438
Code-No. A150.4237
Euro 64,75



Gas cooker
 for propane gas with flame failure device
 frame made of steel, burner made of cast iron
 Burner: 7,5 kW
 W 550 x D 400 x H 175 mm
 Weight: 7,2 kg
 EAN 4015613467764
Code-No. 105.4503
Euro 149,-

*The device is not suitable for continuous commercial use.



Table top gas cooker

for propane gas with flame failure device
 Stainless steel 18/10
 Burner: 6,5 kW
 W 350 x D 350 x H 170 mm
 Weight: 10,3 kg
 EAN 4015613467795
Code-No. 105.9503
Euro 679,-



Table top gas cooker, 2 burners

for propane gas with flame failure device
 Stainless steel 18/10
 2 burners: 2 x 4,5 kW
 Power: 9 kW
 W 350 x D 660 x H 170 mm
 Weight: 20,2 kg
 EAN 4015613467818
Code-No. 105.7503
Euro 1.019,-



Table top gas cooker, 2 burners

for propane gas with flame failure device
 Stainless steel 18/10
 2 burners: 1 x 6,5 kW / 1 x 4,5 kW
 Power: 11 kW
 W 660 x D 350 x H 170 mm
 Weight: 20,2 kg
 EAN 4015613467801
Code-No. 105.8503
Euro 1.049,-



Wok attachment

for table top gas cooker
 Stainless steel 18/10
 Size: Ø 250 mm, height 62 mm
 Weight: 1,5 kg
 EAN 4015613467825
Code-No. 105.999
Euro 59,-



Induction Pans

The Bartscher induction frying pan made from die-cast aluminium with non-stick coating gives high quality frying thanks to optimal temperature distribution at the base. Excellent for egg dishes, fish, etc. as the non-stick base prevents food adhering to the bottom of the pan.

Frying pans suitable for induction

Material: Die-cast aluminium - non-stick coating

Ø 24 cm, height approx. 4,0 cm

Weight: 0,92 kg

EAN 4015613363684

Code-No. A150.824

Euro 34,-

Ø 28 cm, height approx. 4,8 cm

Weight: 1,15 kg

EAN 4015613363691

Code-No. A150.828

Euro 39,-

Ø 30 cm, height approx. 5,2 cm

Weight: 1,26 kg

EAN 4015613363707

Code-No. A150.830

Euro 42,-

Frying pans suitable for induction

Material: Die-cast aluminium - non-stick coating, handle stainless steel

Ø 24 cm, height approx. 4,0 cm

Weight: 0,98 kg

EAN 4015613432229

Code-No. A150.924

Euro 37,-

Ø 28 cm, height approx. 4,8 cm

Weight: 1,20 kg

EAN 4015613432236

Code-No. A150.928

Euro 42,-

Ø 30 cm, height approx. 5,2 cm

Weight: 1,30 kg

EAN 4015613432243

Code-No. A150.930

Euro 45,-

Gastronorm pan 2/3, with handle for induction

Material: Die-cast aluminium - non-stick coating, handle stainless steel

Capacity: 5 litres

W 355 x D 325 x H 100 mm (with handle)

Weight: 2,85 kg

EAN 4015613505343

Code-No. 699.230

Euro 219,-

Gastronorm pan 1/1, with handle for induction

Material: Die-cast aluminium - non-stick coating, handle stainless steel

Capacity: 7,5 litres

W 530 x D 325 x H 100 mm (with handle)

Weight: 3,8 kg

EAN 4015613505336

Code-No. 699.110

Euro 238,-



9-Piece Cookware Set

- Chrome nickel steel
- Pouring rim and stay-cool handles
- Suitable for induction, gas und electric

4 pots with lid

2,0 litres • Ø 16 cm • Height 10,0 cm
 2,7 litres • Ø 18 cm • Height 11,0 cm
 5,1 litres • Ø 24 cm • Height 11,5 cm
 6,1 litres • Ø 20 cm • Height 20,0 cm

1 pan

2,8 litres • Ø 24 cm • Height 6,5 cm

Weight: 6 kg

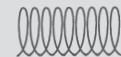
EAN 4015613417158

Code-No. **A130.442**

Euro **109,-**



✓ Suitable for Induction use



Cookware Set - 4 pots with lid

- Chrome nickel steel 18/10
- Pouring rim and stay-cool handles
- Suitable for induction, gas and electric

Capacity	Diameter	Height
8 litres	Ø 24 cm	20,0 cm
9 litres	Ø 26 cm	20,5 cm
13 litres	Ø 28 cm	22,5 cm
15 litres	Ø 30 cm	25,0 cm

Weight: 9 kg

EAN 4015613403977

Code-No. **A130.441**

Euro **172,-**





Food warmer / Bain Marie with faucet

Chrome nickel steel
 Size: 1/1 GN container, 150 mm deep
 Power: 1,2 kW / 230 V
 W 340 x D 590 x H 240 mm
 Weight: 7,5 kg
 EAN 4015613468969
Code-No. 200.240
Euro 142,-



Food warmer / Bain Marie with faucet

Chrome nickel steel
 Size: 1/1 GN container, 200 mm deep
 Power: 1,2 kW / 230 V
 W 355 x D 550 x H 295 mm
 Weight: 9,5 kg
 EAN 4015613379678
Code-No. 200.207
Euro 172,-



Food warmer / Bain Marie

Chrome nickel steel
 Size: 1/1 GN container, 150 mm deep
 Power: 1,2 kW / 230 V
 W 338 x D 540 x H 248 mm
 Weight: 8 kg
 EAN 4015613423647
Code-No. 200.230
Euro 121,-



Egg insert GN 1/3 see catalogue page 221



Food warmer / Bain Marie with GN containers 2 x 1/2 GN, 150 mm

Chrome nickel steel
 Power: 1,2 kW / 230 V
 W 338 x D 540 x H 248 mm
 GN containers 2 x 1/2 GN and lids with spoon recess included
 Weight: 10,3 kg
 EAN 4015613423654
Code-No. 200.232
Euro 149,-

Food warmer / Bain Marie, same as model 200.232, except with GN containers 3 x 1/3 GN

and lids with spoon recess included
 Weight: 10,6 kg
 EAN 4015613423678
Code-No. 200.233
Euro 161,-



Bain-Marie Hotpot

stainless steel
 1 insert pot 3,5 litres
 Temperature range: 0 - 95 °C
 Power: 0,15 kW / 230 V
 W 210 x D 210 x H 320 mm
 Weight: 3,5 kg
 EAN 4015613520612
Code-No. 605.035
Euro 239,-

Bain-Marie Hotpot

stainless steel
 1 insert pot 6,5 litres
 Temperature range: 0 - 95 °C
 Power: 0,20 kW / 230 V
 W 255 x D 280 x H 320 mm
 Weight: 4,5 kg
 EAN 4015613520629
Code-No. 605.065
Euro 249,-



Bain-Marie Hotpot

stainless steel
 2 insert pots each 3,5 litres,
 separately adjustable
 Temperature range: 0 - 95 °C
 Power: 0,30 kW / 230 V
 W 415 x D 210 x H 320 mm
 Weight: 6,5 kg
 EAN 4015613520650
Code-No. 606.035
Euro 345,-

Bain-Marie Hotpot

stainless steel
 2 insert pots each 6,5 litres,
 separately adjustable
 Temperature range: 0 - 95 °C
 Power: 0,40 kW / 230 V
 W 505 x D 280 x H 320 mm
 Weight: 7,9 kg
 EAN 4015613520636
Code-No. 606.065
Euro 385,-



Insert pot 3,5 litres

EAN 4015613520698
Code-No. 609.035
Euro 30,-

Lid

EAN 4015613520711
Code-No. 609.135
Euro 8,-

Bain-Marie Hotpot

stainless steel
 3 insert pots each 3,5 litres,
 separately adjustable
 Temperature range: 0 - 95 °C
 Power: 0,45 kW / 230 V
 W 610 x D 210 x H 320 mm
 Weight: 8,8 kg
 EAN 4015613520667
Code-No. 603.035
Euro 459,-



Insert pot 6,5 litres

EAN 4015613520704
Code-No. 609.065
Euro 34,-

Lid

EAN 4015613520728
Code-No. 609.165
Euro 10,-

Bain-Marie Hotpot

stainless steel
 4 insert pots each 3,5 litres,
 separately adjustable
 Temperature range: 0 - 95 °C
 Power: 0,60 kW / 230 V
 W 415 x D 415 x H 320 mm
 Weight: 10,7 kg
 EAN 4015613520674
Code-No. 608.035
Euro 529,-





Food service cart
GN 2 x 1/1, depth: 150 mm
Movable, water-heated
 CNS 18/10
 Temperature range: 0 °C to 90 °C
 Double-wall basin
 with drain valve
 Thermostat infinitely variable per basin
 from 0 °C to 90 °C
 On/off switch with control lamp
 Reheat control lamp
 4 swivel wheels, Ø 125 mm
 (2 with operator-side stop brakes)
 Wheels equipped with stop buffers
 Spiral connection cable, length: 3 m
 Protection class according to EN 60529: IPX4
 Power: 2 kW / 230 V
 W 650 x D 820 x H 855 mm
 Weight: 32 kg
Code-No. 200.251
Euro 1.119,-

✓ Delivered without GN-containers



Food service cart
GN 3 x 1/1, depth: 150 mm
Movable, water-heated
 CNS 18/10
 Temperature range: 0 °C to 90 °C °C
 Double-wall basin
 with drain valve
 Thermostat infinitely variable per basin
 from 0 °C to 90 °C
 On/off switch with control lamp
 Reheat control lamp
 4 swivel wheels, Ø 125 mm
 (2 with operator-side stop brakes)
 Wheels equipped with stop buffers
 Spiral connection cable, length: 3 m
 Protection class according to EN 60529: IPX4
 Power: 3 kW / 230 V
 W 650 x D 1200 x H 855 mm
 Weight: 43 kg
 EAN 4015613505305
Code-No. 200.252
Euro 1.269,-



Food service cart
GN 2 x 1/1, depth: 200 mm
Movable, dry-heated

CNS 18/10
 Double-wall basin
 Thermostat infinitely variable from 0 °C to 90 °C
 On/off switch with control lamp
 Reheat control lamp
 4 swivel wheels, Ø 125 mm
 (2 with operator-side stop brakes)
 Wheels equipped with stop buffers
 Spiral connection cable, length: 3 m
 Protection class according to EN 60529: IPX4
 Power: 1 kW / 230 V
 W 650 x D 820 x H 855 mm
 Weight: 32 kg
 EAN 4015613505312
Code-No. 200.254
Euro 955,-



✓ Delivered without GN-containers

Food service cart
GN 3 x 1/1, depth: 200 mm
Movable, dry-heated

CNS 18/10
 Double-wall basin
 Thermostat infinitely variable from 0 °C to 90 °C
 On/off switch with control lamp
 Reheat control lamp
 4 swivel wheels, Ø 125 mm
 (2 with operator-side stop brakes)
 Wheels equipped with stop buffers
 Spiral connection cable, length: 3 m
 Protection class according to EN 60529: IPX4
 Power: 2 kW / 230 V
 W 650 x D 1200 x H 855 mm
 Weight: 41 kg
 EAN 4015613505329
Code-No. 200.255
Euro 1.089,-





Heated display cases
especially suitable for bakery products

- ✓ Heated display cases, CNS
- ✓ All-round glazing (plexiglass)
- ✓ Inside temperature up to 50 °C
- ✓ Thermostatic temperature control
- ✓ ON/OFF switch
- ✓ Including water pan for air humidification
- ✓ Power: 0,25 kW / 230 V

Heated display case, 1 level

W 500 x D 400 x H 280 mm
Weight: 11 kg
EAN 4015613443492
| Code-No. A203.093
| Euro 298,-

Heated display case, 2 levels

W 500 x D 400 x H 415 mm
Weight: 13,9 kg
EAN 4015613443485
| Code-No. A203.094
| Euro 389,-



Hot display top for GN 1/1

Chrome nickel steel 18/10
all-around glazing made of plexiglass
with hygrometer and thermometer display
top and bottom heat, illuminated on/off switch
Waterpan for air moistening included
Power: 0,84 kW / 230 V
W 600 x D 400 x H 390 mm
Weight: 20 kg
EAN 4015613423852
| Code-No. A203.095
| Euro 1.439,-



✓ Delivered without legs

Infrared food warmers 1 NAC 230 V

Universal leg stand

Height 370 mm
Weight: 0,8 kg
EAN 4015613452258
| Code-No. 114.000
| 1 pair Euro 69,-

Width	Power	Weight	Code-No.	Euro	EAN
760 mm	0,65 kW	4 kg	114.001	189,-	4015613451749
920 mm	0,80 kW	5 kg	114.002	209,-	4015613452142
1070 mm	0,95 kW	5 kg	114.003	229,-	4015613452159
1220 mm	1,10 kW	5 kg	114.005	249,-	4015613466538
1370 mm	1,25 kW	6 kg	114.004	259,-	4015613452166
1830 mm	1,73 kW	7 kg	114.006	309,-	4015613466545



Infrared dish warmer GN 1/1 with 2 heating lamps

Aluminium
 Ventilated aluminium reflectors
 ON/OFF switch
 Length of power cord: 1,5 m
 Maximum temperature: 70 °C
 Power: 0,55 kW / 230 V
 W 510 x D 345 x H 550-700 mm, height adjustable
 1 GN container 1/1 GN included, 65 mm deep, stainless steel
 Weight: 2,6 kg
 EAN 4015613532172
Code-No. 114.261
Euro 105,-



Infrared overhead dish warmer GN 1/1

CNS, W 330 x D 560 x H 500 mm
 Power: 1,0 kW / 230 V
 Weight: 8,0 kg
 GN container and perforated tray included
 EAN 4015613432526
Code-No. A114.001
Euro 229,-

Infrared food warmer with 2 infrared lamps

Stainless steel
 Sneeze guard made of plexiglas
 2 infrared lamps, separately switchable with on-off switch
 Warming plate: glass ceramic surface, divided in the middle
 separately controllable integrated heating element
 Temperature range: 30°C - 85°C
 Power: 0,8 kW / 230 V
 W 738 x D 560 x H 560 mm
 Weight: 13,7 kg
 EAN 4015613524511
Code-No. 114.260
Euro 419,-



Carving plate with 2 infrared lamps

CNS 18/10
 Power: 0,95 kW, 230 V
 W 850 x D 650 x H 800 mm
 Weight: 19 kg
 EAN 4015613389684
Code-No. A114.245
Euro 729,-

Carving plate with 3 infrared lamps

CNS 18/10
 Power: 1,35 kW, 230 V
 W 1270 x D 650 x H 800 mm
 Weight: 28 kg
 EAN 4015613389691
Code-No. A114.250
Euro 869,-





Hot-plate unit 5

Material: anodized aluminium, mocha brown
with 5 hot plates of aluminum
Plate size: 280 x 165 mm
Power: 750 W / 230 V
W 380 x D 250 x H 320 mm
Weight: 15,4 kg
EAN 4015613509808
| **Code-No. 120.801**
| **Euro 489,-**

Hot-plate unit 8

Material: aluminium
with 8 hot plates of aluminum
Plate size: 280 x 165 mm
Power: 1250 W / 230 V
W 380 x D 250 x H 447 mm
Weight: 22,7 kg
EAN 4015613509815
| **Code-No. 120.802**
| **Euro 695,-**

Substitute hot-plate

Weight: 1,93 kg
EAN 4015613510804
| **Code-No. 120.800**
| **Euro 65,-**

Electrical Warming Tray

Satin brushed stainless steel plate
Warming tray W 600 x D 200 mm
Heating time 10 minutes
Keep warm function 60 minutes
Automatic temperature control up to approx. 100 °C
Pilot lamp, overheating protection
Power: 800 W / 230 V
W 660 x D 230 x H 60 mm
Detachable cord
Weight: 5 kg
EAN 4015613410616
| **Code-No. A114.355**
| **Euro 49,-**



Gastronorm 1/1 Electric Warming Tray

Body aluminum, surface glass
ON/OFF-switch
Surface temperature maximum 95 °C
Infinitely variable temperature control 30 °C - 95 °C
Indicator light
Power 150 W / 230 V
W 570 x D 305 x H 40 mm
Weight: 3,45 kg
EAN 4015613416755
| **Code-No. 114.356**
| **Euro 108,-**



Gastronorm 2/1 Electric Warming Tray

Body aluminum, surface glass
ON/OFF-switch
Surface temperature maximum 95 °C
Infinitely variable temperature control 30 °C - 95 °C
Indicator light
Power: 300 W / 230 V
W 666 x D 550 x H 40 mm
Weight: 6,1 kg
EAN 4015613416762
| **Code-No. 114.357**
| **Euro 158,-**



✓ Delivery without GN containers



Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 - 95 °C
Power: 0,25 kW / 230 V
W 500 x D 375 x H 64 mm
Weight: 4 kg
EAN 4015613504957
| **Code-No. 114.360**
| **Euro 119,-**

Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 - 95 °C
Power: 0,45 kW / 230 V
W 900 x D 450 x H 64 mm
Weight: 9,3 kg
EAN 4015613504964
| **Code-No. 114.361**
| **Euro 159,-**



Warming tray

Stainless steel
adjustable thermostat up to 95 °C
Temperature range: 35 - 95 °C
Power: 0,60 kW / 230 V
W 1000 x D 500 x H 64 mm
Weight: 10,9 kg
EAN 4015613504971
| **Code-No. 114.362**
| **Euro 209,-**



Combination plate "COOL + HOT" 1/1 GN
One device - two functions
The perfect presentation of cold or warm food for catering, banquet, buffet or canteens.
Multifunctional use for the constant and accurate right temperature. You can cool delicate food (e.g. fish) or keep it warm (above 65°C) in compliance with HACCP.



Combination plate "COOL + HOT" 1/1 GN

Body CNS 18/10
Robust aluminium surface: W 330 x D 530 mm
Triple layered aluminium core with special sealing
Integrated cooling channel for cooling, surface heating for keeping warm
Digital display
Temperature range: -5 °C to +140 °C, infinitely variable
Evenly constant temperature with electronic thermostat control
Coolant R600a
Power: 0,7 kW / 230 V 50 Hz
W 340 x D 546 x H 188 mm
Weight: 18,2 kg
EAN 4015613536101
| **Code-No. 107.000**
| **Euro 3.598,-**



Combination installation plate "COOL + HOT" 1/1 GN

same as model 107.000, except separate control panel with digital display: W 120 x D 55 x H 41 mm, cable length: 1,0 m
W 330 x D 530 x H 180 mm
Weight: 14,2 kg
EAN 4015613554723
| **Code-No. 107.050**
| **Euro 3.498,-**



✓ Combination plate +
Combination installation plate
„COOL + HOT“ 2/1 GN, 3/1 GN
available on request



Plate dispenser, heatable

Stainless steel
 Temperature: +30 °C - +110 °C
 Capacity: approx. 2x 50 plates, max. Ø 300 mm
 4 plastic swivel wheels, Ø 100 mm (2 with brakes)
 Power: 2,0 kW / 230 V
 W 430 x D 800 x H 1025 mm
 2 plastic lids included
 Weight: 43,6 kg
 EAN 4015613437774
Code-No. 103.065
Euro 1.229,-



Hot cupboard

Stainless steel, 1 door,
 1 intermediate shelf, adjustable
 Capacity: 25-30 plates, 320 mm Ø
 Thermostat 0-85 °C
 Power: 0,4 kW / 1 NAC 230 V
 W 450 x D 405 x H 545 mm
 Weight: 24 kg
 EAN 4015613405704
Code-No. 103.064
Euro 289,-

Hot cupboard

Stainless steel, 1 door,
 1 intermediate shelf, adjustable
 Capacity: 55-60 plates, 320 mm Ø
 Thermostat 0-85 °C
 Power: 0,75 kW / 1 NAC 230 V
 W 450 x D 510 x H 855 mm
 Weight: 33 kg
 EAN 4015613398594
Code-No. 103.063
Euro 345,-



Hot cupboard

Stainless steel, 2 doors,
 1 intermediate shelf, adjustable
 Capacity: 110-120 plates, 320 mm Ø
 Thermostat 0-85 °C
 Power: 1,2 kW / 1 NAC 230 V
 W 750 x D 510 x H 855 mm
 Weight: 49 kg
 EAN 4015613398600
Code-No. 103.122
Euro 598,-



Plate warmer for 12 plates*

The plate-warmer warms 12 plates up to approx. 65 °C.

Body of chrome-plated steel

Power: 300 W / 230 V

W 310 x D 260 x H 105 mm

Weight: 3,0 kg

EAN 4015613403779

Code-No. **A120.812**

Euro **46,-**



Plate warmer for about 30-40 plates

Table-top appliance, to set up on a worktop or directly at the buffet.

Stainless steel with fixed intermediate shelf

1 glass swivel door, turns to the inside, saving space

Capacity: about 30 - 40 plates, Ø 320 mm

Temperature can be regulated by thermostat from 30 - 80 °C

Power: 600 W / 230 V

Size: Interior Ø 330 mm, H 440 mm

Exterior Ø 460 mm, H 575 mm

Weight: 21,6 kg

EAN 4015613475592

Code-No. **103.069**

Euro **549,-**



Cup warmer for 48 cups

with rotatable base for easy removal and refilling

for cups of max. diameter 90 mm

Cup temperature approx. 30 - 45 °C

Power: 200 W / 230 V

Dimensions: Ø 350 mm, height 405 mm

4 containers for tea spoons, removable

- for no-fuss cleaning

Weight: 7 kg

EAN 4015613469218

Code-No. **103.067**

Euro **329,-**



Cup warmer for approx. 72 cups

.... pre-heated cups for greater coffee enjoyment

Stainless steel

Space for up to 72 cups

Cup temperature up to approx. 60 °C

Power: 140 W / 230 V

Size: W 320 x D 360 x H 545 mm

Depositing surface W 250 x D 250 mm

for depositing saucers, cups, etc.

Weight: 11,6 kg

EAN 4015613475585

Code-No. **103.068**

Euro **369,-**



*The device is not suitable for continuous commercial use.



Electric hot-dog machine

Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from approx. 30° up to 100 °C
Power: 0,8 kW / 230 V
Ø 290 mm, height 420 mm
Weight: 4,8 kg
EAN 4015613432601

■ **Code-No. A120.407**

■ **Euro 198,-**



Electric hot-dog machine

Stainless steel
Glass cylinder: Ø 200 mm, height 240 mm
Temperature control from 30° up to 100 °C
Power: 0,8 kW / 230 V
W 280 x D 280 x H 355 mm
Weight: 5,2 kg
EAN 4015613432595

■ **Code-No. A120.406**

■ **Euro 229,-**



Electric hot-dog machine

Chrome nickel steel 18/10
Pilot lamp and
Temperature control from 30° up to 90 °C
Glass cylinder Ø 195 mm, height 245 mm
Power: 1,0 kW / 230 V
W 260 x D 295 x H 360 mm
Weight: 6,7 kg
EAN 4015613370521

■ **Code-No. A120.401**

■ **Euro 295,-**



Electric hot-dog machine

with 4 special bread sticks
 Stainless steel
 Glass cylinder: Ø 200 mm, height 240 mm
 Temperature control from 40° up to 100 °C
 Power: 0,96 kW / 230 V
 W 500 x D 285 x H 390 mm
 Weight: 8,7 kg
 EAN 4015613443065
Code-No. A120.408
Euro 298,-



Sausage warmer

Stainless steel
 Hinged lid
 Pilot lamp
 Thermostatic control from 30 °C up to 90 °C
 Power: 1,0 kW / 230 V
 W 270 x D 360 x H 240 mm
 Weight: 6,3 kg
 EAN 4015613437248
Code-No. A120.455
Euro 139,-



Also useable as mini Bain Marie with 1x 1/2 or 2x 1/4 GN container with 150 mm depth, e.g. for sauces or side dishes.

Sausage warmer with 2 separate chambers with faucet

Stainless steel
 Hinged lids
 Pilot lamps
 Thermostatic control each chamber 30 °C up to 90 °C
 Power: 2,0 kW / 230 V
 W 535 x D 395 x H 240 mm
 Weight: 12 kg
 EAN 4015613437255
Code-No. A120.456
Euro 275,-



Pump Sauce Dispensers



Pump cap for sauces
compatible with stockpots 100.067, 100.054, 100.061 and 100.058
Perfectly suited for pumping sauces.

Pump cap for sauces

CNS 18/10
Pump material: CNS 18/10
Lid: outer diameter: 248 mm
Overall height: 330 mm
Weight: 1.05 kg
Accessories: silicon hose 30 mm
for pump extension
EAN 4015613505046

|| **Code-No. 100.069**

|| **Euro 339,-**



Pump sauce dispensers for GN-containers with a depth of 150 mm

Pump sauce dispenser for 1/6 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
W 165 x D 181 x H 232 mm
Weight: 0,9 kg
EAN 4015613481319

|| **Code-No. 100.330**

|| **Euro 125,-**

Pump sauce dispenser for 1/4 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
W 168 x D 267 x H 232 mm
Weight: 0,9 kg
EAN 4015613481326

|| **Code-No. 100.331**

|| **Euro 125,-**



Pump sauce dispenser for 1/3 GN-container with top-cover

Lid CNS 18/10
Pump polycarbonate
W 181 x D 334 x H 232 mm
Weight: 0,9 kg
EAN 4015613481333

|| **Code-No. 100.332**

|| **Euro 125,-**



✓ Pump sauce dispensers
3 different dosing inserts included,
diameter: 3,9 mm / 6,5 mm / 10 mm

Pump sauce dispensers are suitable for ketchup, mayonnaise, mustard, etc.



Pump sauce dispenser, 1 dispenser/pump

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 3,3 l
W 139 x D 224 x H 456 mm
Weight: 4,3 kg
EAN 4015613481272

|| **Code-No. 100.321**

|| **Euro 308,-**

Pump sauce dispenser, 2 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 2 x 3,3 l
W 276 x D 224 x H 456 mm
Weight: 8,2 kg
EAN 4015613481289

|| **Code-No. 100.322**

|| **Euro 482,-**

Pump sauce dispenser, 3 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 3 x 3,3 l
W 394 x D 224 x H 456 mm
Weight: 11,5 kg
EAN 4015613481296

|| **Code-No. 100.323**

|| **Euro 639,-**

Pump sauce dispenser, 4 dispensers/pumps

Body CNS 18/10
Pump polycarbonate
Insert pot polyethylene
Capacity: 4 x 3,3 l
W 511 x D 224 x H 456 mm
Weight: 14,2 kg
EAN 4015613481302

|| **Code-No. 100.324**

|| **Euro 819,-**



Hand-operated sausage slicer

Body, slicing bow and knives
made of chrome nickel steel
Slice thickness: 17,5 mm
Section: 11 pieces
Working width: 210 mm
W 300 x D 155 x H 210 mm
Weight: 2,3 kg
EAN 4015613505152
| **Code-No. 120.579**
| **Euro 149,-**



Electric sausage slicer

Body and sickle knife
made of chrome nickel steel
Adjustment of slice thickness: 10 - 20 mm
Free of servicing motor
Power: 120 W / 1 NAC 230 V
W 185 x D 225 x H 335 mm
Weight: 7,6 kg
EAN 4015613417189
| **Code-No. A120.571**
| **Euro 219,-**



Substitute sickle knife

for electric sausage slicer
EAN 4015613432335
| **Code-No. A0120.572**
| **Euro 18,-**

Electric sausage slicer with double sickle knife

Body and sickle knife made of chrome nickel steel
With automatic switch-on function
Adjustment of slice thickness: 5 - 35 mm
Power: 135 W / 230 V
W 185 x D 210 x H 325 mm
Weight: 6,9 kg
EAN 4015613505138
| **Code-No. 120.578**
| **Euro 239,-**



Substitute double sickle knife

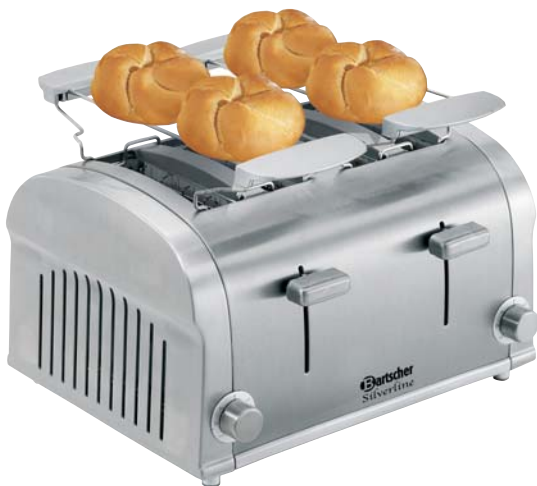
for electric sausage slicer
EAN 4015613510675
| **Code-No. 01205781**
| **Euro 32,-**





2 slice toaster "Silverline"

also suitable for sandwich-toast (slot size approx. 4 x 14 cm)
 Stainless steel
 Browning levels 1 - 7
 Power: 0,85 kW / 230 V
 W 190 x D 265 x H 195 mm
 with removable bun warmer attachment
 and crumb tray
 Weight: 1,85 kg
 EAN 4015613454412
Code-No. 100.201
Euro 46,-



4 slice toaster "Silverline"

also suitable for sandwich-toast (slot size approx. 4 x 14 cm)
 Stainless steel
 2 independent slots each with separate control lever
 Browning levels 1 - 7
 Power: 1,4 kW / 230 V
 W 320 x D 270 x H 195 mm
 with 2 removable bun warmer attachments
 and 2 crumb trays
 Weight: 3,1 kg
 EAN 4015613454429
Code-No. 100.202
Euro 70,-



6 slice toaster "Cheftoast"

with extra deep toasting slots (slot size approx. 2,8 x 14,8 cm)
 Stainless steel, highly polished
 Browning levels 0 - 5 via timer, heat supply stops immediately
 when time has run out
 Selector switch for number of slots needed (3 or 6 slots)
 Push down lever to eject toasted bread manually
 Power: 3,24 kW / 230 V
 W 435 x D 280 x H 220 mm
 with removable crumb tray
 Weight: 6 kg
 EAN 4015613522616
Code-No. 100.212
Euro 159,-

*The device is not suitable for continuous commercial use.



Conveyor toaster "Mini"

particularly space-saving - ideal for buffets
 Stainless steel
 approx. 75 slices of bread per hour
 Adjustable belt speed
 W 290 x D 440 x H 385 mm
 Power: 1,34 kW / 230 V
 Weight: 14,5 kg
 EAN 4015613505473
Code-No. 100.211
Euro 398,-



Conveyor toaster

Stainless steel
 approx. 150 slices of bread per hour
 Adjustable belt speed
 W 368 x D 440 x H 385 mm
 Power: 2,24 kW / 230 V
 Weight: 17,4 kg
 EAN 4015613421490
Code-No. A100.205
Euro 529,-



Quartz tube toaster, single

Stainless steel body
 Quartz tube
 15 minutes timer
 1 grid
 Power: 1,7 kW / 230 V
 outside W 440 x D 260 x H 290 mm
 inside W 355 x D 240 x H 50 mm
 Sandwich tongs included
 Weight: 8,2 kg
 EAN 4015613388601
Code-No. A151.300
Euro 162,-



Quartz tube toaster, double

Stainless steel body
 Quartz tube
 15 minutes timer
 2 grids
 Power: 3,0 kW / 230 V
 outside W 440 x D 260 x H 400 mm
 inside W 355 x D 240 x H 2 x 50 mm
 Sandwich tongs included
 Weight: 9,7 kg
 EAN 4015613385549
Code-No. A151.600
Euro 208,-





Pizza oven PRONTO 20*

Stainless steel body
 Panel and handle made of plastic
 Double glazed door
 Baking chamber: W 350 x D 350 x H 160 mm
 Ceramic baking stone: 305 x 305 mm
 Temperature: 100 °C - 230 °C
 Timer: 0 - 60 minutes
 Power: 1,5 kW / 230 V
 W 460 x D 420 x H 190 mm
 Weight: 7,7 kg
 Accessories: 1 pizza cutter, 1 handle
 EAN 4015613524429

|| **Code-No. 201.106**

|| **Euro 87,-**



Pizza oven "Mini 1"

Model stainless steel
 Baking chamber: W 410 x D 370 x H 90 mm
 with base made of heat resistant stone
 Temperature up to 300 °C
 With timer
 Power: 2 kW / 230 V
 W 550 x D 430 x H 245 mm
 Weight: 18 kg
 EAN 4015613494074

|| **Code-No. 203.510**

|| **Euro 382,-**



Pizza oven "Mini 2"

Model stainless steel
 Baking chamber each: W 410 x D 370 x H 90 mm
 with base made of heat resistant stone
 Temperature up to 300 °C
 With timer
 Power: 2,7 kW / 230 V
 W 550 x D 430 x H 375 mm
 Weight: 34 kg
 EAN 4015613491714

|| **Code-No. 203.500**

|| **Euro 565,-**

*The device is not suitable for continuous commercial use.



Convection oven "Piccolino S"

... for pizzas up to a Ø of 28 cm.
 Inside and outside stainless steel
 21 litres cooking space
 4-step switch, top-/bottom heat
 60 min. timer, thermostat
 Power: 1,4 kW / 230 V
 W 480 x D 365 x H 305 mm
 Weight: 7 kg
 Includes 1 grid and 1 baking tray
 EAN 4015613398501
Code-No. A120.784
Euro 108,-

Additional grid

EAN 4015613408125
Code-No. A040812
Euro 7,-

Baking tray

EAN 4015613408118
Code-No. A040811
Euro 8,-



Multifunction convection oven

Lining and facing of stainless steel
 with timer (0 - 120 minutes)
 Thermostat up to 250 °C
 Pilot lamp
 Power: 2,5 kW, 230 V
 inside: W 404 x D 308 x H 254 mm
 outside: W 527 x D 450 x H 316 mm
 Weight: 16 kg
 Includes 1 grid and 1 baking tray
 EAN 4015613404073
Code-No. A120.880
Euro 398,-

Additional grid

EAN 4015613404110
Code-No. A120.701
Euro 12,-

Baking tray

EAN 4015613404127
Code-No. A120.702
Euro 18,-



Compact Combi Steamer

Chrome nickel steel model
 Insertions: 4 x 2/3 GN
 Temperature control up to 200 °C, timer 0 - 120 minutes
 4 functions: defrosting / circulated air / combination cooking / steaming
 with water tank, 1,3 litre
 Power: 2,5 kW / 230 V
 W 550 x D 545 x H 380 mm
 1 grid included
 Weight: 20 kg
 EAN 4015613487885
Code-No. 120.791
Euro 695,-

Compact build and four insertions in 2/3 GN allow for optimal convenience and functioning

- ✓ **Various cooking processes**
 hot air, steaming, baking, roasting, for gentle and tender cooking
- ✓ **Water supply not required**
 large 1,3 litre water container guarantees flexible use
- ✓ **Easy operation**
 through manual rotary control switch



✓ Delivery without baking trays

*The device is not suitable for continuous commercial use.



Microwave oven*

Ext. + int. stainless steel
 Microwave power output: 900 W
 Glass turning plate Ø 270 mm
 Capacity: 23 litres
 Power levels: 6
 Manual timer up to 30 minutes
 Defrost function
 Inside: W 315 x D 290 x H 200 mm
 Outside: W 483 x D 425 x H 281 mm
 Power: 1,4 kW / 230 V
 Weight: 13,3 kg
 EAN 4015613518992

Code-No. 610.836

Euro 162,-



Microwave oven with grill*

Ext. + int. stainless steel
 Microwave power output: 900 W
 Power consumption grill: 1000 W
 Glass turning plate Ø 270 mm
 Capacity: 23 litres
 Power levels: 9
 Manual timer up to 30 minutes
 With separate and combinable grill function
 Defrost function
 Inside: W 315 x D 290 x H 200 mm
 Outside: W 483 x D 425 x H 281 mm
 Power: 1,4 kW / 230 V
 Weight: 13,5 kg
 Including 1 grill rack Ø 200 mm, H 90 mm
 EAN 4015613335285

Code-No. 610.826

Euro 189,-



Microwave oven with convection and grill*

Ext. + int. stainless steel
 Microwave power output: 900 W
 Power consumption convection: 1950 W
 Power consumption grill: 1000 W
 Glass turning plate Ø 270 mm
 Capacity: 25 litres
 Power levels: 10
 Digital timer up to 95 minutes
 With separate and combinable convection and grill function
 Defrost function
 Inside: W 340 x D 344 x H 220 mm
 Outside: W 483 x D 422 x H 281 mm
 Power: 1,4 kW / 230 V
 Weight: 16 kg
 Including 1 grill pan Ø 275 mm, H 50 mm
 with detachable handle
 EAN 4015613520056

Code-No. 610.835

Euro 249,-



Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 40 kg (stability of the wall must be checked)
 Outer size: W 520 x D 400 mm
 Weight: 3,4 kg
 EAN 4015613431963

Code-No. 174.520

Euro 59,-

For models Code-No.: 610.836, 610.826, 610.835

*The device is not suitable for continuous commercial use.



Microwave oven

Ext. + int. stainless steel
 Microwave power output: 1000 W / 1 magnetron
 Capacity: 25 litres
 Power levels: 6
 Manual timer up to 60 minutes
 Defrost function
 Inside: W 335 x D 364 x H 212 mm
 Outside: W 520 x D 442 x H 312 mm
 Power: 1,5 kW / 230 V
 Weight: 17,7 kg
 EAN 4015613487762
Code-No. 610.182
Euro 449,-



Microwave oven

Ext. + int. stainless steel
 Microwave power output: 1000 W / 1 magnetron
 Capacity: 25 litres
 Power levels: 3
 Digital timer up to 99 minutes
 10 program memory, 20 memory capacity
 Defrost function
 Inside: W 335 x D 360 x H 200 mm
 Outside: W 520 x D 440 x H 310 mm
 Power: 1,5 kW / 230 V
 Weight: 17,6 kg
 EAN 4015613440101
Code-No. 610.181
Euro 489,-



Microwave oven "TOP POWER"

Ext. + int. stainless steel
 Microwave power output: 1800 W / 2 magnetrons
 Capacity: 25 litres
 Power levels: 5
 Manual timer up to 35 minutes
 Defrost function
 Inside: W 330 x D 330 x H 208 mm
 Outside: W 510 x D 415 x H 335 mm
 Power: 2,8 kW / 230 V
 Weight: 30 kg
 EAN 4015613417950
Code-No. 610.185
Euro 1.149,-



Wall-mounting shelf

CNS 18/10, extra stable model
 Carrying capacity up to 50 kg
 (stability of the wall must be checked)
 Outer size: W 600 x D 600 mm
 Weight: 5,4 kg
 EAN 4015613434988
Code-No. 174.600
Euro 89,-



For models Code-No.: 610.182, 610.181, 610.185

according to EN 631 made of CNS 18/10 Top Line



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container
2/1 GN	650 x 530		20	A120.020	25,50
	650 x 530	10,00	40	A120.040	29,-
	650 x 530	18,50	65	A120.065	34,-
	650 x 530	28,50	100	A120.103	39,-
	650 x 530	42,50	150	A120.153	47,-
1/1 GN	530 x 325		20	A121.025	13,50
	530 x 325	5,00	40	A121.040	16,50
	530 x 325	9,00	65	A121.065	18,50
	530 x 325	14,00	100	A121.100	22,-
	530 x 325	21,00	150	A120.610	28,50
530 x 325	28,00	200	A121.200	36,-	
2/4 GN	530 x 162		20	A128.020	9,90
	530 x 162	2,00	40	A128.040	12,-
	530 x 162	3,80	65	A128.065	14,-
	530 x 162	6,00	100	A128.100	18,-
	530 x 162	9,00	150	A128.150	27,-
2/3 GN	354 x 325		20	A125.020	10,-
	354 x 325	3,00	40	A125.040	12,-
	354 x 325	5,50	65	A125.065	15,-
	354 x 325	9,00	100	A125.100	18,-
	354 x 325	13,00	150	A125.150	24,-
354 x 325	18,00	200	A125.200	28,-	
1/2 GN	325 x 265		20	A122.020	7,50
	325 x 265	2,00	40	A122.040	9,50
	325 x 265	4,00	65	A122.065	11,-
	325 x 265	6,50	100	A122.100	14,50
	325 x 265	9,50	150	A120.620	19,-
325 x 265	12,50	200	A122.200	22,-	
1/3 GN	325 x 176		20	A123.020	5,50
	325 x 176	1,50	40	A123.040	7,-
	325 x 176	2,50	65	A123.065	8,50
	325 x 176	4,00	100	A123.100	11,-
	325 x 176	5,75	150	A123.150	16,-
325 x 176	7,80	200	A123.200	19,-	
1/4 GN	265 x 162		20	A124.020	5,-
	265 x 162	1,80	65	A124.065	7,50
	265 x 162	2,80	100	A124.100	9,50
	265 x 162	4,00	150	A120.640	14,-
	265 x 162	5,50	200	A124.200	17,-
1/6 GN	176 x 162	1,00	65	A126.065	6,-
	176 x 162	1,60	100	A126.100	8,-
	176 x 162	2,40	150	A120.650	10,-
	176 x 162	3,40	200	A126.200	14,-
1/9 GN	176 x 108	0,60	65	A129.065	5,-
	176 x 108	1,00	100	A129.100	7,50

Intermediate bar, 325 mm
 Code-No. A120.601
 Euro 7,-

Intermediate bar, 530 mm
 Code-No. A120.602
 Euro 8,-

according to EN 631 made of CNS 18/10 Top Line

Perforated model



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container
1/1 GN	530 x 325	9,00	60	A101.065	26,-
	530 x 325	14,00	100	A101.100	32,-
	530 x 325	21,00	150	A101.150	48,-
2/3 GN	354 x 325	5,50	65	A103.065	19,50
	354 x 325	9,00	100	A103.100	28,-
	354 x 325	13,00	150	A103.150	39,-
1/2 GN	325 x 265	4,00	60	A102.065	17,-
	325 x 265	6,50	100	A102.100	24,-
	325 x 265	9,50	150	A102.150	34,-

Intermediate bar, 325 mm
 Code-No. A120.601
 Euro 7,-

Intermediate bar, 530 mm
 Code-No. A120.602
 Euro 8,-



Lid

Size	Code-No.	Euro
1/1 GN	A120.615	14,-
2/3 GN	A120.634	13,-
1/2 GN	A120.625	9,-
1/3 GN	A120.635	6,50
1/4 GN	A120.645	5,-
1/6 GN	A120.655	4,-
1/9 GN	A120.649	3,50



Lid with spoon recess

Size	Code-No.	Euro
1/1 GN	A120.616	14,50
2/3 GN	A120.637	13,50
1/2 GN	A120.626	9,50
1/3 GN	A120.636	7,-
1/4 GN	A120.646	5,50
1/6 GN	A120.656	4,50
1/9 GN	A120.659	4,-



Lid with silicon seal

Size	Code-No.	Euro
1/1 GN	A120.615D	38,-
2/3 GN	A120.634D	35,-
1/2 GN	A120.625D	33,-
1/3 GN	A120.635D	30,-
1/4 GN	A120.645D	26,-
1/6 GN	A120.655D	24,-



GN container 1/1 GN, 65 mm deep, enameled

Ideal for preparing pan fried food such as steaks.
 Even crispy cooking from both sides without turning the food.
 Enamelled
 W 530 x D 325 x H 65 mm
 Weight: 1,5 kg
 EAN 4015613544304
Code-No. 100.430
Euro 37,50



GN container 1/1 GN, 65 mm deep, non-stick coated

For fat-free roasting and baking. Also suitable for cooking pizza or cake without using greaseproof paper.
 Chrome nickel steel 18/10, non-stick coated
 W 530 x D 325 x H 65 mm
 Weight: 1,3 kg
 EAN 4015613544298
Code-No. 100.420
Euro 52,50

according to EN 631 made of CNS 18/4 Basic Line



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.	Euro/Container
1/1 GN	530 x 325	5,00	40	511.040	12,-
	530 x 325	9,00	65	511.065	14,-
	530 x 325	14,00	100	511.100	19,-
	530 x 325	21,00	150	511.150	22,-
1/2 GN	325 x 265	2,00	40	512.040	7,50
	325 x 265	4,00	65	512.065	8,50
	325 x 265	6,50	100	512.100	12,-
	325 x 265	9,50	150	512.150	13,50
1/3 GN	325 x 176	1,50	40	513.040	6,20
	325 x 176	2,50	65	513.065	6,60
	325 x 176	4,00	100	513.100	9,70
	325 x 176	5,70	150	513.150	11,20
1/4 GN	265 x 162	1,60	40	514.040	4,90
	265 x 162	1,80	65	514.065	5,40
	265 x 162	2,80	100	514.100	7,80
	265 x 162	4,00	150	514.150	10,50
1/6 GN	176 x 162	1,00	65	516.065	4,20
	176 x 162	1,60	100	516.100	6,50
	176 x 162	2,40	150	516.150	8,50

Lid for GN container

Size	Code-No.	Euro
1/1 GN	511.311	10,80
1/2 GN	511.312	6,40
1/3 GN	511.313	4,80
1/4 GN	511.314	3,80
1/6 GN	511.316	2,70



Can opener model 30

Base plate for cans: 180 x 80 mm
max. height of can: 550 mm

Weight: 3,7 kg

EAN 4016098101013

Code-No. A120.300

Euro 153,-

Cutting knife

screws included

EAN 4016098100665

Code-No. A010.301

Euro 19,-

Transport wheel

EAN 4016098100672

Code-No. A010.302

Euro 19,-



Salt-shaker

6 pieces in a box

of aluminum with screw cap -
also suitable for flour, sugar
and spices.

Height 110 mm, Ø 65 mm

EAN 4015613443942

Code-No. A680.652

Euro 15,-



Salt-shaker

4 pieces in a box

of aluminum with screw cap -
also suitable for flour, sugar
and spices.

Height 195 mm, Ø 80 mm

EAN 4015613443959

Code-No. A680.653

Euro 26,-



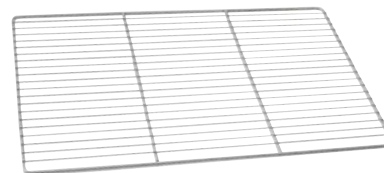
GN container with reinforced rim, CNS 18/10

Size	W x L mm	Depth mm	Code-No.	Euro
2/1 GN	650 x 530	20	A101.181	35,-
	650 x 530	40	A101.182	39,-
	650 x 530	65	A101.183	45,-
1/1 GN	530 x 325	20	A101.185	19,-
	530 x 325	40	A101.186	22,-
	530 x 325	65	A101.187	26,-
1/2 GN	325 x 265	20	A101.190	13,-
	325 x 265	40	A101.191	16,-
	325 x 265	65	A101.192	19,-
2/3 GN	354 x 325	20	A101.195	15,-
	354 x 325	40	A101.196	18,-
	354 x 325	65	A101.197	20,-



Insert drainers for GN containers for dripping off

Size	Code-No.	Euro
1/1 GN	A101.161	22,-
1/2 GN	A101.162	15,-
1/4 GN	A101.164	12,-
1/3 GN	A101.163	10,50



GN stainless steel grid, CNS 18/10

Size	W x L mm	Code-No.	Euro
2/1 GN	650 x 530	A101.092	35,-
1/1 GN	530 x 325	A101.091	24,-

Egg insert GN 1/3

to keep eggs warm in a food warmer.

Suitable for all prevalent food warmers 1/1, 2/3, 1/2 and 1/3 GN.

Also suitable for Bartscher Bain Marie, e.g. code no. 200.240, 200.232, 200.233 and Bartscher Chafing Dish, e.g. code no. 500.582V3, 500.456, 500.830.

Stainless steel

For up to 18 eggs, hole diameter 36 mm

W 323 x D 176 x H 22 mm

Weight: 0,4 kg

EAN 4015613524221

Code-No. 200.250

Euro 19,-



Label holder 610 mm long

Weight: 0,8 kg

EAN 4015613417219

Code-No. A256.061

Euro 14,-

Label holder 910 mm long

Weight: 1,0 kg

EAN 4015613417226

Code-No. A256.091

Euro 18,-



Label holder

✓ Material: aluminum

✓ Rollers: glass

Transport trolleys



Transport trolley for GN containers, GN trays and tablets suitable for GN containers, GN trays and tablets 1/1, 1/2, 1/3 and 2/3

Stainless steel

For transporting up to 7 GN containers 1/1 GN, 65 mm deep

Distance between slots 80 mm

Frame made of a square tube 25 x 25 mm

One container latch each on the front and rear

1 storage space: W 550 x D 380 mm

4 rubber swivel wheels, Ø 100 mm, 2 with brakes

Maximum carrying capacity: 50 kg

W 450 x D 620 x H 905 mm

Weight: 10,6 kg

EAN 4015613525907

Code-No. 300.082

Euro 149,-



For easy and effective transport of GN containers

✓ one container latch each on the front and rear



✓ Delivered without GN-containers

Transport trolley for GN containers, GN trays and tablets suitable for GN 1/1, 1/2, 1/3 and 2/3

Stainless steel

For transporting up to 18 GN containers, GN trays

Distance between slots 80 mm

Frame made of a square tube 25 x 25 mm

One container latch each on the front and rear

4 rubber swivel wheels, Ø 125 mm, 2 with brakes

W 385 x D 550 x H 1890 mm

Maximum carrying capacity: 80 kg

Weight: 21,5 kg

EAN 4015613504193

Code-No. 300.081

Euro 209,-

Thermo transport container 20L

Safe and easy transport of hot or cold food.
 CNS 18/10, brushed
 Capacity: 20 litres
 Double-walled for good insulation
 Temperature loss: approx. 6 °C / hour
 Lid with 4 snap fasteners and silicone gasket
 1 carrying handle, 1 folding handle at the side
 Ventilation valve
 Stackable
 Size: Ø 370 mm, H 340 mm
 Weight: 5,95 kg
 EAN 4015613544281
Code-No. 100.080
Euro 198,-



- ✓ 1 carrying handle
- ✓ 1 folding handle at the side



Thermo transport container 1/1 GN

Unheated front loader box suited for cold and warm foods. Ideal for application in canteen kitchens, catering companies and restaurants.
 Material: polymer LLDPE
 Robust, double-walled plastic design with 11 inserts, suited for containers up to 1/1 GN
 Temperature range: -20 to +120 °C
 Capacity: 87 litres
 Stackable
 The completely removable door allows an easy cleaning
 W 450 x D 650 x H 620 mm
 Weight: 14,6 kg
 EAN 4015613528960
Code-No. 300.100
Euro 298,-



Transport cart

for the Bartscher thermo transport container, code-no. 300.100
 Material: polymer
 4 swivel castors Ø 100 mm, 2 with brakes
 Carrying capacity: 200 kg
 Frame inner size: W 460 x D 660, frame height: 35 mm
 Outer size: W 530 x D 725 x H 190 mm
 Weight: 6,9 kg
 EAN 4015613528977
Code-No. 300.101
Euro 139,-



Cereal dispensers



Cereal dispensers

Ideal for breakfast buffets

The cereal dispenser dispenses the desired quantity without crumbs. Muesli, cornflakes, cereal and nuts stay fresh and aromatic for a long time.



Cereal dispenser

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

W 180 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 1,8 kg

EAN 4015613527260

|| **Code-No. 500.377**

|| **Euro 59,-**



Cereal dispenser, double

Silver frame, lacquered steel sheet

Container: plastic, scratch-proof, capacity: 3,5 litres each

Crumb-free portioning with a simple twist

Suited for dishes with a height of up to 7,5 cm

Easy cleaning and easy to take apart

W 360 x D 170 x H 395 mm

Suitable for wall mounting (delivery without fastener)

Weight: 3,7 kg

EAN 4015613531793

|| **Code-No. 500.378**

|| **Euro 98,-**



Buffet display "Orange"

Plastic, orange/green

with plastic cover, removable

Display tray: W 420 x D 240 mm

W 545 x D 345 x H 190 mm

Weight: 1,8 kg

EAN 4015613527062

|| **Code-No. 500.472**

|| **Euro 59,-**

Buffet display "small"

White plastic,
with plexiglass cover
W 390 x D 260 x H 170 mm
Weight: 1 kg
EAN 4015613285702
| Code-No. A500.403
| Euro 25,-



Buffet display "large"

White plastic,
with plexiglass cover
W 470 x D 315 x H 195 mm
Weight: 1,7 kg
EAN 4015613285719
| Code-No. A500.404
| Euro 45,-



✓ The buffet displays can be opened from both sides

Double buffet display

White plastic,
with plexiglass cover
W 470 x D 315 x H 415 mm
Weight: 3,1 kg
EAN 4015613285726
| Code-No. A500.405
| Euro 79,-





Planetary whipping, kneading and mixing machine T 5L*

Heavy and stable table-top appliance, with harmonized motor and planetary/bevel gear which provides a high mixing power.

10 speed levels

Bowl protective cover with safety switch

Mixing bowl with 5 litres volume

Mixing bowl and whisk made of CNS

Flat beater and dough hook made of cast aluminium

Dough scraper made of plastic

Power: 0,75 kW / 230 V

W 380 x D 310 x H 455 mm

Weight: 16 kg

EAN 4015613523231

Code-No. 101.926

Euro 749,-



In connection with this mixer the KitchenAid accessories page 228, 229 can also be used.



Planetary whipping, kneading and mixing machine T 7L*

Heavy and stable table-top appliance, with harmonized special motor and planetary/bevel gear which provides a high mixing power.

Timer 1 - 55 minutes, 3 speed levels

Bowl protective cover with safety switch, On/Off switch

Mixing bowl approx. 7,6 litres volume

CNS mixing bowl and whisk

Cast aluminum flat beater and dough hook

Power: 0,18 kW / 230 V

W 300 x D 400 x H 558 mm

Weight: 25 kg

EAN 4015613432397

Code-No. 101.920

Euro 959,-



*The device is not suitable for continuous commercial use.

K45 Universal 5KSM45EWH white

1 stainless steel mixing bowl 4,28 litres,
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 Power: 0,275 kW / 230 V
 W 358 x D 221 x H 353 mm
 Weight: 10,75 kg
 EAN 4016098101495
Code-No. A150.045
Euro 729,-

**MASTER-PACKET K45****Universal 5KSM45EWH MP white**

2 stainless steel mixing bowls each 4,28 litres
 Splash guard, wire whisk, dough hook, flat beater
 10 speed settings
 food grinder, plastic
 Power: 0,25 kW / 230 V
 W 358 x D 221 x H 353 mm
 Weight: 12,65 kg
 EAN 4016098165404
Code-No. A150.046
Euro 819,-

**Flat beater
 for 45 5KSM45EWH**

Material Aluminium with silicon edge
 EAN 4015613560052
Code-No. 150.0508
Euro 54,-

**MASTER-PACKET K5
 Extra 5KPM5EWH MP white**

2 stainless steel mixing bowls each 4,83 litres with lid
 Splash guard, wire whisk, dough hook, flat beater,
 pouring shield
 10 speed settings
 Power: 0,315 kW / 230 V
 W 264 x D 338 x H 411 mm
 Weight: 12,5 kg
 EAN 4016098166760
Code-No. A150.051
Euro 998,-

**MASTER-PACKET K5
 Extra 5KPM5EGRMP grey**

same as model A150.051,
 except colour grey
 EAN 4016098171535
Code-No. A150.052
Euro 998,-





5KPM5EWH white

1 stainless steel mixing bowl, 4,83 litres with lid
 Splash guard, wire whisk, dough hook, flat beater,
 pouring shield
 10 speed settings
 Power: 0,315 kW / 230 V
 W 264 x D 338 x H 411 mm
 Weight: 11,4 kg
 EAN 4015613330181
Code-No. A150.0507
Euro 949,-



Vegetable slicer with 3 drums

1 Slices drum
 1 Drum with ripple grinding
 1 Strippings drum
 EAN 4016098174710
Code-No. A150.035
Euro 84,-



Vegetable slicer drums set

1 Fine shredding drum for hard cheese,
 nuts and dry bread
 1 Stripping (Julienne) drum for long strips
 1 Potatoe grating drum for mashed
 potatoes, potatoe pancakes and
 onions
 EAN 4016098174727
Code-No. A150.036
Euro 98,-



Aluminum food grinder
 includes food tray, fine and coarse
 grinder plate
 EAN 4016098166838
Code-No. A150.023
Euro 129,-



**Biscuit attached device fits only for
 aluminum food grinder**
 with the 4 different biscuit shapes.
 EAN 4016098166845
Code-No. A150.024
Euro 19,-



Deluxe pasta roller set
 for pastry dough sheets up to 140 mm width.
 With both of the cutting caps you can
 produce fresh tagliatelle or linguine fini,
 tortellini etc.
 Roller and two cutting caps are made of
 chromium-plated metal.
 Cleaning brush included
 EAN 4015613336091
Code-No. A150.061
Euro 189,-



Citrus juicer
 quickly and properly extracts
 juice from citrus fruits.
 Pulp is held back by a sieve.
 EAN 4016098101402
Code-No. A150.003
Euro 69,-

**Food grinder**

plastic, includes fine and coarse grinder plate
EAN 4016098101372

|| Code-No. A150.000
|| Euro 135,-

Fitting food tray

EAN 4016098165336
|| Code-No. A150.019
|| Euro 49,-

**Sausage stuffer**

includes 2 tubes 0,95 cm
and 1,59 cm Ø
EAN 4016098101396

|| Code-No. A150.002
|| Euro 28,-

**Straining and mashing device**

also ideal for straining berries. (Only in
combination with food grinder A150.000)
EAN 4016098101433

|| Code-No. A150.006
|| Euro 129,-

Fitting food tray

EAN 4016098165336
|| Code-No. A150.019
|| Euro 49,-

**Grain flaker and
muesli masher**

EAN 4016098166883
|| Code-No. A150.029
|| Euro 98,-

**Grain mill**

all-metal, extremely robust
Grinds grain, saves nutrients
EAN 4016098101419

|| Code-No. A150.004
|| Euro 292,-

**Grain mill with
stone grinding device**

EAN 4016098166876
|| Code-No. A150.028
|| Euro 248,-

**Pouring shield for K45, for 4,28 l bowl**

EAN 4015613508153
|| Code-No. A150.044
|| Euro 55,-

Pouring shield for K5, for 4,83 l bowl

EAN 4015613562322
|| Code-No. 150.0509
|| Euro 55,-

**Grain mill**

EAN 4015613263397
|| Code-No. A150.037
|| Euro 98,-

**Bowl, 3 l for K45 without handle**

EAN 4015613272573
|| Code-No. A150.038
|| Euro 84,-

Bowl, 4,28 l for K45 without handle

EAN 4016098163851
|| Code-No. A150.012
|| Euro 89,-

Bowl, 4,83 l for K5 with handle

EAN 4016098163868
|| Code-No. A150.013
|| Euro 95,-

**Flat beater
for 45 5KSM45EWH**

EAN 4016098165398
|| Code-No. A150.020
|| Euro 29,-

for 5KPM5EWH and 5KPM5EWH MP

EAN 4016098165497
|| Code-No. A150.021
|| Euro 29,-

**Dough hook for 45 5KSM45EWH**

EAN 4016098164605
|| Code-No. A150.016
|| Euro 27,-

for 5KPM5EWH and 5KPM5EWH MP

EAN 4015613294094
|| Code-No. A150.018
|| Euro 27,-

**Wire whisk
for 45 5KSM45EWH**

EAN 4016098164070
|| Code-No. A150.014
|| Euro 36,-

for 5KPM5EWH and 5KPM5EWH MP

EAN 4016098164872
|| Code-No. A150.017
|| Euro 38,-



Cutter T3N

Housing aluminium
 Blades CNS 18/10
 Lid polycarbonate
 Stainless steel bowl: Ø 210 mm, height 110 mm
 Capacity: 3 litres
 Revolutions per minute: 730 r.p.m.
 Power: 0,37 kW / 230 V
 W 400 x D 320 x H 320 mm
 Weight: 12 kg
 Double knife included
 EAN 4015613539683
Code-No. 120.831
Euro 725,-



Stick mixer

Cast metal body, plastic handle
 Mixing stick made of stainless steel, length 500 mm
 2 Speed levels, 14.000 r.p.m. / 17.000 r.p.m.
 or continuous operation selectable
 Power: 550 W / 230 V
 with cable, 4 m long
 Total length: 760 mm
 Wall holder included
 Weight: 4,0 kg
 EAN 4015613457819
Code-No. 130.205
Euro 689,-



Spiral mixer with mixing bar and whisk

Body made of plastic, green
 mixing bar and whisk made of CNS 18/10
 Power: 0,40 kW / 230 V
 Length mixing bar 500 mm
 Weight: 4,1 kg
 EAN 4015613469713
Code-No. 130.110
Euro 599,-



Potato peeling machine 5 kg

CNS 18/10

Capacity per peeling process 5 kg

Capacity: 60 kg/h

1 speed level

Water connection: 3/4"

W 600 x D 500 x H 585 mm

Power: 0,37 kW / 1 NAC 230 V

Weight: 28 kg

EAN 4015613433448

Code-No. A120.181

Euro 1.598,-



Potato peeling machine 10 kg

CNS 18/10

Capacity per peeling process 10 kg

Capacity: 120 kg/h

Timer 0 - 4 min.

1 speed level

Water connection: 3/4"

W 380 x D 785 x H 860 mm

Power: 0,75 kW / 1 NAC 230 V

Weight: 38 kg

EAN 4015613433455

Code-No. A120.186

Euro 1.898,-



Potato peeling machine 18 kg

CNS 18/10

Capacity per peeling process 18 kg

Capacity: 220 kg/h

Timer 0 - 4 min.

1 speed level

Water connection: 3/4"

W 380 x D 810 x H 920 mm

Power: 1,1 kW / 1 NAC 230 V

Weight: 41 kg

EAN 4015613441894

Code-No. A120.188

Euro 2.119,-



Vegetable cutter 5 cutting discs included

Material: cast aluminum
Power: 0,55 kW / 230 V
Size: W 240 x D 630 x H 500 mm
Weight: 27,5 kg

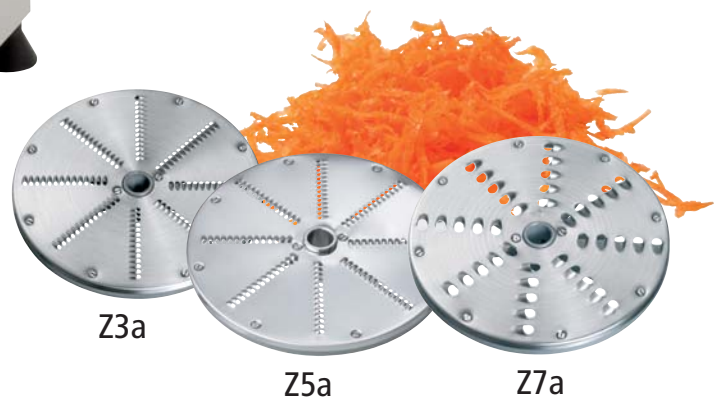
Delivery includes

Disc for grating Z3a, 3 mm
Disc for grating Z5a, 5 mm
Disc for grating Z7a, 7 mm
Disc for slices E2a, 2 mm
Disc for slices E4a, 4 mm

EAN 4015613528274

Code-No. 120.325

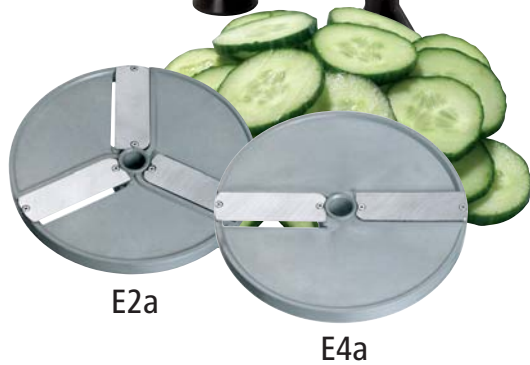
Euro 759,-



Z3a

Z5a

Z7a



E2a

E4a



Disc holder

EAN 4015613390710

Code-No. A120.249

Euro 35,-

✓ Delivered without cutting discs

Cutting discs for cubes

D8x8a



8 x 8 mm
120.290
 EAN 4015613528823
€ 79,-

D10x10a



10 x 10 mm
120.291
 EAN 4015613528830
€ 79,-

The discs of the D series can only be used in combination with the corresponding discs of the E series.

D8x8a + E8a
 D10x10a + E10a



Cube size
Code-No.

Cutting discs for slices

E2a



2 mm
120.292
 EAN 4015613528847
€ 49,-

E4a



4 mm
120.293
 EAN 4015613528845
€ 49,-

E8a

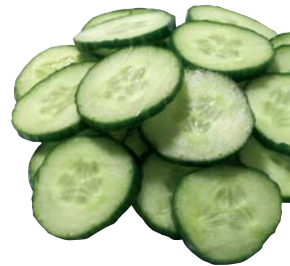


8 mm
120.294
 EAN 4015613528878
€ 59,-

E10a



10 mm
120.295
 EAN 4015613528885
€ 59,-



Slice thickness
Code-No.

Cutting discs for sticks

H3a



3 mm
120.296
 EAN 4015613528892
€ 75,-

H4a



4 mm
120.297
 EAN 4015613528908
€ 75,-



Stick thickness
Code-No.

Cutting discs for grating

Z3a



3 mm
120.298
 EAN 4015613528915
€ 49,-

Z5a



5 mm
120.299
 EAN 4015613528922
€ 49,-

Z7a



7 mm
120.300
 EAN 4015613528939
€ 49,-



Grating thickness
Code-No.



Cheese grater for hard cheese

Body aluminum polished
 Capacity per hour: 40 kg
 Power: 0,75 kW / 230 V
 W 420 x D 300 x H 390 mm
 Weight: 19 kg
 EAN 4015613430652
Code-No. A370.350
Euro 798,-



Meat grinder GF 70

with forward and reverse motion
 Plate diameter: 70 mm
 Capacity per hour: 30 - 50 kg
 Permanent load 30 min. with automatic cutoff
 Power: 0,74 kW / 230 V
 W 175 x D 420 x H 355 mm
 Weight: 5 kg
 3 perforated plates 3,5, 5 and 8 mm,
 1 stainless steel knife, 4 blades
 1 sausage stuffer with 3 different stuffer sizes
 1 attachment for "Kebbe"
 EAN 4015613422183
Code-No. A370.125
Euro 759,-





Meat grinder for the tough demands

- ✓ Gear reduction made of steel
- ✓ Frame aluminum, grinding funnel of CNS 18/10
- ✓ Easy cleaning via detachable grinding funnel and grinding device
- ✓ 1 knife und 1 perforated plate 6,0 mm included

Meat grinder 12S

Plate diameter: 70 mm
 Capacity per hour: 160 kg
 Power: 0,75 kW / 230 V
 W 250 x D 460 x H 430 mm
 Weight: 20 kg
 EAN 4015613429694

Code-No. A370.212

Euro 839,-

Perforated plate 2 mm perforation

EAN 4015613429700

Code-No. A370.201

Euro 55,-

Perforated plate 4,5 mm perforation

EAN 4015613429717

Code-No. A370.202

Euro 37,-

Perforated plate 8 mm perforation

EAN 4015613527086

Code-No. A370.207

Euro 39,-

Knife

EAN 4015613429731

Code-No. A370.204

Euro 24,-



Meat grinder 22CQ0

Plate diameter: 82 mm
 Capacity per hour: 300 kg
 Power: 1,1 kW / 230 V
 W 270 x D 470 x H 445 mm
 Weight: 26 kg
 EAN 4015613531595

Code-No. 370.223

Euro 1.179,-

Perforated plate 2 mm perforation

EAN 4015613429755

Code-No. A370.215

Euro 69,-

Perforated plate 4,5 mm perforation

EAN 4015613429762

Code-No. A370.216

Euro 46,-

Perforated plate 8 mm perforation

EAN 4015613527093

Code-No. A370.220

Euro 45,-

Knife

EAN 4015613429786

Code-No. A370.218

Euro 26,-



**Slicer 195**

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 195 mm, revolutions: 430/min
Cutting length: 155 mm
Cutting height: 150 mm
Cutting thickness: 1 - 12 mm
Power: 150 W / 230 V
W 360 x D 420 x H 330 mm
Weight: 11,4 kg
EAN 4015613555560

|| Code-No. 174.195

|| Euro 379,-

Bread knife 195

with serrated blade, Ø 195 mm
Weight: 0,64 kg
EAN 4015613555621

|| Code-No. 01741952

|| Euro 79,-

Slicer 220

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 220 mm, revolutions: 282/min
Cutting length: 205 mm
Cutting height: 155 mm
Cutting thickness: 1 - 12 mm
Power: 240 W / 230 V
W 410 x D 475 x H 360 mm
Weight: 14,4 kg
EAN 4015613555577

|| Code-No. 174.220

|| Euro 398,-

Bread knife 220

with serrated blade, Ø 220 mm
Weight: 0,67 kg
EAN 4015613555645

|| Code-No. 01742202

|| Euro 89,-

**Slicer 250**

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 250 mm, revolutions: 282/min
Cutting length: 210 mm
Cutting height: 170 mm
Cutting thickness: 1 - 12 mm
Power: 240 W / 230 V
W 430 x D 510 x H 375 mm
Weight: 15,2 kg
EAN 4015613555584

|| Code-No. 174.250

|| Euro 459,-

Bread knife 250

with serrated blade, Ø 250 mm
Weight: 1,17 kg
EAN 4015613555669

|| Code-No. 01742502

|| Euro 98,-

Slicer 275

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 275 mm, revolutions: 282/min
Cutting length: 195 mm
Cutting height: 185 mm
Cutting thickness: 1 - 12 mm
Power: 240 W / 230 V
W 410 x D 540 x H 390 mm
Weight: 16 kg
EAN 4015613555591

|| Code-No. 174.275

|| Euro 549,-

Bread knife 275

with serrated blade, Ø 275 mm
Weight: 1,47 kg
EAN 4015613555683

|| Code-No. 01742752

|| Euro 169,-

**Slicer 300**

Body of aluminum
Gravity slicer
with blade sharpener
Blade: Ø 300 mm, revolutions: 280/min
Cutting length: 255 mm
Cutting height: 200 mm
Cutting thickness: 1 - 15 mm
Power: 380 W / 230 V
W 480 x D 595 x H 450 mm
Weight: 20,6 kg
EAN 4015613555607

|| Code-No. 174.300

|| Euro 698,-

Bread knife 300

with serrated blade, Ø 300 mm
Weight: 2,13 kg
EAN 4015613555706

|| Code-No. 01743002

|| Euro 179,-



Blow torch with base

Easy and safe handling
Handy stainless steel grip
Piezo ignition
Turbo-flame adjustable up to 1.300 °C
Refillable with lighter-gas
Size approx.: Ø 33 mm, height 158 mm
Weight: 0,25 kg
EAN 4015613409498

Code-No. A555.302

Euro 23,-



- ✓ Without gas filling
- ✓ Refillable with lighter-gas

Electronic kitchen scale

Fine adjustment of 5 g
Weighing capacity up to 15 kg
Weighing platform: W 280 x D 215 mm
Power: 4 W / 230 V
W 290 x D 330 x H 125 mm
Weight: 3,7 kg
Not Legal-for-Trade.
Rechargeable battery and mains power adapter included

Division 5 g

Tare 15 kg

EAN 4015613400334

Code-No. A300.115

Euro 162,-

Division 2 g

Tare 15 kg

EAN 4015613436661

Code-No. A300.116

Euro 178,-



Electronic digital scale

Powered by mains power adapter or batteries.
Remote display can be wall mounted.
The spiral cord bridges a distance of 60 - 70 cm.
Not Legal-for-Trade.

Stainless steel

Weighing platform: W 310 x D 300 mm

Power: 2 W / 230 V

W 310 x D 300 x H 50 mm

Weight: 3,3 kg

Weighing capacity up to 60 kg

Division 20 g

EAN 4015613410173

Code-No. A300.067

Euro 108,-

Weighing capacity up to 150 kg

Division 50 g

EAN 4015613410180

Code-No. A300.150

Euro 125,-





Vacuum packaging machine

Plastic, white
 Electronic vacuum control
 Functions: Sealing / vacuum packaging and sealing
 Integrated knife
 Vacuum pump: 0,2 m³/h
 Length of seal bar: 300 mm
 Including
 2 vacuum containers (0,7 litre, 1,4 litre)
 1 vacuum hose
 2 vacuum foil rolls (22 cm, 28 cm)
 Power: 0,11 kW / 230 V
 W 455 x D 235 x H 120 mm
 Weight: 2.8 kg
 EAN 4015613474922
Code-No. 300.740
Euro 139,-

Replacement roll set, 22 cm

Set consists of 2 foil rolls,
 each 22 cm wide, 5 m long
 EAN 4015613474946
Code-No. 300.418
Euro 13,-

Replacement roll set, 28 cm

Set consists of 2 foil rolls,
 each 28 cm wide, 5 m long
 EAN 4015613474953
Code-No. 300.419
Euro 15,-



Vacuum packaging machine 300P/MSD

Plastic, colour light grey
 Electronic vacuum control
 Vacuum pump: 0,9 m³/h
 Length of seal bar: 320 mm
 Power: 0,49 kW / 230 V
 W 390 x D 310 x H 140 mm
 Weight: 4,5 kg
 EAN 4015613469775
Code-No. 300.305
Euro 485,-

Vacuum bags one-side corrugated, embossed

each with 50 bags in one package

Size: 160 x 250 mm
 Capacity: 1,2 litre
 EAN 4015613459196
Code-No. 300.411
Euro 8,-

Size: 200 x 300 mm
 Capacity: 2,5 litres
 EAN 4015613459202
Code-No. 300.412
Euro 10,-

Size: 300 x 400 mm
 Capacity: 7,5 litres
 EAN 4015613459219
Code-No. 300.413
Euro 22,-





✓ For vacuum packaging use special vacuum bags only (one-side corrugated, embossed bags).

Vacuum packaging machine 315/10N

Chrome nickel steel
Electronic vacuum control
Polyethylene plates
Vacuum pump: 10 m³/h
Length of seal bar: 315 mm
Chamber size: 322 x 365 x 160 mm
Power: 0,60 kW / 230 V
W 392 x D 510 x H 345 mm
Weight: 40 kg
EAN 4015613506494
| **Code-No. 300.315**
| **Euro 3.345,-**



Vacuum packaging machine 415/20N

Chrome nickel steel
Electronic vacuum control
Polyethylene plates
Vacuum pump: 20 m³/h
Length of seal bar: 415 mm
Chamber size: 422 x 503 x 220 mm
Power: 0,9 kW / 230 V
W 490 x D 650 x H 390 mm
Weight: 69 kg
EAN 4015613506500
| **Code-No. 300.415**
| **Euro 4.589,-**



Cutting Boards



Bread cutting board

... made of solid, valuable natural wood.
Bread knife and crumb pan made of stainless steel.
W 425 x D 250 x H 40 mm
Knife included
Weight: 2 kg
EAN 4015613412795
| **Code-No. C120.100**
| **Euro 20,50**



Cutting board

Material plastic, food safe
W 570 x D 370 x H 30 mm
all-around groove for draining grease, stop-edge
With bent down front edge to prevent cutting
board from slipping.
Weight: 2,1 kg
EAN 4015613405025
| **Code-No. A120.588**
| **Euro 20,50**



Cutting board made of polyethylene

W 400 x D 250 x H 15 mm
Weight: 1,5 kg
EAN 4015613397054
| **Code-No. A120.586**
| **Euro 18,50**

Cutting board made of polyethylene

W 500 x D 300 x H 15 mm
Weight: 2,2 kg
EAN 4015613397061
| **Code-No. A120.591**
| **Euro 25,50**

Cutting board made of polyethylene

W 600 x D 400 x H 15 mm
Weight: 3,5 kg
EAN 4015613397078
| **Code-No. A120.596**
| **Euro 35,-**



Mandoline Slicer with 7 interchangeable blades

Chrome nickel steel
Food holder made of plastic
Cutting thickness 1 - 10 mm
Blades for slices, strips and gratings
W 160 x D 395 x H 58 mm
Weight: 1,1 kg
EAN 4015613467580
| Code-No. 500.391
| Euro 62,-



Knife sharpener

for sharpening of even or waved blades.
The interlocking diamond disks ensure
constant sharpening on both sides.
Non-slip rubber feet for safe handling.
Power: 50 W / 230 V
W 240 x D 175 x H 110 mm
Weight: 2,25 kg
EAN 4015613503400
| Code-No. 120.557
| Euro 162,-



Rubbish bin "Swing", with swing lid

Stainless steel
Inner container: stainless steel, zinc coated - removable,
for an easy emptying and cleaning
Capacity: 50 litres
Size: Ø 360 mm, H 760 mm
Weight: 6,3 kg
EAN 4015613521213
| Code-No. 860.003
| Euro 112,-





Digital thermometer

- Automatic switch off after 5 minutes
- Temperature range: -50 °C up to +150 °C (-58°F up to +302°F)
- Size approx.: W 15 x D 20 x H 160 mm
- Insertion depth of stainless steel probe: approx. 83 mm

EAN 4015613317595

■ **Code-No. A292.042**

■ **Euro 18,-**



Thermometer 361 for measuring core temperature

- Magnet holder, standing clip, temperature probe
- Three piece LCD-display
- Exact adjustment of the temperature measuring range from 0 °C up to +200 °C (32°F up to 392°F)
- Size approx.: W 60 x D 20 x H 100 mm
- Immersion depth of probe approx. 140 mm
- Cable length of temperature sensor approx. 1,15 m

EAN 4015613263687

■ **Code-No. A291.040**

■ **Euro 59,-**



Thermometer 480 for measuring infrared surface and core temperature

Infrared and penetration probe in one unit

- Clip
- Auto shut off
- Memory function (storage of maximum, minimum temperature)
- Temperature measuring range infrared: -33 °C to +220 °C (-27°F to +428°F)
- Temperature measuring range penetration probe: -55 °C to +330 °C (-67°F to +626°F)

• Size: W 33 x D 22 x H 160 mm

• Weight: 0,13 kg

EAN 4015613475974

■ **Code-No. 292.480**

■ **Euro 95,-**



Deep Fat Frying Thermometer

- Body and temperature probe made of stainless steel
- Adjustable holding clip
- Insulated wooden handle
- Approx. 250 mm stem range
- 73 mm dial face with pointer
- Temperature range: +38 °C up to +205 °C (100°F up to 400°F)
- 175° C marked for ideal temperature
- Waterproof

EAN 4015613395784

■ **Code-No. A292.046**

■ **Euro 10,50**

Insertion thermometer

- Temperature range: -10 °C up to +100 °C
- Insertion depth of stainless steel probe approx. 110 mm

EAN 4015613322872

■ **Code-No. A292.044**

■ **Euro 7,-**



Insertion thermometer

- Digital thermometer
- LCD display
- Temperature range: -50 °C up to + 150 °C
- Insertion depth of stainless steel probe: approx. 110 mm

EAN 4015613322865

■ **Code-No. A293.043**

■ **Euro 21,-**



Freezer/fridge thermometer

- Stainless steel body for hanging up or free standing
- Temperature range: -30 °C up to +30 °C
- Display Ø approx. 42 mm

EAN 4015613322889

■ **Code-No. A292.048**

■ **Euro 6,-**



Freezer/fridge thermometer

- Temperature range: -30 °C up to +50 °C
- Display Ø approx. 44 mm

EAN 4015613322896

■ **Code-No. A292.049**

■ **Euro 4,50**



Freezer/fridge thermometer

- Stainless steel body with hanging up device
- Temperature range: -40 °C up to +25 °C
- Size approx.: W 115 x D 25 x H 10 mm

EAN 4015613317601

■ **Code-No. A292.043**

■ **Euro 6,-**





Ice-cream maker*

For fast and individual preparation of fresh ice-cream variations.
An easy way to create sorbets, semi-frozen desserts or „frozen yoghurt“.

Housing: stainless steel, plastic
Removable ice container made of aluminium,
capacity: approx. 1,4 litres
Freezing range: to approx. -35 °C
Compressor refrigeration
Ice-cream production time: approx. 30-60 minutes
Power: 150 W / 230 V
W 295 x D 395 x H 315 mm
Including measuring cup and ice-cream scoop
Weight: 10,6 kg
EAN 4015613536910
| **Code-No.135.002**
| **Euro 269,-**

Replacement ice container

Capacity: approx. 1,4 litres
Weight: 0,2 kg
EAN 4015613560847
| **Code-No. 013500217**
| **Euro 17,-**



✓ Removable ice container



Electric citrus press "Joy"*

with 3 different pressing cones for oranges,
grapefruits or lemons.

Body made of cast aluminum, juice
container and pressing cones made of plastic
Power: 180 W / 230 V
W 210 x D 320 x H 415 mm
Weight: 5,5 kg
EAN 4015613460253
| **Code-No. 150.140**
| **Euro 155,-**

*The device is not suitable for continuous commercial use.



Juice extractor "Top Juicer"

Pure fruit delight and rich in vitamins. Juicing whole fruit (e.g. apples) or vegetables easily without pre-cutting.

Stainless steel housing

XXL feed chute, Ø 75 mm

Powerful, low-noise motor

2 speed levels, max. 18.000 r.p.m.

(for soft and hard fruit or vegetables)

Fine stainless steel sieve for perfect fruit delight

Fast and easy cleaning, dishwasher-proof parts

(excluding basic unit)

Power: 0,7 kW / 230 V

W 310 x D 210 x H 400 mm

Including cleaning brush and plastic cup

with splash guard (capacity: 1 litre)

Weight: 4 kg

EAN 4015613544564

Code-No. 150.145

Euro 95,-



Combi Juicer*

Body made of stainless steel

2 speed control, max. 20.000 r.p.m.

Power: 800 W / 230 V

Juice extractor

Feed chute Ø 70 mm

W 290 x D 240 x H 430 mm

Plastic cup included, capacity: 1 litre

Mixer / Blender

Blade made of stainless steel

Mixing cup made of glass, base and lid

made of plastic

Capacity: 1,8 litres

W 220 x D 240 x H 450 mm

Weight: 12 kg

EAN 4015613457826

Code-No. 150.139

Euro 135,-



Vegetable cutter attachment*

Additional device for the Combi-Juicer*

Extra large feed chute

Universally applicable knife disk

for shredding or slicing

W 220 x D 240 x H 450 mm

Weight: 1,2 kg

EAN 4015613482002

Code-No. 150.1390

Euro 36,-



*The device is not suitable for continuous commercial use.



Stick mixer*

.... variety of uses, from mixing, pureeing and chopping to beating and stirring. Practical and easy to change attachments for the various functions.

Ergonomic stainless steel design

ON/OFF switch

5 speed settings

Power: 700 W / 230 V

Mixing bar length: 207 mm

Total length: 410 mm

Accessories set, consisting of:

1 whisk, 1 container (800 ml),

2 special containers with sickle blades (500 ml + 1250 ml),

1 lid, fitting both special containers,

2 anti-slip coasters, 1 wall mount

simple and quick cleaning of the accessories

Weight: 1,05 kg

EAN 4015613485492

Code-No. 130.206

Euro 77,-



Blender "Silverline"*

Ideal for pureeing fruit or chopping vegetables etc..

Blade made of stainless steel

2 speed levels, max. 18000 r.p.m.

Reverse and pulse function

Safety switch

Capacity: 1,75 litre

Power: 0,4 kW / 230 V

Size: Ø 190 mm, height 410 mm

Weight: 5 kg

EAN 4015613406077

Code-No. A135.006

Euro 43,50

*The device is not suitable for continuous commercial use.



Bag-In-Box Cooler "Bartscher vinoBar"

for cooling and pressure-free tapping of pre-cooled Bag-In-Box containers (wine, juice, spirits).
Application fields: self-service, buffet or counter sale.

Two separate and individually adjustable temperature zones between 7 °C and 18 °C allow multiple use. For tapping wine, juice, water, spirits, cocktails from Bag-In-Box containers with a volume from 1,5 to 5 litres.



Multiple use:
wine, juice, water, spirits,
cocktails as Bag-In-Box
container with a volume
from 1,5 to 5 litres.



Easy handling, quickly
refillable. Hoses not required
due to use of the inherent
Bag-In-Box tapping system.



Two separate, individually
adjustable temperature
zones.



Bag-In-Box cooler "Bartscher vinoBar"

Stainless steel front

Volume: max. 3 Bag-In-Box containers of 1,5 - 5 litres

Temperature range: 7 °C - 18 °C

Feet adjustable in height up to 40 mm, non-slip

Hoses not required due to use of the inherent Bag-In-Box tapping system

Easy handling, quickly refillable

Power: 180 W / 230 V

Size approx.: W 530 x D 430 x H 650 mm

Accessories: removable drip tray

Weight: 28 kg

EAN 4015613504261

Code-No. 700.300

Euro 549,-



Removable drip tray for
easy cleaning.



Ice-Crusher "4 ICE"

Body made of stainless steel, plastic

Funnel and receptacle made of plastic

Capacity of up to 15 kg/h

Receptacle: approx. 3,5 litres / 1,75 kg

Large removable funnel, removable receptacle

2 safety switches, funnel and receptacle

4 feet with suction cups

Power: 60-80 W / 230 V

Size: W 172 x D 240 x H 463 mm

Weight: 3,6 kg

EAN 4015613503424

Code-No. 135.013

Euro 67,-



*The device is not suitable for continuous commercial use.



Bartscher Bar product range

→ Shake • Mix • Crush

- ✓ Easy handling
- ✓ High visible measuring scale
- ✓ Safe stand



Bar mixer

for milkshakes and cocktails.
 Chrome plated body
 Stainless steel mixing rod, plastic mixing disk
 With rotating head
 2 speed levels
 Cup made of CNS, capacity 700 ml
 Cup and mixing rod suitable for dishwasher
 Power: 85 W / 230 V
 Size: W 135 x D 185 x H 365 mm
 Weight: 1,4 kg
 EAN 4015613470641

Code-No. 135.100

Euro 57,-



Dual bar mixer

for milkshakes and cocktails.
 Die-cast aluminium body, white coated
 Mixing rods and mixing disks made of stainless steel
 2 stainless steel agitators, can be activated separately, each with 2 speed levels
 2 cups made of CNS, capacity each 700 ml, suitable for dishwasher
 Power: 200 W / 230 V
 Size: W 310 x D 190 x H 430 mm
 Weight: 7,4 kg
 EAN 4015613470658

Code-No. 135.101

Euro 205,-



Bar mixer

For preparing cocktails, milkshakes, smoothies etc.
 Body: lacquered sheet steel
 Shaker, mixing rod and mixing disks made of stainless steel
 2 speed levels
 1 micro switch at cup holder
 Safety stand
 Shaker: Content: 950 ml, Capacity: max. 650 ml
 Shaker and blender are dishwasher-proof
 Power: 400 W / 230 V
 Size: W 160 x D 205 x H 500 mm
 Weight 6,22 kg
 EAN 4015613529523

Code-No. 135.105

Euro 179,-



Bar mixer

Cast aluminium housing, shaker, blender and blending disc made of stainless steel
 3 speed levels
 Ball-bearing mounted engine
 Safety switch
 Shaker content: 850 ml, capacity: max. 400 ml
 Dishwasher-proof
 Power: 300 W / 230 V
 Size: W 165 x D 171 x H 521 mm
 Weight: 6,35 kg
 EAN 4015613530727
Code-No. 150.711
Euro 685,-



Bar Blender

Perfect for smoothies, margaritas, daiquiris, iced cappuccino, sourbet etc.
 Plastic housing and shaker made of polycarbonate
 2 speed levels
 Long-lasting stainless steel blades
 Highly visible measuring scale
 Practical handle, safety feet
 Shaker content: 1400 ml, capacity: max. 1250 ml
 Power: 400 W / 230 V
 Size: W 165 x D 203 x H 387 mm
 Weight: 2,5 kg
 EAN 4015613530123
Code-No. 150.710
Euro 275,-



Bar-Blender

The perfect choice for making cocktails, smoothies, margaritas, salsas, dips, sauces, etc.
 Plastic housing and shaker made of polycarbonate
 3 speed levels: HIGH, LOW, PULSE
 Long-lasting stainless steel blade
 High visible measuring scale
 Practical handle, safety feet
 Shaker content: 1800 ml, capacity: max. 1400 ml
 Power: 600 W / 230 V
 Size: W 165 x D 229 x H 432 mm
 Weight: 5,75 kg
 EAN 4015613530734
Code-No. 150.712
Euro 739,-

Multi Blender

Powerful: also perfectly suited for preparing meals.
 Even crushes whole ice cubes effortlessly.
 Plastic body
 blending tumbler made of polycarbonate, stackable
 Versatile functions:
 - 1 default speed setting
 - Manual and continuous speed regulation - mixing and hacking
 - Pulse function
 Highly durable stainless steel coupling and blades
 Overheating indicator for controlling the temperature of the motor
 Highly visible measuring scale
 Practical handle, safety feet
 Blending tumbler: contents 2300 ml, maximum filling capacity 1800 ml
 Power: 750 W / 230 V
 Size: W 178 x D 203 x H 457 mm
 Weight: 6 kg
 EAN 4015613539331
Code-No. 150.713
Euro 1.249,-





Electric crêpe maker

Crêpe plate: Ø 400 mm
 Temperature control: 0°- 300 °C
 W 450 x D 510 x H 246 mm
 Power: 3,0 kW / 230 V
 1 crêpe spreader, 1 crêpe spatula
 Weight: 21,5 kg
 EAN 4015613503479
Code-No. 104.446
Euro 479,-



Electric crêpe maker

2 crêpe plates, Ø 400 mm, separately controllable
 Temperature control: 0°- 300 °C
 Power: 2x 3,0 kW / 230 V
 2 separate sockets required
 W 870 x D 510 x H 246 mm
 1 crêpe spreader, 1 crêpe spatula included
 Weight: 40 kg
 EAN 4015613503486
Code-No. 104.447
Euro 869,-



Gas crêpe maker

1 plate, cast iron, face grinded, Ø 400 mm
 plate detachable
 Temperature settings: 1-8
 Star burner (6 burner rods)
 Power: 6 kW
 W 430 x D 430 x H 195 mm
 Preset to liquid gas, natural gas jets are enclosed
 1 crêpe spreader, 1 crêpe spatula included
 Weight: 19 kg
 EAN 4015613412948
Code-No. 104.3413
Euro 735,-



Gas crêpe maker

2 plates, cast iron, facegrinded, Ø 400 mm
 separately controllable
 plates detachable
 Temperature settings: 1-8
 Star burner (6 burner rods)
 Power: 12 kW
 W 830 x D 430 x H 195 mm
 Preset to liquid gas, natural gas jets are enclosed
 1 crêpe spreader, 1 crêpe spatula included
 Weight: 34 kg
 EAN 4015613412955
Code-No. 104.3423
Euro 1.249,-



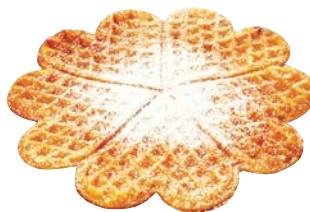
Waffle maker

with baking plate heart shaped
 Baking plates made of cast iron,
 housing stainless steel
 Heart plate: Ø 210 mm
 The baking plate is firmly mounted.
 Temperature control: 0°- 300 °C
 Power: 2,2 kW / 1 NAC 230 V
 W 285 x D 360 x H 230 mm
 Weight: 15,5 kg
 1 cleaning brush included
 EAN 4015613503431
Code-No. 370.160
Euro 559,-



Double waffle maker

with baking plates heart shaped
 Baking plates made of cast iron,
 housing stainless steel
 Heart plates each Ø 210 mm
 The baking plates are firmly mounted.
 Temperature control: 0°- 300 °C
 Power: 2 x 2,2 kW / 1 NAC 230 V
 2 separate sockets required
 W 600 x D 360 x H 230 mm
 Weight: 31,5 kg
 1 cleaning brush included
 EAN 4015613503448
Code-No. 370.161
Euro 929,-



Waffle maker

with baking plate "Brussels"
 W 165 x D 105 x H 23 mm
 Baking plates made of cast iron,
 housing stainless steel
 The baking plate is firmly mounted.
 Temperature control: 0°- 300 °C
 Power: 2,2 kW / 1 NAC 230 V
 W 285 x D 360 x H 255 mm
 Weight: 23,5 kg
 1 cleaning brush included
 EAN 4015613503455
Code-No. 370.162
Euro 559,-



Double waffle maker

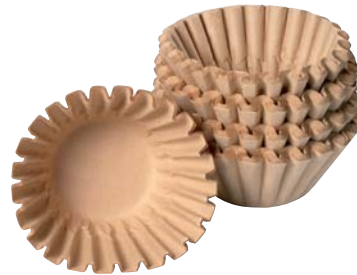
with baking plates "Brussels"
 Plates each W 165 x D 105 x H 23 mm
 Baking plates made of cast iron,
 housing stainless steel
 The baking plates are firmly mounted.
 Temperature control: 0°- 300 °C
 Power: 2x 2,2 kW / 1 NAC 230 V
 2 separate sockets required
 W 600 x D 360 x H 255 mm
 Weight: 45,5 kg
 1 cleaning brush included
 EAN 4015613503462
Code-No. 370.163
Euro 929,-





Coffee machine "Contessa 1000"

Chrome nickel steel
 2 hot plates
 1 acrylic jug with stainless steel base
 Capacity: approx. 1,6 litre
 Capacity per hour: 16 litres
 Brewing time: approx. 7 minutes/jug
 Min. brewing quantity: 0,5 litre
 Power: 2,0 kW / 230 V
 W 215 x D 385 x H 460 mm
 Weight: 6,5 kg
 EAN 4015613399898
Code-No. A190.041
Euro 175,-



Filter paper

(250 filter papers per box)
 EAN 4015613455532
Code-No. 190.002-250
Euro 6,50

Filter paper

(1000 filter papers per box)
 EAN 4015613527123
Code-No. 190.013
Euro 20,-



Descaler for coffee machines

30 bags 15 g each
 Weight: 0,45 kg
 EAN 4015613541716
Code-No. 190.065
Euro 18,-



Coffee machine "Contessa 1002"

Chrome nickel steel
 1 hot plate
 1 thermo jug stainless steel, capacity: 2 litres
 Capacity per hour: 15 litres
 Brewing time: approx. 8 minutes/jug
 Min. brewing quantity: 0,5 litre
 Power: 2,0 kW / 230 V
 W 215 x D 390 x H 520 mm
 Weight: 6,80 kg
 EAN 4015613412023
Code-No. A190.043
Euro 195,-

Substitute jug for Contessa 1002

Stainless steel thermo jug
 Capacity: 2,0 litres
 Lid, pouring mechanism and handle made of black plastic
 Weight: 0,85 kg
 EAN 4015613416229
Code-No. A190.122
Euro 19,50





Coffee machine "Aurora 22"

Chrome nickel steel
 1 hot plate
 1 stainless steel thermo pump jug, capacity: 2 litres
 Decalcification indicator
 Brewing time: approx. 8 minutes/jug
 Min. brewing quantity: 0,5 litre
 Power: 2,0 kW / 230 V
 W 215 x D 405 x H 520 mm
 Weight: 8,0 kg
 EAN 4015613475561
Code-No. 190.048
Euro 298,-



Stainless steel thermo pump jug Substitute jug for Aurora 22

Lid, pump mechanism and handle
 made of plastic, black
 Excellent insulation properties
 Perfect portion control through smooth-action
 pump mechanism
 Double wall body for extra good hot
 and cold keeping
 Safe transport via foldable carrying handle
 Pump head completely detachable for easy
 filling and cleaning
 Capacity: 2 litres
 Size: Ø 150 mm, H 325 mm
 Weight: 0,8 kg
 EAN 4015613475578
Code-No. 190.124
Euro 31,-



Double coffee machine "Contessa Duo"

Chrome nickel steel
 2 hot plates
 2 thermo jugs stainless steel, capacity each: 2 litres
 Brewing time: approx. 8 minutes/jug
 Min. brewing quantity: 0,5 litre
 Power: 3,3 kW / 230 V
 W 430 x D 400 x H 520 mm
 Weight: 14,5 kg
 EAN 4015613505015
Code-No. 190.049
Euro 398,-



Substitute jug for Contessa Duo

Stainless steel thermo jug
 Capacity: 2,0 litres
 Lid, pouring mechanism
 and handle made of black plastic
 Weight: 0,85 kg
 EAN 4015613416229
Code-No. A190.122
Euro 19,50



Stainless steel thermo jug

Capacity: 1,5 litre
 Material: stainless steel
 Lid, pouring mechanism and handle made of plastic
 Colour: chrome/black
 Height 225 mm,
 Ø with handle 180 mm,
 Ø without handle 140 mm

1 jug

Weight: 0,8 kg

EAN 4015613460635

Code-No. 190.121

Euro 18,-

over 20 jugs Euro 17,50

over 75 jugs Euro 17,-



Coffee jug

Acrylic jug with stainless steel bottom
 Handle and filling lid black

Capacity: 1,8 litre, height: 173 mm

Diameter: 165 mm

Weight: 0,30 kg

EAN 4015613516271

Code-No. 190.126

Euro 12,-



Glass jug for coffee machines universal substitute jug

fit to all prevalent coffee machines and warming plates.

Capacity: 2 litres

Handle, lid and outlet black

Size: Ø 160 mm, height 190 mm

Weight: 0,4 kg

EAN 4015613529158

Code-No. 190.064

Euro 11,-



Warming plate

... fits to all prevalent coffee or tea jugs.

Stainless steel

2 hot plates, separately controllable

Power: 120 W / 230 V

W 358 x D 218 x H 80 mm

EAN 4015613437118

Weight: 1 kg

Code-No. A190.102

Euro 59,-

Delivery without jug.

Coffee station

fits 1 thermo pump jug

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

The removable plastic insert allows you to use all cup sizes for any thermo jugs

With 5 compartments for cups, spoons/stirrers, milk and sugar

W 435 x D 330 x H 145 mm

Weight: 1,03 kg

Including 1 plastic insert and 1 drip tray, removable

EAN 4015613512075

|| **Code-No. 190.151**

|| **Euro 32,-**



Delivery without thermo pump jug.

Twin coffee station

fits 2 thermo pump jugs

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

The removable plastic insert allows you to use all cup sizes for any thermo jugs

With 5 compartments for cups, spoons/stirrers, cream and sugar

W 655 x D 330 x H 145 mm

Weight: 2,4 kg

Including 2 plastic inserts and 2 drip trays, removable

EAN 4015613505022

|| **Code-No. 190.152**

|| **Euro 57,-**



Delivery without thermo pump jugs.

Stainless steel thermo pump jug

Lid, pump mechanism and handle made of plastic, black

Capacity: 2 litres

Size: Ø 150 mm, H 325 mm

Weight: 0,8 kg

EAN 4015613475578

|| **Code-No. 190.124**

|| **Euro 31,-**



Thermo jug with pump system

Container stainless steel

Capacity: approx. 2,5 litres

Size: Ø 160 mm, height 330 mm

Weight: 1,4 kg

EAN 4015613468655

|| **Code-No. 190.125**

|| **Euro 28,-**





Coffee station including 2 thermo pump jugs

Twin coffee station fits 2 thermo pump jugs

(for all thermo jugs with a diameter up to 19 cm)

Material: plastic

The removable plastic insert allows you to use all cup sizes for any thermo jugs

With 5 compartments for cups, spoons/stirrers, cream and sugar

W 655 x D 330 x H 145 mm

Including 2 plastic inserts and 2 drip trays, removable

Weight: 4 kg

EAN 4015613521862

Code-No. 999.006

Euro 115,-

Stainless steel thermo pump jug

Substitute jug for Aurora 22

Lid, pump mechanism and handle made of plastic, black

Excellent insulation properties

Perfect portion control through smooth-action pump mechanism

Double wall body for extra good hot and cold keeping

Safe transport via foldable carrying handle

Pump head completely detachable for easy filling and cleaning

Capacity: 2 litres

Size: Ø 150 mm, H 325 mm



Milk frother

Fast and easy - in just 90 seconds this milk frother prepares the perfect milk froth for your cappuccino or café au lait.

Plastic body

Removable container coated with Teflon on the inside, for easy cleaning

ON switch, automatic switch-off

Volume: 800 ml

No preheating of milk due to integrated heating function, temperature range: 0 °C - max. 75 °C

For frothing up to 200 ml of milk at approx. 70 °C in about 90 seconds

Power: 550 W / 230 V

Size: W 155,5 x D 131 x H 226,5 mm

Weight: 0,85 kg

EAN 4015613526607

Code-No. 190.128

Euro 49,-



Percolator coffee maker Regina 40

Stainless steel body
 Base and lid of plastic
 Filling level indicator
 Max. capacity: approx. 48 cups
 Volume: 6,8 litres
 2 separate heating systems for brewing and keep warm function
 Power: 1,2 kW / 1 NAC 230 V
 Ø 220 mm, height 420 mm
 Weight: 4 kg

EAN 4015613399485

Code-No. A190.142

Euro 81,-



Filter paper Regina 40

(250 pieces per box)

EAN 4015613427980

Code-No. A190.009-250

Euro 9,50



Filter paper Regina 40

(1000 pieces per box)

EAN 4015613372983

Code-No. A190.009

Euro 35,-



Descaler for coffee machines

30 bags 15 g each

Weight: 0,45 kg

EAN 4015613541716

Code-No. 190.065

Euro 18,-

Percolator coffee maker Regina 90

Stainless steel body
 Base and lid of plastic
 Filling level indicator
 Max. capacity: approx. 80 - 90 cups
 Volume: 15 litres
 2 separate heating systems for brewing and keep warm function
 Power: 1,6 kW / 1 NAC 230 V
 Ø 270 mm, height 460 mm
 Weight: 4,5 kg

EAN 4015613399492

Code-No. A190.192

Euro 117,-



Filter paper Regina 90

(250 pieces per box)

EAN 4015613561004

Code-No. A190.011-250

Euro 10,80



Filter paper Regina 90

(1000 pieces per box)

EAN 4015613400129

Code-No. A190.011

Euro 39,50



Percolator coffee maker PRO 40T

Body of stainless steel
 Filling level indicator
 Max. capacity: approx. 40 - 48 cups
 Capacity: 6,0 litres
 Brewing time for 6 litres: 45 minutes
 Min. brewing quantity: 3 litres (20 cups)
 2 separate heating systems for brewing and keep warm function
 Power: 1,2 kW / 1 NAC 230 V
 Ø 220 mm, height 485 mm
 Weight: 4 kg
 EAN 4015613385877

■ **Code-No. A190.141**

■ **Euro 104,-**

Percolator coffee maker PRO 60T

Body of stainless steel
 Filling level indicator
 Max. capacity: approx. 60 - 72 cups
 Capacity: 9,0 litres
 Brewing time for 9 litres: 60 minutes
 Min. brewing quantity: 4,5 litres (30 cups)
 2 separate heating systems for brewing and keep warm function
 Power: 1,2 kW / 1 NAC 230 V
 Ø 220 mm, height 545 mm
 Weight: 5 kg
 EAN 4015613385884

■ **Code-No. A190.161**

■ **Euro 115,-**



Filter paper PRO 40T + PRO 60T

(250 pieces per box)

EAN 4015613427980

■ **Code-No. A190.009-250**

■ **Euro 9,50**

Filter paper PRO 40T + PRO 60T

(1000 pieces per box)

EAN 4015613372983

■ **Code-No. A190.009**

■ **Euro 35,-**



Percolator coffee maker PRO 100T

Body of stainless steel
 Filling level indicator
 Max. capacity: approx. 100-110 cups
 Capacity: 15,0 litres
 Brewing time for 15 litres: 60 minutes
 Min. brewing quantity: 4,5 litres (30 cups)
 2 separate heating systems for brewing and keep warm function
 Power: 1,6 kW / 1 NAC 230 V
 Ø 270 mm, height 575 mm
 Weight: 6,5 kg
 EAN 4015613393377

■ **Code-No. A190.191**

■ **Euro 142,-**



Filter paper PRO 100T

(250 pieces per box)

EAN 4015613561004

■ **Code-No. A190.011-250**

■ **Euro 10,80**

Filter paper PRO 100T

(1000 pieces per box)

EAN 4015613400129

■ **Code-No. A190.011**

■ **Euro 39,50**



Bartscher Coffeeline coffee machines - elegance in classical design

Of the highest technical standard and thought through to the smallest detail Bartscher Coffeeline coffee machines deliver all that is desired from the modern coffee maker.

Coffee preparation, and steam and hot water for tea and instant drinks can be provided at the same time.

With automatic water level control in the boiler the coffee machine is ideal for permanent use.

Coffee Machines

- ✓ Steel body
- ✓ Easy case removal
- ✓ Anti-vacuum valve for the boiler
- ✓ Hot water supplied directly from the interior of the boiler
- ✓ Chromium plated swivel-jointed outlet pipe for steam and hot water delivery
- ✓ Automatic water intake through magnetic valve
- ✓ Built in volumetric motor pump with 2 pressure valves
- ✓ Particles filter
- ✓ Pressure control valve
- ✓ PREE BREE SYSTEM (patented coffee pre-brewing process)
- ✓ Microprocessor controlled coffee dosing
- ✓ Automatic boiler filling
- ✓ Automatic cleaning of brewing group
- ✓ 4 different programs for dosing per group
- ✓ Boiler control light



Bartscher Coffeeline G1

1 steam tap
 1 tea water tap
 Boiler capacity: 6 litres
 Size: W 475 x D 580 x H 523 mm
 Power: 2,85 kW / 230 V
 Weight: 40 kg
 EAN 4015613481708
Code-No. 190.160
Euro 2.149,-



Bartscher Coffeeline G2

2 steam taps
 1 tea water tap
 Boiler capacity: 11,5 litres
 4 language display:
 Cup counter
 Date and time
 Maintenance indicator
 Size: W 677 x D 580 x H 523 mm
 Power: 3,3 kW / 230 V
 Weight: 60 kg
 EAN 4015613481715
Code-No. 190.161
Euro 3.089,-

Bartscher Coffeeline G2 plus with 3 boilers

**1 boiler per brewing group and
 1 boiler for steam and hot water preparation**
 Size: W 677 x D 580 x H 523 mm
 Power: 3,3 kW / 230 V
 Weight: 62 kg
 EAN 4015613487908
Code-No. 190.163
Euro 3.989,-



Bartscher Coffeeline G3

2 steam taps
 1 tea water tap
 Boiler capacity: 17,5 litres
 4 language display:
 Cup counter
 Date and time
 Maintenance indicator
 Size: W 967 x D 580 x H 523 mm
 Power: 4,3 kW / 3 NAC 400 V
 Weight: 80 kg
 EAN 4015613481722
Code-No. 190.162
Euro 3.898,-



Bartscher Coffeeline G3 plus with 4 boilers

1 boiler per brewing group and 1 boiler for steam and hot water preparation

Size: W 967 x D 580 x H 523 mm
 Power: 6,3 kW / 3 NAC 400 V
 Weight: 87 kg
 EAN 4015613487915
Code-No. 190.164
Euro 4.998,-

A water filtration system ensures the best drink quality and long working life of the machine.

Technical overview

Model	Groups	Power	Litres (boiler)	W (mm)	D (mm)	H (mm)	Code-No.
G1	1 Mini	2,85 kW, 230 V	6	475	580	523	190.160
G2	2	3,30 kW, 230V	11,5	677	580	523	190.161
G2 plus	2 (3 boiler)	3,30 kW, 230V	11,5 + 2 x 1,5	677	580	523	190.163
G3	3	4,30 kW, 3 NAC 400V	17,5	967	580	523	190.162
G3 plus	3 (4 boiler)	6,30 kW, 3 NAC 400V	17,5 + 3 x 1,5	967	580	523	190.164



Coffee grinders especially for coffee machines

- ✓ Stainless steel body
- ✓ Grinder Ø 60 mm
- ✓ Adjustable dosing from 5 - 12 g
- ✓ Collecting container for up to 600 g of ground coffee
- ✓ 1300 revolutions per minute
- ✓ ON/OFF switch, manual
- ✓ Overheating protection
- ✓ Protection class: IP21

Coffee grinder model Tauro

Bean container capacity:
1 kg of coffee beans
Power: 275 W / 230 V
W 165 x D 390 x H 510 mm
Weight: 8 kg
EAN 4015613492445
Code-No. 190.175
Euro 349,-

Coffee grinder model Space

Bean container capacity:
2 kg of coffee beans
Power: 402 W / 230 V
W 165 x D 390 x H 585 mm
Weight: 9 kg
EAN 4015613492452
Code-No. 190.176
Euro 429,-

Tamper

Aluminium
Ø 56 mm, H 90 mm
Weight: 200 g
EAN 4015613547268
Code-No. 190.177
Euro 33,-

Holder for filter holder

Material: stainless steel
Weight: 400 g
EAN 4015613547275
Code-No. 190.178
Euro 98,-



Cappuccinatore - milk frother

Milk foam at its finest.

The amount of air supplied for creating the perfect milk foam can be adjusted very easily via a rotary valve on the Cappuccinatore frother. Equally as simple is installation on the Bartscher coffee line.



Cappuccinatore

Material: plastic

Weight: 130 g

EAN 4015613541143

Code-No. 190.173

Euro 135,-



Filter holder single 7g

Material: chrome-plated brass

Handle: plastic

Weight: 590 g

EAN 4015613492667

Code-No. 075.001.500

Euro 59,-



Filter holder double 14g

Material: chrome-plated brass

Handle: plastic

Weight: 590 g

EAN 4015613492674

Code-No. 075.002.500

Euro 69,-



Filter holder triple 21g

Material: chrome-plated brass

Handle: plastic

Weight: 590 g

EAN 4015613496511

Code-No. 075.003.000

Euro 79,-

Coffee grounds drawer, small

Interior stainless steel

Capacity approx. 80 portions of coffee grounds

W 290 x D 515 x H 105 mm

Weight: 6 kg

EAN 4015613494203

Code-No. 190.171

Euro 179,-



Coffee grounds drawer, large

Interior stainless steel

Capacity approx. 140 portions of coffee grounds

W 410 x D 515 x H 105 mm

Weight: 8 kg

EAN 4015613494197

Code-No. 190.170

Euro 229,-



Connection bar for coffee grounds drawer

Weight: 1 kg

EAN 4015613494210

Code-No. 190.172

Euro 32,-



The coffee drawers are freely expandable and very easy to assemble.







The quality of drinks is crucially influenced by the water quality and hence by the filter technology used. The filter systems fulfill the highest requirements of the hot drinks market in respect to quality, costs and reliability.

The filter system is perfectly tailored to the appliance technology while providing the basis for a successful business: reliability, low costs and the highest drinks quality.

Water filter system for coffee machines including filter head and filter candle

for horizontal or vertical installation
 Capacity at 10° CH (carbon hardness): 1500 litres
 Total height: 365 mm
 Filter candle height: 315 mm
 Filter candle: Ø 95 mm
 Max. system pressure: 2 - 8 bar
 Water temperature: 4° - 30 °C
 Connection thread: 3/8 "
 Weight: 2,0 kg
 EAN 4015613501130
Code-No. 109.856
Euro 179,-



Replacement filter candle

Size : Ø 95 mm, height 315 mm
 Weight: 1,3 kg
 EAN 4015613501147
Code-No. 109.857
Euro 98,-

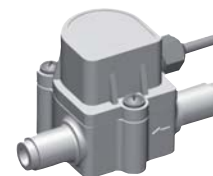
Water meter

Weight: 0,2 kg
 EAN 4015613501154
Code-No. 109.861
Euro 102,-



Connecting set

Connecting hose: 1500 mm
 Connection 3/8" x 3/4"
 with hat filter and flat gasket
 Weight: 0,3 kg
 EAN 4015613501161
Code-No. 109.864
Euro 29,-





Insulated dispenser

suitable for hot and cold drinks.

Container stainless steel

Capacity: 9 litres

Size: Ø 240 mm, height 450 mm

Weight: 2,0 kg

EAN 4015613468662

■ **Code-No. 150.981**

■ **Euro 42,-**



Insulated dispenser, double-walled

Double-walled stainless steel vacuum insulation keeps drinks at the same temperature, hot or cold, for a long time.

Stainless steel body

Plastic base and lid

For cups and glasses of max. height 11 cm

Patented vacuum insulation system

Carry handle

Filling level indicator

Capacity: 3 litres

Size: W 165 x D 185 x H 460 mm

Easy cleaning

Weight: 1,65 kg

EAN 4015613491462

■ **Code-No. 150.982**

■ **Euro 52,-**



Samovar*

... enjoy tea in a special fashion.
 Stainless steel
 Capacity: 3 litres
 Heat-insulated handles
 Overheating protection
 Infinitely variable temperature control
 Power: 1,5 kW / 230 V
 Size: Ø 310 mm, height 370 mm
 Tea jug included, capacity: 1,2 litre and tea strainer
 Weight: 1,7 kg
 EAN 4015613488790
Code-No. 191.001
Euro 119,-



Hot Water Dispenser

Body and lid made of stainless steel
 Capacity: 5 litres
 Temperature control 30 °C - 100 °C
 Power: 1,8 kW / 230 V
 Size: Ø 210 mm, height 400 mm
 Weight: 1,8 kg
 EAN 4015613505541
Code-No. 200.061
Euro 77,-



Hot Water Dispenser

Body and lid made of stainless steel
 Base made of plastic
 Filling level indicator
 Capacity: 10 litres
 Temperature control 30 °C - 100 °C
 Power: 2,5 kW / 230 V
 Size: Ø 205 mm, height 505 mm
 Weight: 2,3 kg
 EAN 4015613468778
Code-No. 200.054
Euro 94,-



*The device is not suitable for continuous commercial use.



MultiTherm, capacity: 20 litres

Hot drinks for any occasion.
Ideal to keep warm: Mulled wine,
jagertee or hot water for tea.
Power: 2,0 kW / 230 V
Size: Ø 270 mm, height 610 mm
Weight: 4,8 kg
EAN 4015613396873
| **Code-No. A200.050**
| **Euro 159,-**



Heat-retaining lid for cups

fits the Bartscher mulled wine pot
Code-No. A200.050.
Suitable for approx. 10 - 15 cups
Made of stainless steel
Diameter: 354 mm
Rim height: 40 mm
Weight: 0,78 kg
EAN 4015613503493
| **Code-No. 200.058**
| **Euro 18,-**





Mulled wine pot / boiling-water canner

Capacity: 25 litres

Pot made of stainless steel.

Base bottom, drain tap and handles made of high quality plastic, lid made of glass.

Power: 1,8 kW / 230 V

Size: Ø 450 mm, height 470 mm

Weight: 6,1 kg

Grid included

EAN 4015613443195

Code-No. **A200.052**

Euro **148,-**



Mulled wine pot / boiling-water canner

Capacity: 30 litres

Pot made of stainless steel.

Base bottom, drain tap and handles made of high quality plastic, lid made of glass.

Power: 1,8 kW / 230 V

Size: Ø 450 mm, height 520 mm

Weight: 6,1 kg

Grid included

EAN 4015613499420

Code-No. **200.057**

Euro **168,-**



Heat-retaining lid for cups

fits the Bartscher mulled wine pots

Code-No. A200.052 and 200.057

Suitable for approx. 10 - 15 cups

Made of stainless steel

Diameter: 400 mm

Rim height: 39 mm

Weight: 0,76 kg

EAN 4015613503509

Code-No. **200.059**

Euro **19,50**





Party stockpot, capacity: 16 litres

Pot is all steel enamelled.
Base bottom, lid and handles
of high quality plastic.
GS-VDE marked.
Diameter: 35 cm
Power: 1,8 kW / 1 NAC 230 V
Weight: 5,9 kg
EAN 4016098101822

Code-No. A150.510

Euro 139,-



Soup kettle "CLUB"

Black body
Removable stainless steel insert pot
Energy regulator: 30 - 95 °C
With stainless steel hinged lid
Ladle cut-out, heat-insulated handle
Volume: approx. 8,5 litres
Power: 0,4 kW / 230 V
Size: height 385 mm, Ø 295 mm
8 magnetical adhesive soup labels included
Weight: 3,4 kg
EAN 4015613442587

Code-No. 100.067

Euro 70,-



Soup kettle "Gourmet"

Capacity: 10 litres
Body, black plastic
Removable insert pot of CNS
Adjustable thermostat 50 - 95 °C
with hinged lid stainless steel
Ladle cut-out, heat-insulated handle
Power: 0,45 kW / 1 NAC 230 V
Size: height 380 mm, Ø 390 mm
Soup ladle included
Weight: 5,2 kg
EAN 4015613364704

Code-No. 100.047

Euro 115,-



Party kettle

Black body
Removable stainless steel insert pot
Energy regulator: 30 - 95 °C
With stainless steel hinged lid
Ladle cut-out, heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V
Size: height 360 mm, Ø 345 mm
8 magnetical adhesive soup labels included
Weight: 4,5 kg

EAN 4015613353432

Code-No. 100.054

Euro 78,-



Soup kettle "Economic"

Black body
Removable stainless steel insert pot
Energy regulator: 48 - approx. 94 °C
With stainless steel hinged lid
Ladle cut-out, heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V
Size: height 360 mm, Ø 330 mm
8 magnetical adhesive soup labels included
Weight: 4,1 kg

EAN 4015613421292

Code-No. 100.061

Euro 75,-

Pump cap for sauces
see catalogue page 210



Soup kettle "De Luxe"

Body stainless steel
Removable stainless steel insert pot
Energy regulator: 30 - 95 °C
with stainless steel hinged lid
Ladle cut-out, heat-insulated handle
Volume: approx. 9,0 litres
Power: 0,4 kW / 230 V
Size: height 360 mm, Ø 345 mm
8 magnetical adhesive soup labels included
Weight: 4,5 kg

EAN 4015613367736

Code-No. 100.058

Euro 114,-



Chafing Dishes



Chafing dish round

Chrome nickel steel
30,5 cm diameter
3,5 l capacity
equipped with a food container, lid,
insert container for water and one fuel holder
Weight: 2,7 kg
EAN 4015613248509
| **Code-No. 500.800**
| **Euro 59,-**



Chafing dish 1/2 GN

Chrome nickel steel
stackable
Food pan 1/2 GN, 65 mm deep
1 fuel holder
W 375 x D 290 x H 320 mm
Weight: 3 kg
EAN 4015613366708
| **Code-No. 500.481**
| **Euro 39,-**



Chafing dish 1/1 GN

Chrome nickel steel
stackable
Lid holder on one side
Food pan 1/1 GN, 65 mm deep
2 fuel holders
W 610 x D 350 x H 320 mm
Weight: 4,2 kg
EAN 4015613366715
| **Code-No. 500.482**
| **Euro 48,-**

| **over 18 pieces Euro 46,-**

Egg insert GN 1/3
see catalogue page 221



"Twin Pack"



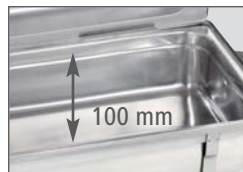
2 Chafing dishes 1/1 GN

Chrome nickel steel
Stackable
each with:
Lid holder on one side
Food pan 1/1 GN, 65 mm deep
2 fuel holders
W 610 x D 355 x H 300 mm
Weight: 9 kg
EAN 4015613439617
| **Code-No. 500.486**
| **Euro 89,-**



Chafing Dish 1/1 GN, 100 mm deep

Chrome nickel steel
Stackable
Lid holder on one side
Food pan 1/1 GN, 100 mm deep
2 fuel holders
W 605 x D 350 x H 305 mm
Weight: 4,63 kg
EAN 4015613536903
| **Code-No. 500.494**
| **Euro 59,-**



Extra deep, more volume due to the 100 mm deep GN insert.



Chafing dish 1/1 GN

Chrome nickel steel
Plastic handles, wooden design
Lid holder on three sides
Food pan 1/1 GN, 65 mm deep
2 fuel holders
W 620 x D 350 x H 385 mm
Weight: 6,5 kg
EAN 4015613443089
| **Code-No. 500.456**
| **Euro 112,-**



Rolltop chafing dish 1/1 GN

Chrome nickel steel
Plastic handles, wooden design
Roll-top cover
Food pan 1/1 GN, 65 mm deep
2 fuel holders
W 620 x D 350 x H 430 mm
Weight: 8,5 kg
EAN 4015613412771
| **Code-No. 500.458**
| **Euro 159,-**



Rolltop cover

Chrome nickel steel
for chafing dish 1/1 GN
(fits for chafing dishes 500.456, 500.458, 500.482, 500.482V)
W 535 x D 365 x H 170 mm
Weight: 3,2 kg
EAN 4015613412788
| **Code-No. 500.459**
| **Euro 63,-**



Electric heater for chafing dish

(500.482, 500.487, 500.486)
Stainless steel
Height 100 - 140 mm, Ø 135 mm
Power: 450 W / 220-230 V
Overheating protection
Weight: 1,1 kg
EAN 4015613410166
| **Code-No. 500.464**
| **Euro 35,-**





Chafing dish GN 1/1 electric heater included

Chrome nickel steel
Stackable
Lid holder on one side
1/1 GN, 65 mm deep
2 fuel holders
1 Electric heater
W 610 x D 350 x H 320 mm
Weight: 5,3 kg
EAN 4015613417400
| **Code-No. 500.482V**
| **Euro 81,-**



Rolltop cover for electric chafing dish 1/1 GN

(fits for chafing dishes 500.830, 500.832)
Chrome nickel steel
W 525 x D 330 x H 165 mm
Weight: 3 kg
EAN 4015613433479
| **Code-No. 500.833**
| **Euro 65,-**



Electric chafing dish 1/1 GN

Chrome nickel steel
Water container made of black plastic
Food container 1/1 GN, 65 mm deep
Thermostatic control 1-8
Power: 0,5 kW / 230 V
W 560 x D 355 x H 250 mm
Weight: 4,2 kg
EAN 4015613417462
| **Code-No. 500.832**
| **Euro 118,-**



Electric chafing dish "SilverLine" 1/1 GN

Chrome nickel steel
 Food container 1/1 GN, 100 mm deep
 Thermostatic control 1-8
 Power: 1,0 kW / 230 V
 W 617 x D 356 x H 286 mm
 Weight: 8,3 kg
 Lid holder included
 EAN 4015613389820
Code-No. 500.831
Euro 195,-



Electric chafing dish 1/1 GN

Chrome nickel steel
 Water container made of black plastic
 Food container 1/1 GN, 100 mm deep
 Thermostatic control 1-8
 Power: 2,2 kW / 230 V
 W 630 x D 360 x H 290 mm
 Weight: 6,2 kg
 Lid holder included
 EAN 4015613370033
Code-No. 500.830
Euro 145,-



Electric hot-pot station with 2 soup pots each 4 l

Chrome nickel steel
 Water container made of black plastic
 Power: 2,2 kW / 230 V
 W 630 x D 360 x H 460 mm
 Weight: 6,6 kg
 1 lid holder, 2 soup ladles included
 EAN 4015613370040
Code-No. 500.840
Euro 175,-





Electric chafing dish "COOL + HOT"

- ✓ One device - two functions
- ✓ For cold and hot use
- ✓ Temperature range: -5 °C to +75 °C
- ✓ Ideal for a space-saving presentation
- ✓ For buffet, catering or party service



Electric chafing dish "COOL + HOT" 1/1 GN

One device - two functions:
for cold and hot use.

Ideal for a space-saving presentation
of warm or cold meals/cold drinks e.g for a
buffet, catering or party service.

Body lacquered sheet steel,
base stainless steel
Food pan 1/1 GN, 65 mm deep
Temperature range: -5 °C to +75 °C

Coolant R134a

Power: 0,7 kW / 230 V

W 610 x D 360 x H 450 mm

1 stainless steel GN container 1/1 GN 65 mm depth
and 1 detachable plexiglass rolltop lid included

Weight: 15,3 kg

EAN 4015613525860

Code-No. 500.850

Euro 459,-

This Chafing Dish is also compatible with
the Bartscher stainless steel rolltop lid,
code-no. 500.833 and code-no. 500.459.





Foodwarmer, round

... for soups, sauces and meals.

Ceramic insert

Capacity: 5,5 litres

Power: 280 W / 230 V

Ø 345 mm, height 276 mm

Weight: 5,4 kg

EAN 4015613397894

|| Code-No. **A100.155**

|| Euro **41,-**



Foodwarmer, oval

... for soups, sauces and meals.

Ceramic insert

Capacity: 6,5 litres

Power: 320 W / 230 V

W 419 x D 295 x H 253 mm

Weight: 5,3 kg

EAN 4015613405346

|| Code-No. **A100.265**

|| Euro **44,-**



Electric chafing dish "SilverLine" round

Chrome nickel steel

Capacity 3,8 litres

Food container Ø 300 mm - 65 mm deep

Thermostatic control 1-8

Power: 500 W / 230 V

Ø 330 mm, height 220 mm

Weight: 3,7 kg

EAN 4015613390857

|| Code-No. **500.835**

|| Euro **108,-**





Ecofire safety chafing fuel

contains non-toxic ethanol
 Approx. 80 °C constant heat, odourless, even and clean.
 200 g can sufficient for approx. 2 hrs., 48 pcs. in a carton
 (with green dot)
 EAN 4015613504230
Code-No. 500.453
Piece Euro 1,02

Code-No.	Euro per can	Euro per carton
500.453-48		
1 box	1,02	48,96
32 boxes (1 pallet)	0,99	47,52
96 boxes (3 pallets)	0,96	46,08



Bartscher safety chafing fuel

Keeping food warm easy and flexible.
 Evenly and odourless heat up to 85 °C especially economical
 consumption with a burning time of 3,5 hours.
 Contains non-toxic ethanol.
 Approx. 200 g can, 72 pcs. in a carton
 (with green dot)
 EAN 4015613467726
Code-No. 500.060
Piece Euro 1,06

Code-No.	Euro per can	Euro per carton
500.060-72		
1 box	1,06	76,32
24 boxes (1 pallet)	1,03	74,16
72 boxes (3 pallets)	0,99	71,28



Bartscher safety chafing fuel - Storage can

evenly and odourless, contains non-toxic ethanol,
 serving to refill 200 g Bartscher chafing fuel cans,
 approx. 3,2 kg can, 4 pcs. in a carton
 (with green dot)
 EAN 4015613467740
Code-No. 500.063
Piece Euro 16,-

Code-No.	Euro per can	Euro per carton
500.063-4		
1 box	16,-	64,-

Biofire "Trio" - 3 cans in a set

Safety chafing fuel, clean and odourless, contains non-toxic ethanol. burning time each 80 g can approx. 1 hour
3 x approx. 80 g cans in a set, 16 sets in a carton (with green dot)
EAN 4015613505411
Code-No. 500.043
Set Euro 2,15

Code-No. 500.043-48	Euro per set	Euro per carton
1 box	2,15	34,40
24 boxes (1 pallet)	2,08	33,28
72 boxes (3 pallets)	2,-	32,-



Apexa safety chafing fuel

clean and odourless, contains non-toxic ethanol approx. 200 g can, 48 pcs. in a carton (without green dot)
EAN 4015613363769
Code-No. 500.045
Piece Euro 0,98

Code-No. 500.045-48	Euro per can	Euro per carton
1 box	0,98	47,04
32 boxes (1 pallet)	0,95	45,60
96 boxes (3 pallets)	0,92	44,16



Bartscher "Lighter"
Blister pack
18 cm long
Piezo ignitor
Refillable
Adjustable flame

1 carton, 48 pieces each
Weight: 2,4 kg
EAN 4015613562346
Code-No. 555.00848
Euro 102,-



Bartscher "Lighter"
Blister pack
24 cm long
Piezo ignitor
Refillable
Adjustable flame

1 carton, 48 pieces each
Weight: 2,4 kg
EAN 4015613524962
Code-No. 555.00748
Euro 85,-



**Trolley TS 200
with 2 shelves**

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 100 kg
W 920 x D 600 x H 945 mm
Shelf size approx.: W 830 x D 510 mm
Distance between shelves 570 mm
(easy assembling kit)
Weight: 10 kg
EAN 4015613433509

Code-No. A300.062
Euro 118,-



**Trolley TS 210
with 2 shelves and extra deep clearing basin**

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: approx. 120 kg
W 930 x D 600 x H 990 mm
Shelf size: approx. W 830 x D 510 mm
Clearing basin 100 mm deep
Distance between the shelves:
intermediate space between
upper shelves 270 mm
intermediate space between
lower shelves 265 mm
(easy assembling kit)
Weight: 14 kg
EAN 4015613455730

Code-No. A300.056
Euro 163,-



**Trolley TS 300
with 3 shelves**

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 120 kg
W 920 x D 600 x H 945 mm
Shelf size approx.: W 830 x D 510 mm
Distance between shelves 275 mm
(easy assembling kit)
Weight: 13 kg
EAN 4015613433516

Code-No. A300.063
Euro 139,-

Trolley TS 500 with 5 shelves

Robust and versatile: from transport in the catering sector to laundry distribution in hotels, etc.
The serving trolley offers plenty of storage space with 5 shelves.

Chrome nickel steel
4 swivel castors (2 with brakes)
Carrying capacity: 150 kg
W 920 x D 600 x H 1540 mm
Shelf size: approx. W 827 x D 510 mm
Distance between shelves 265 mm
(Easy assembly)
Weight: 18 kg
EAN 4015613534633
| **Code-No. 300.065**
| **Euro 198,-**



Trolley "Adjutant" with 3 shelves

Plastic, supporting poles made of aluminum
4 swivel castors
Carrying capacity: 120 kg
W 830 x D 415 x H 940 mm
Shelf size: approx. W 620 x D 405 mm
Distance between shelves 300 mm
(easy-to-assemble kit)
Weight: 9,1 kg
EAN 4015613433578
| **Code-No. A300.049**
| **Euro 96,-**



Clearing Container Set suitable for Serving Trolley "Adjutant"

made of robust plastic
Waste container, capacity: approx. 30 litres,
W 335 x D 237 x H 560 mm
Cutlery container, capacity: approx. 9 litres,
W 333 x D 230 x H 178 mm
Weight: 0,8 kg
EAN 4015613454986
| **Code-No. A300.047**
| **Euro 37,50**

Trolley / Platform trolley

Chrome nickel steel
Carrying capacity: 200 kg
Platform size: W 560 x D 940 mm
2 fixed castors, 2 swivel castors, Ø 125 mm
W 560 x D 1050 x H 925 mm
Weight: 14,4 kg
EAN 4015613523705
| **Code-No. 300.142**
| **Euro 198,-**





Electric radiant heater 2000D IV* for wall mounting

Easy ON/OFF switching
Power cord at the top of the heater
Length of power cord approx. 1,8 meter
Quartz-heater - 3 heat settings
Power: 1,8 kW / 230 V
Size: W 500 x D 150 x H 350 mm
Weight: 1,8 kg
EAN 4015613500201

■ **Code-No. 825.206**

■ **Euro 44,-**



Electric patio heater 2000D I*

Easy ON/OFF switching
Power cord at the top of the heater
Length of power cord approx. 7 meters
Quartz-heater - 3 heat settings
Adjustable height from 1,80 m to 2,10 m
Power: 1,8 kW / 230 V
Size: W 550 x D 500 x H 1800-2100 mm
Weight: 8,75 kg
EAN 4015613500249

■ **Code-No. 825.207**

■ **Euro 81,-**



Gas patio heater, mobile

Stainless steel, professional quality
Safety pilot, piezo ignition
For liquid gas
Power: 13,5 kW/h
Height: 2.220 mm
Aluminium reflector Ø 780 mm
Weight: 18 kg
Delivery without connection fittings
EAN 4015613457970

■ **Code-No. 825.131**

■ **Euro 229,-**

*The device is not suitable for continuous commercial use.

Wall-mounted ashtray, black

Easy emptying of cigarette butts via tilting of the lockable front flap.
 Sheet steel casing, painted black
 Volume: approx. 1 litre
 W 160 x D 90 x H 200 mm
 Weight: 1,1 kg
 EAN 4015613470542
Code-No. 860.000
Euro 15,-



Wall-mounted ashtray, silver

Easy emptying of cigarette butts via tilting of the lockable front flap.
 Stainless steel casing
 Volume: approx 6,5 litres
 W 280 x D 140 x H 373 mm
 Weight: 2,75 kg
 EAN 4015613470559
Code-No. 860.001
Euro 59,-



Standing ashtray, silver

Easy emptying of cigarette butts via tilting of the lockable front flap.
 Stainless steel casing
 Volume: approx 5,5 litres
 W 240 x D 240 x H 870 mm
 Weight: 8,5 kg
 EAN 4015613470566
Code-No. 860.002
Euro 148,-





Party Set"

... 1 table & 2 benches in a practical set ...
 Stable plastic surface made of polyethylene
 Rack: steel, lacquered
 Table: W 1145 x D 685 x H 730 mm
 Benches each: W 950 x D 275 x H 415 mm
 Weight: 18 kg
 EAN 4015613440514
Code-No. 601.172
Euro 79,-



Multi-table, folding

Carrying handle
 Stable plastic surface
 Steel feet, lacquered
 W 1829 x D 762 x H 736 mm
 Weight: 19,3 kg
 EAN 4015613419053
Code-No. 601.170
Euro 74,-



Party Bench, folding

Carrying handle
 Solid plastic surface
 Rack: steel, lacquered
 W 1830 x D 296 x H 440 mm
 Weight: 11 kg
 EAN 4015613465937
Code-No. 601.176
Euro 35,-





Party - Bistro Table

... simple to set up, easy transport and space-saving storage.
 Table top stable plastic surface, Ø 700 mm
 Height: 675 mm / 1170 mm
 Frame: chrome plated, slide-in system
 Weight: 9 kg
Code-No. 601.177
Euro 92,-



Bistro table cover

... matching the Bartscher Party - Bistro Table, Code-No. 601.177.
 Give your event a touch of elegance and turn the Bartscher Party - Bistro Table into a stylish eyecatcher. Whether in the restaurant and catering industry or at private events.
 Material: 90 % micropolyester, 10 % spandex
 Colour: white
 For a table diameter of 700 mm and a height of 1170 mm
 Base dimension of 700 mm with exact wrapping of the 5 support feet
 Washable up to 40 °C, non-iron
 Do not tumble-dry
 Weight: 0,425 kg
 EAN 4015613519487
Code-No. 601.178
Euro 36,-



Electric standing and table-top grill "barbecue grill"*

Ideal for barbecuing and frying without fat!
 Flat and ribbed grill surface, non-stick coated
 Spare fat runs via the drain gutter into a drip tray
 Detachable wind protection lid
 Adjustable thermostat
 Grill surface: W 480 x D 300 mm
 Power: 2,0 kW / 230 V
 W 595 x D 540 x H 1080 mm
 Including base with spice-holder
 Weight: 7,3 kg
 EAN 4015613467702
Code-No. 200.641
Euro 105,-



... also suitable for table-top use.

*The device is not suitable for continuous commercial use.



Electric insect killer IV-22

can be wall mounted or suspended from ceiling with chain provided
Insects are eliminated electrically without any pesticide and fall into an easily removable drawer.

Plastic body
Radius of efficacy: 6 - 8 m
Grid voltage: 2500 V
Rating: 20 W / 230 V / 50 Hz
Source of light: 2x 6 W
W 265 x D 90 x H 265 mm
Chain included
Weight: 2,1 kg
EAN 4015613534138

|| **Code-No. 300.306**
|| **Euro 35,-**

Replacement neon tube

EAN 4015613534176
|| **Code-No. 0300.3061**
|| **Euro 3,50**



Electric insect killer IV-36

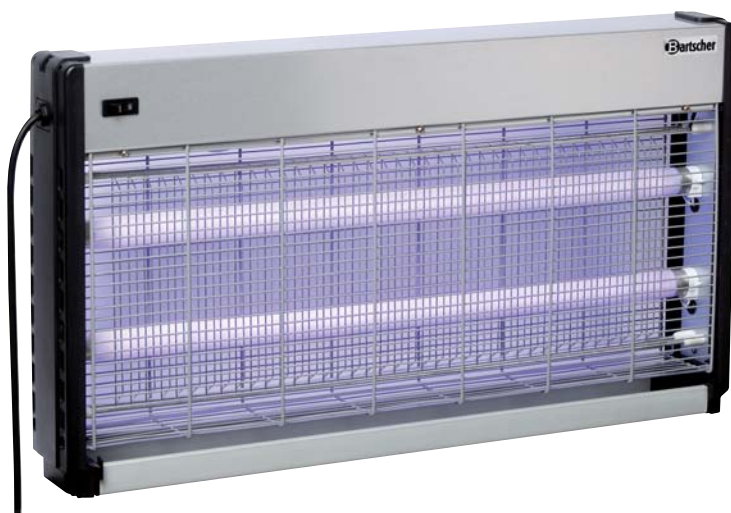
Can be wall mounted or suspended from ceiling with chain provided
Insects are eliminated electrically without any pesticide and fall into an easily removable drawer.

Plastic body
Radius of efficacy: 10 m
Grid voltage: 2500 V
Rating: 28 W / 230 V / 50 Hz
Source of light: 2x 10 W
W 390 x D 95 x H 315 mm
Chain included
Weight: 2,84 kg
EAN 4015613534152

|| **Code-No. 300.314**
|| **Euro 65,-**

Replacement neon tube

EAN 4015613534183
|| **Code-No. 0300.3141**
|| **Euro 4,50**



Electric insect killer IV-65

can be wall mounted or suspended from ceiling with chain provided
Insects are eliminated electrically without any pesticide and fall into an easily removable drawer.

Plastic body
Radius of efficacy: 12 m
Grid voltage: 2500 V
Rating: 46 W / 230 V / 50 Hz
Source of light: 2x 20 W
W 645 x D 90 x H 365 mm
Chain included
Weight: 3,7 kg
EAN 4015613534169

|| **Code-No. 300.317**
|| **Euro 89,-**

Replacement neon tube

EAN 4015613534190
|| **Code-No. 0300.3171**
|| **Euro 6,20**



Pavement sign / A board double-sided, suitable for poster sizes of up to DIN A1

Aluminium frame
Steel back panels
Plastic feet
Snap-shut frame makes inserting posters easy
Anti-reflective poster protection cover
W 630 x D 700 x H 1145 mm
Weight: 7,4 kg
EAN 4015613499413
Code-No. 181.136
Euro 79,-



Electric shoe polisher

Shiny shoes without effort -
foot-operated via button
Steel, powder-coated, matt black
With 3 low noise running rotary brushes:
2 polishing brushes made of Terylene (polyester) for light or dark shoes
1 cleaning brush for coarse dirt
Shoe polish dispenser with ball valve for 100 ml liquid shoe polish,
unfilled
Foot-operation via button (ON/OFF)
1 carry handle on the top of the device, 2 lateral recessed grips
Dirt collection mat for easy cleaning
Free of servicing motor
Power: 120 W / 230 V
W 400 x D 240 x H 260 mm
Includes funnel for easy filling of
the shoe polish dispenser
Weight: 6,4 kg
EAN 4015613544328
Code-No. 120.109
Euro 98,-



Shoe-cream, colourless,
content: 1000 ml
EAN 4016098160539
Code-No. A120.101
Euro 49,-



✓ 2 polishing brushes
for light or dark shoes





Hand dryer for wall-mounting

Plastic housing, white
Automatic ON/OFF switch triggered by an infrared sensor
Air flow rate: approx. 53 litres / sec.
Power: 2,1 kW / 230 V
Size: W 244 x D 264 x H 200 mm,
Wall-mounting plastic bar included
Weight: 2,6 kg
EAN 4015613459592

|| **Code-No. 850.000**
|| **Euro 71,-**



Hand dryer for wall-mounting

Stainless-steel housing, highly polished
Automatic ON/OFF control via infrared sensor
Air nozzle can be rotated
Air flow rate: approx. 58 litres / sec.
Power: 2,1 kW / 230 V
Size: W 260 x D 235 x H 210 mm
Weight: 5 kg
EAN 4015613482019

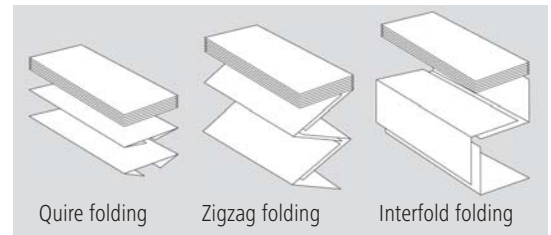
|| **Code-No. 850.001**
|| **Euro 219,-**



Paper towel dispenser for wall-mounting

For uncomplicated and economic dispensing of paper towels. Filled with standard folded paper towels, the paper towel dispenser is perfectly suited for public lavatories like e.g. in restaurants, hotels, airports or companies.
Chrome nickel steel, brushed
Easy refilling via lockable front flap
Suitable for standard folded paper towels
- Quire folding, zigzag folding, interfold folding
Inspection slot for fill level check
W 285 x D 100 x H 370 mm
Fastening material included (four-point attachment)
Delivery without filling
Weight: 2,2 kg
EAN 4015613536958

|| **Code-No. 850.006**
|| **Euro 58,-**



Soap dispenser for wall-mounting

User-friendly, reliable and timeless design.
Chrome nickel steel, brushed
Volume: 1 liter
Manual non-cartridge pump system for liquid soap
Window as fill level indicator
W 123 x D 110 x H 204 mm
Low-maintenance
Fastening material included
Delivery without filling
Weight: 0,5 kg
EAN 4015613536965

|| **Code-No. 850.007**
|| **Euro 29,-**

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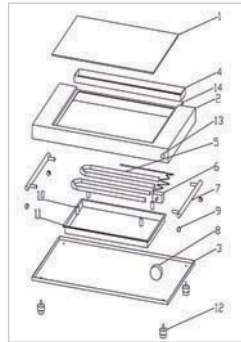
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Explode drawings and spare parts lists

Exploded drawings and spare parts lists are available for many of our products.

Pos.	Description of item	Artikel Nr./ Item No.
1+2	ceramic glass with shell compl.	010490513
3	baseplate	01049053
4	oil tray	01049054
5	heating tube	01049055
6	temperature control	01049056
7	handle	01049057
8	knob	01049058
11	reflection box	01049059



Data sheets

Technical specifications and illustrations of our products are available in a compact format in our product data sheets. You can download the PDF document easily by pressing the „Data Sheet“ button.



300 dpi images

The magnifying glass function gives you the option of downloading a product image with a resolution of 300 dpi.



Spare parts stocks optimised for our customers

We have reorganized our spare parts stock system to a new, microprocessor-controlled paternoster system. More than 5,000 articles are now in stock at our central facility in Salzkotten, which makes optimum use of the available space of 15.000 m². Three paternoster units with 23 rows each guarantee efficient storage of spare parts with optimised access times.

This is our way of setting new standards in customer service for large-scale caterers. We can deliver spares in the shortest time imaginable. Fast spare parts delivery to customers reflects our customer service objectives.

International Conditions of Sale - for Customers not Resident in Germany, 01/2011

I. Application of the International Conditions of Sale

1. These International Conditions of Sale apply to all customers of Bartscher GmbH - hereinafter referred to as Bartscher - whose relevant place of business is not in Germany. For customers whose place of business is in Germany, the General Conditions of Sale of Bartscher apply, which will be forwarded on request. In each case, the relevant place of business is the one which concludes the contract in its own name.
2. These International Conditions of Sale apply to all contracts made on or after 1 September 2011 whose preponderant object is the supply of goods to customers. Additional obligations assumed by Bartscher do not affect the application of these International Conditions of Sale.
3. Conflicting or differing terms of business of the customer do not bind Bartscher, even if Bartscher does not object to them or even if Bartscher unconditionally renders performance or accepts the customer's performance. The provisions of this paragraph equally apply insofar as the terms of business of the customer, irrespective of the contents of these International Conditions of Sale, deviate from statutory provisions.
4. These International Conditions of Sale do not apply, if the customer buys the goods for personal, family or household use and if Bartscher knew or should have known that at the conclusion of the contract.

II. Formation of the Contract

1. The customer is under an obligation to give written notice to Bartscher prior to the formation of a contract if the goods to be delivered are to be fit not only for normal use or will be used in circumstances which are unusual or which present a particular risk to health, safety or the environment, or which require a more demanding use or if there is a risk of atypical damages or unusual amounts of loss of which the customer is or ought to have been aware.
2. Orders of the customer are to be put in writing. If the customer's order deviates from the proposal or the tender submitted by Bartscher, the customer will emphasize the differences as such. Illustrations and drawings just like the measures and weight indications featuring in Bartscher's proposals or offers are only there as guidelines.
3. All orders, in particular also those received by employees of Bartscher, will take effect exclusively if followed by a written acknowledgement of the order by Bartscher. The actual delivery of the goods ordered, any other conduct of Bartscher or silence on the part of Bartscher does not allow the customer to assume the formation of the contract. Bartscher can dispatch such written acknowledgement of the order up to and including fourteen (14) calendar days after the customer's order has been received by Bartscher. Until this time, the customer's order is irrevocable.
4. The written acknowledgement of the order by Bartscher shall be received in time, if it is received by the customer within fourteen (14) calendar days after its date of issue. The customer will inform Bartscher without delay, if the written acknowledgement of the order is received with some delay.
5. The written acknowledgement of the order by Bartscher sets out all the terms of the contract and brings the contract into effect even if - except for the price for the goods and the quantity to be delivered - the written acknowledgement is not consistent with the declarations of the customer in every respect, especially with reference to the exclusive application of these International Conditions of Sale. Particular wishes of the customer, namely warranties or guarantees with reference to the goods or the performance of the contract therefore require express written confirmation by Bartscher in every case. The contract will only fail to come into existence if the customer objects in writing that the acknowledgement of the order by Bartscher is not completely consistent with the declarations of the customer, the customer specifies the deviations in writing and if the objection is received by Bartscher within a short time, at the latest seven (7) calendar days, after receipt of the written acknowledgement of the order by the customer.
6. Confirmations produced by the customer are of no effect without any objection by Bartscher being necessary. In particular, neither the actual delivery of the goods, any other conduct of Bartscher or silence on the part of Bartscher shall give rise to any belief by the customer in the relevance of his confirmation.
7. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to dispense with the requirement of a written acknowledgement of the order by Bartscher or to make promises which differ from its content or guarantees. If and to what extent such persons are authorized to make or receive declarations with effect for or against Bartscher, is to be determined according to German law.
8. Amendments to the concluded contract always require written confirmation by Bartscher.

III. Obligations of Bartscher

1. Subject to an exemption according to section VII-1. b) Bartscher must deliver the goods specified in the written acknowledgement of the order and transfer the property in the goods. Bartscher is not obliged to perform obligations not stated in the written acknowledgement of the order by Bartscher or in these International Conditions of Sale, in particular Bartscher is under no obligation under no obligation to render planning-services, to supply documents, to furnish information or to deliver accessories not explicitly agreed upon in writing, to install additional safety devices, to carry out assemblies or to advise the customer.
2. Bartscher's obligations under the contract made with the customer are owed only to the customer. Third parties not involved in the conclusion of the contract, in particular the customer's clients, are not entitled to request delivery to be made to them or to bring any other contractual claim against Bartscher. The customer's responsibility to take delivery continues to exist even if he assigns rights to third parties. The customer gives Bartscher an unlimited indemnity against all claims made by third parties against Bartscher out of the contract made with the customer.
3. Bartscher undertakes to deliver goods of average kind and quality taking account of the tolerances customary in trade concerning the kind, quantity and quality. If the goods cannot be delivered in the condition offered at the time of the formation of the contract because technical improvements to goods of series production were made, Bartscher is entitled to deliver the goods with the technical improvements. Bartscher is entitled to make part deliveries and to invoice them separately.
4. If further specification is required in relation to the goods to be delivered, Bartscher will carry this out having regard to his own interests and to the identifiable and legitimate interests of the customer. A request to the customer to specify the goods, or to participate in the specification, is not required. Bartscher does not undertake to inform the customer of the specification he has made or to give the customer the option of a differing specification.
5. Bartscher undertakes to place the goods packaged according to Bartscher's standard at disposal for collection by the customer FCA (Incoterms 2010) at the place of delivery indicated in the written acknowledgement of the order or by way of precaution at his premises in Salzkotten/Germany at the agreed time of delivery. Previous separation or marking of the goods or notification to the customer of the goods being placed at disposal is not required. Under no circumstances, not even when other Incoterms are agreed Bartscher is obliged to inform the customer of the delivery, to examine the goods with respect to their conformity with the contract on the occasion of delivery, to arrange for the shipment of the goods or to insure the goods. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
6. Agreed delivery time periods or delivery dates are subject to the customer's procuring any required documents, releases, permits, approvals, licenses or any other authorizations or consents in sufficient time, opening letters of credit and/or making down-payments as agreed and performing all other obligations incumbent upon him properly and in good time. Moreover, agreed delivery time-periods begin on the date of the written acknowledgement of the order by Bartscher. Bartscher is entitled to deliver earlier than at the agreed delivery time or to select the date of delivery within the period for delivery.
7. Without prejudice to his continuing legal rights, Bartscher is entitled to fulfill his obligations after the delivery time agreed upon, if the customer is informed that Bartscher will exceed the delivery time limit and of the time period for late performance. Subject to the aforesaid conditions, Bartscher is entitled to make repeated attempts at late performance. The customer can object to late performance within reasonable time, if the late performance is unreasonable. An objection is only effective, if it is received by Bartscher before commencing late performance. Bartscher will reimburse necessary additional expenditure, proven and incurred by the customer as a result of exceeding the delivery time to the extent that Bartscher is liable for this under the provisions laid down in section VII.
8. Risks as to price and performance even in relation to goods which are not clearly identifiable to the contract and without it being necessary for Bartscher to give notice, pass to the customer at the latest as soon as the loading of the goods has begun or as soon as the customer does not take delivery in accordance with the contract or title to the goods has passed to the customer. The loading of the goods is part of the customer's obligations. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.
9. Bartscher is not obliged to procure documents or certificates not expressly agreed, to obtain any licences, authorizations or other documents necessary for the export, transit or import, or to provide security, export, transit, import or customs clearance. The agreement of other Incoterms or of clauses such as „delivery free.....“ or similar ones merely involve a variation of the provisions as to the transportation and the transportation costs; besides that, the provisions laid down in these International Conditions of Sale remain applicable.

10. Bartscher is in no case liable to perform duties associated with the putting of the goods into circulation outside Germany, to bear levies, duties and charges accruing outside Germany, to comply with weight and measuring systems, packaging, labelling or marking requirements or registration or certification obligations applicable outside Germany or to comply with any other legal provisions applicable to the goods outside Germany. The customer will arrange for translations in any language other than German of documents or other written materials about the goods required by law or called for otherwise at his risk and expense.
11. Without prejudice to his continuing legal rights, Bartscher is entitled to suspend the performance of his obligations so long as, in the opinion of Bartscher, there are grounds for concern that the customer will wholly or partly fail to fulfil his obligations in accordance with the contract. In particular, the right to suspend arises if the customer insufficiently performs his obligations to enable payment to Bartscher or a third party or pays late or if the limit set by a credit insurer has been exceeded or will be exceeded with the forthcoming delivery. Instead of suspending performance Bartscher is entitled at his own discretion to make future deliveries, even if confirmed, conditional on payment in advance or on opening of a letter of credit confirmed by one of the big German commercial banks. Bartscher is not required to continue with performance of his obligations, if an assurance given by the customer to avoid the suspension does not provide adequate security or could be challenged pursuant to an applicable law.
12. Except as provided in section III-7., Bartscher is only obliged to inform the customer of possible disruption in performance, once the commencement of the disruption is definitely certain for Bartscher.

IV. Obligations of the Customer

1. Irrespective of continuing obligations of the customer to guarantee or to enable payment, the customer undertakes to pay the agreed price for the goods in the currency specified in the written acknowledgement of the order transferring it without deduction and free of expenses and costs to one of the financial institutions designated by Bartscher. To the extent that a price for the goods has not been agreed, the price which is at the agreed time of delivery Bartscher's usual price for the goods will apply. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept payments.
2. The payment to be made by the customer is in any event due for payment at the time specified in the written acknowledgement of the order, or otherwise on receipt of the invoice. The due time for payment arises without any further pre-condition and, in particular, does not depend on whether the customer has already taken delivery of the goods and/or the documents and/or has had an opportunity to examine the goods. The periods granted for payment will cease to apply and outstanding accounts will be due for immediate payment, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness or if the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible.
3. The customer warrants that all legal requirements and documentations for the fiscal treatment regarding value added tax of the delivery and/or any service will be fulfilled. To the extent that Bartscher has to pay German and/or foreign value added tax, the customer will indemnify Bartscher in all and every respect without prejudice to any continuing claim by Bartscher. The indemnity is granted by the customer waiving any further requirements or other defences, in particular waiving the defence of limitation or prescription and also includes the reimbursement of the expenses incurred by Bartscher.
4. Regardless of the currency and of the jurisdiction of any court, Bartscher is entitled at his own discretion to set off incoming payments against claims existing against the customer by virtue of his own or assigned rights at the time of payment.
5. Any statutory rights of the customer to set-off against claims of Bartscher, to withhold payment or taking delivery of the goods, to suspend the performance of his obligations or to raise defences or counterclaims are excluded, except where the corresponding claim of the customer against Bartscher is in the same currency, is founded in the customer's own right and is either due and undisputed or has been finally adjudicated or where despite written warning by the customer Bartscher has committed a fundamental breach of his obligations due and arising out of the same contractual relationship, and has not offered any adequate assurance.
6. The customer undertakes to take delivery of the goods at the delivery time without taking any additional period of time and at the place of delivery resulting from section III-5. and shall fulfill all the duties imposed by the contract, by these International Conditions of Sale, by the rules of the ICC for the use of Incoterms® 2010 and by statutory provisions. The customer is only entitled to refuse to take delivery of the goods if he avoids the contract in accordance with the rules in section VI-1.
7. Irrespective of any statutory provisions, the customer shall at his own cost take care of or in any other way ensure renewed utilization, material recycling or otherwise prescribed waste-disposal of the goods delivered by Bartscher to the customer and of the packaging material.

V. Delivery of non-conforming Goods or Goods with Defective Title

1. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods do not conform with the contract if the customer proves that, taking into account the terms in section III., at the time the risk passes the packaging, quantity, quality or the description of the goods is significantly different to the specifications laid down in the written acknowledgement of the order, or in the absence of agreed specifications, the goods are not fit for the purpose which is usual in Germany. Changes in design, construction or material which reflect technical improvements do not constitute a lack of conformity with the contract. Regardless of the stipulation established in sentence 1, the goods shall be deemed to conform with the contract to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods. Second-hand goods are delivered without any liability for their conformity.
2. To the extent that the written acknowledgement of the order by Bartscher does not contain an explicit statement to the contrary, Bartscher is in particular not liable for the goods being fit for a purpose which is not usual in Germany or for complying with further reaching expectations of the customer or for possessing the qualities of a sample or a model or for their compliance with the legal regulations existing outside of Germany, for instance in the customer's country. Bartscher shall also not be liable for any non-conformity with the contract that did not exist at the time the risk has passed. To the extent that the customer, either himself or through third parties, initiates the removal of non-conformities without the prior consent of Bartscher in writing, Bartscher will be released from his liability.
3. The customer is obliged vis-à-vis Bartscher to examine every single delivery comprehensively for any discoverable or typical lack of conformity with the contract and moreover as required by law.
4. Without prejudice to any exclusion or reduction of liability of the seller provided by law, goods have a deficiency in title if the customer proves that the goods are not free from enforceable rights or claims of third parties at the time risk passes. Without prejudice to further legal requirements, third parties rights or claims founded on industrial or other intellectual property constitute a deficiency in title only to the extent that the rights are registered, made public and in legal force in Germany and prevent the usual use of the goods in Germany. Regardless of the stipulation established in sentence 1, title to the goods shall be deemed not to be defective to the extent that the legal regulations applicable at the place of business of the customer do not prevent the usual use of the goods.
5. Without prejudice to the statutory obligations of the customer to give notice within reasonable time, the customer is obliged vis-à-vis Bartscher to give notice to Bartscher of any lack of conformity with the contract or any deficiency in title at the latest within one (1) year after the goods have factually been handed over to him. Such notice has to be made in writing and directly to Bartscher and to be formulated in such a precise manner as to enable Bartscher to effect remedy measures without need for further inquiries at the customer and to secure claims against Bartscher's suppliers and moreover as required by law. Bartscher's employees, commercial agents or other sales intermediaries are not authorized to accept notices outside Bartscher's premises or to make any statements concerning lack of conformity with the contract or of title and its consequences.
6. Following due notice according to section V-5., the customer can rely on the remedies provided by these International Conditions of Sale. The customer has no other rights or claims whatsoever and no claims of a non-contractual nature. In the event of notice not having been properly given, the customer may only rely on remedies if Bartscher has fraudulently concealed the lack of conformity with the contract or the deficiency in title. Statements by Bartscher as to the lack of conformity with the contract or as to the deficiency in title are for the purpose of explaining the factual position only, but do not entail any waiver by Bartscher of the requirement of proper notice.
7. The customer is not entitled to remedies for delivery of non-conforming goods or goods with a deficiency in title, insofar as the customer is liable vis-à-vis third parties for conditions of the goods or their fitness for a use which are not subject of the agreement with Bartscher, or if the customer's claim is based on foreign law not in force in Germany.
8. To the extent that the customer in accordance with the terms of these International Conditions of Sale is entitled to remedies because of delivery of non-conforming goods or goods with defective title, he is entitled to demand in accordance with the terms of the UN Sales Convention delivery of substitute goods or repair or to reduce the price for the goods. The delivery of substitute goods or repair does not lead to a recommencement of the limitation period. The reduction of the price for the goods is limited to the damages suffered by the customer. Further claims for performance are not available to the customer. Irrespective of the customer's remedies, Bartscher is always entitled in accordance with the provision in section III-7. to repair goods which do not conform with the contract or to supply substitute goods or to avert the customer's remedies by giving him a credit note of an appropriate amount.

9. Without prejudice to the limitation period barring remedies for delivery of non-conforming goods, Bartscher will provide the customer free of charge with spare parts during the second year after delivery, if the customer without taking into consideration the limitation period and in accordance with the regulations of these International Conditions of Sale would be entitled to remedies for delivery of non-conforming goods and if the non-conformity can be removed by the spare part. The spare part is placed at disposal for collection by the customer at the place of delivery indicated in the written acknowledgement of the order or by way of precaution at the premises in Salzkotten/Germany. All expenditures including expenses for the installation of the spare part are to be borne by the customer. Bartscher is at its own discretion entitled to demand from the customer return of the non-conforming part.

VI. Avoidance of the Contract

1. The customer is entitled to declare the contract avoided, if the respective applicable legal requirements are complied with, after he has threatened Bartscher with avoidance of the contract in writing and an additional period of time of reasonable length for performance fixed in writing has expired to no avail. If the customer claims delivery of substitute goods, repair or other performance, he is bound for a reasonable period of time to the chosen remedy, without being able to exercise the right of declaring the contract avoided. In any event, the customer must give notice of avoidance of the contract within reasonable time in writing and to Bartscher directly.
2. Without prejudice to his continuing legal rights, Bartscher is entitled to avoid the contract in whole or in part without compensation if the customer objects to the application of these International Conditions of Sale, if on grounds for which Bartscher is not responsible the written acknowledgement of the order by Bartscher is received by the customer more than fourteen (14) calendar days after its date of issue, if insolvency proceedings relating to the assets of the customer are applied for, if the customer without providing a justifiable reason does not meet fundamental obligations due towards Bartscher or towards third parties, if the customer has provided inaccurate information regarding his creditworthiness, if the cover given by a credit insurer is reduced on grounds for which Bartscher is not responsible, if Bartscher through no fault of his own does not receive supplies properly or on time, or if for other reasons Bartscher cannot be expected to fulfil his obligations by means which taking into consideration his own interests and that of the customer as far as ascertainable and legitimate at the time of formation of the contract, are unreasonable in particular in relation to the agreed counter-performance.

VII. Damages

1. Without waiving the legal requirements Bartscher is only obliged to pay damages due to the violation of obligations resulting from the contract with the customer, the contractual negotiations carried on with the customer or the business relation with the customer in accordance with the following provisions:
 - a) The customer is required in the first instance to rely on other remedies and can only claim damages in the event of a continuing deficiency. The customer cannot claim damages as an alternative to other remedies.
 - b) Bartscher is not liable for the conduct of suppliers or subcontractors or for damages to which the customer has contributed. Neither is Bartscher liable for impediments which occur, as a consequence of natural or political events, acts of state, industrial disputes, sabotage, accidents, terrorism, biological, physical or chemical processes or other circumstances and which cannot be controlled by Bartscher with reasonable means. Moreover, Bartscher is only liable to the extent that the customer proves that the executive bodies or members of staff of Bartscher have deliberately or negligently breached contractual obligations owed to the customer.
 - c) In the event of liability Bartscher will compensate within the limits of lit. d) the losses of the customer to the extent that the customer proves that he has suffered an unavoidable loss caused by the breach of contractual obligations by Bartscher and foreseeable to Bartscher, at the time of the formation of the contract in respect of the occurrence of the loss and its amount. Moreover, the customer is required to mitigate his loss as soon as a breach of contract is or ought to be known.
 - d) Bartscher is not liable for loss of profit or damage to reputation. Moreover, the amount of damages for late or non-existent delivery is limited to 0,5 per cent for each full week of delay, up to a maximum of 5 per cent, and for other breaches of obligations is limited to an amount of 200 per cent of the value of the non-conforming part of the contract. However, this subparagraph does not apply to injury of life, body or health, to fraudulent concealment of the non-conformity or deficiency in title of the goods and to other breaches of contractual obligations due to intentional harm or gross negligence.
 - e) For breach of contractual, pre-contractual and/or obligations resulting from the business relation owed to the customer, Bartscher is obliged to pay damages exclusively in accordance with the provisions of these International Conditions of Sale. Any recourse to concurrent bases of claim, in particular of a non-contractual nature, is excluded. Equally excluded is any recourse against Bartscher's company organs, employees, servants, members of staff, representatives and/or those employed by Bartscher in the performance of his obligations on grounds of breach of contractual obligations owed by Bartscher.
 - f) Insofar as the limitation period may not already have barred the claim, claims for damages brought by the customer are excluded after six (6) months beginning with the rejection of the claim for damages by Bartscher.
2. Irrespective of continuing legal or contractual claims the customer is obliged to pay damages to Bartscher as follows:
 - a) In the event of delay in payment the customer will pay the costs of judicial and extra-judicial means and proceedings, usual and accruing within the country and abroad, as well as (without evidence being necessary) interest at the rate applicable in Salzkotten/Germany for unsecured short-term loans in the agreed currency, at least however interest at 8 per-cent points over the base rate of the German Federal Bank (Deutsche Bundesbank).
 - b) In the case of a failure to take delivery of the goods by the customer or of seriously late taking delivery of the goods by the customer, Bartscher is entitled to claim damages without evidence being necessary up to 15 per cent of the value of the goods to be delivered.
3. Within the bounds of what is legally possible as well as within what is usual in the trade, the customer is in his commercial relationships with his clients obliged to limit his liability both in principle and in amount.

VIII. Other Provisions

1. Title of the goods that have been delivered remains with Bartscher until settlement of all claims existing against the customer. The allocation of risk as to price and performance in section III.-8. is not affected by the reservation of title.
2. The customer shall, without any demand being necessary, inform Bartscher in writing if Bartscher has to observe any particular duties of reporting or registration or providing information or prior notification or retaining documents or any other requirements for access to market, under the provisions in force in the customer's country or in the country where the goods are to be used. Moreover, the customer will monitor the delivered goods in the market and inform Bartscher directly and in writing of any concern that the goods might pose a risk to third parties.
3. Without prejudice to Bartscher's continuing claims, the customer will indemnify Bartscher without limit against all claims of third parties which are brought against Bartscher on the grounds of product liability or similar provisions, to the extent that the liability is based on circumstances which - such as, for example, the presentation of the product - were caused by the customer or other third parties without express written consent of Bartscher. In particular, the indemnity also includes the reimbursement for expenses incurred by Bartscher and is granted by the customer waiving further conditions or other objections, in particular without requiring compliance with control and recall obligations, and waiving any defence of limitation.
4. In relation to pictures, drawings, calculations and other documents as well as computer-software, which have been made available by Bartscher in a material or electronic form, the latter reserves all proprietary rights, copyrights, other industrial property rights as well as know-how rights.
5. All communications, declarations, notices etc. are to be drawn up exclusively in German or English. Communications by means of fax or e-mail fulfil the requirement of being in writing.

IX. General Basis of Contracts

1. The place of delivery results from section III.-5. of these International Conditions of Sale. The place of payment and performance for all the rest of obligations arising from the legal relationship between Bartscher and the customer is Salzkotten/Germany. These provisions also apply if Bartscher assumes the costs of money remittance, renders performance for the customer somewhere else or payment is to be made in exchange of documents or goods or in the case of restitution of performances already rendered. The agreement of other clauses of the Incoterms or of other delivery clauses merely involves a variation of the provisions as to the transportation and the transportation costs, besides that, the foregoing provisions remain applicable. Bartscher is also entitled to require payment at the place of business of the customer.
2. The United Nations Convention of 11 April 1980 on Contracts for the International Sale of Goods (UN Sales Convention / CISG) in the English version governs the legal relationship with the customer. The UN Sales Convention applies, above and beyond its own area of application, and regardless of reservations adopted by other states, to all contracts to which these International Conditions of Sale are to be applied according to the provisions of section I. Where standard terms of business are used, in case of doubt the Incoterms® 2010 of the International Chamber of Commerce apply taking into account the provisions stipulated in these International Conditions of Sale.
3. The formation of contract, including agreements as to the jurisdiction of courts and arbitrators, and the rights and obligations of the parties, also including the liability for death or personal injury caused by the goods to any person and pre-contractual and collateral obligations, as well as the interpretation are exclusively governed by the UN Sales Convention together with these International Conditions of Sale. Subject to differing provisions in these International Conditions of Sale, the force of the legal relationship between the parties is governed by the non-uniform Swiss law, namely by the Swiss Obligationenrecht.
4. All contractual and extra-contractual disputes as well as disputes under insolvency law, arising out of or in connection with contracts to which these International Conditions of Sale apply, including their validity, invalidity, violation or cancellation as well as other disputes arising out of the business relationship with the customer shall be finally resolved, without recourse to the ordinary courts of law, by arbitration according to the Swiss Rules of International Arbitration (Swiss Rules) in force on the date when the Notice of Arbitration is received in accordance with these Rules. The tribunal shall consist of three arbitrators, one (1) of them shall be nominated by the claimant, one (1) of them by the respondent and the chairman of the tribunal shall be designated by the two arbitrators so nominated, or if the amount in dispute is inferior to € 50.000, there shall be one (1) arbitrator appointed according to the Swiss Rules of International Arbitration. The place of the arbitration shall be Zurich/Switzerland, the languages used in the arbitral proceedings shall be German and/or English. The competence of the Arbitral Tribunal excludes especially every statutory competence, which is provided by reason of a personal or substantive relation. If this arbitration clause is or will become void, the exclusive local and international jurisdiction of the courts which have jurisdiction for Salzkotten/Germany is agreed for all disputes instead. Instead of bringing an action before the arbitral tribunal or before the State Court which has jurisdiction for Salzkotten/Germany, Bartscher is also entitled to bring an action before the national courts of the customer's place of business, or other national courts having jurisdiction according to domestic or foreign law.
5. If provisions of these International Conditions of Sale should be or become partly or wholly ineffective, the remaining arrangements will continue to apply. The parties are bound to replace the ineffective provision with a legally valid provision, as close as possible to the commercial meaning and purpose of the ineffective provision.

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