



## Professional Kitchen Equipment

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2012

## 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](http://www.bartscher.de)

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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**



**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**





## 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**

- ✓ 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**

## Oven grid

EAN 4015613405162  
**Code-No. 008H011**

## 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**

- ✓ 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**

- ✓ 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**

## Oven grid

EAN 4015613395692  
**Code-No. 008M901**



\*The device is not suitable for continuous commercial use.



## 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**



**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**



**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**



**Base frame fits for Series Ambassade**  
W 1000 x D 540 x H 600 mm  
Weight: 16 kg  
EAN 4015613306551  
| **Code-No. 110.123**



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**



**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**



**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**

**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**



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**



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

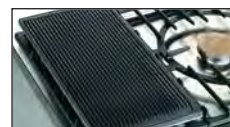
W 1000 x D 650 x H 900 mm  
 Power: 14,6 kW / 3 NAC 400 V  
 5 hot-plates:  
 1 x 2,6 kW Ø 220 mm  
 2 x 2 kW Ø 180 and 220 mm  
 2 x 1,5 kW Ø 180 and 145 mm

**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**



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	<b>100.233</b>	<b>100.231</b>	<b>100.232</b>
200.355	<b>100.244</b>	<b>100.246</b>	<b>100.248</b>
200.410 200.455 200.456	<b>100.236</b>	<b>100.234</b>	<b>100.235</b>



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



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

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



## 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)

with piezo ignition

**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**



**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**



**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**



**Baking tray**

Size: 440 x 350 mm

EAN 4015613526621

**Code-No. 052662**

**Oven grid**

Size: 440 x 350 mm

EAN 4015613526638

**Code-No. 052663**



 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

**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



**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

**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



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

**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

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**



Delivered without baskets



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



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



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



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



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

**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**



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**





**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**

**Substitute basket 6l**

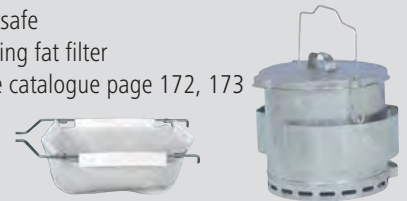
W 190 x D 270 x H 120 mm  
 EAN 4015613192178  
**Code-No. 019217**



**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**

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**

**Substitute basket 8l small**

W 110 x D 280 x H 100 mm  
 EAN 4015613463483  
**Code-No.02014725**

**Substitute basket 8l large**

W 225 x D 275 x H 100 mm  
 EAN 4015613463476  
**Code-No. 02013949**



**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**

**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



 Devices are preset to liquid gas

**Substitute basket 8l small**

W 120 x D 285 x H 120 mm  
 EAN 40156132266892

Code-No. 022668

**Substitute basket 8l large**

W 240 x D 285 x H 120 mm  
 EAN 4015613433295

Code-No. 021085



**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

**Dish warmer**

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

Code-No. 131.666



**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

**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



**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



**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







**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**



**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**

**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**




**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**

**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**

 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**



**Combi-Scraper**

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

**Substitute blade**

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

**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**



**Device linking strip**

EAN 4015613323787  
**Code-No. 132.060**



**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**



**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**

**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**

**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**

**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**

**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**



## 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**



**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**



**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**



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

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



**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**

**Baking tray**

W 530 x D 470 x H 37 mm  
 EAN 4015613559339  
**Code-No. 115.805**

**Oven grid**

W 530 x D 470 mm  
 EAN 4015613559322  
**Code-No. 105.804**



**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**

**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**



**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**

**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**



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**



**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**



**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**



**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: 15,3 kg  
 EAN 4015613548982  
**Code-No. 115.111**



**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**





**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**

**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**



**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**



**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**

**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**



**Lava rock**  
 7 kg bag  
 EAN 4015613182049  
**Code-No. 100.611**

 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**



**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**

**Combi-Scraper**

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



**Substitute blade**

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

**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**



**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**

**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**



**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**

 Devices are preset to liquid gas





**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**

**Substitute basket for electric deep fat fryers**

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

**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**



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**

**Substitute basket for gas deep fat fryers**

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



**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**

 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**



**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**



**Substitute basket for pasta cooker**

Basket size W 100 x D 280 x H 115 mm  
EAN 4015613490298  
|| **Code-No. 049029**

**Work-top**

W 400 x D 650 x H 295 mm  
Weight: 12 kg  
EAN 4015613549224  
|| **Code-No. 115.116**



**Work-top**

W 600 x D 650 x H 295 mm  
Weight: 21 kg  
EAN 4015613549217  
|| **Code-No. 115.113**





**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**



**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**



**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**



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



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

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



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

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



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

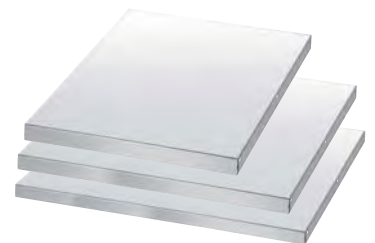


**Drawer**  
Inner size: W 305 x D 525 x H 145 mm  
EAN 4015613433219  
| **Code-No. 112.028**



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

**Door**  
for base units  
400 mm width  
EAN 4015613559995  
| **Code-No. 112.025**



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

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

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

✓ 2 drawers each base unit 400 mm are required

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



## 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**



**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**



**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**



**Sliding grid made of CNS**

Suitable for 2 cooking zones  
in a row  
EAN 4015613520414  
| **Code-No. 285.086**



**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: 115 kg  
EAN 4015613484266  
| **Code-No. 285.2241**



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: 112 kg  
 EAN 4015613484259  
**Code-No. 285.2341**

**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**

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**

**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**



**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**



**Sliding grid made of CNS**

Suitable for 2 cooking zones  
 in a row  
 EAN 4015613520414  
**Code-No. 285.086**



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**



**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**



**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**







**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**

**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**



**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**



**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**

**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**



**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



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



**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





**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**

**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**



**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**





**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



- ✓ 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



**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



**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





**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

**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

**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

**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



**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

**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



**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

**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





**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**



**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**





**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**

**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  
 Basket: W 105 x D 260 x H 140 mm  
 with fat collecting container  
 Weight: 52 kg  
 EAN 4015613486222  
**Code-No. 286.925**



**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  
 Basket: W 260 x D 265 x H 100 mm  
 with fat collecting container  
 Weight: 72 kg  
 EAN 4015613486215  
**Code-No. 286.922**

**Substitute basket 9I**

W 105 x D 260 x H 140 mm  
 EAN 4015613529615  
**Code-No. 286.996**

**Substitute basket 15I**

W 260 x D 265 x H 100 mm  
 EAN 4015613488264  
**Code-No. 286.998**



**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**



### 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**



### 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  
 Basket: W 105 x D 245 x H 120 mm  
 with fat collecting container  
 Weight: 50 kg  
 EAN 4015613486185  
**Code-No. 285.9251**



### Substitute basket 7I

W 105 x D 245 x H 120 mm  
 EAN 4015613488257  
**Code-No. 286.999**

### Substitute basket 15I

W 260 x D 265 x H 100 mm  
 EAN 4015613488264  
**Code-No. 286.998**

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  
 Basket: W 260 x D 265 x H 100 mm  
 with fat collecting container  
 Weight: 87 kg  
 EAN 4015613486192  
**Code-No. 285.9271**



**Installation admissible only in combination with exhaust fumes flue.**

### for flue

EAN 4015613486680  
**Code-No. 285.062**



### for hood

EAN 4015613489124  
**Code-No. 295.2720**



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**



**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**

**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**

**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**

**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**



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**

**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**



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



Filling volume lava rock 4,5 kg

**Round bar grid for fish**

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



**Lava rock, 7 kg bag**

EAN 4015613182049  
Code-No. 100.611



**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



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**

**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**

**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**

**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**



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**

**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**



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

**Exhaust flue**

EAN 4015613486666  
**Code-No. 285.060**





**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**



**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**



**Support ring for small pots**  
 Weight: 0,5 kg  
 EAN 4015613486659  
**Code-No. 285.085**



**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**

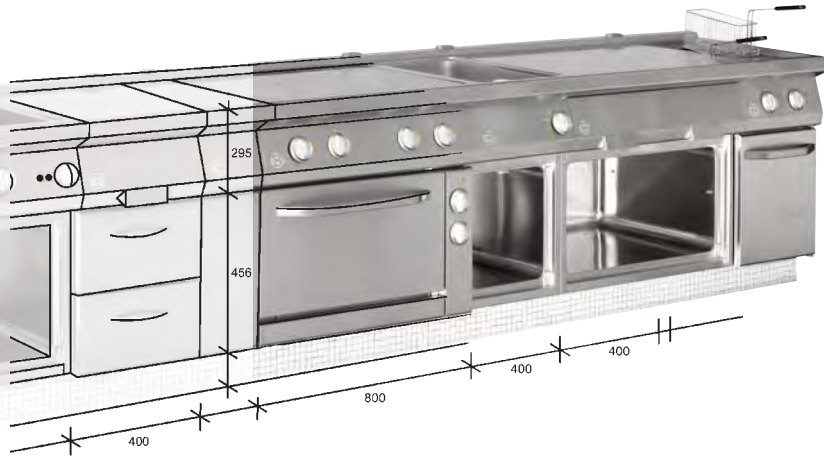


**2 drawers**  
 W 350 x D 600 x H 400 mm  
 Weight: 14 kg  
 EAN 4015613530642  
**Code-No. 284.401**



**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**

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?

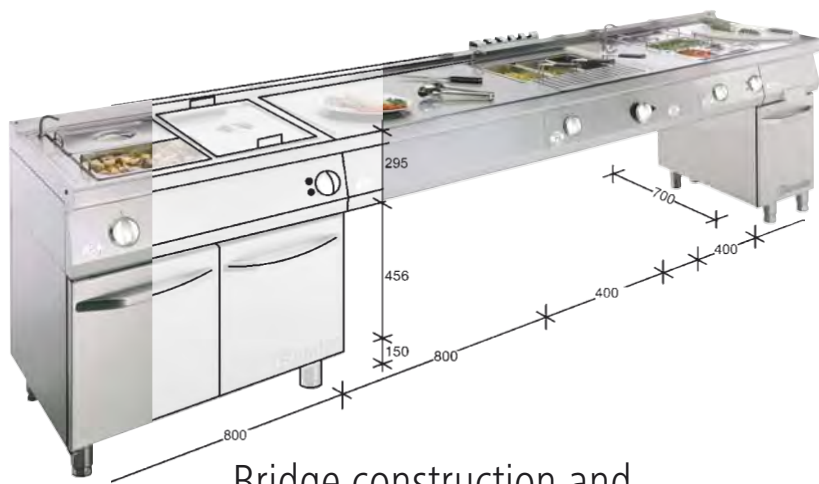
Then the Bartscher 700 series base frame product range is just right for you. The individual devices can be combined optimally in the customer's base frame construction.

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

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**



**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**



**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**



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

**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**



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**

**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**

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**



**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**



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**



**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**



**Sliding grid made of CNS**

Suitable for 2 cooking zones  
in a row

EAN 4015613520421

**Code-No. 295.086**

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**

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

**for flue**

EAN 4015613486666

**Code-No. 285.060**

**for hood**

EAN 4015613489094

**Code-No. 295.2700**



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**



**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**



**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**



**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**



**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**



**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**



**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**





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**

**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**

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**

**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**



- ✓ 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**

**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**



 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**



**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**





**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**



**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**



**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**



**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**



**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**



**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**



Devices are preset  
to natural gas H





**Substitute basket small**

130 x 280 x 145 mm  
EAN 4015613490281

Code-No. 049.028

**Substitute basket large**

270 x 280 x 145 mm  
EAN 4015613490274

Code-No. 049.027

**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



**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



**Substitute basket small**

130 x 280 x 130 mm  
EAN 4015613490250

Code-No. 049.025

**Substitute basket large**

270 x 280 x 130 mm  
EAN 4015613490267

Code-No. 049.026

**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



**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

**Installation admissible only in combination with exhaust fumes flue.**

**for flue**

EAN 4015613486673  
Code-No. 285.061

**for hood**

EAN 4015613489100  
Code-No. 295.2710



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**



✓ 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**



 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**

**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**

**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**



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

**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

**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

**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



Filling volume lava rock 13 kg

**Lava rock, 7 kg bag**

EAN 4015613182049  
 Code-No. 100.611



**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



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**



**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**



**Support ring for small pots**

Weight: 0,5 kg

EAN 4015613486734

|| **Code-No. 296.085**



**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**



**2 drawers**

W 360 x D 800 x H 370 mm

Weight: 22 kg

EAN 4015613486741

|| **Code-No. 296.400**



**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**



**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**

**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**

**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**

**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**



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**

**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**

**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**

**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**

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

**Exhaust flue**  
 EAN 4015613489094  
**Code-No. 295.2700**





### 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**

#### 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**



### 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**

#### 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**



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.
PM 9 IG100A	900x900x900	160	100	21 kW	280.0111
PM 9 IG150A	900x900x900	175	150	21 kW	280.0121
PM 1 IG300A	1150x1300x900	320	300	8 kW	280.0141
PM 1 IG500A	1150x1300x1030	370	500	58 kW	280.0151

## Electric boiling kettle, indirect heating

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

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**

**Substitute basket for Pasta-Station**  
Basket size: 65 x 185 x 130 mm  
EAN 4015613489964  
|| **Code-No. 032250**



**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**

**Substitute basket for pasta cooker**  
Basket size 100 x 280 x 115 mm  
EAN 4015613490298  
|| **Code-No. 049029**



**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**

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**

**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**



**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**

**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**



✓ 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**

**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**



**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**

**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**

**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**



- ✓ 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**

### 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**

### Basket storage for electric pastries deep fat fryer 101.412

W 700 x D 380 mm  
 EAN 4015613122403  
**Code-No. 101.402**

### Basket storage for gas pastries deep fat fryer 101.4113

W 700 x D 380 mm  
 EAN 4015613394176  
**Code-No. 101.404**

### Substitute basket for electric pastries deep fat fryer 101.412

EAN 4015613387765  
**Code-No. 02103013**

### Substitute basket for gas pastries deep fat fryer 101.4113

EAN 4015613386737  
**Code-No. 02104577**



### 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**



### Basket storage for electric pastries deep fat fryer 101.413

W 1100 x D 370 mm  
 EAN 4015613122953  
**Code-No. 101.607**

### Substitute basket for electric pastries deep fat fryer 101.413

EAN 4015613312408  
**Code-No. 02106619**

### 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**



### Substitute basket

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

### 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**



### Basket storage, suspension right

EAN 4015613405087  
**Code-No. 101.565**

### Substitute basket

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



### 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**

### 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**



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**



# Table-Top Grills

+371 29715570



## 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. 106.203**

## 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**

## 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**

## 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**

## Base unit for table-top grill small

Weight: 4 kg  
 EAN 4015613527574  
**Code-No. 106.201**



## 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**



## 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**



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**



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**



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**

### Lava rock

7 kg bag  
EAN 4015613182049  
**Code-No. 100.611**



### 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**



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**

### Round bar grid for fish

Stainless steel  
EAN 4015613488578  
| **Code-No. 200.6480**

✓ 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**

### Round bar grid for fish

Stainless steel  
Weight: 5,5 kg  
EAN 4015613527796  
| **Code-No. 285.099**



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**

### 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**



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**

(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**



### 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**



### 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**



✓ 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**



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



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



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



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



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



**Lid**  
EAN 4015613157771  
| **Code-No. 699.101**

**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**



**Lid**  
EAN 4015613157795  
| **Code-No. 699.201**

**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**



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



### 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

### Aluminum tray

EAN 4015613425221

Code-No. A042.522

### Grill grid

EAN 4015613311678

Code-No. 030.048.018

✓ 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**

### Grill grid

EAN 4015613311678  
**Code-No. 030.048.018**



✓ 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**



✓ 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**



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**

**GN 1/2 tray**

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

**GN 1/2 grid**

W 325 x D 265 mm  
 EAN 4015613361604  
**Code-No. 010.077.101.02**



**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**

✓ 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**

**GN 2/3 tray**

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

**GN 2/3 grid**

W 354 x D 325 mm  
 EAN 4015613332123  
**Code-No. 133.212**



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**



**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**



✓ 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**



**Aluminum tray**

W 330 x D 460 mm  
 EAN 4015613528946  
**Code-No. 052894**

**Grill grid**

W 330 x D 460 mm  
 EAN 4015613528953  
**Code-No. 052895**



**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**

**GN 2/3 tray**

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

**GN 2/3 grid**

W 354 x D 325 mm  
 EAN 4015613332123  
**Code-No. 133.212**



**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**



## 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**



✓ 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**



✓ 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**







## 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**



✓ 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.  
 Interior lighting  
 with humidity, for water connection 3/4"  
 Double glazed door  
 Weight: 40 kg  
 EAN 4015613526492  
**Code-No. 106.889**



✓ 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**



**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**



**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**



**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**



Baking trays for convection ovens  
pages 76 and 77



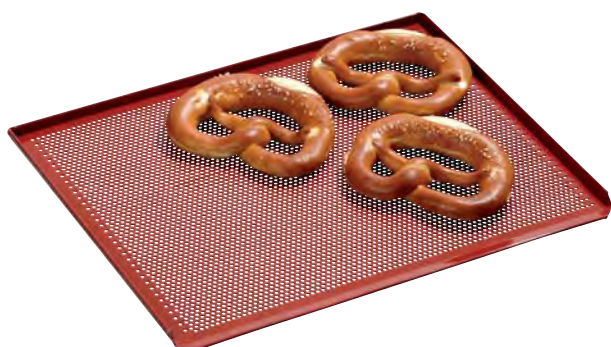
**Baking tray  
with 4 side rim, 1,5 mm thick**  
Stainless steel  
W 433 x D 333 x H 10 mm  
Weight: 0,48 kg  
EAN 4015613505862  
| Code-No. 100.312



**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



**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



**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



**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

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



**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



**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



**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



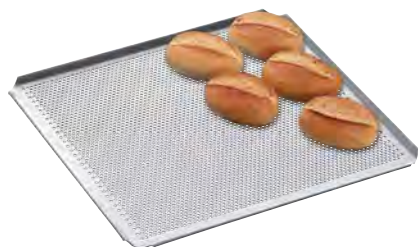
**1 pair of oven gloves / safety gloves**

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

Length	EAN	Code-No.
32 cm	4015613367507	A500.499
38 cm	4015613367613	A500.500
44 cm	4015613367514	A500.498

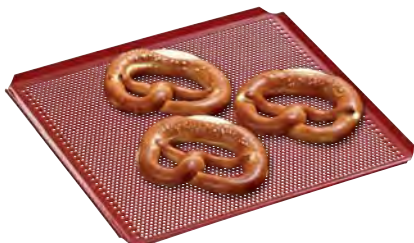


✓ washable at 40°



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**

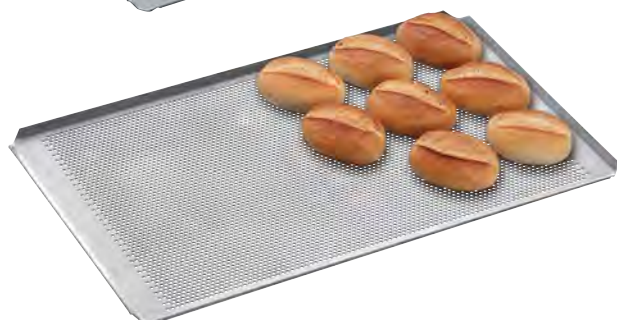


**Perforated tray with a silicone coating, GN 2/3,**  
**punch hole Ø 3 mm with 4 inclined edges, 1,5 mm thick**  
 Aluminium, W 354 x D 325 mm  
 Weight: 0,38 kg  
 EAN 4015613524146  
**Code-No. 100.415**



Baking trays GN 1/1

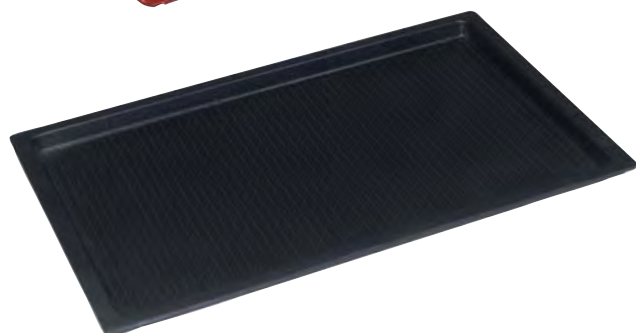
**Baking tray GN 1/1**  
**with 4 inclined edges, 1,5 mm thick**  
 Aluminium  
 W 530 x D 325 mm  
 Weight: 0,72 kg  
 EAN 4015613521794  
**Code-No. 100.402**



**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**



**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**



**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**



## 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



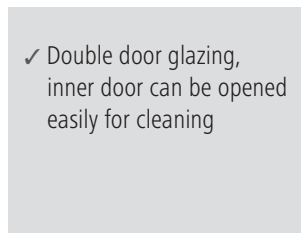
✓ Core temperature sensor



✓ Pivotal rear wall for easy cleaning



✓ Removable support rails

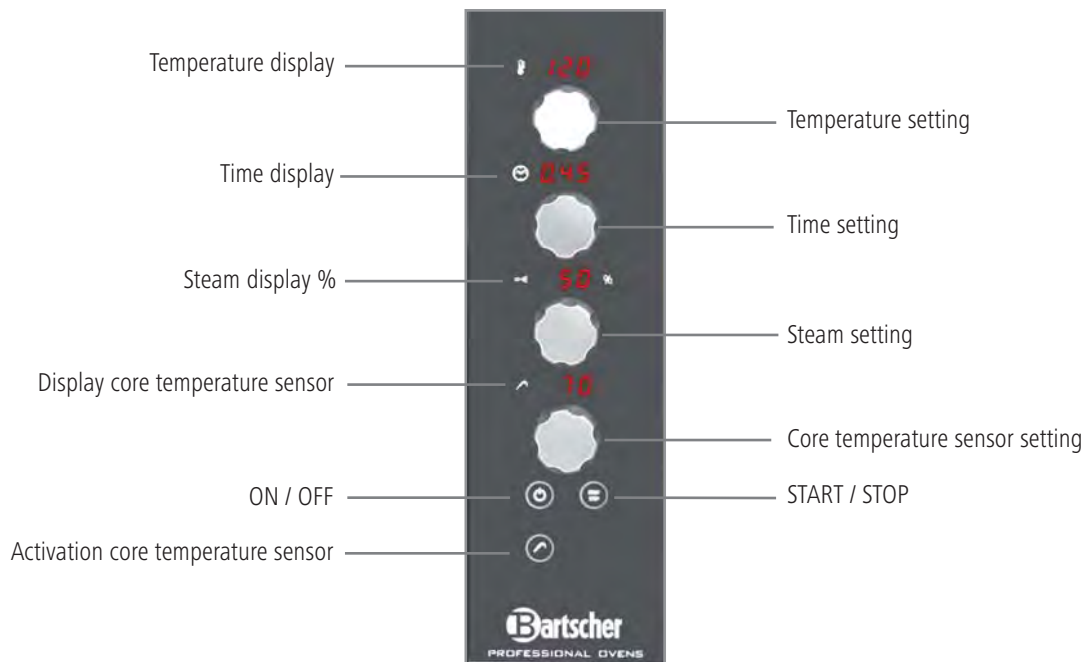


✓ Double door glazing, inner door can be opened easily for cleaning



## 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  
**I Code-No. 116.812**

✓ 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**

## 1 pair of guiding rails for use with 600x400 trays

Weight: 4 kg  
EAN 4015613538723  
**Code-No. 053872**

✓ 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**

## 1 pair of guiding rails for use with 600x400 trays

Weight: 5 kg  
EAN 4015613538747  
**Code-No. 053874**



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**



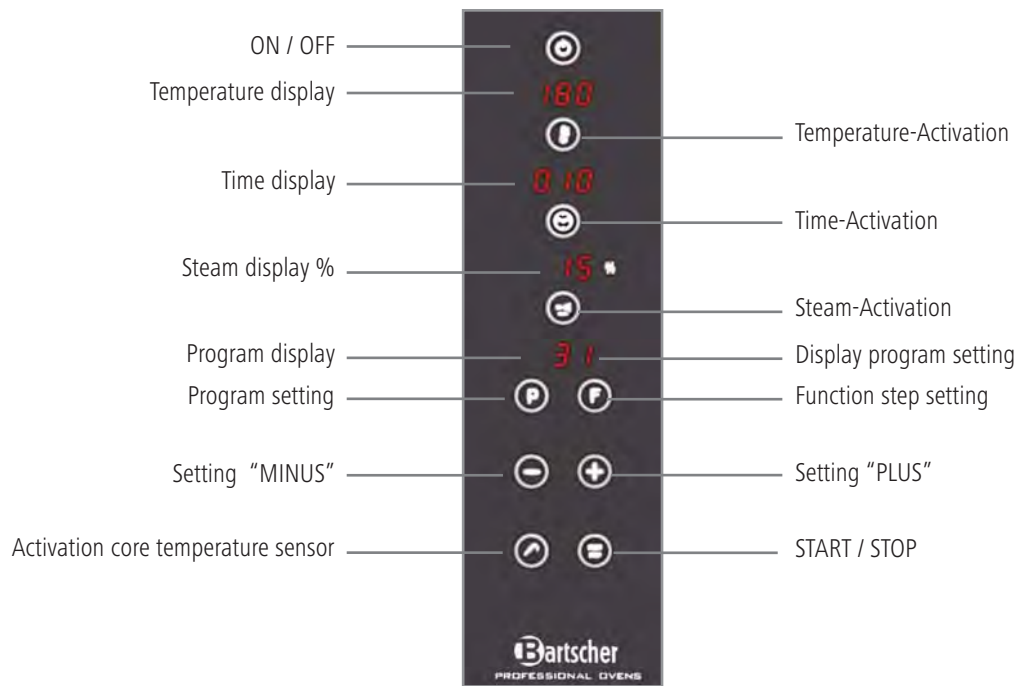
✓ From a water hardness of 7° we strongly recommend  
an upstream use of a water softener as well as a water  
pressure of 3 bar maximum.





## Combi steamers Comfort Steam

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



### 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**

✓ Delivery includes 2 grids, 2 baking trays

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**



**1 pair of guiding rails  
for use with 600x400 trays**

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

✓ 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**



**1 pair of guiding rails  
for use with 600x400 trays**

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

**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**



✓ 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 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



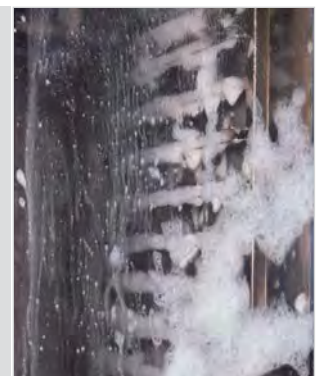
- ✓ Core temperature sensor

- ✓ 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

<b>Service functions</b> ► <b>Cleaning</b> Descaling Date and Time Parameters Backlight System info Language	✓ Service operating panel
---	---------------------------



### 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

### 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

✓ 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

### 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



### 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



### Insert for base unit

Stainless steel  
Capacity: 6 x 1/1 GN  
Weight: 5 kg  
EAN 4015613527291

Code-No. 115.066

# Low-temperature cooker +371 29715570



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**



✓ 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**

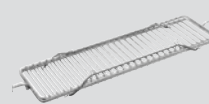


**Electric chicken grill P8N**  
 CNS 18/10  
 2 spits for 8 chickens  
 Power: 3,5 kW / 230 V  
 W 880 x D 430 x H 530 mm  
 Weight: 41 kg  
 EAN 4015613505381  
**Code-No. 215.036**



**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**

## 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	014080115	014080116
215.036	004040538	215.078	215.081
215.037	004040538	215.078	215.081



## 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**



**Pizza shovel**

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

**Pizza cutter**

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



**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**



**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**



## 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**



- ✓ 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**



## 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**





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**

**Base unit NT 500N**

W 760 x D 610 x H 900 mm  
 Weight: 14,6 kg  
 EAN 4015613509341  
**Code-No. 200.312**



**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**

**Base unit NT 500N**

W 760 x D 610 x H 900 mm  
 Weight: 14,6 kg  
 EAN 4015613509341  
**Code-No. 200.312**



**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 890 x D 810 x H 440 mm  
 Weight: 77 kg  
 EAN 4015613415963  
**Code-No. 200.2087**

**Base unit NT 600N**

W 840 x D 670 x H 900 mm  
 Weight: 15,9 kg  
 EAN 4015613509358  
**Code-No. 200.313**



**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 890 x D 810 x H 770 mm  
 Weight: 125 kg  
 EAN 4015613415987  
**Code-No. 200.2097**

**Base unit NT 600N**

W 840 x D 670 x H 900 mm  
 Weight: 15,9 kg  
 EAN 4015613509358  
**Code-No. 200.313**



## 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 890 x D 810 x H 770 mm  
 Weight: 130 kg  
 EAN 4015613545080  
**Code-No. 200.2099**

## Base unit NT 600N

W 840 x D 670 x H 900 mm  
 Weight: 15,9 kg  
 EAN 4015613509358  
**Code-No. 200.313**



✓ 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**

## Base unit NT 900N

W 1155 x D 665 x H 900 mm  
 Weight: 23,2 kg  
 EAN 4015613509365  
**Code-No. 200.314**



## 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**

## Base unit NT 900N

W 1155 x D 665 x H 900 mm  
 Weight: 23,2 kg  
 EAN 4015613509365  
**Code-No. 200.314**





## 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**

### 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**



## 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**

### 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**

### 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**

### 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**



## 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**

### 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**

### 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**

### 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**





### 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)
- ✓ DBGM (Utility-model) registered design

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**

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



### 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



✓ 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**

**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**

**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**



## 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**



## 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**



## 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**



## 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**





### 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**



### 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**



## 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



### 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





## 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**



### 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**



### 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**



## 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**



## 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**



## 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**





### 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**



#### 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**

#### 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**

✓ 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**

#### 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**



#### 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**



## 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



### 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



✓ 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



### 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







### 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**



#### 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**

✓ Delivered without GN-containers



#### 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**



## 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



### 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



✓ 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





## Multideck Refrigerated Display Case "Rimi"

LED lighting  
 Stainless steel finish  
 Stainless steel front panel, glazed side panels  
 Display area 0,52 m<sup>2</sup>  
 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**



## Multideck Refrigerated Display Case 200L

LED lighting  
 Stainless steel finish  
 Stainless steel front panel, glazed side panels  
 Display area 0,86 m<sup>2</sup>  
 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**



## 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**



\*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**

**Mini-Refrigerator 50 L, black**  
 EAN 4015613416649  
**Code-No. 700.051**



## 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**



## 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**





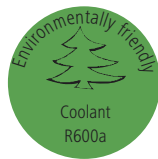
For effective product presentation

- ✓ 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**



### 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**

### Mini Cooler 78L, black

EAN 4015613482286  
**Code-No. 700.177G**



### 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**



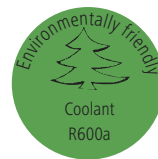
## Mini Cooler 98L

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**



## 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**



## 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**





## 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**

✓ 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**

### 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**

### 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**

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**

✓ 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**

### 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**

### 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**



## 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**

### 1 pair of rails

EAN 4015613556833  
**Code-No. 055683**

### 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**

### GN 2/1 grid

EAN 4015613525600  
**Code-No. 06027010009**



### 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**

### 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**

### 1 pair of rails

EAN 4015613556833  
**Code-No. 055683**  
**Euro 16,-**

### GN 2/1 grid

EAN 4015613525600  
**Code-No. 06027010009**







### Bottle Cooler 280 L

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**

### 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**



### 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 590 x H 1450 mm  
 Weight: 50 kg  
 Including ice cube tray  
 EAN 4015613527659  
**Code-No. 700.340**



### 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**



## 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**



## 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



## 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**



## 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**



## 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**



\*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**



✓ Devices with extra-large storage tank



#### 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**



## 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**



## 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**



✓ 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**





### 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**



#### 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**



#### 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**



#### 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**



## 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**



### 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**





### 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**



#### 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**



## 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**



### 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**







### 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**

### 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**



### 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**



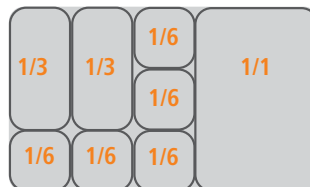
### Ventilated Pizza Saladette Top for 5 GN 1/6

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**



### 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**



### 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**





## 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**



## 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**

## Stainless steel polishing spray

EAN 4015613360195  
| **Code-No. 173.031**



# Pizza Refrigerated Counters



## 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: 233,6 kg  
 EAN 4015613556901  
**Code-No. 110.711**



✓ 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**



✓ 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 kg  
 EAN 4015613556871  
**Code-No. 110.709**



**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**



**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**



### 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**



### 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**



### 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**



### Ventilated refrigerated counter with splashback 50 mm

Weight: 140 kg  
 EAN 4015613556734

**Code-No. 110.703MA**

### 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**

### Ventilated refrigerated counter with splashback 50 mm

Weight: 150 kg  
 EAN 4015613556758

**Code-No. 110.704MA**



**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**



**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**



**Ventilated refrigerated counter with splashback 50 mm**

Weight: 165 kg  
 EAN 4015613556789  
**Code-No. 110.706MA**

**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**



**Ventilated refrigerated counter with splashback 50 mm**

Weight: 180 kg  
 EAN 4015613556802  
**Code-No. 110.707MA**

**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**



**Ventilated refrigerated counter with splashback 50 mm**

Weight: 190 kg  
 EAN 4015613556826  
**Code-No. 110.708MA**



## 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

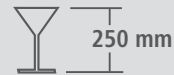
## Basic Line Series GW / DW

### 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**



## Basic Line GW 2350 L, with drain pump

Weight: 29 kg  
 EAN 4015613551388  
**Code-No. 109.351**

### Glasswashers Basic Line series GW 2350

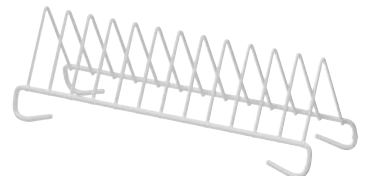
- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ User-Friendly
- ✓ Easy to maintain

## 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**

**Insert for saucers**  
 Weight: 0,2 kg  
 EAN 4015613432014  
**Code-No. 110.317**



**Standard basket for glasses**  
 W 350 x D 350 x H 170 mm  
 Weight: 1,5 kg  
 EAN 4015613461717  
**Code-No. 0983063**

**Cutlery cylinder**  
 Ø 107 mm, H 119 mm  
 Weight: 0,1 kg  
 EAN 4015613432021  
**Code-No. 110.318**







### 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**

### 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**



- ✓ 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



## Basic Line DW 4500 L, with drain pump

Weight: 56 kg  
EAN 4015613551425  
Code-No. 109.761

### 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



Assembly fee for dose pumps, code no. 099996 Euro 90,- 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

## Deltamat TF 350 LP, with drain pump

Weight: 32,5 kg

EAN 4015613447520

Code-No. 110.521

## Deltamat TF 350 W, with water softener

Weight: 35 kg

EAN 4015613447537

Code-No. 110.522



## 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

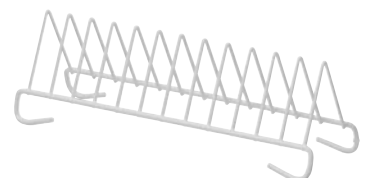
Code-No. 110.312

### Insert for saucers

Weight: 0,2 kg

EAN 4015613432014

Code-No. 110.317



### Standard basket for glasses

W 350 x D 350 x H 170 mm

Weight: 1,5 kg

EAN 4015613461717

Code-No. 0983063

### Cutlery cylinder

Ø 107 mm, H 119 mm

Weight: 0,1 kg

EAN 4015613432021

Code-No. 110.318



**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

**Deltamat TF 401 H, with water softener**

Weight: 47 kg

EAN 4015613468532

| Code-No. 110.606

**Deltamat TF 401 HP, with water softener and drain pump**

Weight: 48 kg

EAN 4015613468549

| Code-No. 110.607

## 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

**Basket for glasses, 4-piece**

W 400 x D 400 x H 210 mm

Weight: 2,1 kg

EAN 4015613468327

| Code-No. 109.327

**Basket for plates**

W 400 x D 400 x H 210 mm

Weight: 1,6 kg

EAN 4015613468310

| Code-No. 109.326

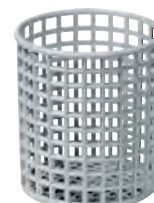
**Cutlery cylinder**

Ø 107 mm, H 119 mm

Weight: 0,1 kg

EAN 4015613432021

| Code-No. 110.318





## 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

## Deltamat TFG 7420eco, with drain pump and water softener

Weight: 43 kg  
EAN 4015613536385  
Code-No. 110.653

## 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

## 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



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**



### 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**

### 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**

### 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**



### Reconditioned/exchange/replacement cartridge for 109.852

Weight: 19 kg  
EAN 4015613420608  
| **Code-No. 042060**

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**

✓ 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**



### Reconditioned/exchange/replacement cartridge for 109.853

Weight: 18 kg  
EAN 4015613482316  
| **Code-No. 0018006**

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



## 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

## Dish-Washing Detergent

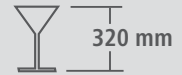
### Main washing run dispenser pump for detergent

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



Assembly fee for dose pumps, code no. 099996 Euro 90,- net





### 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

### Dishwasher Deltamat TF 515 LP, with drain pump

Weight: 58 kg

EAN 4015613447452

Code-No. 110.560

### Dishwasher Deltamat TF 515 W, with water softener

Weight: 58 kg

EAN 4015613447469

Code-No. 110.570

### Dishwasher Deltamat TF 515 LPW, with drain pump and water softener

Weight: 59,5 kg

EAN 4015613448046

Code-No. 110.580

### Dishwashers Deltamat, series TF 515

- ✓ Door double walled
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain



### 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

Assembly fee for dose pumps, code no. 099996 Euro 90,- 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

## Dishwasher Deltamat TF 525 LP, with drain pump

Weight: 64,5 kg

EAN 4015613447483

Code-No. 111.560

## Dishwasher Deltamat TF 525 W, with water softener

Weight: 64,5 kg

EAN 4015613447490

Code-No. 111.555

## Dishwasher Deltamat TF 525 LPW, with drain pump and water softener

Weight: 65,5 kg

EAN 4015613447506

Code-No. 111.565



### Dishwashers Deltamat, series TF 525

- ✓ Double walled
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

## 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



Assembly fee for dose pumps, code no. 099996 Euro 90,- net



## 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

### Dishwashers Deltamat, series TF 641

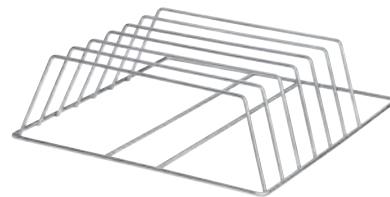
- ✓ Suitable for baking trays, trays, plates etc. up to 600 x 400 mm in size
- ✓ Double walled
- ✓ Hot water connection recommendable up to 55°C
- ✓ Easy to clean
- ✓ Robust and reliable
- ✓ User-Friendly
- ✓ Easy to maintain

## Dishwasher Deltamat TF 641 LP, with drain pump

Weight: 69 kg

EAN 4015613544403

Code-No. 109.633



## Basket for taking trays up to 600 x 400 mm in size

Weight: 1,5 kg

EAN 4015613487069

Code-No. 109.329



## Dishwasher base

### Dishwasher base

Capacity 2 baskets

W 605 x D 570 x H 450 mm

Weight: 6,8 kg

EAN 4015613509389

Code-No. 109.689



## 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



## Deltamat TF 7500eco, with drain pump and water softener

Weight: 68,5 kg

EAN 4015613527642

Code-No 110.661

### 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





### 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

**I Code-No. 109.142**



## Pass-Through Dishwasher DS 1001

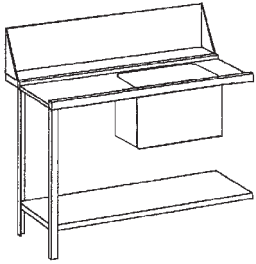
CE	marked
Size	W 760 x D 840 x H 1510/max. 1969 mm
Model	CNS 18/10
Feet height	adjustable 30 mm
Capacity h	24 to 60 baskets
Rinse aid metering pump	yes
Door contact switch	yes
Dry operation protection	yes
Total power	9,1 kW / 3 NAC 380-400 V
Tank heating	2,5 kW
Boiler heating	8,0 kW
Wash cycle	60/110/150 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

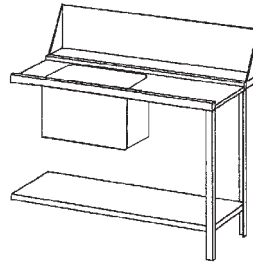
EAN 4015613368689

Code-No. 109.143

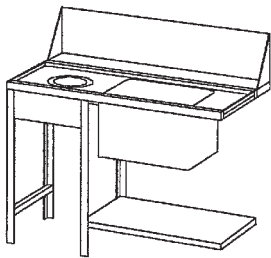
# Accessories Pass-Through Dishwashers



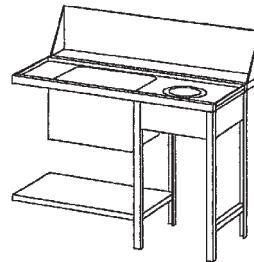
**Pre-clearing table, left**  
with splashback, height 100 mm  
sink right  
W 1200 x D 720 x H 850 mm  
Weight: 19 kg  
EAN 4015613370675  
| **Code-No. 109.770**



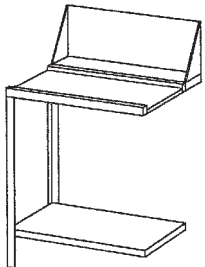
**Pre-clearing table, right**  
with splashback, height 100 mm  
sink left  
W 1200 x D 720 x H 850 mm  
Weight: 19 kg  
EAN 4015613371849  
| **Code-No. 109.771**



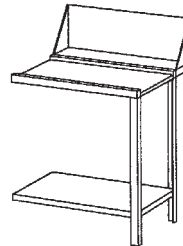
**Pre-clearing table, left**  
with waste hole,  
with splashback, height 100 mm  
sink right  
W 1200 x D 720 x H 850 mm  
Weight: 21 kg  
EAN 4015613371856  
| **Code-No. 109.772**



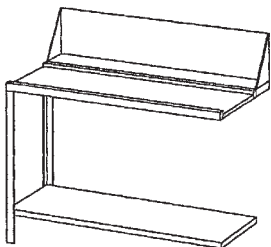
**Pre-clearing table, right**  
with waste hole,  
with splashback, height 100 mm  
sink left  
W 1200 x D 720 x H 850 mm  
Weight: 21 kg  
EAN 4015613371863  
| **Code-No. 109.773**



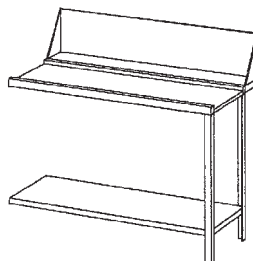
**Entry/Exit table, left**  
with splashback, height 100 mm  
W 700 x D 720 x H 850 mm  
Weight: 15 kg  
EAN 4015613371870  
| **Code-No. 109.775**



**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**



**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**



**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**

✓ Customized designs deliverable on request

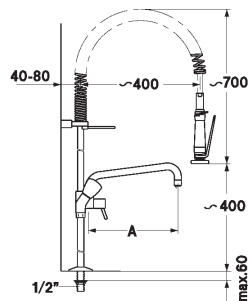
## Professional fittings

- ✓ 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

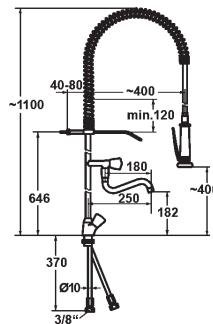
|| Code-No. 400.115



### 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

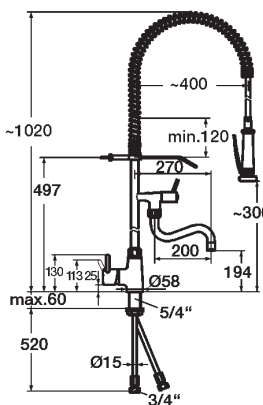
|| Code-No. 400.112



### 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





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



**Cutlery basket**  
Basket size 500 x 500 mm  
Basket height 100 mm  
EAN 4015613431222  
| Code-No. 5202



**Plates basket**  
Basket size 500 x 500 mm  
Basket height 100 mm  
EAN 4015613431437  
| Code-No. 5203



**Cups basket**  
Basket size 500 x 500 mm  
Basket compartments 116 x 116 mm  
Basket height 100 mm  
EAN 4015613431741  
| Code-No. 5116



**Tray basket**  
Basket size 500 x 500 mm  
Basket height 100 mm  
EAN 4015613431239  
| Code-No. 5204



**Cutlery basket,  
8 compartments**  
Basket size 430 x 210 mm  
Basket height 155 mm  
EAN 4015613431444  
| Code-No. 5205



### 9 compartments

Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.
149 x 149	100	83	5209
149 x 149	140	123	5211
149 x 149	180	160	5212
149 x 149	240	200	5213
149 x 149	260	238	5214
149 x 149	300	276	5215

## 16 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.
111 x 111	100	83	5216
111 x 111	140	123	5218
111 x 111	180	160	5219
111 x 111	240	200	5220
111 x 111	260	238	5221
111 x 111	300	276	5222

## 25 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.
89 x 89	100	83	5225
89 x 89	140	123	5227
89 x 89	180	160	5228
89 x 89	240	200	5229
89 x 89	260	238	5230
89 x 89	300	276	5231

## 36 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.	Euro
73 x 73	100	83	5236	
73 x 73	140	123	5238	
73 x 73	180	160	5239	
73 x 73	240	200	5240	
73 x 73	260	238	5241	
73 x 73	300	276	5242	

## 49 compartments



Comp. size (mm)	Total height (mm)	Inner height (mm)	Code-No.
62 x 62	100	83	5249
62 x 62	140	123	5251
62 x 62	180	160	5252
62 x 62	240	200	5253
62 x 62	260	238	5254
62 x 62	300	276	5255

## Compartments - coloured



Comp.	Colour	Code-No.
9	blue	5261
16	dark blue	5262
25	red	5263
36	lilac	5260
49	green	5264



**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**

**1 set replacement brushes for glass polisher**

5 cloths for polishing heads made of microfibre  
Weight: 0,5 kg  
EAN 4015613458526  
**Code-No. 01094701**



**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**



- ✓ 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

### Granulate, 5 kg bag

EAN 4015613440699

Code-No. 109.441



### 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

### Granulate, 7 kg bag

EAN 4015613417493

Code-No. 109.440



## 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 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**  
**Code-No. A500.400 - 24 Piece**  
**Code-No. A500.400 - 48 Piece**

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**

### 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**



### 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**



### Cutlery cylinder

White plastic  
Ø 115 mm, height 145 mm  
EAN 4016098102744  
**Code-No. A500.382**  
**over 100 pcs. A500.382**

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**



### Cutlery cylinder

Chrome nickel steel  
Ø 115 mm, height 145 mm  
EAN 4015613397177  
**Code-No. A500.385**  
**over 24 pcs. A500.385**

## 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**



## 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.
600	355	603.001
800	355	603.002
1000	355	603.003
1200	355	603.004
1400	355	603.005
1600	355	603.006
1800	355	603.007
2000	355	603.008



**1 pair of adjusting rails**  
 length 530 mm  
**Code-No. 600.061**

**1 pair of consoles**  
**Code-No. 600.601**

**Plate shelves** made of stainless steel  
 angle profile reinforced



**W 800 x D 200 mm**  
 EAN 4015613432069  
**Code-No. 362.080**

**W 1000 x D 200 mm**  
 EAN 4015613432083  
**Code-No. 362.100**

**W 1200 x D 200 mm**  
 EAN 4015613432090  
**Code-No. 362.120**

**W 1400 x D 200 mm**  
 EAN 4015613432106  
**Code-No. 362.140**

**W 800 x D 300 mm**  
 EAN 4015613432113  
**Code-No. 363.080**

**W 1000 x D 300 mm**  
 EAN 4015613432137  
**Code-No. 363.100**

**W 1200 x D 300 mm**  
 EAN 4015613432144  
**Code-No. 363.120**

**W 1400 x D 300 mm**  
 EAN 4015613432151  
**Code-No. 363.140**

**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**

**W 1200 x D 200 mm**  
**for 6 GN 1/6**  
 EAN 4015613507415  
**Code-No. 388.120**

**W 1000 x D 200 mm**  
**for 5 GN 1/6**  
 EAN 4015613507408  
**Code-No. 388.100**

**W 1400 x D 200 mm**  
**for 7 GN 1/6**  
 EAN 4015613507422  
**Code-No. 388.140**



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**



### 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.
800	314.080
1000	314.100
1200	314.120
1400	314.140
1600	314.160
1800	314.180
2000	314.200



### 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.
800	324.080
1000	324.100
1200	324.120
1400	324.140
1600	324.160
1800	324.180
2000	324.200



### 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.
800	0,5	113.085
1000	0,5	113.105
1200	1,0	113.125
1400	1,0	113.145
1600	1,0	113.165
1800	1,5	113.185
2000	1,5	113.205

# Stainless Steel Units

## Wall cabinets, open

Stainless steel, Scotch-Brite polish  
intermediate shelf, height-adjustable  
depth 400 mm, height 650 mm

W (mm)	Code-No.
1000	313.104
1200	313.124
1400	313.144
1600	313.164
1800	313.184
2000	313.204



## 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.
1200	314.124
1400	314.144
1600	314.164
1800	314.184



## 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.
1000	316.107
1200	316.127
1400	316.147
1600	316.167
1800	316.187

1 set swivel castors  
4 swivel castors (2 with brakes)

Code-No. 308.241



## Work tables with splashback 100 mm,

with intermediate shelf  
depth 700 mm, height 850-900 mm

W (mm)	Code-No.
1000	317.107
1200	317.127
1400	317.147
1600	317.167
1800	317.187







**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**



**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**



**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**



**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**

**Work table**

W 1200 x D 700 x H 860-900 mm  
Weight: 25,1 kg  
EAN 4015613432038

|| **Code-No. 601.712**

## 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**

## 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**

## 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**

## 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**

#### 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**

#### 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**



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.
1000	303.106
1100	303.116
1200	303.126
1300	303.136
1400	303.146
1500	303.156
1600	303.166
1800	303.186
2000	303.206

#### Depth 700 mm

W (mm)	Code-No.
1000	303.107
1100	303.117
1200	303.127
1300	303.137
1400	303.147
1500	303.157
1600	303.167
1800	303.187
2000	303.207

### Work table with splashback, with intermediate shelf



#### Depth 600 mm

W (mm)	Code-No.
1000	304.106
1100	304.116
1200	304.126
1300	304.136
1400	304.146
1500	304.156
1600	304.166
1800	304.186
2000	304.206

#### Depth 700 mm

W (mm)	Code-No.
1000	304.107
1100	304.117
1200	304.127
1300	304.137
1400	304.147
1500	304.157
1600	304.167
1800	304.187
2000	304.207

#### 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

#### Drawers block 3 x 1/1 GN

Code-No. 305.306

✓ 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.

1000 333.107

1200 333.127

1500 333.157

1800 333.187

2000 333.207

### Depth 700 mm with splashback

W (mm) Code-No.

1000 334.107

1200 334.127

1500 334.157

1800 334.187

2000 334.207



## Heated cupboard with sliding doors and intermediate shelf

### Depth 700 mm without splashback

W (mm) Code-No.

1000 343.107

1200 343.127

1600 343.167

1800 343.187

2000 343.207

### Depth 700 mm with splashback

W (mm) Code-No.

1000 344.107

1200 344.127

1600 344.167

1800 344.187

2000 344.207



## 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.

800 600 366.080

1000 700 367.100

### with 2 sliding doors

W (mm) D (mm) Code-No.

1200 600 396.120

1400 600 396.140

1600 600 396.160

1400 700 397.140

1600 700 397.160



✓ 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 405613529257

|| Code-No. 401.619

### 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: 8,65 kg  
 EAN 405613529257

|| Code-No. 401.618

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

drip off surface left  
 || Code-No. 306.420

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

drip off surface left  
 || Code-No. 306.430



### 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

drip off surface left  
 || Code-No. 306.400

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

drip off surface left  
 || Code-No. 306.410

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

drip off surface left  
Code-No. 306.440



### 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

drip off surface left  
Code-No. 306.450



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

drip off surface left  
Code-No. 306.460





### 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

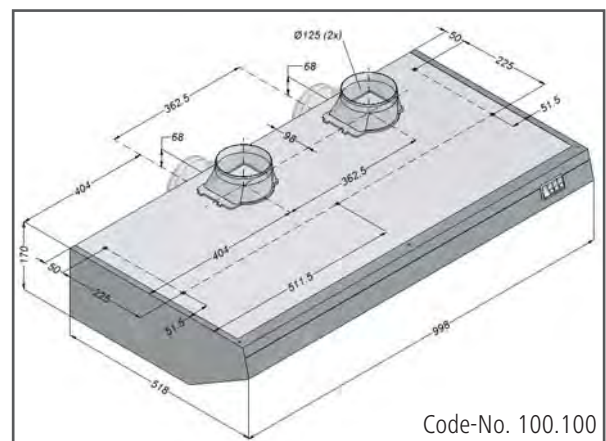
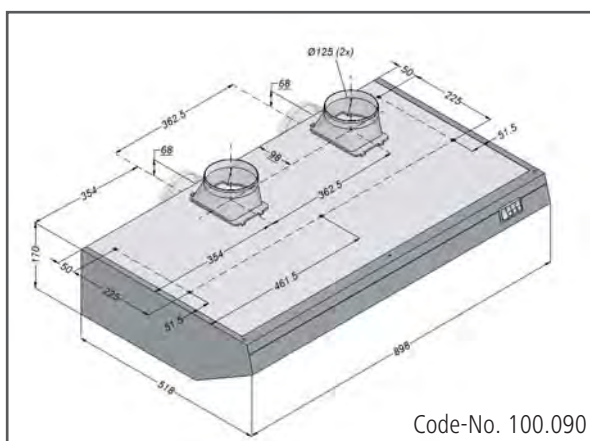
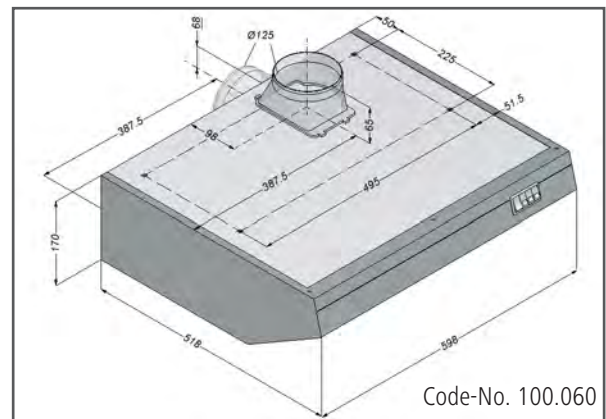
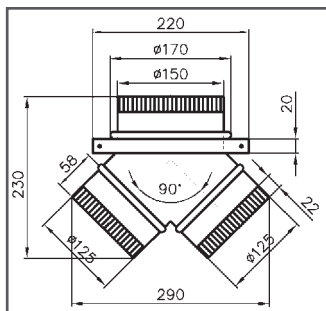


W x D x H mm	Number of fan motor and exhaust outlets	kW	(m³/h)	Code-No.
600 x 520 x 170	1	0,08	350	100.060
900 x 520 x 170	2	0,16	700	100.090
1000 x 520 x 170	2	0,16	700	100.100

**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





## 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)

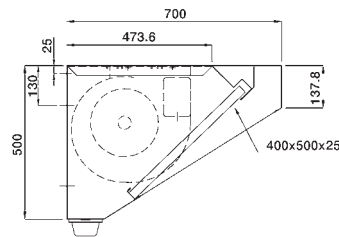
W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m <sup>3</sup> /h)	Cut-out for motor (squared)	Weight (kg)	Code-No.
1300	2	1 x 18 W	3800	1 (30x26)	38	244.130
1400	2	1 x 36 W	3800	1 (30x26)	41	244.140
1500	2	1 x 36 W	3800	1 (30x26)	43	244.150
1600	2	1 x 36 W	3800	1 (30x26)	45	244.160
1700	2	1 x 36 W	3800	1 (30x26)	47	244.170
1800	2	1 x 36 W	3800	1 (30x26)	50	244.180
2000	4	2 x 18 W	3800	1 (30x26)	52	244.200



**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.
1000	2	1 x 18 W	26	245.100
1200	2	1 x 18 W	30	245.120
1400	2	1 x 36 W	34	245.140
1600	2	1 x 36 W	37	245.160
1800	2	1 x 36 W	40,5	245.180
2000	4	2 x 18 W	44	245.200



Further sizes on request

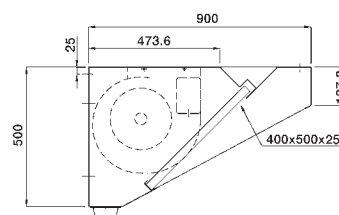
### Wall-mounted hoods Series 900 with motor (550 W)

W (mm)	Filter	Light (Quantity + Watt)	Capacity motor (m <sup>3</sup> /h)	Cut-out for motor (squared)	Weight (kg)	Code-No.
1300	2	1 x 18 W	3800	1 (30x26)	41	246.130
1400	2	1 x 36 W	3800	1 (30x26)	43	246.140
1500	2	1 x 36 W	3800	1 (30x26)	45	246.150
1600	2	1 x 36 W	3800	1 (30x26)	47	246.160
1700	2	1 x 36 W	3800	1 (30x26)	49	246.170
1800	2	1 x 36 W	3800	1 (30x26)	51	246.180
2000	4	2 x 18 W	3800	1 (30x26)	54	246.200
2200	4	2 x 18 W	3800	1 (30x26)	57,5	246.220

**Wall-mounted hoods Series 1100 on request**

### Wall-mounted hoods Series 900 without motor

W (mm)	Filter	Light (Quantity + Watt)	Weight (kg)	Code-No.
1000	2	1 x 18 W	26	247.100
1200	2	1 x 18 W	33	247.120
1400	2	1 x 36 W	36	247.140
1600	2	1 x 36 W	39	247.160
1800	2	1 x 36 W	42,5	247.180
2000	4	2 x 18 W	46	247.200
2200	4	2 x 18 W	49	247.220



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**



#### Substitute basket

Weight: 0,24 kg  
EAN 4015613448282  
| **Code-No. 01651038**

### 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**



#### Substitute basket

Weight: 0,24 kg  
EAN 4015613420752  
| **Code-No. A01651121**

### 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**



\*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**

### Substitute basket

Weight: 0,5 kg  
 EAN 4015613426372  
**Code-No. A040454**



### 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**



### 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**

✓ 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**



### Substitute basket

Weight: 0,5 kg  
 EAN 4015613426396  
**Code-No. A040456**

## 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**



## 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**

## Substitute filter

Weight: 0,1 kg  
 EAN 4016098100979  
**Code-No. A101.901**



\*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**

### Substitute basket

W 150 x D 320 x H 120 mm  
 Weight: 1,0 kg  
 EAN 4015613527000  
**Code-No. 165.515**



### 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**

### Substitute basket

Weight: 0,25 kg  
 EAN 4015613506791  
**Code-No. 016210815**



### 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**



## 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**



## 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**



### Substitute basket

W 300 x D 240 x H 120 mm  
 Weight: 1,5 kg  
 EAN 4015613495798  
**Code-No. 162.905**

### Substitute basket

W 150 x D 240 x H 120 mm  
 Weight: 1,0 kg  
 EAN 4015613536859  
**Code-No. 162.911**

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**





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**

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**

**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**

\*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  
 EAN 4015613419688  
**Code-No. A150.118G**



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  
 EAN 4015613363752  
**Code-No. A150.155**



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.



#### 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.	
26	0,48	A153.026	EAN 4015613408347
30	0,55	A153.030	EAN 4015613408354
34	0,79	A153.034	EAN 4015613408361
38	1,18	A153.038	EAN 4015613408378
43	1,47	A153.043	EAN 4015613408385
46	1,92	A153.046	EAN 4015613408392
55	3,27	A153.055	EAN 4015613408408
60	4,00	A153.060	EAN 4015613408415
65	5,03	A153.065	EAN 4015613408422
70	6,68	A153.070	EAN 4015613408439
80	11,40	A153.080	EAN 4015613408446
90	15,47	A153.090	EAN 4015613408453

Please note our instructions for polished steel pans.



**Paella gas burner, 2 heating circuits**  
for approx. 3 to 25 people

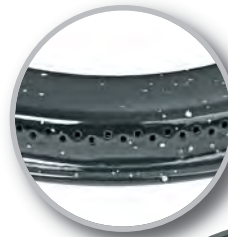
Burner Ø 40 cm, 2 heating circuits separately controllable  
for pans up to max. Ø 60 cm

Power: 9,94 kW (for liquid gas)

Weight: 1,97 kg

EAN 4015613408491

Code-No. A153.140



**Paella gas burner, 3 heating circuits**  
for approx. 3 to 60 people

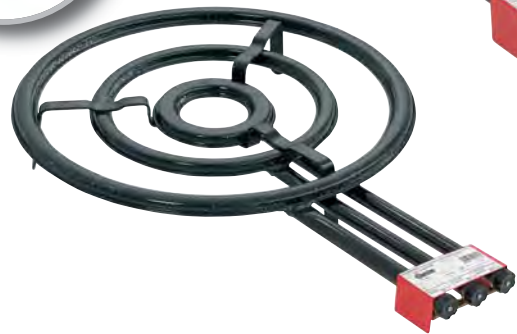
Burner Ø 65 cm, 3 heating circuits separately controllable  
suitable for all pan sizes

Power: 17,0 kW (for liquid gas)

Weight: 4,74 kg

EAN 4015613408484

Code-No. A153.160



**Gas connection kit for commercial use**

for paella gas burners  
suitable for outdoor use

Weight: 1,5 kg

EAN 4015613419015

Code-No. 825.152



**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**

**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**

**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**

\*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**



### 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**





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**

**Electric contact grill**

same as model A150.670, except  
**grill plates plain**  
 EAN 4015613391380  
**Code-No. A150.669**

**Electric contact grill**

same as model A150.670, except  
**grill plate top grooved, bottom plain**  
 EAN 4015613391656  
**Code-No. A150.668**



**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**

**Electric double contact grill,**

same as model A150.671, except  
**grill plates plain**  
 EAN 4015613391397  
**Code-No. A150.672**

**Electric double contact grill,**

same as model A150.671, except  
**grill plates: top grooved, bottom plain**  
 EAN 4015613391403  
**Code-No. A150.673**



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**



**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**





### 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**

### 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**



### 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**

### 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**



### 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**



### 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**

\*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**



### 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**



### 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**

1 x 2000 W  
 1 x 1500 W

\*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**



## Induction cooker IK 30TCS\*

same as model IK 30TC, except  
**Schott Cerane hob**  
 EAN 4015613529097  
**Code-No. 105.932S**

## 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**



## Induction cooker IK 35S\*

same as model IK 35, except  
**Schott Cerane hob**  
 EAN 4015613454269  
**Code-No. 105.835S**

## 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**



\*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



### 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



## 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**

### with 3,5 kW / 230 V

1 coil Ø 230 mm  
EAN 4015613432564

Code-No. **A105.954**

### 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**

### 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**



## 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**

### with 3,5 kW / 230 V

1 coil Ø 260 mm  
Weight: 13,0 kg  
EAN 4015613370194

Code-No. **A105.948**

### with 5 kW / 400 V

1 coil Ø 260 mm  
Weight: 14,0 kg  
EAN 4015613370200

Code-No. **A105.949**

### 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**





### 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**



### 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**



### 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**



### 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**



### Wok pan CNS 18/10

with flat bottom  
 Capacity: 4 litres, Ø 390 mm  
 Weight: 1,85 kg  
 EAN 4015613397351  
**Code-No. A105.963**

\*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**



### 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**

#### with 3,5 kW / 230 V

Weight: 14,5 kg  
 EAN 4015613370286  
**Code-No. A105.936**



### 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**

#### with 7 kW / 400 V

Weight: 16,0 kg  
 EAN 4015613431178  
**Code-No. A105.939**



### Steel wok pan, Ø 360 mm

Weight: 1,5 kg  
 EAN 4015613371313  
**Code-No. A105.960**



### Wok pan CNS 18/10, Ø 380 mm

Weight: 1,8 kg  
 EAN 4015613371320  
**Code-No. A105.961**



**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**



**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**



**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**



**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**



## 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



## 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



## 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



## 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



\*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**



**Transportable 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**

**6 pieces per order**  
**Code-No. A150.421**



**Gas cartridges, 4-pack**  
 Cartridge content: each 227 g Butane

**1 carton, each 7 sets 4-pack**  
 EAN 4015613447438  
**Code-No. A150.4237**



**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**

\*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**



### 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**



### 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**



### 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**



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**

Ø 28 cm, height approx. 4,8 cm

Weight: 1,15 kg

EAN 4015613363691

**Code-No. A150.828**

Ø 30 cm, height approx. 5,2 cm

Weight: 1,26 kg

EAN 4015613363707

**Code-No. A150.830**

### 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**

Ø 28 cm, height approx. 4,8 cm

Weight: 1,20 kg

EAN 4015613432236

**Code-No. A150.928**

Ø 30 cm, height approx. 5,2 cm

Weight: 1,30 kg

EAN 4015613432243

**Code-No. A150.930**

### 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**

### 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**



## 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

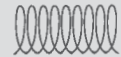
Weight: 6 kg

EAN 4015613417158

Code-No. A130.442



✓ 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





**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**



**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**



**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**



**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**

**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**

Egg insert GN 1/3 see catalogue page 221





## 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**

## 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**



## 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**

## 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**



## Insert pot 3,5 litres

EAN 4015613520698  
|| **Code-No. 609.035**  
|| **Euro 30,-**

## Lid

EAN 4015613520711  
|| **Code-No. 609.135**

## 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**



## Insert pot 6,5 litres

EAN 4015613520704  
|| **Code-No. 609.065**  
|| **Euro 34,-**

## Lid

EAN 4015613520728  
|| **Code-No. 609.165**

## 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**





**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**

✓ 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**



**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**



✓ 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**







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

### Heated display case, 2 levels

W 500 x D 400 x H 415 mm  
Weight: 13,9 kg  
EAN 4015613443485  
| Code-No. A203.094



### 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: 15,5 kg  
EAN 4015613423852  
| Code-No. A203.095



✓ 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.	EAN
760 mm	0,65 kW	4 kg	114.001	4015613451749
920 mm	0,80 kW	5 kg	114.002	4015613452142
1070 mm	0,95 kW	5 kg	114.003	4015613452159
1220 mm	1,10 kW	5 kg	114.005	4015613466538
1370 mm	1,25 kW	6 kg	114.004	4015613452166
1830 mm	1,73 kW	7 kg	114.006	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**



## 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**

## 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**



## 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**

## 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**





### 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**

### Hot-plate unit 8

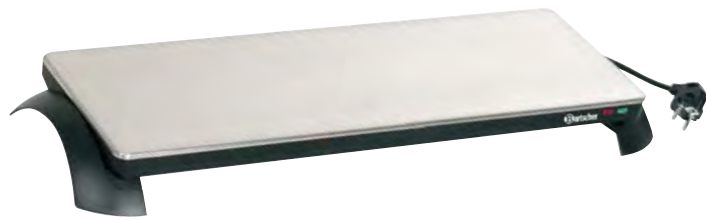
Material: aluminium  
 with 8 hot plates of aluminum  
 Plate size: 280 x 165 mm  
 Power: 1250 W / 230 V  
 W 380 x D 250 x H 447 mm  
 Weight: 22,7 kg  
 EAN 4015613509815  
**Code-No. 120.802**

### Substitute hot-plate

Weight: 1,93 kg  
 EAN 4015613510804  
**Code-No. 120.800**

### 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**



### 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**



### 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**



✓ 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**

### 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**



### 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**



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**



### 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**



✓ 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**



**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**

**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**



**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**



## 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**



## 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**



## 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**



## 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**



\*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**



### 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**



### 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**



## 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**



## 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**



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**







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



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

### 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



### 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



✓ 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

### 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

### 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

### 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



## 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



## 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



## Substitute sickle knife

for electric sausage slicer  
EAN 4015613432335  
Code-No. A0120.572

## 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



## Substitute double sickle knife

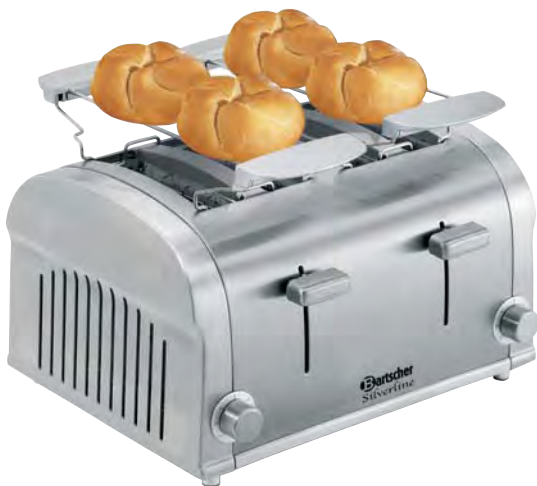
for electric sausage slicer  
EAN 4015613510675  
Code-No. 01205781





#### 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**



#### 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**



#### 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**

\*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**



### 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**



### 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**



### 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**





**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**



**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**



**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**

\*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**

#### Additional grid

EAN 4015613408125  
**Code-No. A040812**  
**Euro 7,-**

#### Baking tray

EAN 4015613408118  
**Code-No. A040811**



### 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**

#### Additional grid

EAN 4015613404110  
**Code-No. A120.701**  
**Euro 12,-**

#### Baking tray

EAN 4015613404127  
**Code-No. A120.702**



### 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**

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



### 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



### 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



### 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

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**



## 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**



## 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**



## 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**



**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.
2/1 GN	650 x 530		20	A120.020
	650 x 530	10,00	40	A120.040
	650 x 530	18,50	65	A120.065
	650 x 530	28,50	100	A120.103
	650 x 530	42,50	150	A120.153
1/1 GN	530 x 325		20	A121.025
	530 x 325	5,00	40	A121.040
	530 x 325	9,00	65	A121.065
	530 x 325	14,00	100	A121.100
	530 x 325	21,00	150	A120.610
	530 x 325	28,00	200	A121.200
2/4 GN	530 x 162		20	A128.020
	530 x 162	2,00	40	A128.040
	530 x 162	3,80	65	A128.065
	530 x 162	6,00	100	A128.100
	530 x 162	9,00	150	A128.150
2/3 GN	354 x 325		20	A125.020
	354 x 325	3,00	40	A125.040
	354 x 325	5,50	65	A125.065
	354 x 325	9,00	100	A125.100
	354 x 325	13,00	150	A125.150
1/2 GN	325 x 265		20	A122.020
	325 x 265	2,00	40	A122.040
	325 x 265	4,00	65	A122.065
	325 x 265	6,50	100	A122.100
	325 x 265	9,50	150	A120.620
1/3 GN	325 x 176		20	A123.020
	325 x 176	1,50	40	A123.040
	325 x 176	2,50	65	A123.065
	325 x 176	4,00	100	A123.100
	325 x 176	5,75	150	A123.150
1/4 GN	265 x 162		20	A124.020
	265 x 162	1,80	65	A124.065
	265 x 162	2,80	100	A124.100
	265 x 162	4,00	150	A120.640
	265 x 162	5,50	200	A124.200
1/6 GN	176 x 162	1,00	65	A126.065
	176 x 162	1,60	100	A126.100
	176 x 162	2,40	150	A120.650
	176 x 162	3,40	200	A126.200
1/9 GN	176 x 108	0,60	65	A129.065
	176 x 108	1,00	100	A129.100

Intermediate bar, 325 mm  
Code-No. A120.601

Intermediate bar, 530 mm  
Code-No. A120.602

# Gastronorm Containers

according to EN 631 made of CNS 18/10  
Top Line

## Perforated model



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.
1/1 GN	530 x 325	9,00	60	A101.065
	530 x 325	14,00	100	A101.100
	530 x 325	21,00	150	A101.150
2/3 GN	354 x 325	5,50	65	A103.065
	354 x 325	9,00	100	A103.100
	354 x 325	13,00	150	A103.150
1/2 GN	325 x 265	4,00	60	A102.065
	325 x 265	6,50	100	A102.100
	325 x 265	9,50	150	A102.150

Intermediate bar, 325 mm  
Code-No. A120.601

Intermediate bar, 530 mm  
Code-No. A120.602



### Lid

Size	Code-No.
1/1 GN	A120.615
2/3 GN	A120.634
1/2 GN	A120.625
1/3 GN	A120.635
1/4 GN	A120.645
1/6 GN	A120.655
1/9 GN	A120.649



### Lid with spoon recess

Size	Code-No.
1/1 GN	A120.616
2/3 GN	A120.637
1/2 GN	A120.626
1/3 GN	A120.636
1/4 GN	A120.646
1/6 GN	A120.656
1/9 GN	A120.659



### Lid with silicon seal

Size	Code-No.
1/1 GN	A120.615D
2/3 GN	A120.634D
1/2 GN	A120.625D
1/3 GN	A120.635D
1/4 GN	A120.645D
1/6 GN	A120.655D



### GN container 1/1 GN, 65 mm deep, enamelled

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



### 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

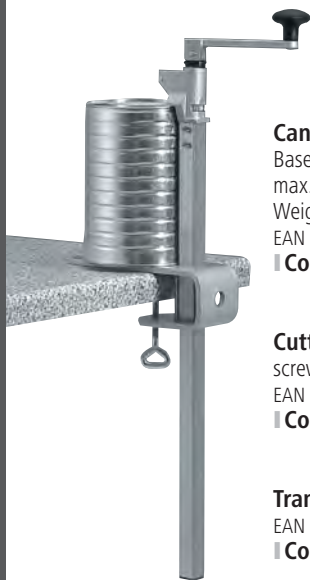
according to EN 631 made of CNS 18/4  
Basic Line



Size	W x L mm	Litres/Capacity	Depth mm	Code-No.
1/1 GN	530 x 325	5,00	40	511.040
	530 x 325	9,00	65	511.065
	530 x 325	14,00	100	511.100
	530 x 325	21,00	150	511.150
1/2 GN	325 x 265	2,00	40	512.040
	325 x 265	4,00	65	512.065
	325 x 265	6,50	100	512.100
	325 x 265	9,50	150	512.150
1/3 GN	325 x 176	1,50	40	513.040
	325 x 176	2,50	65	513.065
	325 x 176	4,00	100	513.100
	325 x 176	5,70	150	513.150
1/4 GN	265 x 162	1,60	40	514.040
	265 x 162	1,80	65	514.065
	265 x 162	2,80	100	514.100
	265 x 162	4,00	150	514.150
1/6 GN	176 x 162	1,00	65	516.065
	176 x 162	1,60	100	516.100
	176 x 162	2,40	150	516.150

### Lid for GN container

Size	Code-No.
1/1 GN	511.311
1/2 GN	511.312
1/3 GN	511.313
1/4 GN	511.314
1/6 GN	511.316



**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

**Cutting knife**  
screws included  
EAN 4016098100665  
| Code-No. A010.301

**Transport wheel**  
EAN 4016098100672  
| Code-No. A010.302



**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



**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



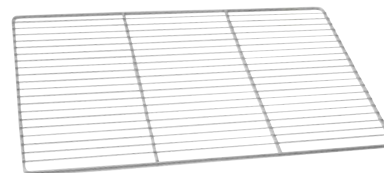
### GN container with reinforced rim, CNS 18/10

Size	W x L mm	Depth mm	Code-No.
2/1 GN	650 x 530	20	A101.181
	650 x 530	40	A101.182
	650 x 530	65	A101.183
1/1 GN	530 x 325	20	A101.185
	530 x 325	40	A101.186
	530 x 325	65	A101.187
1/2 GN	325 x 265	20	A101.190
	325 x 265	40	A101.191
	325 x 265	65	A101.192
2/3 GN	354 x 325	20	A101.195
	354 x 325	40	A101.196
	354 x 325	65	A101.197



### Insert drainers for GN containers for dripping off

Size	Code-No.
1/1 GN	A101.161
1/2 GN	A101.162
1/4 GN	A101.164
1/3 GN	A101.163



### GN stainless steel grid, CNS 18/10

Size	W x L mm	Code-No.
2/1 GN	650 x 530	A101.092
1/1 GN	530 x 325	A101.091

### 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



### Label holder 610 mm long

Weight: 0,8 kg  
EAN 4015613417219  
Code-No. A256.061

### Label holder 910 mm long

Weight: 1,0 kg  
EAN 4015613417226  
Code-No. A256.091



Label holder  
✓ Material: aluminum  
✓ Rollers: glass



**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**



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**

## 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**



- ✓ 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**



## 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**





### 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



#### 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



#### 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

## 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



## 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



✓ 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







**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**



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**



\*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

**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

**Flat beater****for 45 5KSM45EWH**

Material Aluminium with silicon edge  
 EAN 4015613560052

Code-No. 150.0508

**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

**MASTER-PACKET K5****Extra 5KPM5EGR MP grey**

same as model A150.051,  
 except colour grey  
 EAN 4016098171535

Code-No. A150.052





### 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**



### Vegetable slicer with 3 drums

1 Slices drum  
 1 Drum with ripple grinding  
 1 Strippings drum  
 EAN 4016098174710  
**Code-No. A150.035**



### 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**



### Aluminum food grinder

includes food tray, fine and coarse  
 grinder plate  
 EAN 4016098166838  
**Code-No. A150.023**



### Biscuit attached device fits only for aluminum food grinder

with the 4 different biscuit shapes.  
 EAN 4016098166845  
**Code-No. A150.024**



### 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**



### Citrus juicer

quickly and properly extracts  
 juice from citrus fruits.  
 Pulp is held back by a sieve.  
 EAN 4016098101402  
**Code-No. A150.003**

**Food grinder**

plastic, includes fine and coarse grinder plate  
EAN 4016098101372

|| Code-No. A150.000

**Fitting food tray**

EAN 4016098165336

|| Code-No. A150.019

**Sausage stuffer**

includes 2 tubes 0,95 cm  
and 1,59 cm Ø

EAN 4016098101396

|| Code-No. A150.002

**Straining and mashing device**

also ideal for straining berries. (Only in  
combination with food grinder A150.000)

EAN 4016098101433

|| Code-No. A150.006

**Fitting food tray**

EAN 4016098165336

|| Code-No. A150.019

**Grain flaker and  
muesli masher**

EAN 4016098166883

|| Code-No. A150.029

**Grain mill**

all-metal, extremely robust  
Grinds grain, saves nutrients

EAN 4016098101419

|| Code-No. A150.004

**Grain mill with  
stone grinding device**

EAN 4016098166876

|| Code-No. A150.028

**Pouring shield for K45, for 4,28 l bowl**

EAN 4015613508153

|| Code-No. A150.044

**Pouring shield for K5, for 4,83 l bowl**

EAN 4015613562322

|| Code-No. 150.0509

**Grain mill**

EAN 4015613263397

|| Code-No. A150.037

**Bowl, 3 l for K45 without handle**

EAN 4015613272573

|| Code-No. A150.038

**Bowl, 4,28 l for K45 without handle**

EAN 4016098163851

|| Code-No. A150.012

**Bowl, 4,83 l for K5 with handle**

EAN 4016098163868

|| Code-No. A150.013

**Flat beater  
for 45 5KSM45EWH**

EAN 4016098165398

|| Code-No. A150.020

**for 5KPM5EWH and 5KPM5EWH MP**

EAN 4016098165497

|| Code-No. A150.021

**Dough hook for 45 5KSM45EWH**

EAN 4016098164605

|| Code-No. A150.016

**for 5KPM5EWH and 5KPM5EWH MP**

EAN 4015613294094

|| Code-No. A150.018

**Wire whisk  
for 45 5KSM45EWH**

EAN 4016098164070

|| Code-No. A150.014

**for 5KPM5EWH and 5KPM5EWH MP**

EAN 4016098164872

|| Code-No. A150.017

**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**

**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**

**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**



## 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**



## 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**



## 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**



**Vegetable cutter  
5 cutting discs included**

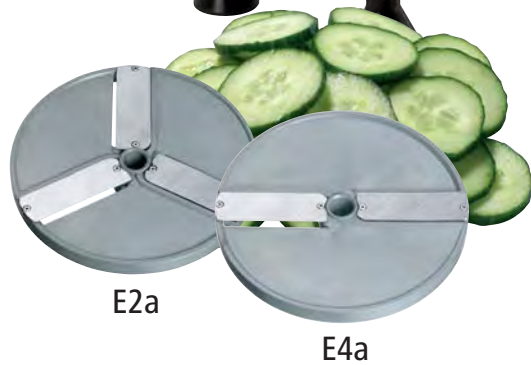
Material: cast aluminum  
Power: 0,55 kW / 230 V  
Size: W 240 x D 630 x H 500 mm  
Weight: 27,5 kg

**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

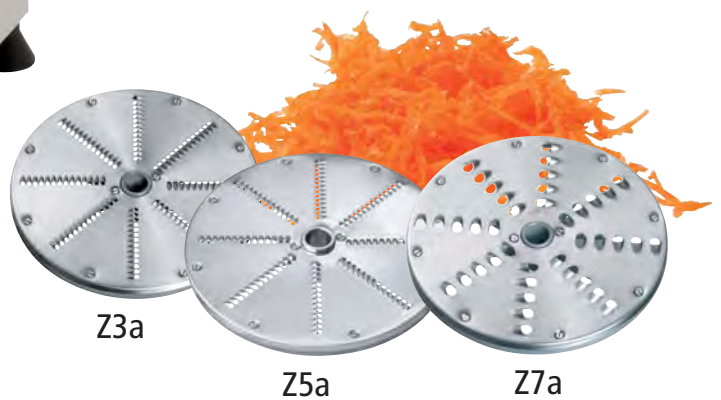
EAN 4015613528274

Code-No. 120.325



E2a

E4a



Z3a

Z5a

Z7a



**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

**D10x10a**



**10 x 10 mm**  
**120.291**  
 EAN 4015613528830

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

**E4a**



**4 mm**  
**120.293**  
 EAN 4015613528845

**E8a**



**8 mm**  
**120.294**  
 EAN 4015613528878

**E10a**



**10 mm**  
**120.295**  
 EAN 4015613528885



**Slice thickness**  
**Code-No.**

## Cutting discs for sticks

**H3a**



**Stick thickness**  
**Code-No.**  
**3 mm**  
**120.296**  
 EAN 4015613528892

**H4a**



**4 mm**  
**120.297**  
 EAN 4015613528908



## Cutting discs for grating

**Z3a**



**Grating thickness**  
**Code-No.**  
**3 mm**  
**120.298**  
 EAN 4015613528915

**Z5a**



**5 mm**  
**120.299**  
 EAN 4015613528922

**Z7a**



**7 mm**  
**120.300**  
 EAN 4015613528939







**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**



**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**





## 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

### Perforated plate 2 mm perforation

EAN 4015613429700  
| Code-No. A370.201

### Perforated plate 4,5 mm perforation

EAN 4015613429717  
| Code-No. A370.202

### Perforated plate 8 mm perforation

EAN 4015613527086  
| Code-No. A370.207

### Knife

EAN 4015613429731  
| Code-No. A370.204

### 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

### Perforated plate 2 mm perforation

EAN 4015613429755  
| Code-No. A370.215

### Perforated plate 4,5 mm perforation

EAN 4015613429762  
| Code-No. A370.216

### Perforated plate 8 mm perforation

EAN 4015613527093  
| Code-No. A370.220

### Knife

EAN 4015613429786  
| Code-No. A370.218



**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

**Bread knife 195**

with serrated blade, Ø 195 mm  
Weight: 0,64 kg  
EAN 4015613555621  
| Code-No. 01741952

**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

**Bread knife 220**

with serrated blade, Ø 220 mm  
Weight: 0,67 kg  
EAN 4015613555645  
| Code-No. 01742202

**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

**Bread knife 250**

with serrated blade, Ø 250 mm  
Weight: 1,17 kg  
EAN 4015613555669  
| Code-No. 01742502

**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

**Bread knife 275**

with serrated blade, Ø 275 mm  
Weight: 1,47 kg  
EAN 4015613555683  
| Code-No. 01742752

**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

**Bread knife 300**

with serrated blade, Ø 300 mm  
Weight: 2,13 kg  
EAN 4015613555706  
| Code-No. 01743002



## 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**



- ✓ 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**

**Division 2 g**  
**Tare 15 kg**

EAN 4015613436661  
**Code-No. A300.116**



## 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**

**Weighing capacity up to 150 kg**

Division 50 g  
 EAN 4015613410180  
**Code-No. A300.150**





### Vacuum packaging machine

Plastic, white  
 Electronic vacuum control  
 Functions: Sealing / vacuum packaging and sealing  
 Integrated knife  
 Vacuum pump: 0,2 m<sup>3</sup>/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**

### Replacement roll set, 22 cm

Set consists of 2 foil rolls,  
 each 22 cm wide, 5 m long  
 EAN 4015613474946  
**Code-No. 300.418**

### Replacement roll set, 28 cm

Set consists of 2 foil rolls,  
 each 28 cm wide, 5 m long  
 EAN 4015613474953  
**Code-No. 300.419**



### Vacuum packaging machine 300P/MSD

Plastic, colour light grey  
 Electronic vacuum control  
 Vacuum pump: 0,9 m<sup>3</sup>/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**



### 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**

Size: 200 x 300 mm  
 Capacity: 2,5 litres  
 EAN 4015613459202  
**Code-No. 300.412**

Size: 300 x 400 mm  
 Capacity: 7,5 litres  
 EAN 4015613459219  
**Code-No. 300.413**



✓ For vacuum packaging use special vacuum bags (one-side corrugated, embossed bags) only.

## Vacuum packaging machine 315/10N

Chrome nickel steel  
Electronic vacuum control  
Polyethylene plates  
Vacuum pump: 10 m<sup>3</sup>/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**



## Vacuum packaging machine 415/20N

Chrome nickel steel  
Electronic vacuum control  
Polyethylene plates  
Vacuum pump: 20 m<sup>3</sup>/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**





### 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**



### Cutting board

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**



### Cutting board made of polyethylene

W 400 x D 250 x H 15 mm  
Weight: 1,5 kg  
EAN 4015613397054  
| **Code-No. A120.586**

### Cutting board made of polyethylene

W 500 x D 300 x H 15 mm  
Weight: 2,2 kg  
EAN 4015613397061  
| **Code-No. A120.591**

### Cutting board made of polyethylene

W 600 x D 400 x H 15 mm  
Weight: 3,5 kg  
EAN 4015613397078  
| **Code-No. A120.596**



## 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**



## 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**



## 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**







**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



**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



**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



**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

### 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



### 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



### 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



### Freezer/fridge thermometer

- Temperature range: -30 °C up to +50 °C
- Display Ø approx. 44 mm

EAN 4015613322896

Code-No. A292.049



### 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





## 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, non-stick coated,  
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**

## Replacement ice container

Capacity: approx. 1,4 litres  
Weight: 0,2 kg  
EAN 4015613560847

■ **Code-No. 013500217**



✓ 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**

\*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



**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



**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



\*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**



**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**

\*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



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



\*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**



**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**



**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**



### 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**



### 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**



### 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**



### 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**





**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**

**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**

**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**

**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**



## 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

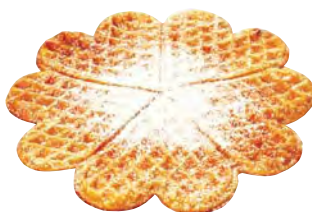
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## Double waffle maker

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



## 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



## 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

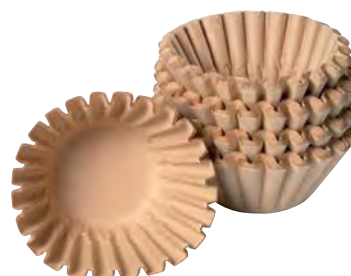
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**Coffee machine "Contessa 1000"**

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. 6 minutes/jug  
 Min. brewing quantity: 1/2 jug  
 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**



**Filter paper**

(250 filter papers per box)  
 EAN 4015613455532  
**Code-No. 190.002-250**



**Descaler for coffee machines**

30 bags 15 g each  
 Weight: 0,45 kg  
 EAN 4015613541716  
**Code-No. 190.065**

**Filter paper**

(1000 filter papers per box)  
 EAN 4015613527123  
**Code-No. 190.013**



**Coffee machine "Contessa 1002"**

Chrome nickel steel  
 1 hot plate  
 1 thermo jug stainless steel, capacity: 2 litres  
 Capacity per hour: 20 litres  
 Brewing time: approx. 8 minutes/jug  
 Min. brewing quantity: 1/2 jug  
 Power: 2,0 kW / 230 V  
 W 214 x D 382 x H 520 mm  
 Weight: 8 kg  
 EAN 4015613412023  
**Code-No. A190.043**

**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**





### 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: 1/4 jug  
 Power: 2,0 kW / 230 V  
 W 215 x D 405 x H 520 mm  
 Weight: 6,45 kg  
 EAN 4015613475561  
**Code-No. 190.048**



### 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**



### 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: 1/2 jug  
 Power: 3,3 kW / 230 V  
 W 430 x D 410 x H 520 mm  
 Weight: 12,4 kg  
 EAN 4015613505015  
**Code-No. 190.049**



### 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**



**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**



**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**



**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**



**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**

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



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



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



## 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





### 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

#### 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



## 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**



## Filter paper Regina 40

(250 pieces per box)  
 EAN 4015613427980  
**Code-No. A190.009-250**



## Filter paper Regina 40

(1000 pieces per box)  
 EAN 4015613372983  
**Code-No. A190.009**



## Descaler for coffee machines

30 bags 15 g each  
 Weight: 0,45 kg  
 EAN 4015613541716  
**Code-No. 190.065**

## Percolator coffee maker Regina 90

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**



## Filter paper Regina 90

(250 pieces per box)  
 EAN 4015613561004  
**Code-No. A190.011-250**



## Filter paper Regina 90

(1000 pieces per box)  
 EAN 4015613400129  
**Code-No. A190.011**





**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

**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



**Filter paper PRO 40T + PRO 60T**

(250 pieces per box)  
 EAN 4015613427980  
 || Code-No. A190.009-250

**Filter paper PRO 40T + PRO 60T**

(1000 pieces per box)  
 EAN 4015613372983  
 || Code-No. A190.009



**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



**Filter paper PRO 100T**

(250 pieces per box)  
 EAN 4015613561004  
 || Code-No. A190.011-250

**Filter paper PRO 100T**

(1000 pieces per box)  
 EAN 4015613400129  
 || Code-No. A190.011



## 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**



**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**

**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**



## 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**



## 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**

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**

### 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**



### Tamper

Aluminium  
Ø 56 mm, H 90 mm  
Weight: 200 g  
EAN 4015613547268  
**Code-No. 190.177**

### Holder for filter holder

Material: stainless steel  
Weight: 400 g  
EAN 4015613547275  
**Code-No. 190.178**

## 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



### Filter holder single 7g

Material: chrome-plated brass

Handle: plastic

Weight: 590 g

EAN 4015613492667

Code-No. 075.001.500



### Filter holder double 14g

Material: chrome-plated brass

Handle: plastic

Weight: 590 g

EAN 4015613492674

Code-No. 075.002.500



### Filter holder triple 21g

Material: chrome-plated brass

Handle: plastic

Weight: 590 g

EAN 4015613496511

Code-No. 075.003.000

## Coffee grounds drawer, small

Interior stainless steel

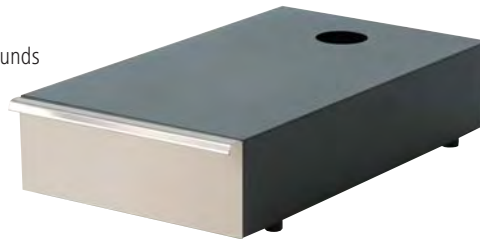
Capacity approx. 80 portions of coffee grounds

W 290 x D 515 x H 105 mm

Weight: 6 kg

EAN 4015613494203

Code-No. 190.171



## Coffee grounds drawer, large

Interior stainless steel

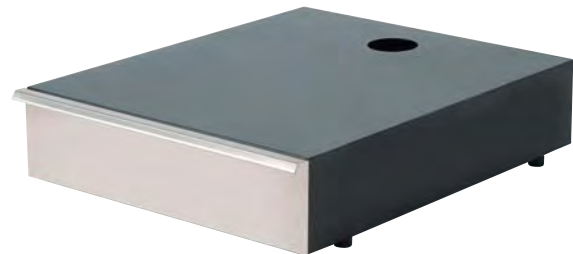
Capacity approx. 140 portions of coffee grounds

W 410 x D 515 x H 105 mm

Weight: 8 kg

EAN 4015613494197

Code-No. 190.170



## Connection bar for coffee grounds drawer

Weight: 1 kg

EAN 4015613494210

Code-No. 190.172



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**



### Replacement filter candle

Size : Ø 95 mm, height 315 mm  
Weight: 1,3 kg  
EAN 4015613501147  
**Code-No. 109.857**

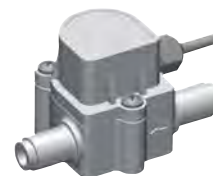
### Water meter

Weight: 0,2 kg  
EAN 4015613501154  
**Code-No. 109.861**



### 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**







**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**



**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**



## 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**



## 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**



## 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**



\*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**



**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**





## 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



## 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



## 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





**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**



**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**



**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**



## 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**



## 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**



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**





### 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**



### 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**



### 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**



Egg insert GN 1/3  
see catalogue page 221



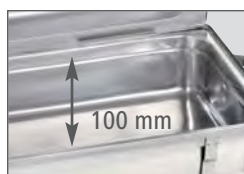
### 2 Chafing dishes 1/1 GN

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**



### 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**



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**



### 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**



### 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**



### 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**







**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**



**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**



**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**



## 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**



## 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**



## 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**





### 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**

This Chafing Dish is also compatible with  
the Bartscher stainless steel rolltop lid,  
code-no. 500.833 and code-no. 500.459.



Ideal to keep cool salad, fish, desserts, etc.



Ideal to keep warm vegetables, meat, casseroles, etc.



**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**



**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**



**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**





### 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**



### 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**



### 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**

### 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



### 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



**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



**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



**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**



**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**



**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**

## 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



## 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



## 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

## 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







**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**



**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**



**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**

\*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**



### 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**



### 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**





**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**



**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**



**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**





## 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**



## 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**



## 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**



... 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**

**Replacement neon tube**

EAN 4015613534176  
**Code-No. 0300.3061**



**Electric insect killer IV-36**

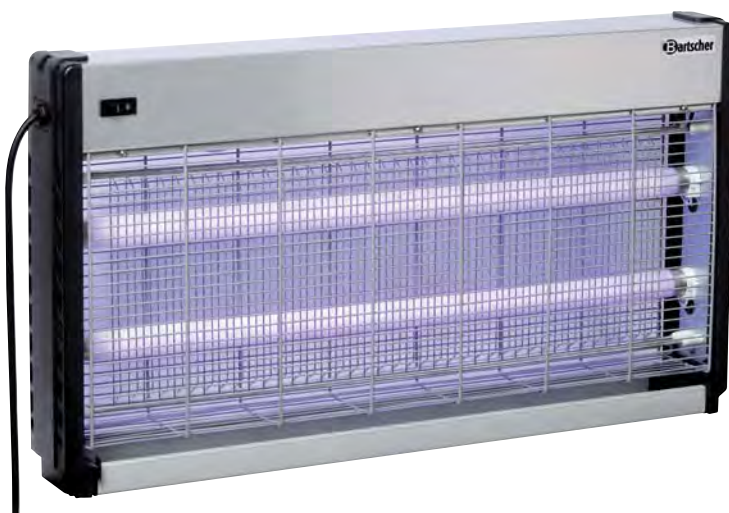
Can be wall mounted or suspended from ceiling with chain provided  
Insects are eliminated electrically without any pesticide and fall into an easily removable drawer.

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**

**Replacement neon tube**

EAN 4015613534183  
**Code-No. 0300.3141**



**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**

**Replacement neon tube**

EAN 4015613534190  
**Code-No. 0300.3171**



## 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**



## 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**



**Shoe-cream, colourless,  
content: 1000 ml**  
EAN 4016098160539  
|| **Code-No. A120.101**



✓ 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**



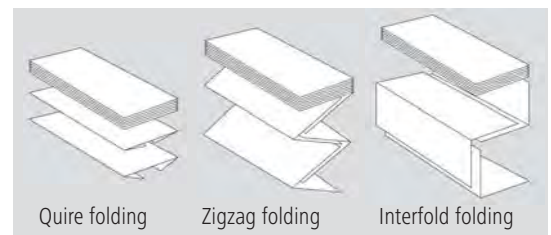
### Hand dryer for wall-mounting

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**



### 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**



### 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**

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